



PLEASE JOIN US ON OUR JOURNEY THROUGH LATIN AMERICA, SPAIN &
BEYOND WHERE FLAVOUR IS PREMIUM & SHARING FOOD IS A WAY OF LIFE -
WE HOPE YOU ENJOY AS MUCH AS WE HAVE IN CREATING IT ALL

TAPAS

START/SHARE/SNACK

MIXED OLIVES €5

ZESTY LEMON HERBS, OLIVE OIL

HOUSE SPICED NUTS €6

SMOKED PAPRIKA, SEA SALT, TURMERIC (10)

GARLIC CIABATTA BASKET €6

TOASTED CIABATTA, OLIVE OIL, IRISH SEA SALT (11 GLUTEN)

MEATY

PULLED BEEF BRISKET TACOS €12

JALAPEÑO, GRATED CHEDDAR, GUACAMOLE, SOUR CREAM (1,2,9,11GLUTEN,13)

DUCK SPRING ROLLS €9

SOY AND SWEET CHILLI SAUCE (2,7,8,11GLUTEN)

MINI BEEF SLIDERS €11

HOMEMADE RELISH, CHEDDAR, PICKLES (2,11 GLUTEN,13)

BBQ CHICKEN WINGS €9

HOT AND SPICY, COOLING BLUE CHEESE DIP (2,7)

PORK BELLY BITES €9

HOISIN, APPLE CHUTNEY (1,2,11 GLUTEN)

FISHY

CRISPY CALAMARI €9

GOCHUJANG AIOLI (1,2,4,7,11GLUTEN)

KILMORE QUAY FISH CAKES €9

SRIRACHA AIOLI (1,2,4,5, 11GLUTEN)

TUNA & CHILLI CROQUETTES €9

SRIRACHA MAYO (1,2,5,11 GLUTEN,13)

PRAWN PIL PIL €15

GARLIC CROUTONS (2,3)

Allergen Index

1. Eggs, 2. Dairy, 3. Crustaceans, 4. Molluscs, 5. Fish, 6. Peanuts, 7. Sesame, 8. Soya, 9. Sulphur Dioxide,
10. Nuts, 11. Gluten (Wheat, Semolina, Wholemeal, Bran, Rye), 12. Celery, 13. Mustard, 14. Lupin (Barley, Oats)
*Whilst we make every effort to ensure the accuracy & comprehensiveness of our allergen information, all 14
allergens are used in the Kitchen*



PLANT BASED AND VEGETARIAN

GOAT'S CHEESE CROSTINI €8

RED ONION JAM, PESTO (2,9,10,11 GLUTEN)

PATATAS BRAVAS (V) €7

SMOKED PAPRIKA MAYO (2,9,13)

ADD PARMESAN - 50C EXTRA

ADD CHEESY JALAPEÑO SAUCE - €1 EXTRA

SKINNY FRIES (VE) €7

(1,2,11 GLUTEN,13)

FALAFEL BITES (VE) €10

TAHINI DRIZZLE, BABY COS (1,2,7,11 GLUTEN)

GRILLED HALLOUMI €9

HARISSA, SLAW (1,2,7,11 GLUTEN)

MIDDLE EASTERN COLD MEZZA €12

HUMMUS, THABBOULEH, LABNEH, MARINATED OLIVES, PITA BREAD (2,7,10,11 SEMOLINA)

GRAZING PLATE €13

HUMMUS, SUN DRIED TOMATO AND OLIVE TAPENADE, SPICY NUTS, FETA (7,10)

SHARING PLATTERS

BLUE CHEESE DIRTY MARTINI BOARD (18+ ONLY) €18 PER PERSON

CASHEL BLUE CHEESE, GREEN OLIVES, CRISP CRACKERS (2,11 GLUTEN)

CHARCUTERIE BOARD €16

SALAMI, CHORIZO, PROSCIUTTO, PICKLES, MUSTARD, SOURDOUGH (2,9,11 GLUTEN,13)

FROM THE SEA €19

GARLIC PRAWNS, CRISPY CALAMARI, TUNA AND CHILLI CROQUETTES,
ASIAN SLAW, SRIRACHA AIOLI (1,2,3,5,11 GLUTEN)

DESSERTS

CHEESECAKE OF THE DAY €9

FRUIT COMPOTE, PLANT ICE CREAM (1,2,9,11 GLUTEN)

MARS HOT MESS €9

BUTTERSCOTCH SAUCE, VANILLA ICE CREAM (1,2,9)

CHOCOLATE BROWNIE €9

CARAMEL SAUCE, FRESH CREAM (1,2,9,11 GLUTEN)

DUNES CHEESE BOARD €15

IRISH CHEESES, HOUSE FRUIT CHUTNEY, CRACKERS, FRUIT (1,2,9,11 GLUTEN)

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