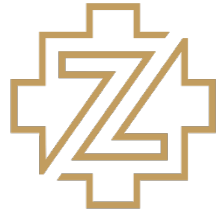


LUNCH MENU



ZAMPAS

STARTERS/ SMALL PLATES

Pisco & lime BBQ Chicken wings

Grilled corn salsa, fresh lime & coriander (1A)

Small €9.50 / Large €14.50

Chimichurri Chicken wings

Grilled corn salsa, fresh lime & coriander (1A)

Small €9.50 / large € 14.50

Roast red pepper & Tomato soup (Vegetarian)

Grilled sourdough, pickled red onions, grilled corn, feta & coriander (1A, 7, 9)

€8.95

Wild locally landed white fish Ceviche.

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

€10.95

Peruvian spiced pulled Pork Tacos

Baby gem, pickled red onions, avocado & pineapple salsa (1A, 7)

€10.95



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



ENSALADAS/SALADS

Solterito (Vegetarian)

New season potatoes, cherry tomato, broad bean, black olive & feta cheese, lime & chili dressing (7, 10)
Small €7.95 / Large €12.50

Red quinoa bowl (Vegetarian)

Spicy chickpeas, grilled broccoli, roasted corn, tomatoes & avocado, lime & chili dressing (10)
Small €7.95 / Large €12.50

Enhance your Salad with our Antichuchos

Skewered & marinated in lime, chili & cumin.

Manor farm Irish chicken breast €3.50

Black tiger prawns (2) €3.95



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CHIFA DISHES

“Chifa is culinary tradition originated in Peru, is based on Chinese Cantonese elements fused with Peruvian ingredients and traditions”.

Arroz chaufa

Fried rice, chicken, spring onion, ginger, garlic, crispy pork belly & fried egg (1A, 3, 6)
€14.50

Tallarín con Camarones

Stir fried black tiger prawns, peppers, onions, soy, ginger, garlic, egg noodles (1A, 2, 3, 6)
€13.95

VEGAN & VEGETARIAN

Tallarín con Silken Tofu (Vegetarian)

Stir fried silken tofu, onions, soy, ginger, garlic, egg noodles (1A, 3, 6)
€12.95

Vegan Choripan

Grilled Beyond Meat vegan sausage, vegan brioche roll, chimichurri, slow roast tomato, rocket & skinny fries (1A)
€13.95

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LARGE PLATES/SIDES

Flame grilled Irish Beef Burger

Brioche bun, spicy mayo, avocado, tomato, lettuce & fried egg, hand cut chips (1A, 3, 10)
€16.50

Grilled locally caught Fish of the day

Spiced tomato broth, orecchiette, potato & grilled corn (1A, 3, 4, 12)
€14.95

Grilled Peruvian Chicken Ciabatta

Aji Verde, pickled red onions, rocket & skinny fries (1A, 3, 10)
€13.50

10oz John Stone dry aged Irish beef Sirloin

Wild mushrooms & shallots, Peruvian butter, skinny fries (7, 12)
€29.95

SIDES

Skinny Fries

€ 4.50

Grilled corn on the cobb

Aji Verde, pickled red onions & feta (3, 7, 10)
€ 4.50.

Allergens:

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DESSERTS

Warm churros

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

€7.25

Selection of artisan gelatos

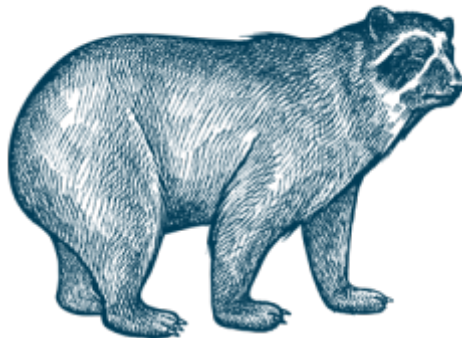
Seasonal fruits and meringues (3, 7)

€7.25

Alfajores

Dulce de leche Alfajores, toasted coconut & passionfruit sorbet (1A, 7)

€7.25



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

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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