

BLACKROCK BAR

Welcome to Blackrock Bar at Salthill Hotel

We are Delighted to Offer you a selection of our finest dishes
crafted with fresh, locally sourced ingredients. Enjoy your meal!

Nibbles & Sharing Platters

House Marinated Mixed Olives 7, 12, 10

with Our Blackrock Paprika and Sea Salt Dough Sticks

Served with Tzatziki

€10.50

Three Nut Medley 1a, 5, 6, 8

Featuring Guinness Smoked Almonds,

Wasabi Nuts, and Brazilian Nuts

€10.50

BlackRock Cheese & Charcuterie Board 1a, 9, 10, 6, 12

Milano Salami, bresaola (air dried beef), Prosciutto di Parma,

Smoked Gubbeen, Goat Cheese, Burrata, Grapes,

House Chutney, Mixed Olives, Blackrock Paprika and Maldon Sea Salt Dough Sticks,

Roasted Garlic Butter

€30.50

Charcuterie Platter 19, 6, 10

Prosciutto di Parma, Milano Salami, bresaola, Grapes, House Chutney, Mixed Olives,

Blackrock Paprika and Maldon Sea Salt Dough Sticks, Roasted Garlic Butter

€28.50

Blackrock Paprika and Sea Salt Dough Sticks

Served with Tzatziki Dip or Roasted Garlic Butter

€9.50

Allergen Index:

1. Cereals Contain Gluten, 1a. Wheat, 1b. Oats, 1c. Barley, 1d. Rye, 2. Crustaceans, 3. Egg,
4. Fish, 5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds,
12. Sulphur Dioxide / Sulphites, 13. Lupin, 14. Molluscs

Although All Due Care is Taken During the Food Preparation,

Cross Contamination Risks are Possible

Dishes Marked with (*) are or can be made Gluten Free

We hope you enjoy our selection and have a delightful dining experience at the Blackrock Bar!

For any dietary requirements or allergies, please inform your server.

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We Are Proudly Support The Following

Suppliers And Producers

Celtic Salad

The Burren

Redmond Foods

Galway Bay Seafood

Moycullen Seafood

Italicatessen

BLACKROCK BAR

Starters

Soup of the Day * 1a, 7, 9, 12, 1b

Served with Homemade Salthill Brown Bread

8.50

Wild Atlantic Seafood Chowder * 1a, 7, 9, 12, 2, 14

King Prawns, Steamed Smoked Haddock, Salmon, Mussels,

Scallions in a Light Leek and Potato Cream.

Served with In-house Brown Bread

13.00

Chicken Wings * 3, 7, 2

Maple BBQ or Chefs' Special Hot Sauce, Celeriac & Apple Slaw with Blue Cheese Dressing

14.50

Warm King Prawn Gnocchi 1a, 3, 2, 7

Tender King Prawns with Garlic Gnocchi, Cherry Tomatoes, Spinach, Creamy White Wine

14.90

Roasted Garlic Hummus 1a, 1c, 6, 10

Extra Virgin Olive Oil, Pomegranate, Blackrock Paprika and Maldon Sea Salt Dough Sticks

10.50

Avocado & Smoked Salmon * 1a, 3, 4, 7, 12

Avocado, Scallion, Cherry Tomatoes, Our Own Sourdough,

Salted Cucumber and Dill Yoghurt Cream

16.90

Blackrock Cajun Chicken Caesar Salad * 1a, 3, 4, 10, 7, 12

Baby Gem Lettuce, Smoky Bacon Lardons, Cherry Tomatoes, Avocado, Croutons,

Aged Parmesan, Creamy Caesar Dressing

Small – 11.90 Large - 16.50

our sommelier suggestion: Merlot, Coastal Reserve, Spain 35.00

A sunny Merlot with attractive fruity aromas and a fruity, soft finish

Vibrant Tropical Salad Bowl * 10, 12, 7

Crispy Organic Leaves, Chickpeas, Pickle Apple, Pomegranate, Salted Beetroot, Cherry Tomatoes, Crumbled Feta, Roasted Pumpkin Seeds, Balsamic Maple Dressing

