



DELICIOUS DINING
IN LIMERICK'S MEDIEVAL QUARTER

SUNDAY LUNCH @ AZUR

STARTER & MAIN COURSE €18.50

Sweet Potato & Roast Red Pepper Soup / homemade breads

Azur's Homemade Fish Cake / chilli & lime aioli / mixed leaves / salsa verde / white onion confit

Classic Bruchetta / sun blushed tomatoes / cherry tomatoes / house pesto / buffalo mozzarella

Chicken & Chorizo Salad / mixed leaves / Dijon and lime dressing

Stuffed Goat's Cheese Tartlet / red onion marmalade / wilted spinach /
sun blushed tomato chutney / pomegranate vinaigrette



Crackling Tipperary Pork Belly

creamy mash / Lisduff black pudding / red onion confit / curly kale / sweet potato & nutmeg purée

Smoked Fillet of Haddock

chive mash potatoes / creamy leeks / garden peas / chardonnay cream

Chicken Supreme

sliced baby potatoes / chorizo sausage / balsamic roasted cherry tomatoes /
mange tout julienne / roasted spring onion stems / basil pesto

Baked Hake Fillet

chive mash potatoes / buttered savoy cabbage / smoked bacon / lime beurre blanc

48 Hours Slow Braised Local Beef

scallion mash potatoes / roasted root vegetables with thyme & mushrooms / parsnip crisps / red wine jus

ADD CHIPS OR VEGETABLES for €2.00



Add one of the desserts below for only €5.50

Sticky Toffee Pudding / butterscotch sauce / vanilla ice cream

Lemon Tart / plum & berry purée / sorbet

White Chocolate & Honeycomb Cheesecake / wild berry coulis

Dark Chocolate & Pecan Nut Brownie / pecan praline /
dark chocolate sauce with a hint of Irish whisky