



AVOCA AT HOME

Great food to-go from
The Avoca Food Market



**ALL AVOCA FOOD IS MADE
IN OUR OWN KITCHENS AND
BAKERIES.**

**WE USE NO ARTIFICIAL
ADDITIVES, FLAVOURS OR
PRESERVATIVES.**

To ensure we can accommodate
your choice, please order
3 days in advance.

Please make us aware of any
dietary or allergen requirements
that you may have so we can try
our utmost to accommodate you.

For menu suggestions or advice
on quantities do ask our chefs,
we'll do our best to help.

Minimum order is 10 portions

TO START:

Avoca's wonderful dips, olives &
breads are all available from our
foodhalls & cheese counters.

Antipasti platters created from our
wide & wonderful range of hand
sliced cured meats & pâtés.

PÂTÉS AND TERRINES:

Price €47.95 per 12 portions

DUCK LIVER PÂTÉ WITH ARMAGNAC, PRUNES AND PISTACHIOS

Delicious smoked duck, marinated with
fine Armagnac, toasted pistachios
& dried fruit, mixed with smooth
duck liver pâté. Perfect served with
crostini & onion marmalade.

PORK, CHICKEN AND APRICOT TERRINE

Classic Country style terrine, perfect
for a brunch buffet, best served with
Avoca peach & cardamom chutney &
pickled gherkins & onions.

FREE RANGE CHICKEN LIVER PÂTÉ

A smooth chicken liver pâté with
French brandy, Irish butter & fresh
thyme. Delicious as part of an
antipasto platter with lots of
crusty bread.





BREADS BAKED IN STORE

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BAGUETTE

CHEESE BREAD

FOCACCIA

MULTI SEED

HONEY AND SPELT

RYE SOURDOUGH

BROWN SODA

SOURDOUGH

SEEDED BROWN

AVOCA SOUPS SELECTION:

Choose from our extensive range of soups, perfect for a dinner party.

Price from €7.45 for 2

POTATO, WHITE ONION AND PARMESAN

MUSHROOM

VEGETABLE

SLOW ROAST TOMATO AND BASIL

TUSCAN BEAN MINISTRONE

ROASTED CHICKEN BROTH

BEEF AND BARLEY

And many more. Our soups are made, based on the freshest seasonal ingredients available.

Please ask the food hall manager if you would like to order soup in larger quantities.

MAINS



MEAT:

BEEF BOURGUIGNON

Serves 10 €69.95, €6.95 per portion

Our rich Beef Bourguignon is simmered with smokey bacon, pearl onions & mushrooms.

BEEF AND GUINNESS

Serves 10 €69.95, €6.95 per portion

A truly Irish recipe with beef, Guinness, carrots, onions & bay leaves. Perfect served with Avoca creamy champ.

BEEF STROGANOFF

Serves 10 €69.95, €6.95 per portion

Beef, mushrooms, sweet Hungarian paprika, French brandy & a hint of Dijon mustard.

BEEF LASAGNE

Serves 10 €69.95, €6.95 per portion

Fresh pasta sheets layered with our delicious Bolognese sauce & creamy béchamel, topped with Parmigiano Reggiano & baked until golden & bubbly.



BEEF SUKKA CURRY

Serves 10 €69.95, €6.95 per portion

Our Great Taste Award Winning Beef Sukka slowly simmered for hours, our recipe is bursting with roasted spices, exotic saffron & creamy coconut. Serve with steamed basmati rice & Avoca's own peach & cardamom chutney.

SHEPHERD'S PIE

Serves 10 €69.95, €6.95 per portion

Ground lamb & beef with onions, carrots and a delicious tomato sauce, topped with our creamy mash.

THAI PORK CURRY

Serves 10 €69.95, €6.95 per portion

Spicy coconut curry with lots of fresh herbs, lime, turmeric, lemongrass & lime leaves. Serve with basmati rice.

SICILIAN PORK

MEATBALLS, FONDUTA DI POMODORO

Serves 10 €69.95, €6.95 per portion

Authentic Italian meatballs with toasted pinenuts & fresh herbs, slowly simmered in a creamy tomato & basil sauce. Best served with linguine or spaghetti & extra cheese.

MOROCCAN LAMB TAGINE

Serves 10 €76.95, €7.95 per portion

Our own blend of 14 spices, hand roasted & finely ground then added with juicy apricots, sultanas & chickpeas to our braised lamb shoulder. Slowly simmered for 3 hours for an authentic Moroccan dish. Best served with our Green Herb Couscous, tzatziki & preserved lemon harissa.