Small – 11.50 Large - 15.90

Add Breast of Cajun Chicken or Garlic Prawn

4.50

Tomato & Burrata Salad 14.90 7, 12

Beef, Tomatoes, Creamy Burrata, Delicate Slices of Parma Ham, Finished with Aged Balsamic Reduction, Basil, Pomegranate and Cold-Pressed Olive Oil

14.90

BLACKROCK BAR

Mains

Fillet of Wild Cod 'In the Pot' 27 4,7,12,14

Golden Pan-fried Fillet of Wild Cod, Oven-finished with Fennel, Cherry Tomatoes, Asparagus, Mussels, and a Silky White Wine Cream Sauce.

Presented and Served in the Same Pot to Preserve All the Aromas and Flavour

27.00

King Prawn Piccata 1a, 1b, 2, 6, 7, 12

Spaghetti Tossed with Creamy White Wine, Capers, Sundried Tomatoes, Red Chili, Spinach, Parmigiano

24.50

Rigatoni Arrabbiata 1a, 2,10,12, 13

Rigatoni Tossed in a Mild Spicy Tomato and Garlic Sauce, Spinach, Finished with Fresh Basil and Parmesan

19.90

Add Cajun Marinated Chicken or Garlic Prawns 5.00

Irish Nature Ribeye Steak (8oz) 1a, 6, 12, 7

28- Day Dry-Aged Ribeye, Smoked Bacon Lardons, Caramelizes Pearl Onion, Mushroom Served with Chips and Golden Onion Rings

Choose Between a Rich Peppercorn Sauce or a Smooth Roasted Garlic Butter For the Perfect Finish.

38.90

Surf N' Turf 1a, 2, 6, 12, 7

The Same Steak with King Prawns

41.50

Irish Spicy Chicken Burger * 1a, 7, 3, 11

Grilled Cajun Chicken Breast, Jalapeño Peppers, Baby Gem, Tomato, Onions, Smoked Applewood Cheese, Chipotle Mayo on a Sourdough Bun, Chips

19.90

8oz Hereford Burger with Smoky Rashers 1a, 7, 10, 12

100% Irish Beef Burger, Smoky Rashers, Melted Smoked Applewood Cheese, Onion, Gherkin Relish, Baby Gem, Mayo, Sourdough Bun, Chips

19.90

Black Rock Special Curry 1a,7,13

Tender Chicken Marinated in Ginger-Garlic Purée, Mild Chili, and Asian Spices, Finish with Cream and Butter. Served with Rice and Naan Bread.

25.90

Connemara Mussels * 1a, 7, 12, 14

Chilli, Lemongrass, Garlic, White Wine & Cream, Garlic Buttered Sourdough, Parmesan and Truffle Chips

19.90

Aran Island Seaweed Dillisk Battered Fish & Chips 4, 7, 12

Gluten-Free Fish, Mushy Peas, Tartar Sauce, Pickled Onion, Cabbage Slaw, Chips

23.50

Catch of the Day *4, 8, 12

Our Daily Fresh fish from the Market Please Ask Your Server

28.90

Pizza Corner

Classic Margherita 1a, 1c, 1d, 6, 7, 10 **14.00**

Tomato Sauce, Mozzarella, Buffalo Mozzarella, Fresh Basil

Milano Special 1a, 1c, 1d, 6, 7, 10 **16.80**

Mozzarella, Buffalo Mozzarella, Salami Milano, Honey, Garlic, Chili

BBQ Chicken Delight 1a, 1c, 1d, 6, 7, 10 **16.00**

Tomato Sauce, Mozzarella, Chicken, Caramelized Onion, Bacon, BBQ Sauce, Coriander

