

# Rua

today's specials / rogha an lae  
daily changing main dishes are on  
the blackboard - please check to  
see what's on today

today's soup..... 5.50

## salads

warm chicken salad with harrisa spiced mayo, carrot & toasted seed salad and boiled potato ..... 12.50  
achill island smoked salmon plate with salads, pickled cucumber and rua brown bread..... 13.50  
warm goats cheese salad with toasted seeds, rua tomato & apple chutney and garlic bread..... 12.50  
rua chicken liver pâté with cranberry & orange relish, mixed leaves and batch toast..... 9.95  
ortiz tuna, free range egg and basil mayonnaise salad with potato & scallion salad..... 12.50  
rua salad plate with herby hummus, mixed leaves & brown bread (vegan version available - please ask) .... 12.50

## sandwiches

### blaas

all served with mixed leaves and pappardelle pasta & pesto salad ..... 9.50  
- roast chicken, coronation mayo, mixed leaves & tomato  
- kelly's sausages with melted maryland cheddar & slow cooked onions

### ham & cheese

toasted honey roast bacon and maryland cheddar sandwich with rua chutney & mixed leaves ..... 6.95

### rua veggie burger..... 12.95

mushroom & bean burger in a blaa with chilli relish, leaves and avocado with sauteed spuds & basil mayo (vegan version available - please ask)

### crostini

open grilled sandwich on toasted garlic bread with roast chicken, our own arrabiatta sauce, melted mozzarella served with mixed leaves & pasta salad ..... 11.50

sides..... 3.00 each  
spuds, leaf salad, rua coleslaw, carrot and toasted seed salad, pappardelle pasta salad

mayo mezze board €12  
(déanta i maigh eo)  
tasting board including rua chicken liver pâté with stephen gould's leaves, claremorris free range egg and our own chilli relish, ella cheese, westport grove quince jam, rua soda bread and cuinneog dairy butter. comes with a glass of homemade lemonade

cake...  
check the board  
for our cáca  
milis specials  
today

drinks...  
are on the  
other side

## Allergens

The food allergens used in our food can be viewed in the separate menu available at the counter. Please ask a member of staff if you need additional information on food allergens

we aim to support irish artisan food producers throughout our menus. their produce is also available to buy and take and take home from our delicatessen.



# Rua

## drinks

homemade lemonade .....	€2.80
fresh orange juice .....	€3.50
llewellyns irish apple juice .....	€3.75/6.50
luscombe organic 'st clements' .....	€3.25
luscombe organic cool ginger beer .....	€3.25
coke/diet coke .....	€1.95
fíor uisce still or sparkling .....	€2.50/4.50

## coffee/tea

our coffee beans are roasted weekly by bean west coffee roasters in westport

americano .....	2.60/3.20
cappuccino.....	3.00/3.50
latte .....	3.40
espresso.....	2.30/2.80
flat white .....	3.40
mocha .....	3.70
mug of filter coffee .....	2.20
organic fairtrade hot chocolate .....	3.40
pot of barry's tea for 1 .....	2.00
clement and pekoe organic loose leaf tea (pot for 1) .....	3.25
sencha green, earl grey, peppermint, turkish apple & mango, rooibus, camomile	
add extra shot/oat milk .....	0.60

## wine, prosecco & craft cider

both our house wines are italian

red - il casolare .....	glass 175ml 6.50/btl 25
white - fugatti pinot grigio ..	glass 175ml 6.50/btl 25
prosecco valdobbiadene 200ml snipe .....	8.95
david llewellyns 'double ll' cider 500ml .....	6.75
medium dry award winning cider from lusk co.dublin	
craigie's 'ballyhook flier' cider 500ml .....	6.75
from co.wicklow	

## deli downstairs

### food to take home

all our chutneys, breads, cheeses and wines are available to buy downstairs.

### food for your party

all of our cakes and most of our savoury food is available to pre-order for your party or occasion. please ask for one of our takeout menus.

### gift vouchers

available to use at both cafes and delicatessen. the perfect gift for friends and family. from €10.

