



A. Caviston

Amy Caviston, Shane Willis

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About The Restaurant

Caviston is one of the best known names in the Irish food and hospitality industry. It was over fifty years ago that John Caviston set up his fish shop in Gastrula, County Dublin. Fish 'n food is clearly in the genes for his granddaughter, Amy, who previously worked in the family business, last year went out on her own with her stunning new Deli and Café in her husband's hometown, the old world village of Greystones, County Wicklow. Amy's husband Shane Willis, and his brother Ronan, are all part of the A team – if you will forgive the pun – but they are a force to be reckoned with when it comes to food. You will get everything you could possibly want in A Caviston's superb deli from olive oils and olives from the sunny climes of Spain and Greece, to charcuteries from France and Spain. Sitting alongside these items from colourful countries you will also find artisan Irish produce from the furthest shores of Stoneybatter and Kilcoole. You will find quiches and tarts, all sorts of delicious goodies to take home – and present as your own! There is a superb selection of Irish and Continental cheeses and as for les poisson – just name your species - Sea Bream, Red Gurnard, Clams, Hake, Squid, Red Snapper, Brill, Dublin Bay Prawns; its like Wikipedia for fish Their superb little café is packing in the punters and I went down to meet one of my friends who lives nearby in the Burnaby for a spot of lunch. We both had the Seafood Chowder which was rich and powerful priced at €5.95 and you have the very interesting option of adding a spoon of crab for €2extra – which, of course, we both did! The chowder came with their own beautifully baked fresh brown bread which was warm from the oven. Prices are very good generally around the €8.95/€10.95 range including fish cakes, fish pie, lamb casserole, beef pepperpot, Toulouse sausage and chickpea stew, Spanish seafood stew with prawns, squid and Red Mullet and come with a choice of two salads. They also do a delicious open Annagassan Crab sandwich at €12.95 and you can have half a lobster with garlic butter at €16.95. We had gorgeous Dublin Bay Prawns with lemon mayo and an open Boston Shrimp sandwich both delicious. We followed up by indulging in bread and butter pudding with Crème Anglaise and Carrot Cake at €3.95 – fantastic value. Their wines too are fantastic value starting at €12.25 per bottle and €4.95 per glass. You can have a really crisp Alsace Cave de Turckheim, Pinot Blanc, at €13.95 or a delicious Mud House Sauvignon Blanc from Marlborough, New Zealand, at €17.25, indeed you could be really led astray with the prices! They also have a catering and hamper service whereupon all the smart people will be sourcing their provisions! Amy Caviston has added a great new dimension to the foodie arena in Greystones.

Good to know

Opening hours:

Deli & Fish Counter 9.00 am - 6.00 pm Café 9.00 am - 5.00 pm
Tuesday - Saturday

Cuisine:

Seafood/ Healthy Eating

A La Carte:

€8.95 - €16.00

Table d'Hote

N/A

Early Bird

N/A

Value Meal

Lunch Special

Main Course with a glass of wine and tea or coffee €13.95

Dessert Special

Daily Dessert Special with tea or coffee €3.95

Sunday Lunch

N/A

Children's Menu

Yes

Number of Covers:

50