



MEAT / VEG MAINS

Char-grilled Free-range Chicken with Sauce Vierge & Pink Onions

Dry Aged Sirloin Steak Sandwich with Rocket, Red Onion, Parmesan & a Choice of Sauce.

with Pickled Fennel & Apple Sauce.

Luxury Pork & Chive or Toulouse Sausages with Caramelised Onions and Relish.

Pan Catalan with Red Tail Prawns and Tarragon Aioli

Halloumi Fries with Pineapple & Basil Salsa & Spicy Mayo.

Sweetcorn & Spring Onion Fritters with Parmesan Crème Fraiche, Wafer-Thin Green & Red Chillies & Coriander.

Mediterranean Veg Kebabs with Salsa Verde.

Chickpea Stew with Baby Kale and Tigers milk Dressing

Puy Lentils with Fennel & Olive and an Orange-Yoghurt Dressing

Burnt Aubergine with Whipped Feta, Harissa Oil and Toasted Pine Nuts.

BURGER MENU *(All served on fresh Brioche Buns)*

6oz Dry Aged Beef Burger with American or Blue Cheese, Pickles, Fresh Leaves, Tomato, Thyme & Onion Mayo, Mustard & Ketchup.

Slow-Cooked Dry-Aged Beef, Horseradish Cream, Pickles & Rocket.

Gently Spiced Lamb Burger with Rosemary & Lime Mayo, Balsamic Red Onions & Rocket.

Barbecue Pulled Pork with Signature Slaw & House Pickles

Mushroom Burger with Garlic Mayo, Blue Cheese, Red Onion & Rocket.

FOOD TRUCK CATERING MENU

SALADS

Green Salad with House Dressing and Pink Onions.

Spiced Giant Couscous, Tomato, Pomegranate and Mint.

Wilted Greens with Apple, Toasted Pine Nuts and a Lime Dressing.

Caprese Salad with Irish Buffalo Mozzarella

Irish Buffalo Mozzarella with Charred Nectarine, Dukkah, Basil and Tomato Salad.

Tomato & Feta with Green Goddess Dressing.

Rocket & Parmesan with Mustard Dressing

Miso & Soy Aubergine & Mushrooms with Barley and Kimchi.

Puy Lentils with Blue Cheese & Seasonal Fruit.

Chorizo, Preserved Lemon, Basil & Orecchiette.

HOT SIDES

Classic Skinny Chips with a range of Sauces.

Home Fries with Crispy Garlic & Dill Yoghurt Dressing

Seasonal Greens with Pine Nuts, Grated Horseradish and Orange Zest.

Charred Corn with Lime Creme Fraiche, Parmesan & Hot Sauce. (If in season)

Baby Broccoli Caesar Salad.

Our dishes are based around fresh seasonal produce meaning that some are only available at certain times of the year.

Contact:

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