

# Tapas

### Guacamole Bites €8.50 VE, GF

Baby gem lettuce, corn chips crumb, extra virgin olive oil.

## **Roast Sweet Potato** €8.80 *VEA GF 7,9.*

Black bean mole and sour cream.

Beef Brisket Sliders €11.50 1a, 3, 9, 12. / Tempeh Sliders V €10.50 1a, 3, 6, 7.

Celeriac coleslaw, onions, garlic mayo.

Crispy Calamari €9.50 GF 3, 14.

Coated in polenta and served with lemon aioli.

Tempura Fish Tacos €12.00 GFA 1a, 3, 4.

Corn tortilla, pico de gallo salsa, mild jalapeño aioli.

Italian Meatballs €9.90 GFA 1a, 7, 9.

Spicy tomato sauce, pecorino cheese, flatbread, fresh herbs.

Side of Skin-On Fries and Garlic Aioli €6.50 3.

#### **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.

#### **Dietary Notes**

GF: Gluten Free, GFA: Gluten Free Available, V: Vegetarian, VE: Vegan, VEA: Vegan Available



# Mains

### Harissa Roast Aubergine €23.80 VEA 1a, 7.

Middle Eastern style cous cous, smoked padrón peppers, sour cream, fresh tomato and cumin dressing.

**Seafood Paella** €25.80 *GF 2,4,9,14.* 

Mussels, clams, calamari and prawns in this classic Spanish rice and saffron dish.

Slow Cooked Short Rib €27.00 *GF 7,9,12*.

Creamy champ mash, seasonal greens, button mushrooms and baby onion demi-glaze.

Fish of the Day €26.80 *GF* 4,7,12.

Baked with garlic, white wine and butter and served with wilted greens, crushed new potatoes, Mojo Rojo Spanish red pepper sauce.

# Desserts

Basque Baked Cheesecake €8.00 GF 3,7.

Amarena cherries.

Passion Fruit Panna Cotta €7.50 7.

White chocolate shavings.

Summer Pavlova €7.50 3,7.

Berries and Cream.

Please note, for groups of 8 or more guests, a 10% service charge is automatically applied. We regret that we cannot split bills.