

BAKED CAMEMBERT

baked camembert with rosemary
& garlic, chutney & breads €10.00

FRESH GAMBAS, GARLIC & PARSLEY

8 Gambas cooked in butter,
garlic, parsley & wine, lemon
wedge €14.00

MARINATED CHICKEN

SKEWERS
2 grilled chicken skewers with
extra virgin oil, smoked paprika,
garlic, oregano, lemon & sweet
chilli jam €9.00

MACKEREL PÂTÉ

smoked mackerel pâté with
horseradish cream, toasted
sourdough bread €9.50

BABY SQUID

deep-fried baby squid, sea salt
& black pepper, sweet chilli &
coriander €10.00

COCOTTE DE SAINT JACQUES

4 scallops, pan fried & cooked in
white wine sauce, truffle €16.00

LAMB CUTLET LOLLIPOP

grilled lamb cutlet, fully trimmed,
dauphinoise potatoes & red wine
jus €16.00

CHORIZO SAUSAGE

grilled BBQ spicy chorizo
sausage €10.00

BRUSCHETTA

cherry tomatoes, basil, extra
virgin oil, ricotta cheese on
sourdough bread €8.00

AHI TUNA & AVOCADO

2 grilled fillet of tuna steak,
avocado, fresh herbs garden,
Caribbean sauce €16.00

GRILLED HALLOUMI

2 grilled halloumi skewers,
cranberry sauce, fresh mint
€11.00

STUFFED PEPPERS

2 roasted peppers stuffed with
goat cheese, honey, chives,
chillies €13.00

SURF & TURF

2 mini Irish beef fillet, gambas,
scallops, red wine jus and
espuma. €20.00

SPICY TOMATO MEAT BALLS

Irish beef and pork meatballs,
served with fresh herbs, garlic,
homemade tomato sauce,
Reggiano & truffle €12.50

SALMON CROQUETTES

shallots & vanilla cream sauce,
fresh herbs €12.00

OYSTERS

6 flaggy shore oysters on ice with
lemon wedge €20.00

FRENCH & IRISH ARTISAN CHEESE BOARD

2 peoples sharing, a.o.c cheese,
served with crackers, breads,
relish, grapes...and 2 glasses of
house wine. €26.00

CURED MEAT SHARING BOARD

2 peoples sharing platter of chef
selection cured meat from Spain,
France & Italy, with chef
accompaniments €26.00

HOUMOUS €5.00

TAPENADE BLACK OLIVES €4.50

TOMATO MOZZARELLA €5.00

HAND CUT FRIES €5.00

SHALLOTS GREEN BEANS €5.00

CREAMY SPINACH €5.00

SURPRISE CHEF PLATTER TAPAS

chef selection of 6 tapas for 2
peoples €45.00