LAMB ROGANJOSH

Serves 10 €76.95, €7.95 per portion

A delicious lamb curry with Avoca's own spiced blend. Irish lamb simmered for 3 hours until tender. Fresh coriander & lime to finish. Serve with brown basmati & tzatziki sauce.

CHICKEN

Our chicken is naturally grain fed & 100% Irish from Manor Farms, Shercock, Co. Cavan.

AVOCA'S FAMOUS CHICKEN AND BROCCOLI CRUMBLE

Serves 10 €69.95, €6.95 per portion

Succulent breast of chicken combined with broccoli florets in a rich & velvety chicken velouté. Topped with a cheddar & herb breadcrumb crust. It continues to be Avoca's most popular family favourite.

SPICED INDIAN CHICKEN CURRY

Serves 10 €69.95, €6.95 per portion

We only use whole roasted spices in our recipe & hand grind them to make our delicious curry sauce, using coconut milk & fresh coriander.

Serve with basmati rice & Avoca's own mango chutney.

THAI RED CHICKEN CURRY

Serves 10 €69.95, €6.95 per portion

Avoca's mild Thai red curry with kaffir lime leaves, lemongrass & fresh ginger. Creamy coconut milk & lime juice are added & simmered with chicken & finished with fresh coriander. Serve with steamed basmati rice.

CHICKEN, MUSHROOM AND WHITE WINE FRICASSÉE

Serves 10 €69.95, €6.95 per portion

We slowly simmer chicken, fresh chestnut mushrooms, white wine and Irish cream & finish with fresh herbs & a spoonful of Dijon mustard. Perfect served with buttered pasta.

ITALIAN CHICKEN

Serves 10 €69.95, €6.95 per portion

Our classic recipe; slowly simmered chicken breast with fresh Irish cream, Parmigiano Reggiano cheese & French whole grain mustard.

SMOKED PANCETTA AND PORCINI MUSHROOM STUFFED CHICKEN MARSALA

Serves 10 €76.95, €7.95 per portion

Chicken supremes stuffed with pancetta & porcini mushrooms, simmered in Marsala wine & herbs. Delicious served with a crisp green salad.

FISH

Avoca are proud to use Irish fish suppliers, Millstream, Mourne Seafood & Kish Fish, for all of our fish which is sustainably sourced.

FISH PIE

Serves 10 €73.95, €7.45 per portion

Fresh salmon, hake & smoked coley are poached in our fresh fish stock, and then mixed with our creamy fish velouté, fresh chopped dill & lemon zest. Topped with mashed potato.

FISHCAKES

10 Portions €69.95, €6.95 per portion
(2 Cakes per Portion)

Fresh salmon, hake & smoked coley mixed with potato, spring onions, fresh dill & lemon. Each fishcake is hand rolled in herb crumb. Served with our homemade tartare sauce, a wedge of lemon or lime and some Avoca cucumber pickle.

VEGETARIAN

AVOCA "GOOD MOOD"

VEGETARIAN CHILLI

Serves 10 €62.50, €6.25 per portion

Deliciously smokey thanks to beautiful Mexican chipotle peppers. We've used beluga & Puy lentils, bulgur wheat, pearl barley & chickpeas. Serve with a dollop of Greek yoghurt, fresh chunky guacamole & a squeeze of lime.

AUBERGINE MELLANZANA

ALLA PARMIGIANA

Serves 10 €69.95, €6.95 per portion

A classic Italian dish, layered with aubergines, fresh tomato sauce, basil, Parmigiano Reggiano & mozzarella. Delicious served with a green salad.

AVOCA SPICY VEGETABLE

TIKKA MASALA

Serves 10 €62.50, €6.25 per portion

A warm & spicy Tikka recipe with cauliflower, sweet potato, fresh spinach, peas & chickpeas. All our spices are hand roasted & ground. Creamy coconut milk & fresh coriander finish off this dish. Best served with steamed basmati rice, mango chutney, natural yoghurt & a squeeze of lime.

SPINACH, RICOTTA AND PINEUT CANNELLONI

Serves 10 €69.95, €6.95 per portion

Our cannelloni is made with spinach & creamy ricotta cheese. Topped with Parmigiano Reggiano & fresh herbs.

MOROCCAN SPICED VEGETABLE TAGINE

Serves 10 €62.50, €6.25 per portion

A delicious and fragrant recipe. Packed full of vibrant flavours of preserved lemon, coriander, turmeric, ginger & harissa. Plump green olives add to the authentic taste of Morocco.

SWEET POTATO BLACKBEAN AND CASHEW CAKES

Serves 10 €55.00, €5.50 per portion

Spiced vegan cake, filled with black beans & millet. Perfect served with Avoca hummus or babaganoush.

