



## 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

### ITALIAN MEATBALLS GFA

SPICY TOMATO SAUCE, PECORINO CHEESE, FLATBREAD, FRESH HERBS. €9.90

SKIN ON FRIES €6.50

## MAINS

### LOMO SALTADO GFA

PERUVIAN CLASSIC DISH, BLACK ANGUS STRIPLOIN BEEF STRIPS, CONCASSÉ FRESH TOMATOES, RED ONIONS, POTATO FRIES ALL SAUTEED WITH GARLIC, SOYA SAUCE AND CORIANDER. 1A, 6, 11. €16.80

### 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

### STICKY DATE PUDDING

TOFFEE SAUCE, CANDIED CASHEWS, ICE-CREAM 1A, 3, 7, 8D, 12. €8.00

### 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.