



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)

CIABATTA BASKET €4

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

MEATY – CAN BE MESSY

PULLED BEEF BRISKET TACOS €8

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

CHICKEN LIVER PATÉ €8

CIABATTA TOAST, HOUSE CHUTNEY (1,2,11 GLUTEN,13)

TANDOORI CHICKEN SKEWERS €9

RAITA, CHAT MARSALA (2,8)

MINI BEEF SLIDERS €8

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

PITTA BREAD, LIME AIOLI (2,4, 11GLUTEN)

KILMORE QUAY FISH CAKES €9

SWEET CHILLI AND LIME AIOLI (2,4, 11GLUTEN)

TUNA & CHILLI CROQUETTES €9

CHILLI YOGHURT DIP (1,2,5,11 GLUTEN,13)

GARLIC BUTTER PRAWNS €10

SIRRACHA SAUCE (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



RAVENPORT RESORT

PLANT BASED AND VEGETARIAN

CARAMELISED GOATS CHEESE CROSTINI €8

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

PATATAS BRAVAS (V) €7

SMOKED PAPRIKA MAYO (2,9,13)

ADD PARMESAN - 50C EXTRA

ADD CHEESY JALAPEÑO SAUCE - €1 EXTRA

SWEET POTATO FRIES (VE) €7

MUSTARD CREAM (1,2,11 GLUTEN,13)

FALAFEL BITES (VE) €8

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

GARLIC AND CORIANDER CROSTINI €7

SMOKED CHEESE, SESAME CHILLI OIL, TOASTED CIABATTA (2,9,11 GLUTEN)

HALOUMI SLIDERS €9

HARISSA, SHREDDED CABBAGE (1,2,7,11 GLUTEN)

MIDDLE EASTERN COLD MEZZA €10

HUMMOUS, THABOULE, MAHAMARA, MARINATED OLIVES (7,10,11 SEMOLINA)

GRAZING PLATE €10

HUMMUS, SUN DRIED TOMATO AND OLIVE TAPENADE, SPICY NUTS, FETA (2,7,10)

SHARING PLATTERS

BLUE CHEESE DIRTY MARTINI BOARD (18+ ONLY) €16

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 €16

GARLIC PRAWNS, CRISPY CALAMARI, SRI LANKAN TUNA CROQUETTES, ASIAN SLAW, LIME AIOLI (1,2,3,5,11 GLUTEN)

DESSERTS

CRÈME BRÛLÉE €9

SHORTBREAD BISCUIT (1,2,9,11 GLUTEN)

BAKED ALASKA €9

VANILLA ICE CREAM, LEMON CURD (1,2,9,11 GLUTEN)

BISCOFF CHEESECAKE (VE) €9

FRUIT COMPOTE, PLANT ICE CREAM (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 €12

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

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