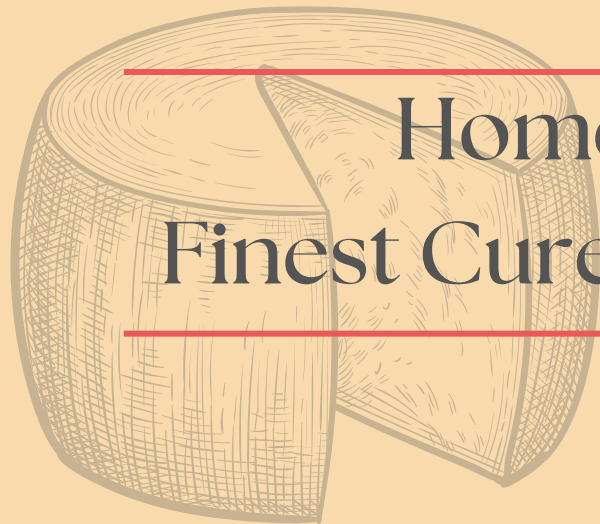




Home of Galway's Finest Cured Meats & Cheese

Trieste Café & Wine Bar

5, Buttermilk Walk, Galway

About Us

Opened on St. Valentines Day 2020, it has always been our dream to create a cosy & inviting Restaurant & we found that here on Buttermilk Walk in the shadow of St. Augustines Church.

Inspired by all things Spanish, French & Italian with a twist of the finest Irish produce, we offer our Signature Cured Meat & Cheese Boards.

We wish you a Charming & Memorable occasion & we Thank You for your custom.

Kate & Barry Donovan

Event Catering

Trieste can provide catering for all occasions - Family, Corporate & Events. Grazing Tables, Buffet & Wedding Cakes. Enquire for details.

Trieste Boxes

Trieste Boxes, born out of Covid offer that centrepiece Wow for all parties & gatherings. Available 7 days a week. Order Online or in Person.





Our Signature Cheese Boards

Classic Trieste Board

Selection of 4 Artisan Cheeses & Charcuterie (Aged Serrano, Chorizo Iberico, Peppered Pastrami, Saucisson) (1, 5, 7, 8, 10, 11)		2 Person €59
		4 Person €109

For the Love of Cheese

Selection of 6 Artisan Cheese with a classic accompaniment of grapes, nuts & dried fruit (1, 5, 7, 8, 10, 11)		2 Person €55
		4 Person €99

My 5-a-day & Cheese

Selection of 4 Artisan Cheeses, Fresh Veggie Sticks (carrots, celery, peppers) & Homemade Hummus (1, 7, 8, 9, 11)		2 Person €55
		4 Person €99

Kates Favourite - Cheese & Chocs

Selection of 4 Artisan Cheeses, Sweet Treats & Chocolate, Seasonal Berries (1, 5, 7, 8, 10, 11)		2 Person €55
		4 Person €99

Each board includes a selection of Breads, Crackers, Chutney, Fruits & Olives.

So Hot it's Melting

Baked Camembert

Veggie Sticks, Crackers & Crusty Breads (20min baking) (1, 7, 8, 9, 11)		€18.5
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Hot Raclette

Served on the Miniature Stove, Fresh Breads & Crackers (1, 7, 8, 11)		2 Person €14.5
		4 Person €25

Extras

Additional Cheese		€7.5 each
Side of veggie sticks & hummus		€7.5
Side of 2 vegan cheeses		€7.5
Side of cured meats		€9.5 pp

Dessert

Trieste Sweet Board

Selection of Fresh Mini Desserts & Macarons with Berries		2 per €16
(1, 3, 5, 7, 8, 11)		4 per €29

List of allergens: 1. Gluten; 2. Crustaceans; 3. Eggs; 4. Fish; 5. Peanuts; 6. Soybeans; 7. Milk; 8. Nuts; 9. Celery; 10. Mustard; 11. Sesame seeds; 12. Sulphites.

All prices subject to 12.5% service charge -





Our Delicious Artisan Cheeses

Blue Cheese

Cambozola (creamy, moist & rich)
Gorgonzola Picante (strong robust taste)
Roquefort Cantorel (velvety & powerful)
Shropshire (savoury, slightly peppery)
Stilton (crumbly, intense & rich)

Smoked Cheese

Applewood (semi hard, paprika coating)
Oak Smoked Gubbeen (mushrooms, nuts
& a gentle smokiness)
Smoked Scamorza (soft, sweet & delicate)
Smoked Farmhouse Cheddar (oaky & rich)

Hard Cheese

Black Pepper & Chives (subtle, sweet & creamy, with notes of black pepper & chives)
Chilli Cheddar (hot & spicy, with an excellent dispersal of chilli throughout)
Dillisk Seaweed Carriagline (unique semi hard cheese with organic hints of the Atlantic)
Garlic & Herb Cheddar (crumbly texture & aromas of summer)
Irish Porter Cheddar (caramel, smokey undertone & distinctive marbled appearance)
Irish Vintage Cheddar (delightfully strong, sharp & savoury flavour & crumbly texture)
Italian Truffle (semi hard, nutty, oaky, buttery aroma with a garlicky undertone)
Manchego Vega Mancha (a delicate balance of buttery, tart, sweet & nutty flavours)
Roast Onion & Caraway Seed Cheddar (savoury, with a hint of earthy, mild anise flavour)
Sundried Tomatoes & Rosemary (lovely intense sweet-tart flavour with woody undertones)



