



Eustace Street - Temple Bar
+353 1 672 8590



Aperitivos

Aceitunas (V)	€4.50
Marinated Olives	
Almendras Valencianas (V)	€4.50
Roasted salted almonds with hot paprika (8b)	
Pan con Alioli (V)	€1.95
Bread with Alioli (1a-3)	
Pan con Crema de Morcilla, Hummus y Pate de Caballa Ahumada	€6.95
Bread with morcilla cream, hummus and smoked mackerel pate (1a-4-7-11)	
Pimientos de Padrón (V)	€5.20
Fried small green peppers served with sea salt	
Torreznos de Pancetta	€4.25
Fried pork belly	

Ensaladas (Salad)

Ensalada de Tomate (V)	€5.95
Heirloom tomato, red onion & fresh oregano, with white wine vinegar, black pepper & extra virgin olive oil dressing (12)	
Ensalada de Queso de Cabra (V)	€5.95
Baby spinach with grilled soft goats cheese, tomato, almonds, mustard & honey dressing (7-8b-10)	
Ensalada de Pollo	€5.95
Baby gem lettuce, grilled chicken, avocado, sunflower seeds and boiled quail eggs, extra virgin olive oil (3-12)	

Embutidos (Cured Meats)

<i>Served with Galician Bread</i>	(1a)	
Chorizo Ibérico de Bellota	€6.75	
Iberian sausage with a blend of spices		
Jamón Ibérico de Bellota	€10.45	
Full flavored Iberian ham		
Lomo Ibérico de Bellota	€8.75	
Pork loin seasoned with paprika and sea salt		
Serrano Jamón	€8.95	
Slice dry cured Jamon aged for 14 month s		
Plato de Chacinería	€15.45	

Queso (Cheeses)

<i>Served with Sevillian Handmade Tortas</i>	(1c-7)	
Manchego - Pasteurized (V)	€8.00	
Sharp, sheep's cheese from La Mancha (3-7)		
Picón - Unpasteurized (V)	€6.35	
Basque blue cheese made from cow's milk (3-7)		
Murcia al Vino - Pasteurized (V)	€7.25	
Murcian Goat's cheese with wine. Semi-soft & artisan, slightly acidic and creamy to taste. (3-7-12)		
Queso de Cabra al Romero Pasteurised (V)	€8.75	
Goat's cheese with rosemary from La Mancha (3-7)		
Queso Ibérico Pasteurised (V)	€8.00	
Rich nutty & slightly sweet flavoured cheese from a blend of Cow, Sheep and Goats milk (3-7)		
Queso San Simon Pasteurised (V)	€8.00	
Lightly smoked Cow's milk cheese from Galicia. Buttery and mild, with a fresh flavour. (3-7)		
Plato de Queso (V)	€18.50	
Available as half board (3-7-12)	€13.50	

Croquetas (Croquettes)

<i>Breadcrumbs, bechamel filled with the bellow.</i>		
Jamon ham (3-7-9)	€4.70	
Bacalao cod (3-4-7)	€4.70	
Espinaca y Queso (V) spinach & cheese (3-7)	€4.70	
Special ask your server (3-7-9)	€4.70	
Shared Croquetas Platter	€6.00	
Jamon, Bacalao, Espinaca y Queso, Special (3-4-7-9)		

Pintxos

Empanadillas	(1a-3-9-12)	€5.90
Puff pastry filled with chicken, pork and beef served with Brava sauce. 2/portion		
Butifarras		€4.45
White Sausage from Burgos. Pork meat seasoned with salt, pepper and spices. (6)		
Hamburguesa de Pollo Piri Piri Vegano (V)		€8.50
Vegan stye chicken piri piri, tomato and vegan bacon Burger (1a-6-9-10)		
Manchego Burger		€5.80
Mini pork burger served with Manchego sauce, crispy onions (1a-7-12)		
Morcilla		€6.95
Grilled Spanish black pudding served with fried quail's eggs and piquillo pepper (3)		
Pa amb Tomaquet (V)		€4.45
Toasted Galician bread with crushed tomatoes, garlic & olive oil (1a)		
Pepito Solomillo		€5.20
Grilled Mini flat iron steak served on toast with garlic butter (1a-7)		
Piquillo con Espinacas	(3-7)	€4.95
Battered Piquillo pepper stuffed with spinach, served with piquillo sauce		
Rollito de Calabacin	(3-7)	€4.45
Battered courgette, mahon cheese, artichokes & piquillo pepper served with a piquillo sauce		
Tostas de Champiñones (V)	(1a-7)	€5.20
Creamy chestnut mushrooms on toasted bread		
Tosta de Salmón	(1a-4-7)	€5.20
Smoked salmon on a crispy toast with Greek yoghurt, truffle honey and freshly ground pepper		
Txistorras		€5.20
Chargrilled, Navarran chorizo sausages		
Tres Bocadillos		€11.45
Three Slider buns stuffed with Pulled brisket & pickled red onions, chicken piri-piri & Alioli, mini pork burger and Manchego sauce (1a-3-7-9-12)		

**Does not contain gluten ingredients but it is prepared in an environment that contains gluten*

(V) Suitable for Vegetarians **Gluten Free** option is available for dishes. **Some of our dishes may contain bones .All our beef is 100% Irish**

