



GROUP LUNCH MENU

TAPAS / STARTERS

- GUACAMOLE & CORN CHIPS GF VE
AVOCADO-BASED SALSA SERVED WITH TRADITIONALLY-MADE CORN CHIPS. €7.80
- STEAMED BROCCOLI GF VEA
AGED BALSAMIC EMULSION, EXTRA VIRGIN OLIVE OIL, TOASTED NIBBED ALMONDS. 7, 8A €8.50
- PATATAS BRAVAS GF VE
HASSELBACK POTATOES, SPICY TOMATO SAUCE, ONION GEL. 9. €8.50
- ROAST SWEET POTATO GF VEA
BLACK BEAN MOLE & SOUR CREAM. 7, 9. €9.80
- CRISPY CALAMARI GF
COATED IN POLENTA AND SERVED WITH LEMON AIOLI. 3, 14. €9.80
- TACOS W/ BEEF BRISKET, TEMPURA FISH OR BBQ JACKFRUIT GFA
CORN TORTILLA, PICO DE GALLO SALSA, MILD JALAPEÑO AIOLI. 1A, 3, 4. €12.00
- SKIN ON FRIES €6.50

MAINS

- FISH OF THE DAY
ASK YOUR SERVER FOR DISH DETAILS. €POA
4, 7.
- CRISPY PORK BELLY GF
MASHED POTATOES, WILTED VEGETABLES, WHOLEGRAIN MUSTARD SAUCE. 3, 6, 10, 11. €18.50
- ROAST SPICED CAULIFLOWER GF VE
SESAME AND SEE RAYU, MOJO ROJO RED PEPPER SAUCE, PADRÓN PEPPERS, SOUR CREAM. 7, 11. €16.00

DESSERTS

- SALTED CARAMEL & DOUBLE CHOCOLATE TART
CHOCOLATE CRUMBS, VANILLA BOURBON ICE-CREAM 1A, 7. €8.80
- CHURROS CON CHOCOLATE
CINNAMON SUGAR 1A, 3, 7. €7.80
- VANILLA ICE-CREAM WITH CARAMEL OR CHOCOLATE SAUCE VEA, 7. €5.00

ALLERGENS

1: CEREALS CONTAINING GLUTEN (A: WHEAT, B: RYE, C: BARLEY, D: OATS), 2: CRUSTACEANS, 3: EGGS, 4: FISH, 5: PEANUTS, 6: SOYA BEANS, 7: MILK, 8: NUTS (A: ALMONDS, B: HAZELNUTS, C: WALNUTS, D: CASHEW NUTS, E: PECAN NUTS, F: BRAZIL NUTS, G: PISTACHIO NUTS, H: MACADAMIA NUTS) 9: CELERY, 10: MUSTARD, 11: SESAME SEEDS, 12: SULPHITES, 13: LUPIN, 14: MOLLUSCS.