

MENU



ZAMPAS

STARTERS/ SMALL PLATES

Let's start with some Bread!

Baked Italian Dough, Chili Coriander & Garlic, Blanco Nino Corn Tortilla with Guacamole & Tomato Chili Salsa

€4.95 per person

Chimichurri Irish Chicken Wings

Grilled Lime & Coriander (1a)

€10.50

Wild Locally Landed Fish Ceviche

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

€12.45

Tonkatsu Pork Baby Back Ribs

Spicy Miso Dressing, Mizuna Leaves & Crispy Shallots (1a,4,6,7,9,14)

€10.95

Spicy Tomato & Bean Soup

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

€9.50

Fried Miso, Soy & Garlic Boneless Chicken Thigh

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

€12.50

Smoked Paprika, Garlic & Aji Panca Chili Prawns

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

€11.95

Peruvian Spiced Pulled Pork Tacos

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

€11.50

Corn Tostados

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



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 Onion Tempura & Soy Glazed King Oyster Mushrooms (1a,7,9,12)

280g Sirloin €36.95

280g Ribeye €38

Choose Your Sauce

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

Irish Spring Lamb Rump

Spicy Green Miso, Pea Puree, Potato Terrine, Slow Roasted Tomatoes & Feta (6, 7, 11)

€29.50

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 €74

4 People €132

Anticuchera Glazed Pork Belly

Seared Scallops, Pear Puree, Pickled Radish & Ginger, Green Leaf & Avocado Salad, Wasabi Vinaigrette (6, 7, 10, 11, 14)

€25.95

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)

€18.50

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

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MAIN COURSE

Nikkei cuisine puts the delicacy and fantasy of the Japanese culinary tradition on the table with the strong, vibrant, and spicy flavours of Peru

Miso, Soy & Honey Glazed Cod

Pak Choy, Aji Amarillo Butter Sauce with Nikkei Rice (4, 6, 7, 11)

€25.95

Monkfish & Prawn Tallarín Saltado

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

€21.50

Silken Tofu Katsu Curry

Nikkei Rice, Curry Sauce, Spiced Mango Chutney (1a,6,11,12)

€19.95

SIDES

Hand cut Irish potato chips

€ 4.95

Grilled Hispi Cabbage

Smoked Chili sauce, Roasted Peanuts & Feta (5, 7)

€ 5.50

Grilled corn on the cobb

Aji Verde, pickled red onions & feta

€ 5.50

Crispy Polenta Fries

Smoked Knocknanore & Crispy Chorizo (7, 9, 12)

€ 5.50

Seasonal Greens

Black Sesame Dressing (6, 11)

€ 5.50

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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

*****All Sandwiches are Available Daily from
12:00 up until 16:30*****

Grilled Peruvian Spiced Chicken Ciabatta

Crispy Bacon, Avocado Tomato, Baby Gem & Aji Verde
€ 11.95

Open Irish Oak Smoked Salmon on Soda Bread

Grilled Black Tiger Prawns, Mascarpone & Herbs, Rocket &
Pickled Red Onion
€12.95

Zampas Grilled Cheese

Smoked Knocknanore, Gubeen & White Cheddar on Sliced
White Bread, Mango Chutney & Coriander, Jalapeno Relish
€10.50

Add Skinny Fries For €3.50

Proudly Supporting Irish Supplier:

La Rouse 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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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

Istil38 Vanilla, Pessoa, Passion Fruit, Vanilla, Pineapple, Lime & Prosecco (3, 12)
€12.50

Mojito

Bacardi, Mint, Lime, Bitters & Soda
€12.50

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