



An Púcán

Named after the smallest of the Galway Hooker boats,
An Púcán carries a big legacy, and
an even bigger atmosphere.

With live music every night, great food, sport on screen, and
a warm Galway welcome, this is where tradition meets good
times. There are still a few of those boats out on the bay... but
this one's anchored firmly in the heart of the city.



STARTERS

Homemade Soup of the Day 6.90

served with homemade Guinness and treacle brown bread 1o,1w,7,9

Galway Bay Seafood Chowder 8.90

creamy and hearty packed with the freshest catch from

Galway Bay served with homemade Guinness and treacle brown bread

1o,1w,4,7,9,14

Loaded Spicy Nachos sm 11.90 lrg 16.90

crunchy tortilla chips with chilli beef, melted cheddar, sour cream, jalapeño, guacamole, salsa 3,6,7

Veggie loaded Spicy Nachos sm 11.90 lrg 15.90

a vegetarian twist - crunchy tortilla chips topped with chilli, mixed beans, jalapeños, melted cheddar, sour cream, guacamole, salsa 3,6,7

An Púcán Chicken Wings 1w,3,6,7,9,10 sm 12.50 lrg 16.90

buffalo hot sauce

Irish whiskey BBQ sauce

served with Cashel blue cheese dip

“Crispy“ Fried Calamari 11.90

golden panko- breaded calamari rings served with fresh tossed leaves, and a zesty lime & coriander mayo 1w,3,4,6,7,10

OYSTERS & MUSSELS

1b,1o,3,7,12,14

from the famous oyster beds of Kelly's of Kilcolgan

Pacific oysters Natural

1 Dz. 28.00

1/2 Dz. 14.50

1/4 Dz. 9.00

Steamed Wild Mussels & Chips 17.50

served with Guinness and treacle brown bread for mopping

1o,1w,3,4,6,7,12,14

Meunière steamed with white wine, garlic butter & bay leaf

A la crème steamed with white wine, garlic butter & bay leaf, cream



GOURMET SANDWICHES

Open Seafood Sandwiches 1o,1w,2,3,4,6,7,10

homemade soda bread, tossed salad, marie rose sauce

Irish Smoked Salmon 11.90

Atlantic Prawns 11.50

Galway Bay Peppered Smoked Mackerel 10.50

Irish Whiskey BBQ Pulled Pork and Apple Blaa 16.90

slow cooked BBQ pulled pork glazed with Irish whiskey, lettuce, tomato topped with spiced apple and garlic mayo in a soft blaa, served with crispy wedges and homemade red slaw 1w,3,6,7

Warm Cajun Chicken Blaa 15.90

cajun spiced chicken, cajun mayo, smoked applewood cheese and rocket in a soft blaa served with chips, homemade red slaw 1w,3,6,7,8p

“The Cuban” 15.90

beef pastrami, jalapeño, gherkins, roasted peppers, smoked cheese, spiced mayo, served on a ciabatta with chips and tossed salad 1w,1r,3,7,10

SALADS

An Púcán Power House Salad 14.90

mixed leaves, olives, cucumber, avocado, feta cheese, chickpeas, tomato, carrot, red onion, red pepper, honey and mustard dressing, pumpkin seeds, sunflower seeds 7,10

Chicken, Smoked Applewood Cheese and Apple Salad 14.90

tender chicken, crisp apple slices and cheese on a bed of red onion, cherry tomato, red pepper, sunflower seeds, pumpkin seeds, mixed leaves, honey mustard dressing 7,10

Warm Crispy Goats’ Cheese Salad 13.90

golden crispy goats cheese, Ballymaloe relish on a bed of red onion, cherry tomato, red pepper, sunflower seeds, pumpkin seeds, mixed leaves, honey mustard dressing 1w,3,7,10

Smoked Bacon Caesar Salad 14.90

mixed leaves, smoked streaky bacon, parmigiano, cherry tomatoes, garlic croutons and our creamy homemade Caesar dressing 1w,3,5,7,10

add chicken or Atlantic prawns €3



AN PUCAN POKE BOWLS

a colourful and fresh bowl layered with fluffy basmati rice, juicy mango, pickled red onion, pickled cucumber, avocado, carrots, Korean slaw, edamame, sesame seeds and soy sauce