Ultimate Pepperoni 1a, 1c, 1d, 6, 7, 10 **16.00**

Tomato Sauce, Extra Mozzarella, Extra Pepperoni

Hot Passion Inferno 1a, 1c, 1d, 6, 7, 10 **17.00**

Tomato Sauce, Mozzarella, Spicy Beef, Pepperoni, Jalapeños, Red Onions

Cheesy Garlic Bread 1a, 1c, 1d, 6, 7, 10 **12.70**

Garlic Butter, Extra Mozzarella

Shrimp Scampi 1a, 1c, 1d, 6, 7, 10, 2 **17.00**

Mozzarella, Shrimp, Capers, Roasted Tomato, Red Onions, Lemon Zest

Garden Vegetariana 1a, 1c, 1d, 6, 7, 10 **16.00**

Tomato Sauce, Mozzarella, Mushrooms, Mixed Peppers, Corn, Red Onion, Tomato, Olives

Capricciosa Supreme 1a, 1c, 1d, 6, 7, 10 **16.00**

Tomato Sauce, Mozzarella, Ham, Mushrooms

Salthill Signature 1a, 1c, 1d, 6, 7, 10 **16.50**

Mozzarella, Mortadella, Buffalo Mozzarella, Tomato, Basil Pesto

Goat Cheese Delight 1a, 1c, 1d, 6, 7, 10 **16.80**

Tomato Sauce, Mozzarella, Goat Cheese, Spring Onion, Sundried Tomato, Garlic

Tropical Hawaiian 1a, 1c, 1d, 6, 7, 10 **15.50**

Tomato Sauce, Mozzarella, Ham, Pineapple

Parma 1a, 1c, 1d, 6, 7, 10 **17.00**

Tomato Sauce, Mozzarella, Parma Ham, Fresh Rocket, Cherry Tomato, Parmesan Cheese

Meat Feast 1a, 1c, 1d, 6, 7, 10 **17.00**

Tomato Sauce, Mozzarella, Sausage, Pepperoni, Ham

Italian 1a, 1c, 1d, 6, 7, 10 **17.00**

Tomato Sauce, Mozzarella, Pancetta, Mortadella, Parma Ham

Dessert

Warm Belgian Chocolate Fondant 3, 7, 1a, 13 **9.50**

Cherry, Vanilla ice cream

Rose Crème Brulee 3, 7, 1a, 13, 12, 8 **9.50**

Berry Ice cream, Almond Macaron

Our Own bread & Butter Pudding 3, 7, 1a, 13, 12, 8 **9.50**

caramel Sauce

Nutella Pizzas 1a, 1c, 1d, 6, 7, 10

Nutella, Strawberries, Marshmallows 13.20

Nutella, Banana 13.20

Make your Pizza Gluten Free (2.00 extra)

Make Mine a Calzone (1.50)

Extra ingredients (1.50) sm

BLACKROCK BAR

Sandwiches

Sandwiches (served from 12 to 5pm)

Pulled Ham and Smoked Applewood Cheese Sandwich *

Our Own Sourdough, Maple and Mustard Mayo, Apple and Cabbage Slaw, Chips

1a, 3, 7, 10, 12

€13.00

King Prawn and Avocado on Our Salthill Soda Bread *

Apple and Cabbage Slaw, Green Leaves, Red Onion, Feta, Sauce Tzatziki, Chips

1a, 1b, 2, 7, 10, 12

€15.00

Vegan Delight *

Hummus, Sea Salt, Avocado, Red Onion, Tomato Chilli Jam, Sweet Corn Salsa, Sourdough, Chips

1a, 10, 12

€14.50

AVO BLT *

Crispy Leaves, Tomatoes, Smoked Streaky Rashers, Cabbage Slaw on Sourdough Bap, Chips

1a, 12, 11

€13.50

Double Decker Turkey & Pulled Ham *

Baby Gem, Cabbage and Apple Slaw, Smoky Applewood Cheese, Jalapeno, Our Own Sourdough, Mustard Mayo & Chips

1a, 12, 11

€15.50

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