

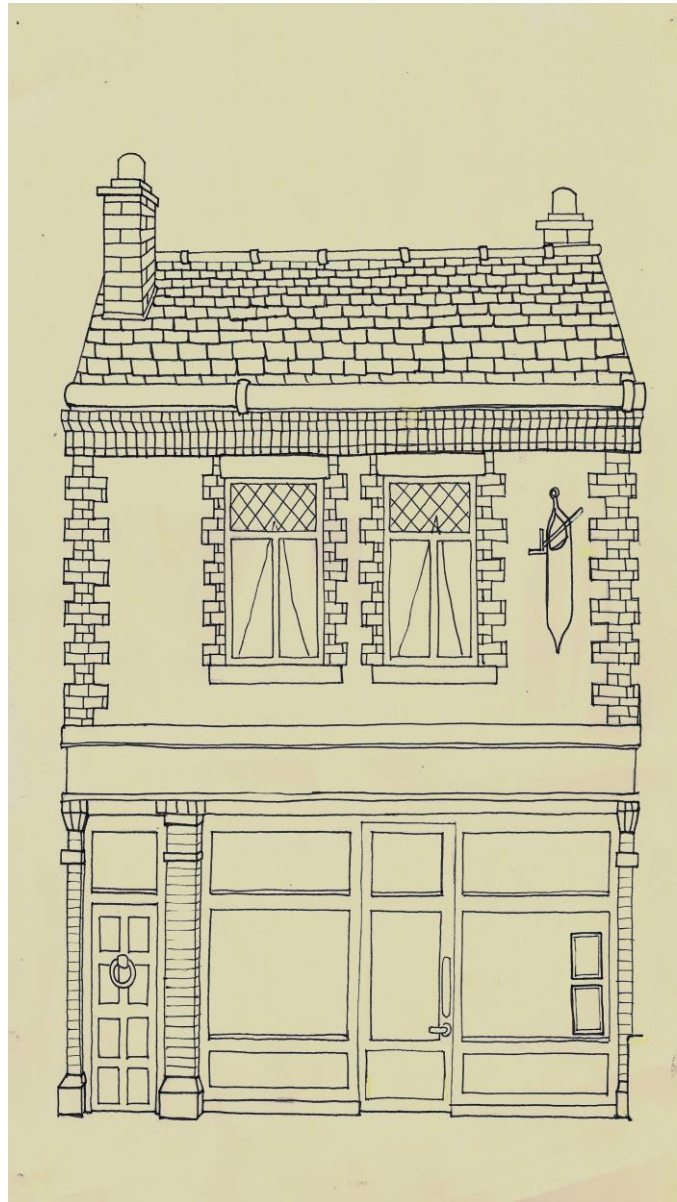
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Circa was created through a love of food, local ingredients & a quality dining experience.

At Circa, we use fresh local Irish produce and change our menus monthly to make the best use of seasonal produce. When dining in Circa expect high quality Irish cuisine with a contemporary twist in a warm and welcoming environment.

Welcome to Circa.

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Tasting Menu  
September 2020



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Tasting Menu

€70

Brown Butter, Treacle Bread, Mussels.

(1,7,12,13)

Burrata, Smoke, Tomato, Balsamic.

(7,9,12)

Crab, Ya Pear, Seaweed.

(2,3)

Monkfish, Alsace, Mussels, Broad Bean.

(1,4,7)

Duck, Raisin, Artichoke, Beetroot.

(7,12)

Cereal Pana Cotta, White Chocolate.

(1,3,7)

Wine Pairing

€30

Cheese Course

€12

Mature Cashel Blue

Mossfield

Vintage Cheddar.

(1,7,12)

Our Suppliers

JJ Young & Sons

The Brown Pig (Terenure)

Kish Fish

Glenmar Shellfish

The Traditional Cheese Co.

Doyle's Fruit & Veg

La Rousse Foods

BD Foods

3fe

Wall & Keogh

1. CEREALS CONTAINING GLUTEN 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS  
6. SOYBEAN 7. MILK 8. NUTS 9. CELERY 10. MUSTARD 11. SESAME SEEDS  
12. SULPHUR DIOXIDE 13. MOLLUSCS 14. LUPIN