

OUR MENU

Our menu tells the story of our food. Our food comes from the island of Ireland. We have one tasting menu. It is named after one of the Aran Islands that can be found off the west coast of Ireland.

The flavours that we represent in our menu arise from the landscape that surrounds us, in particular the west of Ireland. It is here we find our inspiration. By capturing the essence of each ingredient, we strive to show its specific time and place, to tell its story.

From the land and sea, from our producers and suppliers, our menu is made up of many hands, many people working collectively together to maintain and uphold our traditions, new and old.

Much of our menu is made up of wild ingredients. We believe these ingredients showcase the unique terroir of the west of Ireland. Seaweeds, wild herbs and wild mushrooms populate our menu.

The many culinary traditions that we use: salting, curing, pickling, fermentation, represent for us the continuation of our shared food heritage on this island.

We believe the beauty and strength of each ingredient will take you to the specific place of the product. This is why we have listed only the primary ingredients of each dish.

We hope you enjoy the unique and diverse quality. If you have any allergies or dislikes, let us know and we will accommodate you.

Allergens menu available on request.

🐦 @aniargalway 🍷 AniarRestaurant
www.aniarrestaurant.ie

OUR SUPPLIERS

Castlemine Farm, Co. Roscommon.

Gannet Fishmongers, Co. Galway.

Mungo Murphy, Barna, Co. Galway.

Gourmet Wild Game, Co. Clare.

Connemara Mountain Lamb, Co. Galway.

The Friendly Farmer, Athenry, Co. Galway.

Colleran's Butchers, Co. Galway.

Bia Oisín, Claregalway, Co. Galway.

Burke's Veg, Castlegar, Co. Galway.

Green Earth Organics, Co. Galway.

Seán Noone, Co. Galway.

Beechlawn, Co. Galway.

Steve Gould, Headford, Co. Galway.

Caragh's Microgreens, Co. Galway.

Sheridan's Cheesemongers, Co. Galway.

St. Tola Irish Goat's Cheese, Co. Clare.

Cuinneog, Shraheen's, Co. Mayo.

Galway Goat Farm, Co. Galway.

Sliabh Aughty Honey, Co. Galway.

La Rousse Foods, Nangor Road, Dublin.

The Village Dairy, Killeslin, Co. Carlow.

Velvet Cloud Sheep's Yogurt, Co Mayo.

Kitty Colchester, Co. Kilkenny.

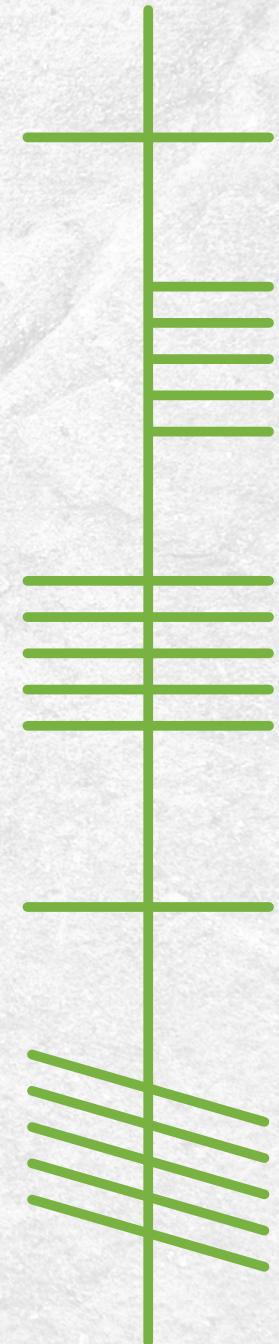
Achill Island Sea Salt, Achill Island,

Oriel Sea Salt, Drogheda, Co. Louth.

Redmond Fine Foods, Co. Dublin.

Wild Irish Foragers & Preservers, Co. Offaly.

Brian Gannon, Co. Galway.



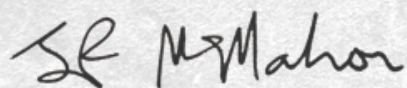


SAMPLE MENU

Dear Guest,

Our tasting menu is written daily. It represents the best of food from the west of Ireland. Your meal consists of 10 courses, 6 snacks, bread and 3 petit fours.

We hope that you enjoy your meal in Aniar.



Chef-patron
🐦 @mistereatgalway

INIS MÓR

smoked cheese, kelp
beetroot, elderberry
potato, roe
dillisk, sea radish

bread, butter

oyster, arrow grass
carrot, elderflower
potato, hock

beef, nasturtium
onion, courgette
pea, whey

duck, pine
brill, sea beet

pork, leek
sorrel, buttermilk

sea buckthorn, yeast
meadowsweet, rosehip

cheese, rye
strawberry, poitín
pine

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DRINK PAIRING

Txomin Extaniz Txakoli

(Basque Country, Spain, 2016)

Chateau Lamothe Vincent

(Bordeaux, France, 2015)

Domaine Matassa 'Coume de l'Olla'

(Cotes de Catalanes, France, 2015)

Josef Ehmoser ,Von den Terrassen'

(Wagram, Austria, 2016)

Domaine de l'Ecu Orthogneiss

(Loire, France, 2015)

Bret Brothers, Cuvée 'La Martine'

(Macon, France, 2014)

Weingut Umathum Zweigelt

(Burgenland, Austria, 2013)

Cockagee Perry

(Meath, Ireland, 2015)

Quinta Do Noval LBV

(Douro, Portugal, 2011)

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