



Sharing Boards

Mediterranean Selection of Spreads | 16 **V**

Accompanied by Rustic Flatbread.

Olive Tapenade, Hummus, Romesco, Basil Pesto. Brushed with Garlic, Parsley & Olive Oil.
(WG,AN,WN,SS,E,MD,MK)

Charcuterie & Cheese Board | 30

Selection of Artisanal meats and locally sourced cheeses (WG,MK,SS,SP)

Garlic & Chilli Atlantic Prawns | 19

3 Skewers, Shellfish Bisque, Herb Focaccia
(WG,C,MK,CY,SP)

Small Plates

Shredded Chicken | 14

Miso Honey and Gochujang Glaze, Asian Slaw, Toasted Sesame Seeds (WG,S,SS,SP)

Mixed Vegetable Samosa | 13.50 **V**

Peanut Rayu, Natural Yoghurt (WG,E,P,MK,SP).

Crispy Sushi Rice | 9 **VG, GF**

House Kimchi Remoulade, Cucumber, Toasted Sesame Seeds (SS,SP).

Grilled Irish Ribeye Steak | 25 **GF**

100oz Irish Grilled Ribeye Steak, Compound Butter, Au Jus (MK,SS,MD)

Chef Recommendation: Medium

Potato Terrine Bites | 7 **V**

Roasted Garlic Aioli, Manchego (E,MD,MK,SP)

Our Rendition of Chips, Cheese, & Garlic

Beef Ragu Lasagne Fritta | 15

Pesto Mayo, Crispy Parmesan (WG,E,MK,CY,MD,SP)

Braised Lamb Bonbons | 15

Romesco Sauce, Au Jus. (WG,SP,MD,AN,E)

Philly Cheese Steak Empanadas | 15

House Ranch Dipping Sauce. (WG,E,MK,MD)

Nuts & Mixed Olives | 7 **V**

Is There Anything Better? (WG,SS,AN,CN,WN)



Everything in Aye is made from scratch in house.
All of our beef is of 100% Irish origin.

V- Vegetarian | VG- Vegan | GF- Gluten Free

There will be a 10% service charge added on tables over 6.

Allergens

All below allergens are openly used throughout our kitchen.
Trace amounts may be present at all stages of cooking.
Please refer to the following guide:

Wheat Gluten = WG; Crustaceans = C; Eggs = E; Fish = F; Molluscs = M; Almond = AN; Cashew Nut = CN; Walnut = WN; Peanuts = P; Hazelnut = HN; Soybeans = S; Milk = MK; Celery = CY; Mustard = MD; Sesame Seeds = SS; Sulphites = SP; Lupin = L



Sweet Treats

Ask your server about our
weekly dessert specials

Extras

Extra Bread | 3
Two Slices

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