



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 our Tapas Selection menus (Menu 1 €25 & Menu 2 €30), our Dinner menu (Menu 3 €28) or Tapas Dinner Combination menus (Menu 4 €30 & Menu 5 €40). 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.



Menu 1 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)(C*)

Goats Cheese Tostada with Homemade Carmelised Onion

Jalapeños Verdes Fritos (V)

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

Pavía de Merluza

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

Ensalada Templada de Pollo (C*)

Warm Chicken Salad with Apple, Green Beans, Cherry Tomatoes, Mixed
Leaves & Crunchy Fried Onions

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



Menu 2 – Tapas Selection

€30/ Person

Selection of Freshly Baked Bread

Mixed Marinated Olives

Samosas de Morcilla y Pera

Crunchy parcels of Annascaul 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



Menu 3 - Dinner Menu

€28/ Person

Starters

Annascaul Black Pudding Tostadas with Caramelised Apple & Blueberry Marmalade

Warm Chicken Salad with Apple, Green Beans, Cherry Tomatoes, Mixed Leaves & Crunchy Fried Onions (c*)

Prawn & Vegetable Somosas (filo parcels), Sweet Chilli Dip

Skewers of Moorish Spiced Chicken, Mango Yoghurt (c)

Trio of Goat Cheese Tostadas with Homemade Carmelised Onion, Apple and Strawberry Marmalade (v)(c*)

Main Courses

Tender Killorglin Beef Cheek in Red Wine Jus with Olive Oil Mash and Red Pepper Relish (c)

Medallions of Hake fried in Beer Batter, with Garlic Mayonnaise, Home-cut Potato Cubes & Side Salad

Seared Skewer of Monkfish & Bacon with Scallops on Homemade Potato Cake & Side Salad (c)

Slow Roasted, Honey Glazed Pork Belly, Steamed Seasonal Vegetables & Mashed Potato(c)

Chicken cooked in a Creamy Almond Sauce with Side Salad & Potato Cubes (c*)

Grilled Marinated Vegetables - Peppers, Asparagus, Red Onion, Aubergine & Courgette with Basil Pesto and Sweet Potato Wedges (c*)(v)

Desserts

Crema Catalana Especial (c)(v)

Manchego & Killorglin Gouda Cheese with Membrillo (c)(v)

Selection of Ice-Cream (c)(v)

Dessert of the Day



Menu 4 - Tapas Starters & Traditional Main & Dessert

€30/person

Tapas Starters to Share

Para Picar: Marinated Olives, Chickpea Humus
with Crackers & Freshly Baked Country Loaf (c*)

Calamares: Panko fried Squid Rings served with Lime Mayo

Croquetas: Homemade Bechamel Croquettes of the day with Ali Oli

Toastadas: Goat Cheese Toastadas with Homemade Carmelised Onion (v)

Ensalada de Pollo: Warm Chicken Salad with Apple, Sugar Snap Peas, Cherry
Tomatoes, Mixed Leaves & Crunchy Fried Onions (v*)

Main Courses: Choose from the following

Osadía de Ternera (c)

Tender Killorglin Beef Cheek in Red Wine Jus served with Red Pepper Relish

Pollo Envuelto en Pancetta (c*)

Roast Breast of Chicken Wrapped in Pancetta Bacon, filled with Spinach,
Almond & Apple

Mar en Gabardina

Fillet of Hake and Prawns fried in Beer Batter, with Garlic Mayonnaise

Tocino al Horno (c)

Slow Roasted, Honey Glazed Pork Belly

Parillada de Verduras (c*, v)

Grilled Marinated Vegetables - Peppers, Asparagus, Red Onion, Aubergine &
Courgette with Basil Pesto and Sweet Potato Wedges

All above served with a selection of Seasonal Vegetables & Potato Gratin

Desserts: Choose from the following

Warm Chocolate Brownie with Vanilla Ice Cream (v)

Zesty Homemade Lemon Mousse on a Crumble Biscuit Base (v)

Selection of Ice-Cream (c,v)

Tea or Coffee

(c) Gluten Free

(c*) can be adapted for Gluten Free

(v) Vegetarian



Menu 5 - Tapas Starters & Traditional Main & Dessert

€38/person

Tapas Starters to Share

Para Picar: Marinated Olives, Freshly Baked Country Loaf (v)

Espárragos Crujientes:

Asparagus Spears in crunchy Filo Pasty, Romesco Sauce (v)

Tostada de Champiñones:

Wild Mushroom & Gratinated Manchego Cheese Bruschettas (v,c*)

Gambas al Ajillo:

Prawns in Garlic & Chilli Oil (c)

Pinchos Morunos:

Chicken Skewers marinated in Moorish Spices, Mango Yoghurt (c)

Main Courses: Choose one from following

Brocheta de Rape con Vieiras (c)

Skewer of Monkfish & Bacon with Scallops on Potato Cake

Merluza en Salsa Verde(c)

Fillet of Hake cooked in Spanish Green Herb Sauce with Baby Potatoes

Corte Ribeye (c*)

Grilled 10oz Killorglin Rib Eye Steak, home-cut potato cubes
served with Peppered Sauce or Garlic Butter

Solomillo en Pancetta (c)

Grilled Loin of Pork wrapped in Smoked Bacon with PX Jus

Huevos a la Flamenca (c*)

Traditional Spanish Casserole of Tomato & Vegetables topped with Fried Egg
served with home-cut Potato Rounds

All served with a selection of Seasonal Vegetables & Potato Gratin

Desserts: Choose one from Following

Warm Chocolate Fondant served with Vanilla Ice-cream (v)
Crema Catalana Especial (v)(c)

Filo Pastry Cream Tartlet with caramelised Apple & Honeycomb Ice-Cream (v)

Tea or coffee