

Starters

Soup of the Day	7
Served with house brown bread	
Salt Baked Beetroot and Crozier Blue Croquetas	9
Ajo Blanco, Chardonnay pickled grapes, smoked almonds	
Free Range Chicken and Iberico Morcilla Terrine	10
Pickled mushrooms, tarragon aioli, Pan de Cristal	
Galway Bay Mussels and Cockles	10
A la Gallega sauce, sourdough	
Basque Style Crab	14
Local crab served in a rich tomato sauce, sourdough	
Gambas Pil Pil	15
Extra virgin olive oil, fresh garlic and chilli, pimenton, Pan de Cristal	
King and Queen Scallops	16
Jamon and artichoke puree, crispy kale, coral sauce	

Mains

Dry Aged Beef Burger	18
Caramelised onions, smoked Gubbeen, BBQ sauce, pickles	
Fish of the Day	Market Price
Please ask your server for today's offer	
Andalusian Chickpea and Spinach Stew	18
Roast carrot, garlic toast, house pickles	
Charred Cauliflower Steak	20
Romero peppers, pistachio crumb, mojo verde, bravas	
Free Range Chicken Supreme	21
White bean and chorizo stew, roasted squash, brown butter & caper sauce	
Fire Roasted Venison	25
Wholegrain mustard mash, braised red cabbage, blackberry jus, crispy kale	

To Share

Chuleton de Buey	3/oz
Thick cut bone in Rib-Eye. Please ask your server for available sizes. Served with a choice of 2 sauces	
28oz Vacío de Buey	45
Whole marinated Bavette. Served with a choice of 2 sauces	
Ember Roasted Wicklow Lamb	50
Aged leg of Lamb, Chimichurri	
Whole Chargrilled Fish	Market Price
Please ask your server for today's fresh catch	

Steaks

7oz Fillet	32
8oz Striploin	28
12oz Rib-Eye	35
All served with house chips and a choice of sauce	
Available Sauces: Chimichurri, Smoked Béarnaise, Pepper Sauce, House BBQ Sauce, Port Jus	

Sides

House Chips	3.95	Patatas Bravas	3.95
Rocket and Manchego Salad	3.95	Heirloom Cherry Tomato Salad	4.95
Ember Roasted Leeks and Romesco	3.95	Chargrilled Broccoli and Smoked Béarnaise	4.95
Baby Potatoes & Mojos	3.95	Spinach A La Catalana	4.95
Charred Sweet Potatoes and Chorizo Aioli	3.95	Roasted Romero Pepper	4.95