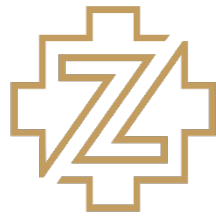


PRE-THEATRE



ZAMPAS

PRE-THEATRE

Wild locally landed white fish Ceviche

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

Papa Rellena

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

Warm Iona farm baby Beetroots & whipped Feta

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

Clare island organic Irish salmon

Crab & quinoa crust, aji Amarillo golden beetroot salsa, warm Lima bean & Ballymakenny potato salad (1A, 2, 4, 7, 10)

Irish rooster Potato gnocchi (Vegetarian)

Artichoke puree, king oysters, crispy hens' egg, parmesan & truffle gel (1A, 3, 7)

Half 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)

Warm Churros

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

Chocolate Tacos

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

Cinnamon Glazed Tacos

Banana mousse, miso dulce de leche, salted peanuts (1A, 3, 5, 6, 7)

Two Courses €29.95

Three Courses €34.95

Allergens: 1 Gluten (A Wheat, B Rye, C Barley, D Oats) - 2 Crustaceans - 3 Eggs - 4 Fish - 5 Peanuts - 6 Soyabean 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