BLACK BEAN, KALE AND SQUASH LAKSA

Serves 10 €62.50, €6.25 per portion

Malaysian inspired coconut curry, fragrant with ginger, lemongrass & coriander. Serve with rice vermicelli noodles & fresh bean sprouts. Add fresh chillies for that extra kick!

AVOCA SALADS



SALADS:

€16.95 per kg

POTATO SALAD

With mint yoghurt dressing

RUBY SLAW WITH TOASTED SEEDS

PETITS POIS AND BABY SPINACH

With mint, sprouted beans & feta

QUINOA AND ROASTED BEETROOT

With caramelised Balsamic onions

GREEN HERB AND EDAMAME COUS COUS

ASIAN BROWN RICE DETOX

ROASTED BABY POTATOES

With harissa yoghurt, capers & dill

LEBANESE GREEN LENTILS

With parsley, mint, dill & allspice

PASTA WITH SEMI SUN DRIED TOMATO PESTO

Pine nuts, parmesan & fresh herbs

BULGAR, CRANBERRY AND ROCKET

BELUGA LENTILS

With feta, semi sun dried tomatoes & roasted walnuts

SESAME NOODLE SALAD

With beansprouts, peppers & mangetout

BROCCOLI HAZELNUT AND CHERRY TOMATO SALAD

CARROT AND SESAME SEED



**AVOCA'S FAMOUS
QUICHES AND
TARTS**

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Serves 10-12 €39.95

**BAKED HAM, CARAMELISED LEEKS
AND CHEDDAR CHEESE**

**SPINACH, RED CHARD, PINE NUT AND
GRUYERE CHEESE**

**HOT SMOKED SALMON, POTATO, DILL
AND LEEK**

**ROASTED SQUASH, GOATS CURD,
SAGE AND RED ONION**

**CARAMELISED ONION, GRUYERE AND
GOATS CHEESE**

PROSCIUTTO, SPINACH AND BRIE

**PIPERADE, GOATS CHEESE AND
PESTO TART**



AVOCA PLATTERS

SIDE OF FRESH SALMON

Serves 10-12, €69.95

Beautiful fresh side of Salmon baked with your choice of sauce; classic lemon, dill & sea salt or lemongrass, chilli & ginger. Perfect addition for any celebration. We suggest serving with Avoca's Handmade Tartar Sauce or Zesty Nam Jim Dressing.

MUSTARD GLAZED WHOLE GAMMON HAM ON THE BONE

Serves approx. 20-30 €83.95

An Avoca favourite! Whole gammon on the bone, slow cooked for 6 hours & coated in our Dijon mustard, sugar glaze & caramelized until golden. A show stopping addition to any feast. Hand carving available at an additional cost.

AVOCA'S ULTIMATE CHEESEBOARD

A selection of cheeses from our award winning cheese counters. Served with crackers, grapes & fruit chutney. Available to order from our in-house cheesemongers.

CHARCUTERIE BOARD

Charcuterie boards can be made to order, available from Avoca cheese counters.

CHEESE WEDDING CAKES

Price on application. Please contact our cheese counter at Dunboyne, Rathcoole, Kilmacanogue or Ballsbridge to discuss your requirements.



SIDES:

ROASTED SQUASH, FARRO AND BULGUR PILAF

Serves 10 €36.75, €3.95 per portion

SEASONAL GREENS WITH BUTTER

Serves 10 €36.75, €3.95 per portion

MAPLE AND SESAME ROASTED ROOT VEGETABLES

Serves 10 €36.75, €3.95 per portion

JEWELLED FRUIT AND NUT COUSCOUS

Serves 10 €36.75, €3.95 per portion

GRATIN POTATOES WITH GARLIC AND CHEDDAR

Serves 10 €42.00, €4.20 per portion

CREAMY MASHED POTATOES

Serves 10 €25.00, €2.50 per portion

ROASTED BABY POTATOES WITH GARLIC AND ROSEMARY

Serves 10 €35.00, €3.50 per portion

SPANISH POTATOES WITH CHORIZO

Serves 10 €42.00, €4.20 per portion

CHARGRILLED MEDITERRANEAN VEGETABLES

Serves 10 €42.00, €4.20 per portion

TRADITIONAL HERB AND ONION STUFFING

Serves 10 €36.75, €3.95 per portion

STEAMED BASMATI RICE

Serves 10 €25.00, €2.50 per portion

STEAMED BROWN BASMATI RICE

Serves 10 €25.00, €2.50 per portion



DESSERTS:

All desserts serve 10+

TARTS:

