THE VILLAGE
BOUTIQUE & SPA

THE MINI ELF

MENU

TO SHARE - 3 HOMEMADE DIPS
HUMUS, MOUTABAL, BABA GHANOUSH
served with toasted brown garlic bread

STARTERS

VILLAGE KITCHEN FRESH HOMEMADE SOUP
our chef·s daily inspiration

CHICKEN GYOZA
4 pieces of steamed, then pan-fried chinese dumplings filled with ground chicken, rosemary, lemon, garlic, soy sauce & sesame oil, topped with guanciale crumbs, served with a sesame, soy, coriander & ginger infused sauce

PRAWN TEMPURA
4 pieces of tempura battered prawns, served with lemon & ginger mayo

HOMEMADE PORK & PRAWN SPRING ROLLS
4 spring rolls filled with ground pork, prawn chunks, red pepper, garlic, coriander, lime zest sesame oil & soy sauce, served with sweet chili sauce

SPAGHETTI CARBONARA
spaghetti pasta tossed in a creamy sauce made from eggs, guanciale finished with pecorino &black pepper

MAIN DISHES

PORK CHOP
cooked in rosemary butter sauce, served with mushroom porcini mustard local herbs sauce with a touch of cream served with fries

SPICY CHICKEN LEG
roasted chicken leg with spices, served with fries

FRESH GRILLED ARGENTINIAN RUMP STEAK (250G)
served with fries

TODAY'S FRESH FISH
served with fries

DESSERT

selection of homemade desserts * at an extra charge

the mini elf menu - 2 course menu
available only during lunch service



THE VILLAGE
BOUTIQUE & SPA

THE REINDEER

MENU

TO SHARE - 3 HOMEMADE DIPS
HUMUS, MOUTABAL, BABA GHANOUSH
served with toasted brown garlic bread

STARTERS

VILLAGE KITCHEN FRESH HOMEMADE SOUP
our chef·s daily inspiration

BURRATA & AVOCADO SALAD
mixed leave salad, tomatoes with citrus vinaigrette dressing

SPICED SUMMER PORCINI & MUSHROOM GYOZA
4 pieces of steamed, then pan-fried dumplings filled with summer porcini, mushrooms, garlic, green chilly ginger & turmeric

PENNE GARLIC PRAWN PESTO
in fresh basil pesto, crumbled chèvre cheese, cherry tomato & prawns

BEETROOT RISOTTO (V)
aged carnaroli rice cooked in beetroot, stracciatella and parmesan saving

MAIN DISHES

PORK BELLY
slow cooked & served with homemade apple textures & port wine jus, fries & seasonal vegetables

VITELLO AL LIMONE
thinly sliced milk-fed fresh veal cooked in a fresh lemon sauce served with carrot puree, fries & seasonal vegetables

SPICY CHICKEN LEG
roasted chicken leg with spices, served with fries & choice of one vegetable

FRESH GRILLED ARGENTINIAN RUMP STEAK (250G)
served with fries & seasonal vegetables

TODAY'S FRESH FISH
served with fries & seasonal vegetables

DESSERT

selection of homemade desserts



THE VILLAGE
BOUTIQUE & SPA

THE ELF

MENU

TO SHARE - 3 HOMEMADE DIPS
HUMUS, MOUTABAL, BABA GHANOUSH.
served with toasted brown garlic bread

STARTERS

VILLAGE KITCHEN FRESH HOMEMADE SOUP
our chef·s daily inspiration

PORK & PRAWN GYOZA
4 pieces of steamed dumplings filled with minced pork, prawns, mushrooms, cabbage & ginger, severed with light soy sauce

PRAWN TEMPURA
4 pieces of tempura battered prawns, served with lemon & ginger mayo

MUSHROOM & PORCINI RISOTTO
aged carnaroli rice cooked in butter, button mushroom, porcini, parmesan cheese & truffle oil

LINGUINI VONGOLE
linguini pasta tossed with fresh clams, garlic & cherry tomatoes, finished with fresh herbs & olive oil

MAIN DISHES

PORK BELLY
slow cooked & served with homemade apple textures & port wine jus, fries & seasonal vegetables

DUCK BREAST AMARENA
pan seared duck breast with amarena cherry textures & red wine jus served with mash potatoes & seasonal vegetable

FRESH GRILLED ARGENTINIAN SIRLOIN STEAK (250G)
served with fries & seasonal vegetables

TODAY'S FRESH FISH
served with fries & seasonal vegetables

DESSERT

selection of homemade desserts



THE VILLAGE
BOUTIQUE & SPA

THE SNOWMAN

MENU

TO SHARE - 3 HOMEMADE DIPS
HUMUS, MOUTABAL, BABA GHANOUSH
served with toasted brown garlic bread

BRUSCHETTA

STARTERS

VILLAGE KITCHEN FRESH HOMEMADE SOUP
our chef·s daily inspiration

CHICKEN GYOZA
4 pieces of steamed, then pan-fried chinese dumplings filled with ground chicken, rosemary, lemon, garlic, soy sauce & sesame oil, topped with guanciale crumbs, served with a sesame, soy, coriander & ginger infused sauce

SPAGHETTI CARBONARA
spaghetti pasta tossed in a creamy sauce made from eggs, guanciale finished with pecorino &black pepper

BLACK RICE SEAFOOD RISOTTO
clams, mussels, prawns, calamari, with chopped broccoli, garlic, seasonal herbs & turmeric

LINGUINI VONGOLE
linguini pasta tossed with fresh clams, garlic & cherry tomatoes, finished with fresh herbs & olive oil

DEEP FRIED CALAMARI

MAIN DISHES

GRILLED LAMB CHOPS
served with mashed potatoes & seasonal vegetables

FRESH GRILLED ARGENTINIAN RIBEYE STEAK (300G)
served with fries & seasonal vegetables

CHICKEN BREAST IN BREADCRUMBS
with lemon, olive oil, rosemary, garlic and a dash of cream served with fries & seasonal vegetable

PORK BELLY
served with apple textures & finished with a touch of red wine jus & herb served with fries & seasonal vegetable

TODAY'S FRESH FISH
served with fries & seasonal vegetables



€44.50 *per person*