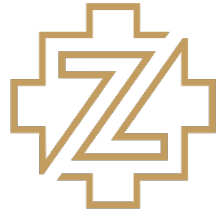


DINNER MENU



ZAMPAS

STARTERS/ ENTRANTES

Wild locally landed white fish Ceviche

Passionfruit leche de Tigre, mango, sweet potato & cucumber
roasted peanuts & sesame (4, 5, 11)

€11.75

Pressed Manor farm Irish Chicken & herb Terrine

Chorizo jam, aji Amarillo, sweet potato, Pedro Ximenes sherry vinegar
extra virgin rapeseed oil (1A, 3, 7, 9, 10, 12)

€11.50

Sopa de Jamon Picante

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

€9.25

Warm Iona farm baby Beetroots & whipped Feta

Glazed figs, quinoa, picante sauce, mustard greens & roasted hazelnuts (5, 7, 8B, 10, 12)

€11.50

Papa Rellena

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

€11.50

Pisco & Lime BBQ Pork Belly

Pineapple & chili relish, escabeche of vegetables, sweetcorn puree (1C, 4, 7, 12)

€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 COURSE/ PLATO PRINCIPALES

John Stones 28-day dry aged Irish beef steaks

10oz Sirloin €34.50

8oz Fillet €39.95

Pisco braised Roscoff onion, Hegarty's cheddar & polenta chips, king oyster mushroom, butternut squash puree & chimichurri Peruano (7, 9, 12)

Clare island organic Irish salmon

Ballymakenny potato gnocchi, spiced cauliflower, roaring bay mussels, pisco & tarragon (3, 4, 7, 9, 12, 14)

€24.95

Arroz con Pato

Margret duck breast, confit duck leg croquette, coriander rice, carrot puree & salsa criolla (1A, 3, 7, 12)

€25.95

Spiced Andarl farm free range pork fillet

Pork cheek ravioli, aji Amarillo beans, red cabbage puree, pickled blackberries (1A, 3, 7, 9, 12)

€25.95

Maple & Soy glazed Aubergine (v)

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

€17.95

Asador Peruvian roast Chicken (Pollo a 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 (1A, 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

Oven Roasted Cauliflower

Coffee & smoked chilli Sauce (3, 10)

€ 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

Available Daily from Sunday – Wednesday

*****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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DESSERTS

Warm Chocolate Churros

Coated in cinnamon sugar, chocolate sauce, vanilla bean gelato (1A, 3, 6, 7)
€7.50

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

Cinnamon Glazed Tacos

Banana mousse, miso dulce de leche, salted peanuts (1A, 3, 5, 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

Pink Potion N° 79

Gray Goose Pear, raspberry liquor, apple juice, citrus
€13.50

Cuba Libre

Havana Club 7 years old, falernum, citrus, bitters and topped with Coca Cola
€12.50

Pisco Sour

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

Caipirinha

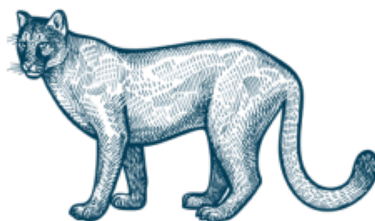
Cachaca Segatiba, lime & sugar
€12.00

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



Proudly Supporting Irish Supplier:

La Rousse food: Speciality Goods & Cheese - **Odaios 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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