



MONDAY 9TH JANUARY – SUNDAY 5TH FEBRUARY

CAVEMAN FESTIVAL

DINNER MENU

COCKTAILS

All of the cocktails have been created with the freshest fruit. They are low in calories and all sugars have been replaced with natural sweeteners.

Floating Market €10.50

Bacardi Carta Blanca, Luxardo maraschino liqueur, ginger syrup, pea aubergine and lime juice

The Forager €9.95

Bombay Sapphire, lime juice, lemongrass, mint, bitters, raw honey and chamomile syrup

The Hunter €9.95

El Jimador Reposado Tequila, fresh red pepper, organic tomato juice, fresh chillies, lime juice, smoked salt and red peppercorn

The Gatherer €10.50

Bacardi Carta Blanca, Lillet rouge, stevia, a selection of fresh berries and topped with soda water

MENU GUIDE


 Vegetarian


 Gluten Free

 Paleo Friendly

 Superfood

 Saba Slim – Under 250 cals


 Saba Light – Under 400 cals

 X 1 Mild

 X 2 Medium

 X 3 Spicy

 X 4 Very Spicy

 X 5 Extra Spicy

Rice is not included as rice is not a paleo friendly option

MAIN COURSE

Panang Chicken

€16.95

Chicken fillet, sweet potato, broccoli, kaffir lime leaves served in a paleo friendly panang curry sauce

Chargrilled Sirloin Steak

€21.95

Sliced sirloin steak, broccoli, Chinese leaves, bok choy and carrots in a paleo friendly red curry sauce

Prawn Green Machine

€17.95

Tiger prawns, green curry paste, coconut milk, bamboo shoots, aubergine, peppers, kaffir lime, sweet basil, butternut squash and broccoli

Caveman Beef

€17.95

Beef fillet, butternut squash, sweet potato, bok choy, carrot, broccoli, peppers, Chinese leaves, mushrooms and lime in a red curry sauce

Vietnamese Monkfish Curry

€19.95

Yellow Vietnamese curry with monkfish, potato, taro, lemongrass and kale