



A short menu of the best seasonal cheeses, comforting bowls of autumnal favourites and quaffable Italian wines.

Thursday to Saturday Evening
6pm to 9:30pm, last orders 9:30pm

FEELING CHEESY?

Our cheeses and other dishes change regularly depending on availability and seasonality. All cheeses are served with Ditty's Oatcakes.

Few wines will follow through the many flavours of an entire cheeseboard. You could start with a glass of Minini Soave or Avegiano Montepulciano d'Abruzzo and then follow through with a more robust wine to take you through the stronger cheese flavours.

The Irish cheese board for one €19.50

Durrus Óg, St. Tola Ash, Kileen's Goats, Milleens, Crozier Blue.

Allergens: 2, 7 & 10. Cheeses are unpasteurized.

Wine recommendation: The Guideo Matteo Gavi (€38) freshness pairs seamlessly with lighter cheeses, chowder and Tuscan bean stew, yet still complements the rustic nature of our pork terrine and won't object too strongly to a belt of the Crozier Blue.

The Euro-cheesy board for one €19.50

Langres, Delice De Bourgogne, Taleggio, Schnebelhorn, Gorgonzola.

Allergens: 2, 7 & 10. Cheeses are unpasteurized.

*Wine recommendation: The robust **Barbera del Monferrato (€39)** flatters the pork terrine, strong cheeses and bean stew, yet retains freshness for chowder. Excluding the most delicate cheeses, it's remarkably versatile across many dishes. Maybe start with a glass of Soave?*

NOT FEELING CHEESY?

Tuscan white bean stew €16

A comforting bowl of cannellini and butter beans with carrots, fennel, olives, miso, tomato and cavolo nero, with Moroccan chermoula and ciabatta bread.

Allergens: 1, 2 & 10

*Wine recommendation: The Falanghin grape of the **Indomito Falanghina (€33)** is fresh and crisp but this wine also has a whisper of*

pleasant unctuousness, all of which match well with the creamy beans and fresher notes of this dish.

Cloud Café chowder €17

Diced whitefish, naturally smoked fish and salmon from Kish, in a creamy broth of potatoes, carrots, celery and fennel, topped with romesco, served with Guinness and treacle brown bread.

Allergens: 1, 2, 7 & 5.

Wine recommendations: For a treat the Antichello Lugana (€49) is a magic match here from the citrus nose to the almond and mineral notes echoing and complimenting the Diced whitefish, naturally smoked fish and salmon from Kish, in a creamy broth of potatoes, carrots, celery and fennel, topped with romesco, served with Guinness and treacle brown bread seafood and almond elements of the romesco. Our Verdicchio Dei Castelli Di Jesi (€36) will also make a happy companion.

Country Terrine €17

A rustic terrine of pork shoulder, pork belly and pork liver combined with pistachio nuts, cognac, white wine, juniper berries, thyme and five-spice. Served with ciabatta bread.

Allergens: 2, 4 & 10

Wine recommendations: The bouquet of the Terre Avare Primitivo di Puglia (€36) with its red fruits and spicy notes combined with smooth tannins and balanced acidity make this an ideal partner for the richness and spicing of this pork terrine.

DESSERT

Wheat-free brownies with Irish vanilla ice cream €9.

Allergens: 4, 7 & 10

Affogato – a scoop of ice cream and double espresso €8.

Allergens: 7

WHO WE ARE

Cloud Café is a mother and daughter team, **Paula Sneyd** and **Saoirse Giles**, who match an instinctive creative culinary flair with a firm belief in the honest taste of cooking from scratch with the very best ingredients.

The menu for *Cloud Café – The Night Shift*, is an evening expression of this approach to food. Curated, and sometimes cooked, by renowned Irish food writer **Ross Golden-Bannon**, he has partnered with this dynamic female duo in his first venture from poacher to gamekeeper.

OUR SUPPLIERS

We cook everything from scratch using fresh ingredients from local and Irish suppliers, organic where possible.

MUD ISLAND COMMUNITY GARDEN

Many of the herbs and some other ingredients come from Mud Island Community Garden directly behind us. We also work to reduce our waste so kitchen scraps go to Mud Island's compost and waste cardboard is often used as a mulch and weed suppressant. Find out more about this dynamic community hub by visiting www.mudisland.ie

Allergens: 1 Celery, 2 Gluten (wheat), 3 Crustacean, 4 Egg, 5 Fish, 6 Lupin, 7 Milk, 8 Molluscs, 9 Mustard, 10 Nuts, 11 Peanuts, 12 Sesame seeds, 13 Soya, 14 Sulphites

If you have any allergies or dietary requirements please inform a member of staff. We cannot guarantee that there will be no traces of nuts or gluten.