

## Desserts

<b>Dark Callebaut chocolate fondant,</b> with marinated strawberries.	€5.95
<b>Bailey's cream cheesecake</b> with sweet vanilla cream	€5.95
<b>Warm apple pie</b> with crème anglaise	€5.95
<b>Fresh fruit meringue,</b> blackcurrant coulis & cream	€5.95
<b>Strawberries and shortbread stack</b> with vanilla cream	€5.95

We hope that your dining experience will be enjoyable, relaxing and replenishing. Our team are here to make your stay truly welcoming so please let us know if there is any assistance that we can provide.

Kind regards,  
Dave O'Dea  
Head Chef

H A R B O U R  
HOTEL 

If you would like to choose from our gourmet sandwich offering a separate lite bites menu is available throughout the day.

A full range of teas, coffees and speciality coffees are also available. Please ask your server for assistance.

All of our beef, pork and chicken are of Irish origin and can be traced from farm to fork.

H A R B O U R  
HOTEL 

KRUSOES

Head Chef Dave O'Dea

Here at Krusoes, we use the freshest ingredients, from the finest suppliers, locally sourced, and cooked to order.

Our seafood, from our neighbours  
in Galway Bay Seafood, Galway

Our beef & pork; from  
Heaney Meats, Galway

Our desserts; from Kenneth  
at Foodies, Galway

Our breads and scones; from our own  
kitchen here at the Harbour Hotel

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## Appetisers

- Freshly made soup of the day**, with our homemade treacle bread. €4.95
- Flat-cap mushrooms**, stuffed with garlic and wild chives topped with goats-cheese. €6.95
- Atlantic seafood chowder** of salmon, cod & prawns with our homemade treacle bread. €6.95
- Albondigas**, tender pork and beef meatballs, tomato and cayenne sauce €5.95
- Bruschetta** of Brie, sun-dried tomato and pesto on grilled ciabatta. €5.95
- Croquettes**; free range chicken, spring onion potato, rolled in breadcrumbs and golden fried €6.95
- Piquillos**, Sweet roasted peppers stuffed with goats cheese and pistachios €6.95
- Garbanzos con chorizo**, garlic marinated chick peas with Spanish chorizo sausage, extra virgin olive oil and parsley €5.95
- Gambas con Ajo y Ajillo**, fresh prawns baked in garlic, white wine and parsley €7.95
- Tablas de Montaditos** A selection of our tapas including piquillos, gambas and albondigos with crisp Spanish toasts

## Salads

- Balsamic chicken salad**, sun-dried tomato, red onion, green olive, crisp leaves & balsamic dressing. €12.95  
*Available As appetiser* €7.95
- Thai-noodle salad**, chicken, spring onion, cherry tomato, coriander, egg noodles, garlic and sweet chilli-soy dressing. €12.95  
*Available As appetiser* €7.95
- Caesar salad**, chicken, bacon lardons, herb croutons, parmesan shavings, baby gem lettuce & Caesar dressing. €12.95  
*Available As appetiser* €7.95

## Beef

- 10oz Rib-Eye Angus Steak** €22.95  
**10oz Sirloin Steak** €25.95  
Both served with: sautéed shallots, field mushrooms, hand-cut chips, with a choice of sauces \*garlic & rosemary butter \*peppercorn \*Béarnaise sauce.
- Rib-eye steak ciabatta**, with sautéed shallots, mushroom, garlic & rosemary, with hand-cut chips. €15.95
- Grilled, open minced steak burger**, on tomato foccacia bread with tomato relish, tomato & red onion & lettuce and hand-cut chips. €13.95

## Pork

- Pork belly**, apple puree, Clonakilty black pudding with braising juices. €16.95
- Prime pork, leek and stout bangers** with red onion marmalade, spring onion mash & rosemary gravy. €14.95

## Chicken

- Honey & Pommery mustard roasted chicken** with peas bonne femme and Bourguignon sauce. €14.95
- Thai green chicken curry**, with coconut milk and lemongrass, fragrant rice & poppadom with mango chutney. €15.95

## Vegetarian

- Risotto** of wild forest mushrooms, tarragon and parmesan cheese. €13.95
- Mixed bean & smoked paprika cassoulet** of pinto beans, butter beans, red & black kidney beans with herb & butter gnocchi. €14.95

## Seafood

- Baked fillet of Atlantic salmon**, with braised leeks, sweet peppers and lemon butter €15.95
- Roast haddock** with chorizo, spinach and piquillo sauce. €17.95