

Monday

SUPPER CLUB

April

Pair each dish with a glass chosen by our sommelier - available as an add-on.

STARTERS

Crispy Hen's Egg, Wild Garlic Velouté, Glazed Asparagus (1a,4,7,13)

Masion Fontan, Languedoc, France, 2023, Sauvignon Blanc/Colombard, 8.50

BBQ Iberico Pork Shoulder, Skewer Romesco, Sherry Vinegar
Glaze, Toasted Almond (1a,3a,4,13)

Puente de Rus, La Mancha, Spain, 2024, Tempranillo, 8.50

MAINS

BBQ Glazed Chicken Thighs, Peas à la Française, Charred
Spring Onion Salsa (4,13)

Louis Latour Valmoissine, Burgundy, France, 2024, Pinot Noir, 11

Baked Cod, Ballymakenny Rösti, Shellfish Bisque (4,5,8,13)

DIKA' Graševina, Enosophia, Slavonia, Croatia, 2023, Graševina, 10.50

DESSERTS

Strawberry & Elderflower Pavlova (4,7,13)

Vini Stocco Prosecco, Friuli, Italy NV, Glera, 10

ANGELINA'S

APRIL

“When the wild garlic comes, the good times roll” - Daniel Hannigan

3 Course Set Menu | 39 Per Person
2 Course Set Menu | 32 Per Person

Allergens: 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E Brazil, F-Pistachio, G Macadamia, H-Walnut) 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp) E-All Irish Beef, 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin. **V-Vegan, GF-Gluten Free**

Discretionary 12.5% Service Charge will be applied to bookings of 5 or more.

All Beef is 100% of Irish origin

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