CHOOSE YOUR TOPPING

Falafel 5,6,10,11 14.00

Tiger Prawns 4,5,6,10,11 15.00

Spicy Chicken 5,6,10,11 15.00

MAINS

Galway Seafood Plate 29.00

Galway Bay smoked salmon, Pacific oysters, peppered smoked mackerel, Atlantic prawns, West Coast crab meat, tossed leaves, homemade red slaw, potato salad, Guinness and treacle brown bread

1o,1w,2,3,4,7,10,14

Galway Hooker Beer Battered Fish of the Day 19.50

crispy beer battered fish served with homemade tartare sauce, mint mushy peas, chips 1b,1w,3,4,6,7,10

Bangers & Mash 16.50

Irish pork sausages served on a bed of creamy mash, smothered in a Guinness & sweet onion gravy 1b,7,9,10,12

Bacon & Cheese Beef Burger 17.50

juicy beef patty topped with melted cheddar, tomato relish in a toasted brioche bun, tomato relish, cheddar cheese, mixed leaves, chips 1r,1w,3,6,7,9,10,12,13

The Jalapeño Burger 18.00

juicy beef patty topped with bacon, jalapeño mayo, gherkin, jalapeño, cheddar cheese, mixed leaves, a toasted brioche bun and fiery chips

1r,1w,3,6,7,9,10,12,13

Bashed Crispy Chicken Burger 17.50

crispy fried panko chicken breast with Korean slaw, lettuce, tomato, kimchi mayo, served with and wedges 1w,3,6,7



Beetroot Veggie Burger 16.90

a vibrant beetroot burger stacked with cheese, tomato, lettuce, burger sauce, a toasted brioche bun, chips 1w,6,10

Cajun Chicken Fusilli Pasta 17.00

wilted spinach & roasted peppers, red pesto, crème fraîche & parmesan, served with garlic bread 1w,1r,3,6,7,8c,8pn
(add chorizo for 2.00)

Tiger Prawn and Mussel Pasta 17.50

tomato sauce, fusilli pasta, red peppers, mushroom, parmesan, served with garlic bread 1w,3,6,7

Traditional Irish Stew 17.50

slow cooked Galway lamb with seasonal vegetables and potatoes in a savory, homestyle broth, served with homemade Guinness and treacle bread 1w,1o,9

Traditional Irish Bacon & Cabbage 17.50

tender Irish bacon served with creamy mashed potatoes, cabbage and parsley sauce 1w,7

6oz Sirloin Steak Sandwich 19.90

prime Irish grilled sirloin steak with sautéed onions, mushrooms, on a ciabatta, pepper sauce, tossed salad, chips 1r,1w,6,7,10

10oz Prime Irish Sirloin Steak 32.50

juicy 10oz sirloin grilled to your liking, served with tossed salad, onion rings, mushrooms, pepper sauce, chips 1w,3,6,7,10

(Add some garlic tiger prawns - surf to your turf 5.50)

Pan Fried Breast of Chicken 17.00

tender pan fried chicken breast served with creamy mash, vegetables, and a Guinness and onion gravy 1b,7

Kerala Indian Spiced Chicken Curry 17.00

tender chicken with sweet butternut squash, served with tomato and coconut rice & a crispy poppadom 1w,2,7

An Pucan's "Famous" Spice Bag 15.50

crispy spiced chicken with chips, stir fried vegetables, and a rich curry sauce 1w,3,7



SIDES

Cajun Fries 6,9,10	4.90	Garlic Bread	4.50
Fiery Fries 3,6	4.90	w/Cheese 1r,1w,7	5.50
Spicy Wedges 1w,6	4.90	Tossed Salad 10	4.50
Mashed Potatoes 7	4.50	Signature Brown Bread 1w,1b,7	2.00
Chips 6	4.50	Homemade Red Slaw 3	2.00
Onion Rings 1w,3,6,7	4.50	Vegetables 7	4.50

