



Menus for Parties and Groups

If you have 10 or more guests, we have a range of menus which make it easier to order and enjoy your night. We do need 48 hours' notice to make sure everything is prepared for you.

Different types of menus

You can choose between Tapas menus or Dinner menus. We are happy to advise based on our experience of groups.

Tapas menus

Tapas menus are for sharing! Everyone in your party shares a little of every dish over a number of courses so there's no need to order individually. We cater for dietary restrictions; just let us know your situation.

Dinner menus

Dinner menus are based on starter, main course and dessert and in that case each person orders individually. The food is based on the normal Sol y Sombra menu, but individual choice sometimes works better for larger groups than tapas-style sharing.

Wine Matching

We can help you choose wines to go with any of the menus and match to the food. Just ask.

Service Charge

Please note that service charge is not applied and is totally at the discretion of your party.



Menú Andaluz – Tapas Selection **€25 / Person**

Selection of Freshly Baked Bread

Mixed Marinated Olives

Tabla Mixta (c)

Selection of Cured Meats & Spanish Cheese

Pan con Queso de Cabra (v)

Crazy Goats Cheese Toast with Carmelised Apple

Jalapeños Verdes Fritos (v)

Crumbed, golden fried Mexican Jalapeño Peppers filled with Cream Cheese, served with Honey Mayo Dip

Ensalada de Frutas y Ron (c) (v)

Mixed Leaves Salad with Avocado, Orange and Dates, drizzled with a light Rum Vinaigrette

Pavía de Merluza

Deep Fried Hake in Beer Batter served with Ali-oli and Fresh Lemon

Carne Al Toro (c)

Slow cooked Killorglin Beef in a Southern Spanish sauce with cubes of home-cut Potatoes

Patatas Bravas

Deep Fried Potatoes with Spicy Tomato Sauce & Garlic Mayonnaise

Desserts of the day may be added to menu for €5 per person



Menú Gallego – Tapas Selection

€30/ Person

Selection of Freshly Baked Bread

Mixed Marinated Olives

Samosas de Morcilla y Pera

Crunchy parcels of Sása Black Pudding and Fresh Pear

Tostada de Cabra Loca (v)(C*)

Our famous Crazy Goat Toast with today's topping

Croquetas de la Semana

Homemade Béchamel Croquettes with today's filling
Foam

Espárragos Crujientes con espuma de ali-oli (V)

Grilled Spanish Asparagus in Beer Batter served with Ali-Oli Foam

Brocheta de Rape con Panceta y Vieiras con pastel de Patata(C)

Grilled Skewer of Monkfish & Bacon with Scallops, served on bed of Potato

Patatas Bravas

Deep Fried Potatoes with Spicy Tomato Sauce & Garlic Mayonnaise

Chorizo Iberico a la Sidra (C)

Spicy Sliced Iberian Spanish Sausage Cooked in Bulmers Cider Sauce served
with Olive Oil Mash and Caramelised Onion

Desserts of the day may be added to menu for €5 per person



Dinner Menu €35 / Person

Starters

Pan con Jamón y Tomate o Queso (V*)(C*)

Toasts of freshly shredded Garlic and Tomato with Serrano Ham **or** Manchego Cheese

Pan con Queso de Cabra (V)(C*)

Toasted bread with Grilled Mediterranean Vegetables & Goats Cheese

Espárragos Crujientes con Espuma de Ali-Oli (V)

Grilled Spanish Asparagus wrapped in crunchy thin pastry served with Ali-Oli Foam

Chopitos Fritos

Baby Squid tentacles fried in a light dusting of flour

Main Courses

Carne Al Toro (c)

Slow cooked Killorglin Beef in a Southern Spanish sauce with cubes of home-cut Potatoes

Pollo Envuelto en Pancetta (C)

Roast Breast of Chicken Wrapped in Pancetta Bacon, stuffed with Cheese & Mushrooms with Home-cut Potato Wedges and Salad.

Salmón A La Plancha con Albahaca (C*)

Grilled Irish Salmon, with Basil Alioli and Crab Couscous

Pisto-Burger (c) (v)

Spanish traditional Vegetable mix, with Cheese, Grilled Flat Cup Mushrooms, served with home-cut Potato Wedges

Desserts

Copa Variada de Helados (c)

Selection of Ice-Cream –Vanilla, Strawberry & Chocolate with toffee sauce

Brownie de Chocolate

Chocolate Brownie served with Ice-Cream & Chocolate Sauce

Freshly Brewed Tea/Coffee



Dinner Menu €40 / Person

Starters

Tabla Mixta

Selection of Spanish cured Meats with Manchego Cheese & Salmorejo dip

Croquetas de la Semana

Homemade Béchamel Croquettes with today's filling

Espárragos Crujientes con Espuma de Ali-Oli (V)

Grilled Spanish Asparagus wrapped in crunchy thin pastry served with Ali-Oli

Mar Al Ajillo

Prawns, Squid and Salmon in our special Garlic Chilli Oil

Main Courses

Entrecot de Chewy

Grilled strips of Killorglin Sirloin Steak (8oz), baked Potato Cake and our chef's special Coconut Sauce

Pisto-Burger (c) (v)

Spanish traditional Vegetable mix, with Cheese, Grilled Flat Cup Mushrooms, served with home-cut Potato Wedges

Pollo Envuelto en Pancetta (C)

Roast Breast of Chicken Wrapped in Pancetta Bacon, stuffed with Cheese & Mushrooms with Home-cut Potato Wedges and Salad

Pavía de Merluza

Deep Fried Hake in Beer Batter served with Ali-Oli and Fresh Lemon

Brocheta de Rape con Panceta y Vieiras con pastel de Patata(C)

Grilled Skewer of Monkfish & Bacon with Scallops, on a Potato Cake

Desserts

Fondant de Chocolate

Warm Chocolate Fondant served with Vanilla Ice-cream

Tarta de Limón Casera

Zesty Homemade Lemon Mousse on a Crumble Biscuit Base

Surtido de Queso (c*)

Selection of Spanish & Irish Cheese with Crackers & Membrillo

Freshly Brewed Tea/Coffee