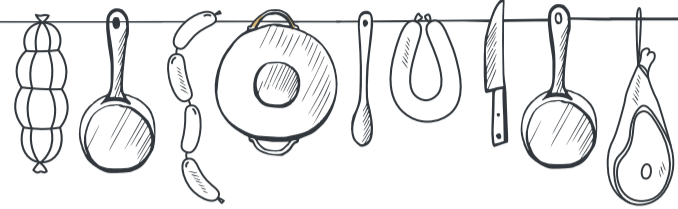


ENTRADA

PARA PICAR

BREADS & OLIVE OIL (V) (Ve) (G) (Se)	3.5
PIMIENTO DE PADRON (V) (Ve)	3.5
MANZANILLA OLIVES (V) (Ve)	3.5
PUFFED CHICHARRONES (Sd)	3.5
GOAT'S CHEESE & SPINACH CROQUETTAS, SULTANA KETCHUP (V) (G) (D) (E)	4.5
SPICED OX CHEEK CROQUETTAS, HORSERADISH (G) (E) (D) (Mu)	4.5
HAM HOCK & MANCHEGO CROQUETTAS, TRUFFLE AIOLI (D) (G) (E) (Mu)	4.5
CONFIT CHICKEN & ROAST PIMIENTO CROQUETTAS, PIMIENTO AIOLI (D) (G) (E) (Mu)	4.5
SALT COD FRITTERS, DILL TARTAR (D) (E) (F) (G)	4.5
CHORIZO, BEANS, EGG (Ce) (E) (Mu)	5.5
LENTILS, AUBERGINE, SOURDOUGH (V) (Ce) (D) (Mu)	5.5
FRIED SQUID, HARISSA (D) (F) (G)	6.5
GRILLED SARDINES, SAUCE CHORON (D) (E) (F)	6.5
GAZPACHO, DONEGAL WHITE CRAB (C) (D) (G) (Mu)	7.5



CHARCUTERIE

ALL SERVED WITH REMOULADE & PICKLE

100G IBERICO SERRANO	4.5	CHARCUTERIE BOARD	12
100G COPPA	4.5	A selection from above, Remoulade, Pickle and bread.	
100G KABONOS	4.5	(Ce) (D) (E) (G) (Mu) (Sd)	
100G LOMO	4.5		
100G CHORIZO	4.5		



BEEF

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

SIGNATURE CUTS

200G GROUND RIB BURGER	13.5
250G CARNE PARA PERCHAS	18
CHATEAUBRIAND (2 PEOPLE)	70

HOUSE CUTS

300G SIRLOIN	22
400G RIBEYE	26
250G FILLET	29

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)

THE REST

CHARRED AUBERGINE, ROAST HAZELNUTS, FENNEL, CUCUMBER, MOJO VERDE (V) (Ve) (N) (Mu)	14
PERI PERI GLAZED ROTISSERIE CHICKEN, ROMESCO, SHERRY BRAISED ONIONS (G) (N) (Mu) (Sd)	17
ROTISSERIE BELLY OF PORK, APPLE, BROCCOLI, CRISP POTATOES, MORCILLA (Ce) (D) (Mu) (Sd)	17.5
ROTISSERIE HALF CHICKEN, POTATO & MANCHEGO TERRINE, BBQ CABBAGE, GREEN PEPPERCORN JUS (Ce) (D) (Mu) (Sd)	18
WHOLE CHARRED SEABASS, TOMATO, CHILLI, CAPERS, LEMON, DILL OIL (Ce) (F) (Mu) (Sd)	19
CATALAN FISH STEW, MUSSELS, CHORIZO, TOASTED ALMOND, SAFFRON AIOLI (C) (Ce) (D) (E) (F) (N) (Mb)	20
PESCADO FRITO, PIMIENTO AIOLI (SEE BLACKBOARD) (C) (G) (F) (Mb)	Market price

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

SIDES

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



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

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 (Mb) Molluscs (Mu) Mustard (S) Soya (Sd) Sulphur Dioxide (Se) Sesame Seeds