Allergens Guide Product Contains : 1. Cereals containing gluten (a. wheat; b. rye; c. barley; d. oats) 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts (a. walnuts; b. almonds c. pine nuts) 9. Celery 10. Mustard 11. Sesame seeds 12. SO2 and Sulphites 13. Lupin 14. Molluscs

Vegetariano (Vegetarian)

Berenjena con Hummus (V) (7-11)	€5.60
Aubergine in tempura with a hummus dip	
Caldereta de Garbanzos Morunos (V)	€6.25
Chickpea stew of Mediterranean Vegetables with Moroccan spices (12)	
Catalan Canelón con Espinaca (V)	€8.00
Catalan style Cannelloni with spinach, Ricotta cheese and a tomato sauce (3-7-9)	
Champiñones Rellenos con Pisto (V)	€6.75
Portobello mushroom covered with a diced vegetable stew, topped with Mahon cheese (7-12)	
Esparragos con Alioli (V)	€5.80
Grilled asparagus with garlic mayonnaise (3)	
Escalivada (V)	€5.95
Grilled mixed vegetables with a honey lemon dressing	
Espinacas Catalanas con Queso de Cabra (V)	€6.75
Spinach, PX sherry soaked raisins, pine nuts and red onion with warm goats cheese (7&8-12)	
Paella de Verdura (V)	€7.25
Traditional Spanish rice dish with vegetables	
Pisto Manchego (V)	€7.00
Vegetables, slow cooked with oregano, paprika and olive oil. Topped with Manchego cheese (3-7-12)	
Tetilla Templada (V)	€5.45
Deep fried Tetilla cheese drizzled with honey (3-7)	
Tortilla Española (V)	€4.50
Traditional potato & onion omelette (3)	
Tortilla Port House (V)	€4.95
Potato & onion omelette with spinach, mushrooms and goats cheese (3-7)	
Setas con Huevo de Pato (V)	€7.45
Seasonal wild mushroom, onions & garlic, pan fried, and tossed in a whole duck yolk (3-7)	

Carne (Meat)

Albóndigas	€7.75
Meatballs in rich tomato sauce (3-7-9)	
Caldereta de Pollo, Codorniz y Chorizo	€8.25
Slow cooked chicken, quail and chorizo stew (7-9)	
Carrillada de Ternera	€10.25
Slow cooked beef cheeks with mashed potato (7-9-12)	
Catalan Canelón con Pato	€8.00
Catalan style cannelloni filled with slow cooked duck topped with manchego cheese (3-7)	
Chorizo al Vino	€8.75
Chorizo cooked with onions and our house Rioja	
Confitado de Pato	€11.65
Slow cooked confit of duck leg served on membrillo sauce	
Chuletas de Cordero (7-11-12)	€11.95
Rack of lamb served with spicy hummus, heirloom tomato&onion salad	
Frango Piri Piri	€6.50
Chicken wings marinated in a garlic and piri piri seasoning (12)	
Garbanzos con Chorizo	€6.75
Chickpeas with chorizo, garlic, paprika, piquillo peppers, parsley and PX sherry reduction (7-12)	
Paella Pollo	€7.45
Traditional Spanish rice dish with chicken (9)	
Pintxo Moruno	€5.55
Skewered chicken thigh meat with oregano & smoked paprika	
Pollo al Ajillo (12)	€5.95
Chicken cooked with garlic, parsley and white wine	
Portion of Bread /Sevillan Torta (1a)	€1.00
Portion of Sauce (3&8-12)	€0.50
Portion of Black Garlic Alioli (3)	€1.00

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Marisco (Seafood)

Almejas con Serrano Jamón	€6.95
Venus clams cooked with white wine, garlic, parsley and serrano jamón (12-14)	
Bacalao Rebozado	€7.95
Deep fried cod pieces in homemade batter with tartar sauce (3-4-12)	
Brochetas de Gambas al Ajillo	€8.45
Pan fried skewered prawns served with garlic & chilli (2)	
Calamares a la Andaluza	€6.95
Strips of squid in seasoned in flour seasoned with lemon and Black Garlic Alioli (3-7-14)	
Gambas Rebozadas (2-3)	€7.25
Deep fried prawns in batter served with Black Garlic Alioli	
Lubina con Lentejas	€9.95
Grilled seabass served on a bed of creamy lentils and pancetta topped with crispy spinach (4-7-12)	
Paella de Marisco	€7.85
Traditional Spanish rice dish with seafood (2-9-14)	
Puntillas	€7.45
Fried baby squid in seasoned flour served With Black Garlic Alioli and sea salt (3-14)	
Vieira	€7.50
Seared king scallop, cream sauce, topped with crispy jamón and breadcrumbs (7-12-14)	

Patatas (Potatoes)

Deep fried potatoes served with	€4.55
Bravas (V) : fiery tomato (12)	
Alioli (V) : garlic mayo (3)	
Mojo (V) :canarian garlic, chili & almond sauce(8-12)	
Patatas Mix (V)	€5.20
Selection of sauces with deep fried potatoes (3&8-12)	
Patatas con Huevo Roto, Jamón y Pimientos de Padron	€7.95
Deep fried potatoes with fried egg, ham and Padron Peppers (3)	

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