CLASSIC LEMON TART

12" feeds 14+ €36.95

CHOCOLATE AND PECAN TART

10" €39.95

RICH CHOCOLATE RASPBERRY AND PISTACHIO TART

10" €36.95

MIXED BERRY NORMANDY TART

10" €36.95

SALTED CARAMEL AND CHOCOLATE TART

10" €36.95

PEAR AND ALMOND FRANGIPANE

10" €36.95

GLAZED STRAWBERRY FRANGIPANE

10" €36.95

APPLE AND CINNAMON CRUMBLE

12" €36.95

ROULADES:

€29.95

AVOCA FRESH STRAWBERRY MERINGUE ROULADE

CHOCOLATE, CREAM AND RASPBERRY ROULADE

FROM OUR WELL AND GOOD RANGE:

LEMON POLENTA AND ALMOND CAKE 9" €31.50

CHOCOLATE MOUSSE CAKE 9" €31.50



CHEESECAKES:

BAKED RASPBERRY 9" €36.95

CLASSIC BAKED VANILLA BEAN 9" €36.95

ZESTY LEMON 9" €36.95

DOUBLE WHITE & DARK CHOCOLATE 9" €36.95

CELEBRATION CAKES:

RICE KRISPIE CELEBRATION CAKE

12" Square €65.00

CHOCOLATE BISCUIT CAKE

10" Square €75.00

BIRTHDAY NUMBERS RICE KRISPIE CAKE

€35.00 for a single number

€69.95 for two numbers

With optional message

CAKES:

9" €31.50

LEMON CURD CAKE

ULTIMATE CHOCOLATE CAKE

COFFEE CAKE

**VICTORIA SPONGE CAKE WITH FRESH FRUIT
AND CREAM**

CARROT CAKE

ALLERGENS:

Some of our products may contain the following allergens:

CELERY

CRUSTACEANS

EGGS

FISH

LUPIN

MILK

MOLLUSCS

MUSTARD

NUTS

PEANUTS

SESAME SEEDS

SOYA

SULPHUR DIOXIDE

Please ask a Food Market manager if you have any concerns or need further clarification.

PLACING YOUR ORDER:

Please place your order at the Avoca store you would like to collect from.

AVOCA DUMBOYNE: 01 903 1200

AVOCA KILMACANOGUE: 01 274 6900

AVOCA MALAHIDE CASTLE: 01 893 1900

AVOCA MOLL'S GAP: 087 995 0371

AVOCA MONKSTOWN: 01 202 0230

AVOCA MOUNT USHER GARDENS: 0404 40205

AVOCA POWERSCOURT HOUSE: 01 204 6066

AVOCA RATHCOOLE: 01 257 1800

AVOCA SUFFOLK STREET: 01 677 4215

AVOCA VILLAGE: 0402 35105

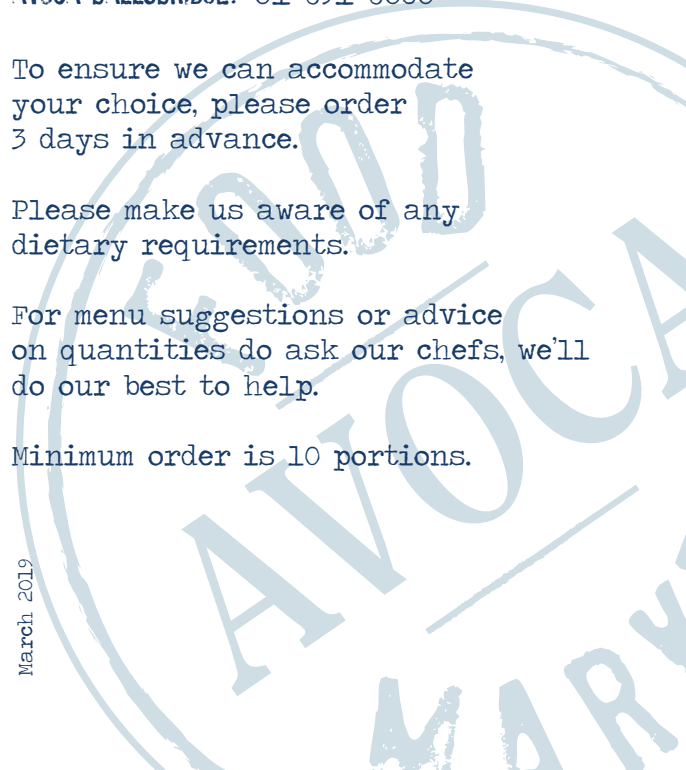
AVOCA BALLSBRIDGE: 01 691 6080


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Minimum order is 10 portions.





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www.avoca.com

