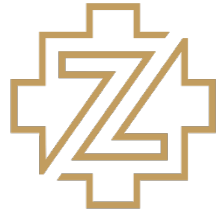


DINNER MENU



ZAMPAS

STARTERS/ ENTRANTES

Wild locally landed white fish Ceviche

Leche de tigre, corn, tomato, avocado, pickled onions & Nino Blanco tortilla chips (4, 7, 9)

€10.95

Causa Limena

Amarillo chilli & lime potato, manor farm chicken mayonnaise, avocado, black olive & quail eggs, tomato dressing (3, 7, 8A, 10)

€10.95

Sopa de Jamon Picante

Spiced tomato & chili broth, ham hock, grilled corn, potatoes, poached hens' egg, feta & coriander (3, 7)

€9.25

Hegarty's mature Irish cheddar cheese & Polenta doughnuts

Tomato & chili jam, coriander, broad beans & pickled shallots (1A, 3, 7, 12)

€10.50

Papa Rellena

Beef cheek & potato croquettes, salsa criolla, serrano chilli cream (1A, 3, 7, 9, 12)

€11.25

Irish Sea Trout Tiradito

Cured trout, passionfruit leche de Tigre, pickled pineapple, cucumber, sesame & roasted peanuts.

(4, 5, 11)

€11.95

Allergens:

1 Gluten (A Wheat, B Rye, C Barley, D Oats) - 2 Crustaceans - 3 Eggs - 4 Fish - 5 Peanuts - 6 Soyabeans - 7 Milk - 8 Nuts (A Almonds, B Hazelnuts, C Walnuts, D Cashews, E Pecans, F Pistachio, G Macadamia, H Pine nuts) 9 Celery - 10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs



MAIN COURSES/ PLATO PRINCIPALES

John Stones 28-day dry aged Irish beef steaks

10oz Sirloin €34.50

8oz Fillet €37.50

Pisco braised brown onion, Hegarty's cheddar & polenta chips, Paris brown mushroom ketchup & chimichurri Peruano (7, 9, 12)

Chargrilled Monkfish

Spiced arancini, citrus coco beans, chorizo jam & roasted corn salsa (1A, 3, 4, 7, 9)

€24.95

O Flynn's light smoked Lamb Rump

Potato terrine, uchucuta sauce, honey & cumin roasted carrots, pistachio & corn crumble. (1A, 7, 8F)

€25.95

Irish baker Potato & Yuca Gnocchi

Roast red pepper & tomato puree, slow roast tomatoes, basil, feta & toasted almonds. (1wheat, 3, 7, 8 almonds)

€17.95

Honey & soy glazed Aubergine (v)

Panko breaded tofu, grilled broccoli, smoked tofu & pickled shitakes (1wheat, 6, 11)

€17.95

Asador Peruvian roast Chicken (Pollo al la Brasa)

Manor farm cornfed Irish chicken, slow roasted in our special Peruvian marinade.

Aji Verde, grilled sweetcorn, pickled red onions & feta, hand cut chips (3, 6, 7, 10)

Whole chicken (2people) €45

Half chicken (1 person) € 23.95

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SIDES

Hand cut Irish chips

€ 4.95

Chargrilled Corn on the cobb

Aji Verde, pickled red onions & feta (3, 7, 10)

€ 4.95

Chargrilled Broccoli, pisco & lime BBQ glaze (4)

€ 4.95

Baked Irish sweet potato Mash

Lime, chilli & coriander (7)

€ 4.95

Solterito

Baby gem, cherry tomato, baby potato, black olive & feta, lime & chili dressing (7)

€ 4.95

ZAMPAS SET MENU

Pisco Sour Cocktail

Any Starter

Any Main Course

(€7.50 supplement on 10oz Sirloin
€11 supplement on 8oz Fillet)

Any Dessert

€45.00

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Celery - 10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs



DESSERTS

Warm churros

Coated in cinnamon sugar, rich chocolate sauce & vanilla bean gelato (1A, 3, 6, 7)

€7.95

Selection of Artisan Gelatos

Seasonal fruits and meringues (3, 7)

€7.95

Tres Leches

Milk & honey panna cotta, hot milk sponge & milk sorbet (1A, 3, 7)

€7.95

Chocolate Tacos

Tonka bean mousse, dulce de leche, rum & coconut pearls (1A, 3, 6, 7)

€7.95

Mango & white Chocolate Cremeaux

Dulce de leche Alfajores, coconut & passionfruit (1A, 3, 6, 7)

€7.95



Allergens:

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SIGNATURE COCKTAILS

Cuba Libre

Havana Club 7 years old, falernum, citrus, bitters and topped with Coca Cola & Lager (1a)
€12.50

Pisco Sour

Pisco Capel, citrus, bitters, sugar & egg whites (3)
€12.00

Caipirinhá

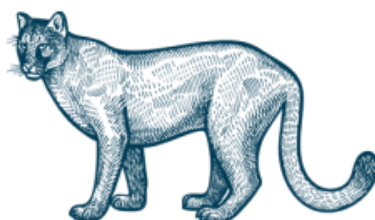
Cachaca Segatiba, lime & sugar
€12.00

Rock & Roll

Del Maguey Vida Mezcal, Campari, Cointreau, citrus, bitters, sugar & soda
€12.00

Pornstar Martini

Absolut Vanilla, Passoa, passion fruit, vanilla, pineapple, lime & prosecco (3, 12)
€12.50



We are proud to share with you our list of suppliers:

La Rousse food: Speciality Goods & Cheese - **Odais foods:** Dry Goods
John Stones beef: Dry Aged Steaks - **Gahan meats:** Lamb - **Manor farm:** Irish Chickens
Total produce: Vegetables - **Keeling's:** Vegetable & Micro Herbs - **Wrights of Marino:** Seafood

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