Goat's & Sheep's

Ardsallagh Cranberry Roulade (zingy, sweet)
Fenugreek Killeen (smooth & nutty)
Goats Gouda (semi hard, nutty & subtle)
Honey Flavoured Goats (sweet honey notes)
Papaya Goats (mini roulade, sweet & milky)
St. Tola Ash Log (rolled in food grade ash)

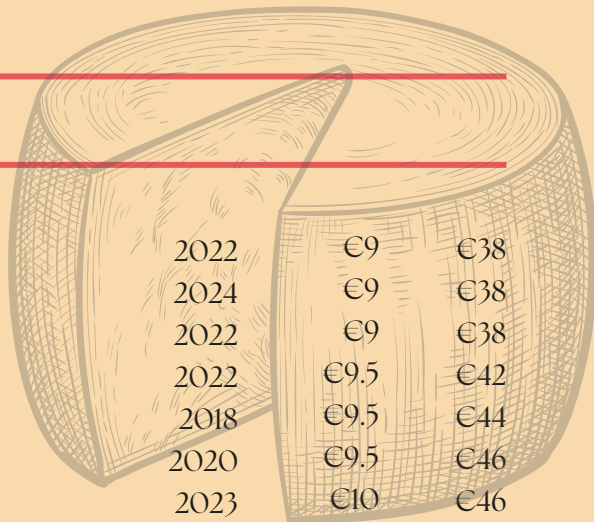
Soft Cheese

Brie Cantorel (soft, creamy & gentle)
Brillat Savarin (lusciously creamy)
Camembert Rustique (rich & unique)
Durrus Óg (semi soft, young & mild)
Époisses (extremely soft & powerful)
Port Salut (semi soft, mild & smooth)

Sweet Cheese

Wensleydale with Blueberries (creamy, with a light hint of sharpness & sweetness of berries)
Wensleydale with Cranberries (creamy, with a fruity succulence of juicy cranberries)

Wine List



Red

Solandia - Nero d'Avola - Sicily, Italy	2022	€9	€38
Shottesbrooke - Shiraz - McLaren Vale, Australia	2024	€9	€38
Champs de Fleuret - Cabernet/Merlot - Bordeaux Superior	2022	€9	€38
Don David - Malbec Reserve - Mendoza, Argentina	2022	€9.5	€42
Azabache Organic Crianza - Tempranillo - Rioja	2018	€9.5	€44
Don Cepa Superior - Douro Valley - Portugal	2020	€9.5	€46
Ironstone - Zinfandel - Lodi, California	2023	€10	€46
Bodega Garzon Reserve - Tannat de Corte - Uruguay	2022	€10	€46
Wrongo Dongo - Monastrell - Jumilia, Spain	2023	€11.5	€48
Torre Raone Lucanto - Montepulciano d'Abruzzo, Italy	2024	€11.5	€48
Chateau Caillau Origine - Malbec - Cahors, France	2022	€11.5	€48
Muriel Reserva - Tempranillo - Rioja	2018		€48
Svirce Plavac Mediterano - Dalmatia, Croatia	2020		€48
Carpineto DOCG Chianti Classico - Sangiovese - Italy	2024		€54
Siefried - Pinot Noir - Nelson, New Zealand	2024		€54
Bottega - Valpolicella Ripasso - Italy	2022		€64
Chateau Des Combes - St Emilion Grand Cru, France	2020		€74
Paulo Conterno - Barolo DOCG - Piedmont, Italy	2020		€99
Chateau Tayac - Margaux, France	2018		€110
Fattori - Amarone della Valpolicella - Italy	2020		€115

White

Terre Forti - Pinot Grigio - Veneto, Italy	2024	€9	€38
Muscadet Sevre et Maine Domaine L'Archer - Loire, France	2024	€9	€38
La Serre - Chardonnay - Languedoc, France	2022	€9	€38
Grains De Plaisier - Sauvignon Blanc - Bordeaux	2024	€10	€42
Eleve - Marsagne/Viognier - Languedoc, France	2024	€10	€42
Conde Villar - Vinho Verde, Portugal	2024	€10	€42
Ramon Bilbao- Verdejo - Rueda, Spain	2024	€11	€44
Huia - Sauvignon Blanc - Marlborough, New Zealand	2024	€11.5	€46
Pazo la Mesa- Albarinö - Rias Baixas, Spain	2024	€11.5	€46
Marani Kondoli - Mtsvane - Kisi, Georgia	2022		€48
Zahel Wiener - Gruner Veltliner - Austria	2023		€48
La Soraia - Gavi DOCG - Piedmont, Italy	2022		€48
Villa Huesgan Schiefer - Riesling - Germany	2022		€56
Marcel et Blanche Fevre - Chablis	2022		€66
Daniel Chotard - Sancerre	2024		€68

Bubbles, Rose & Non-Alc

Bottega - Prosecco Frizzante DOC - Veneto, Italy	€9.5	€44
Segura Vidas - Pinot Noir - Brut Cava Rose - Penedes, Spain		€58
Roger Goulart Reserva - Brut Cava - Penedes, Spain		€58
Trenel Cremant de Bourgogne - Burgundy, France		€68
Moet & Chandon - Brut Imperial - Epernay, Champagne		€99
Veuve Cliquot - Brut - Reims, Champagne		€109
Sierra Salinas - Bobal Rosé - Valencia, Spain	€9.5	€44
Zero Alcohol White & Rose	€8.5	€35