



TAKE AWAY MENU

FROM 12 - 8 PM. PHONE 091 868 900 TO ORDER

NAPOLI FIREBRICK OVEN PIZZA

We cook all our pizzas fresh to order using our own 48 hour proven dough and a fusion of local + Italian ingredients.
All pizzas are 12"

1. MARGHERITA (1, 7)

Mozzarella + tomato + basil

€12

2. PEPPERONI (1, 7)

Italian pepperoni + mozzarella + caramelised red onion + jalapeno + parmesan

€13

3. POTATO AND SAUSAGE PIZZA BIANCA (1, 7)

Spicy sausage + rosemary garlic potato

€14

4. CAJUN CHICKEN (1, 7)

Slow roast pulled chicken + cajun spice + roast peppers + caramelised red onion

€14

5. VEGGIE (1, 7, 8)

Galway Goat Farm goats cheese + peppers + red onion + courgette + rocket + pesto drizzle

€13

6. PARMA (1, 7)

Parma ham + buffalo mozzarella + rocket + parmesan + extra virgin olive oil

€15

7. HAWAII (1, 7)

House baked ham + mushroom + pineapple

€14

ADD EXTRA TOPPING

€1.50

SWAP FOR GLUTEN FREE BASE

All pizzas except no. 3 use gluten free ingredients

€2



HOUSE DIPPING POTS

ROAST GARLIC MAYO (3)

€1.20

SWEET CHILI MAYO (3)

€1.20

SIDES

WINGS (1, 3, 7)

€7.50

Chicken wings with buffalo or bbq sauce + Cashel blue cheese dip

HOMEMADE CHICKEN GOUJONS (1, 7)

€6.50

with choice of dipping pot

FRIES (6)

€4

Triple cooked house fries + sea salt

LOADED FRIES - BACON (3, 6, 7)

€5.90

House fries + bacon lardons + shaved parmesan + white cheddar + homemade garlic aioli

LOADED FRIES - GUBBEEN CHORIZO (1, 6, 7)

€6.50

House fries + Gubbeen chorizo + caramelised red onion + shaved parmesan + white cheddar

ALLERGEN MENU GUIDE

1. CONTAINS GLUTEN

2. CONTAINS CRUSTACEANS

3. CONTAINS EGGS

4. CONTAINS FISH

5. CONTAINS PEANUTS

6. CONTAINS SOYBEANS

7. CONTAINS MILK

8. CONTAINS NUTS

9. CONTAINS CELERY

10. CONTAINS MUSTARD

11. CONTAINS SESAME SEEDS

12. CONTAINS SULPHUR

DIOXIDE AND SULPHITES

13. CONTAINS LUPIN

14. CONTAINS MOLLUSCS

While we do our utmost to avoid cross contamination, all items may contain traces of allergens above, including nuts and gluten. Please inform us of any allergens or dietary requirements on ordering.

OUR ETHOS

We grow our own vegetables and herbs in our Wildlands vegetable garden on site. We have a zero waste policy in the Olive Tree Kitchen; traditional homemade cooking methods are used, and our Head Chef Richard Casburn's pig gets all the food scraps! All of our takeout food packaging is compostable and eco-friendly.