SHARING PLATES

BITS TO DIP 17.50

chicken goujons, cocktail sausages, veggie spring rolls, onion rings, chips, sweet chilli sauce and garlic mayo 1b,1w,3,6,7,9,10,12,

Veggie Bits to Dip 16.50

onion rings, spring roll, vegan sausage, falafel, chips with sweet chilli sauce and garlic mayo 1w,3,6,7,9,10,12

Loaded Fries CHOOSE ONE OF THE FOLLOWING 11.90

spicy wedges with garlic mayo, smoked streaky bacon, melted cheddar cheese 6,7,10

fries with garlic butter and parmesan cheese fries 3,6,7

taco fries covered in a spicy mayo, spicy beef and grated cheddar cheese 1w,3,6,7

Allergens:

1b Gluten-Barley, 1o Gluten-Oats, 1r Gluten-Rye, 1w Gluten-Wheat,
2 Crustacean, 3 Egg, 4 Fish, 5 Peanut, 6 Soybean, 7 Dairy, 8a Nuts-Almonds,
8c Nuts-Cashew, 8p Nuts-peanuts, 8pn Nuts-pine nuts, 8w Nuts-Walnuts, 9 Celery,
10 Mustard, 11 Sesame seeds, 12 Sulphur, 13 Lupin, 14 Molluscs.



DESSERTS

Selection of Ice Cream 6.50

a trio of vanilla, chocolate and strawberry ice cream with caramel and chocolate sauce 1,3,7

Warm Apple Tart 6.90

served with caramel sauce and fresh cream 1w,3,7

Chocolate Brownie 6.90

rich, fudgy brownie, sweet crumb, chocolate sauce and vanilla ice cream 1w,3,7

An Púcán Eat N'Mess 6.90

a mixture of crushed meringue, blueberry, fresh cream, sweet orange mascarpone, a biscuit crumb 1w,3,7

Sweet Waffle 6.90

warm Belgian style waffle topped with vanilla ice cream, caramel sauce, white chocolate and a mixed berry compote 1w,3,7

AFTER DINNER

Irish Coffee 7.50

Irish whiskey, freshly brewed coffee, brown sugar, topped with fresh cream 7

French Coffee 7.50

cognac, coffee, sugar, topped with fresh cream 7

Baileys Coffee 7.50

Irish whiskey cream liqueur, coffee, fresh cream and a chocolate sprinkle 7

Hot Whiskey 7.50

Irish whiskey, hot water, lemon, sugar and cloves



BREAKFAST (SERVED UNTIL 4PM)

An Púcán Full Irish Breakfast 13.50

craft butcher sausages, crispy bacon, black & white pudding,
baked beans, scrambled eggs, potato wedges, toast 1w,3,6,7,9,10,12

An Púcán Mini Breakfast 10.50

a smaller take on our full irish 1w,3,6,7,9,10,12

Vegetarian Breakfast 11.50

vegetarian sausage, grilled tomato, mushrooms, falafel,
baked beans, scrambled eggs, potato wedges, and toast 1w,3,6,7,12

Breakfast Blaa 10.50

soft blaa with crispy bacon, sausage, fried egg,
fried onions, relish, and wedges 1w,3,6,7

French Toast 8.50

orange mascarpone, blueberry & apple compote,
cinnamon dust 1w,3,6,7
(add bacon 2.00)

Scrambled Eggs

light and creamy scrambled eggs served on toast,
with your choice of toppings.

classic 1w,3,6,7 7.00

with crispy bacon 1w,3,6,7 9.50

with smoked salmon 1w,3,4,6,7 11.50



GALWAY GIRL

HAZY IPA 5.2%

.....

‘Galway Girl is an IPA beer that has been brewed with Irish lager malt and a generous helping of oats and wheat for a soft, fluffy base. The hops are the star of the show here though, with plenty of tropical, citrus, and pine notes coming from the Idaho 7 and Mosaic, with a little bit of dank from the Strata, an intense and refreshing beer enjoyable no matter how you’re spending your time.’

