

AILEENS



WELCOME TO AILEEN'S RESTAURANT

This new dining space was developed in a 4 week period in Jan 2022. The restaurant is a celebration of contemporary Irish Cuisine, with a dedicated all electric kitchen headed up by Chef Sebastian Schulze. Time is taken to source and grow produce that should make your dining experience unique in many ways. We have developed ways to prepare and cook this food so that we can deliver an unforgettable experience and with the location to match.

Aileen's Restaurant derives its name from the world famous wave found at the Cliffs of Moher, an iconic wave that was first surfed in 2005 by local legends John Mc Carthy, Dave Blount and Dan Skajarowski, and an extended crew from overseas.

The wave christened Aileens by those surfers, is a derivative of the place name Aillenasharragh – 'the Leap of the Foals' It has been told that when St. Patrick introduced Christianity to Ireland there was anger among the reigning pagan gods, the Tuatha Dé Danann. They magically turned themselves into horses and galloped to Kilcornan in the Burren where they hid out in the Kilcornan Caves ('the Cavern of the Wild Horses'). As time went by, there was no sign of the legendary Tuatha Dé Danann until one day 7 foals emerged from the caves. Terrified by the bright light of day, they galloped along the edge of the Cliffs of Moher, and in blind fear they galloped straight over the cliffs at the point now known as Aillenasharragh.

Our naming of the restaurant is a tribute to all lovers of the Sea, from the surfers and swimmers, to the fishermen and biologists, and everyone else who is as passionate about the Ocean as we are.

We hope you enjoy your meal, and enjoy the view.

Warm Regards,



John Burke



APERITIFS

SPARKLING

Monte la Reina Rosé

Frizzante, Rosé

Bursting with delicious strawberry and raspberry fruit, kept in check with fizz and chill.

Glass €8.95

Jean Pernet

Champagne Brut Tradition, France

As served on Aer Lingus. Fasten your belts and prepare for take off!

Glass €17

SIGNATURE SERVES

Mist + Moss Gin

With Fever Tree Mediterranean tonic, grapefruit and mint.

€11.30

Armada 75

Mist + Moss Gin, fresh lemon juice, sugar syrup and Prosecco top.

€11.50

Jameson Black Barrel

Served with Fever Tree tonic and a lime wheel garnish.

€11

COCKTAILS

Red Dragon Spritzer

Guru Berry Tea infused with Lillet Blanc, fresh lemon juice, Prosecco.

€8

Murmuring Tide

Altos Silver Tequila, Aperol, Ray Molloy Honey, fresh lime juice, wild kitchen sea salt.

€13

Social Tale (Non Alcoholic)

Ceder's non-alcoholic gin, apple juice, elderflower, fresh lemon juice, Fever Tree elderflower tonic.

€9.50



STARTERS

Soup du jour

daily soup special

€ 10.00

Crab Meat Salad

avocado, gazpacho dressing (10)

€ 17.50

Pan Fried Scallops

textures of cauliflower, caviar (2,10,11)

€ 16.50

Chicken Confit Terrine

wild mushroom, apricot, mesclun leaves

€ 15.00

Armada Summer Salad (V)

heirloom tomato, cucumber, pickled red onion, watermelon, raspberry dressing (13)

€ 13.50

Ardsallagh Goat Cheese Bon Bon

baby beets and tapioca (1,2,3)

€ 14.50

Oysters

from the pristine shores of Achill Island, 1/2 dozen oysters picked by Hugh & his team


-natural with cucumber, shallot & red wine vinegar(4,12)

-grilled with wild garlic & citrus crumb (1,2,4,13)

€ 19.00

ALLERGENS

(1) Gluten, (2) Dairy, (3) Eggs, (4) Sulphites, (5) Celery, (6) Lupin, (7) Nuts,
(8) Peanuts, (9) Soy, (10) Shellfish, (11) Fish, (12) Molluscs, (13) Mustard, (14) Sesame



MAINS

Pan Fried Stone Bass

asparagus, broad beans, garden peas, light chicken jus (2,11)

€ 36.00

Châteaubriand

Beef fillet, fondant potato, aubergine caviar, tomato chutney, jus (2)

Two people sharing

€ 84.00

Skeaghanore Duck Breast

summer peaches, celeriac, courgette, jus (2)

€ 31.00

Fish of the Day

today's freshly caught local fish, please ask your server for details and prices (2,11)

Cornfed Chicken Breast

Armada Farm spinach, heirloom baby carrots, light jus (2)

€ 24.00

Arborio Risotto

garden peas, asparagus, lemon and parmesan (2)

€ 21.50

With all main courses, please choose one complimentary side from below.

SIDES

Truffle and Parmesan Fries (3,4,13)

Buttery Chive Mashed Potato (2)

Dressed Armada Farm Rocket with Aged Parmesan (2,4)

Selection of Market Vegetables (2)

€6



DESSERTS

Vanilla Cheesecake

Irish strawberries, strawberry ice-cream, red fruit consommé (1,2,3)

€10

Stone Fruit Crumble

custard, mango & passion fruit sorbet (1,2,3,4)

€10

Valrhona Chocolate

mud cake, mascarpone, compressed cherries, chocolate brandy (1,2,3,4)

€10


Italian Panna Cotta

Champagne foam, seasonal raspberries (2,4)

€10

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KIDS MENU

STARTER

Soup of the Day (2)

€ 4.50

Fruit Kebab and Mint Yogurt Dip (2)

€ 5.50

MAIN COURSE

Cottage Pie

Clare minced beef in a rich tomato sauce, topped with potato and cheese (2)

€ 9.50

Cheese Penne Pasta

Penne pasta with a cheese sauce (1,2)

€ 7.50



DIGESTIFS

IRISH WHISKEYS

Green Spot	€8
Yellow Spot	€12
Red Spot	€18
Redbreast 12 Years Old	€10
Middleton Very Rare	€24
Armada 53	€12.50
The Locals	€6.80
Powers Irish Coffee	€7

COGNAC

Martel VS	5.50
Armagnac 25 Yers Old	€ 12
Remy Martin XO	€16.20

PORT & SHERRY

Graham's - Late Bottled Vintage Port	€7.20
Graham's - 10 Year Old Tawny Port	€11.50
Karoly Ats - Late Harvest Tokaj	€14.50
Gran Barquero Oloroso Sherry	€6.80

LIQUEURS

Drambuie	€5.50
Ramazzotti Sambuca	€5.50
Olmeca Tequila Altos Plata Blanco	€5.40



DIGESTIFS

COCKTAILS

The Last Adieu

Redbreast 12 Year Old, Armada coffee infused sweet Vermouth, demerara syrup, whites.

€16

The Lighthouse

Absolut Vodka, espresso, caramel syrup, hazelnut and coffee liqueur, Bó&Bainne ice cream,
Talty's Wild Irish Dillisk Seaweed Crisp.

€13.50

Sweet Content

Jameson Whiskey, Armada Pantry mango & passion fruit marmalade, fresh lemon juice, Sandeman Port.

€12.50

Chapel Gates

JJ Corry Hanson Whiskey, rosemary, thyme & honey syrup, fresh lemon juice, soda.

€14

Smoked Fifty Second Old Fashioned

Smoked Armada Fifty Two, orange bitters.

€14



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