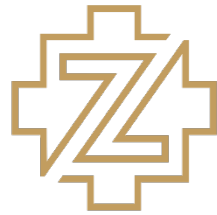


MENU



ZAMPAS

STARTERS/ SMALL PLATES

Chimichurri Irish Chicken Wings

Grilled Lime & Coriander (1a)

€9.95

Wild Locally Landed Fish Ceviche

Passionfruit Leche De Tigre, Mango, Sweet Potato & Cucumber, Roasted Peanuts & Sesame (4,5,11)

€11.75

Tonkatsu Pork Baby Back Ribs

Spicy Miso Dressing, Mizuna Leaves & Crispy Shallots (4,6,9,14)

€9.95

Spicy Tomato & Bean Soup

Ballymakenny Potatoes, Corn, Feta & Poached Hen's Egg, Chimichurri Brioche (1,3,7,9)

€9.25

Fried Miso, Soy & Garlic Boneless Chicken Thigh

Maple, Smoked Sweet Potato, Aji Amarillo Cream, Cucumber Pickles (1,3,6,7)

€11.25

Smoked Paprika, Garlic & Aji Panca Chili Prawns

Crisp Radish, Carrot & Spring Onion, Grilled Sourdough (1a,2,7)

€11.25

Peruvian Spiced Pulled Pork Tacos

Shredded Baby Gem, Pickled Red Onion, Avocado, Pineapple & Chili Salsa (1a,7)

€10.95

Corn Tostados

Crisp Blanco Nino Tortillas, Slow Roast Tomato, Feta, Refried Beans, Pickled Red Onion, Avocado Mousse

(7)

€9.50

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



FROM THE GRILL/ASADOR

We Are Proud to Serve John Stone Irish Beef, Sourced from Small Farms Grass Fed & Dry Aged to Perfection

All Steaks Served with Pisco Braised & Crispy Roscoff Onions. With Hand Cut Irish Potato Chips (1,7,9,12)

280g Sirloin €34.50

280g Ribeye €36.95

226g Fillet €42

Choose Your Sauce

Peruvian Spiced Butter (6, 7) - Chimichurri - Yakiniiku Sauce (6, 11)

O Flynn's Smoked Lamb Tomahawks

Japanese Style Quinoa, Yellow Chimichurri Sauce & Roasted Hazelnuts (7,8b)

€27.50

From The Butcher's Block

Asador Peruvian Chicken, 280g Dry Aged Sirloin Steak, Tonkatsu Pork Ribs, Smoked Lamb Tomahawks, Hand Cut Irish Potato Chips, Grilled Sweetcorn, Selection of Sauces (3,4,6,7,10,12)

2 People €68

4 People €125

Grilled Center Cut 280g Bone in Pork Chop

Polenta Fries, Chorizo Jam, Salsa Roja & Fried Hen's Egg (3,7)

€22.95

Grilled Dry Aged Irish Beef Burger

Miso Glazed Shallots, Crispy Streaky Bacon, Foie Gras, Dubliner Cheddar Cheese, Artisan Brioche Bun & Hand Cut Irish Potato Chips (1a,3,6,7,10,12)

€17.50

Asador Peruvian Roast Chicken (Pollo A La Brasa)

Manor Farm Irish Chicken, Slow Cooked in Our Asador, With Our Special Peruvian Marinade. Aji Verde, Grilled Corn with Red Onion, Coriander & Feta, Hand Cut Irish Potato Chips (3,6,7,10)

Whole Chicken €45

Half Chicken €23.95

Allergens:

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MAIN COURSE

Roast North Atlantic Cod

Crab Lemon & Shallot Crust, White Miso, Lemon & Aji Amarillo Mash, Salsa Criolla (1,2,4,7)
€23.50

Monkfish & Prawn Tallarín Saltado

Stir Fried Tiger Prawns & Monkfish, Peppers, Onions, Shitake, & Bok Choy, Egg Noodles & Roast Peanuts
(1a,2,3,4,5,6)
€19.50

Silken Tofu Katsu Curry

Chifa Fried Rice, Curry Sauce, Spiced Mango Chutney (1a,6,11,12)
€19.95

SIDES

Hand cut Irish potato chips

€ 4.50

Aji Panca Roasted vegetables

St tola goats' cheese & walnuts
€ 5.50

Grilled corn on the cobb

Aji Verde, pickled red onions & feta
€ 4.50

Hegarty's cheddar mash with crispy shallots

€ 4.50

Allergens:

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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



FROM THE GARDEN

Solterito

Ballymakenny Potatoes, Baby Gem, Tomato, Broad Beans, Black Olive, Feta & Lime & Chili Dressing (7,10)
Small €7.95 Large €12.50

Japanese Style Mixed Salad

Shaved Daikon, Iceberg, Radish, Carrot & Sugar Snaps & Spicy Ponzu Dressing (6,11)
Small €7.95 Large €12.50

Enhance Your Salad with Our Nikkei Antichuchos

Manor Farm Irish Chicken Breast (6)

€3.50

Black Tiger Prawn (2,6)

€3.95



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

Allergens:

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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



SIGNATURE COCKTAILS

Pink Potion N° 79

Grey Goose La Poire, Raspberry Liquor, Apple Juice, Citrus & Egg White (3)
€13.50

Cuba Libre

Bacardi Spiced, 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

Bombay Bramble

Bombay East, Chambord, Sugar & Citrus
€12.50

Zampas Boulevardier

Woodford Reserve, Aperol, Antica Formula
€13.50

Mexican Slipper

Patron Silver, Midori, Orgeat, Lime, Orange Bitters & Egg White (3)
€13.50

Maple Old Fashioned

Woodford Reserve, Maple Syrup & Bitters
€13.50

Pornstar Martini

Absolut Vanilla, Pessoa, Passion Fruit, Vanilla, Pineapple, Lime & Prosecco (3, 12)
€12.50

Mojito

Bacardi, Mint, Lime, Bitters & Soda
€12.50

Allergens:

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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

