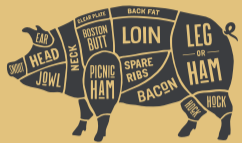




# ENTRADA



SEE BLACKBOARD FOR SPECIALS



## PARA PICAR

PAN CON TOMATE, HUMMUS (V)(Ve)(G)(Se)	3.5
OLIVES, CHILLI, FETA (V)(D)	3.5
PADRON PEPPERS, OLIVE OIL, SEA SALT (V)(Ve)	3.5
JAMON, MANCHEGO TOAST (G)(D)	4.5
PUY LENTILS & SQUASH CROQUETAS (V)(Ce)(E)(G)(Mu)	4.5
HAM HOCK & MANCHEGO CROQUETAS (D)(G)(Mu)(E)	4.5
SALT COD FRITTERS (G)(F)(E)(D)	4.5
GOAT'S CHEESE & SPINACH CROQUETAS (G)(E)(D)(V)	4.5
SPICED DUCK CROQUETAS (G)(E)(D)(Mu)	4.5



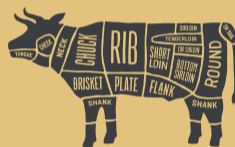
## SMALL PLATES

FRIED GOAT'S CHEESE, BEETROOT, APPLE, HONEY (V)(D)(E)(G)	6.5
PORK & FENNEL MEAT BALLS, CONFIT CHILLI, BRAVAS SAUCE (E)(Mu)(Ce)(G)	6.5
SALT & PEPPER SQUID, CHORIZO, TRUFFLE AIOLI (Mo)(Mu)(F)(D)(Se)	7.5
CHARRED CHICKEN PIECES, ORANGE, HAZELNUTS, OLIVE OIL (Ce)(N)(Mu)	7.5

## CHARCUTERIE

A SELECTION OF THE BEST SPANISH & IRISH CURED MEATS & CHEESES SERVED WITH CRUSTY BREADS, CHUTNEYS

SMALL BOARD (G)(D)	9
LARGE BOARD (G)(D)	12



## BEEF

32 DAY DRY AGED BEEF from McCarron's Butchers Raphoe, cooked in the MIBRASA CHARCOAL OVEN to give a unique texture and taste.

### HOUSE CUTS

300G SIRLOIN	20
400G RIBEYE	24
250G FILLET	27

### SIGNATURE CUTS

200G GROUND RIB BURGER	13.5
250G CARNE PARA PERCHAS	17
CHATEAUBRIAND (2 PEOPLE)	60

Add Prawns for Surf & Turf 5

All Steaks served with Triple Cooked Chips, Ale Battered Onion Rings, Garlic Bearnaise.

(D)(Ce)(G)(Mu)(Sd)(C)



## ROTISSERIE CHICKEN

Our incredible beer brined chicken gets its distinctive flavour from our ROTISOL ROTISSERIE OVEN. Evenly cooked and caramelised to perfection nothing else comes close to the mouth watering flavours it produces.

Choose from:

CAESAR, BACON, CROUTONS, PARMESAN, HEN'S EGG (D)(E)(F)(G)(Mu)	BREAST & WING	16
PERI PERI, CHORIZO, ROMESCO, ROAST ONION (G)(N)(Mu)(Sd)	HALF CHICKEN	18
PEPPERCORN & THYME, CRISPY LEEKS (Ce)(D)(G)(Mu)(Sd)		
TRUFFLE & MANCHEGO (D)(Sd)		
CHIMICHURRI (Sd)		

Choose one free side with each main Rotisserie meal.

## SIDES

GARLIC & HERB CHIPS (D)(V)	3.5
TRIPLE COOKED CHIPS (V)(Ve)	3.5
AIOLI FRIES (Mu)(V)(D)(E)	3.5
BUTTERY MASH (D)	3.5
NEW BOILED POTATOES. PARSLEY, LEMON (Sd)	3.5
PATATAS BRAVAS (V)(Ve)(Ce)(Mu)	3.5
MARKET VEGETABLES (V)(Ve)	3.5
ALE BATTERED ONION RINGS (V)(G)(Sd)	3.5
SEASONAL SALAD (V)(Ve)(Ce)(Mu)(Sd)	3.5



## THE REST

CHARRED AUBERGINE, MOJO VERDE, ROAST HAZELNUTS, OLIVE OIL (V)(Ve)(N)	13
PORK BELLY, NEW POTATOES, PIMENTO, MOJO VERDE (Sd)	16.5
PESCADO FRITO, SELECTION OF FRIED FISH (SEE BLACKBOARD)	Market price
ROAST COD, MUSSELS, CHORIZO, RED PEPPER BROTH, PEAS (C)(Ce)(F)(Mo)	17
CATALAN FISH STEW, CHORIZO, NEW POTATOES, TOASTED ALMONDS (F)(G)(D)(E)(C)	18
WHOLE SEABASS, TOMATO, CHILLI, CAPERS, LEMON, OLIVE OIL (Ce)(F)(Sd)	18

Choose one one free side with each main meal from "The Rest" section.

## SAUCES

MOJO VERDE (V)(Ve)(Sd)	2
CHIMICHURRI (Sd)	2
GREEN PEPPERCORN & THYME (Ce)(D)(Mu)(Sd)	2
GARLIC BEARNAISE (D)(E)(Sd)	2
ROASTING JUS (Ce)(Sd)	2



## DESSERTS



See blackboard for our dessert selection

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR INTOLERANCES WHEN ORDERING. WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES.

(V) Vegetarian (Ve) Vegan (C) Crustaceans (Ce) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten (L) Lupin (N) Nuts (Mo) Molluscs (Mu) Mustard (S) Soya (Sd) Sulphur Dioxide (Se) Sesame Seeds