



64A South William Street, Dublin 2  
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## Aperitivos

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

## Ensaladas (Salad)

<b>Ensalada de Tomate</b> (V)	€5.95
Heirloom tomato, red onion & fresh oregano, with white wine vinegar, black pepper & extra virgin olive oil dressing (12)	
<b>Ensalada de Queso de Cabra</b> (V)	€5.95
Baby spinach with grilled soft goats cheese, tomato, almonds, mustard & honey dressing (7-8b-10)	
<b>Ensalada de Pollo</b>	€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)	
<b>Chorizo Ibérico de Bellota</b>	€6.75	
Iberian sausage with a blend of spices		
<b>Jamón Ibérico de Bellota</b>	€10.45	
Full flavored Iberian ham		
<b>Lomo Ibérico de Bellota</b>	€8.75	
Pork loin seasoned with paprika and sea salt	(7)	
<b>Serrano Jamón</b>	€8.95	
Slice dry cured Jamon aged for 14 months		
<b>Plato de Chacinería</b>	(7) €15.45	

## Queso (Cheeses)

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

## Croquetas (Croquettes)

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

## Pintxos

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

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

## Carne (Meat)

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

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## Marisco (Seafood)

<b>Almejas con Serrano Jamón</b>	€6.95
Venus clams cooked with white wine, garlic, parsley and serrano jamón (12-14)	
<b>Bacalao Rebozado</b>	€7.95
Deep fried cod pieces in homemade batter with tartar sauce (3-4-12)	
<b>Brochetas de Gambas al Ajillo</b>	€8.45
Pan fried skewered prawns served with garlic & chilli (2)	
<b>Calamares a la Andaluza</b>	€6.95
Strips of squid in seasoned in flour seasoned with lemon and Black Garlic Alioli (3-7-14)	
<b>Gambas Rebozadas</b> (2-3)	€7.25
Deep fried prawns in batter served with Black Garlic Alioli	
<b>Lubina con Lentejas</b>	€9.95
Grilled seabass served on a bed of creamy lentils and pancetta topped with crispy spinach (4-7-12)	
<b>Paella de Marisco</b>	€7.85
Traditional Spanish rice dish with seafood (2-9-14)	
<b>Puntillas</b>	€7.45
Fried baby squid in seasoned flour served With Black Garlic Alioli and sea salt (3-14)	
<b>Vieira</b>	€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
<b>Bravas</b> (V) : fiery tomato (12)	
<b>Alioli</b> (V) : garlic mayo (3)	
<b>Mojo</b> (V) :canarian garlic, chili & almond sauce(8-12)	
<b>Patatas Mix</b> (V)	€5.20
Selection of sauces with deep fried potatoes (3&8-12)	
<b>Patatas con Huevo Roto, Jamón y Pimientos de Padron</b>	€7.95
Deep fried potatoes with fried egg, ham and Padron Peppers (3)	

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