

Welcome to Sol y Sombra – We hope you enjoy our fusión of delicious local produce served tapas style. Our food comes in **tapas** (small dishes) and **raciones** (larger dishes). Typically guests order 2-3 dishes per person. Feel free to do as the Spanish do – experiment over a number of courses. If it's your first time, allow us to give some guidance.

Nibbles

Salted Almonds (c) (v) 4.20

Duo of Hummus (Chickpea & Roasted Pepper) (c*) (v) 5.00

Bread – Small/Large (v) (c*) 2.20/2.70

Serrano Ham & Manchego Cheese with Quince (c*) 12.50

Taste of Kerry Cured Meats & Cheese Selection(c*) 13.50

Pintxo & Tapa

Paté de Hígado de Pollo & Crujientes 7.50 Tapa

Chicken Liver Paté, Fried Livers & PX Sherry Glaze

Empanadillas de Morcilla y Codillo 7.90 Tapa

Ham Hock & Annascaul Black Pudding Empanadillas,

Apple Ketchup

Serranito Tostada (c*) 8.50 Tapa

Grilled Country Loaf, Gran Reserva Serrano Ham, Tomato & Extra Virgin Olive Oil, Velvet Cloud Sheep Cheese Shavings

Croquetas Caseras 7.90 Tapa

Duo of Bechamel Croquettes:

Serrano Ham (2), Wild Cep Mushrooms (2) with Aioli

From the Wild Atlantic Way & Beyond

Crujiente de Marisco 8.50 Tapa

Crispy Seafood Roll, Prawn Bisque, Shaved Fennel

Calamares a la Andaluza 9.50 Racion

Crispy Fried Squid Marinated in Buttermilk, Seaweed Mayo

Salmón con Ginebra (c) 8.50 Tapa

Dingle Gin Cured Organic Salmon with Pea Powder & Horseradish

Gambas Al Ajillo (c) 13.90 Racion

Prawns in our special Garlic Chilli Oil

Mejillones con Chorizo & Sidra (c) 9.50 Racion

Glenbeigh Mussels with Braised Chorizo, Herbs, Cronins Cider

Gratinado de Alcachofas y Ahumados (c) 7.90 Racion

Gratin of Smoked Haddock & Jerusalem Artichoke, Dulse Seaweed & Poached Beaufort Egg

Sol y Sombra Salads

Ensalada de Queso de Cabra (c) (v) 8.90 Tapa

Mixed Leaves with Boilie Goats Cheese Pearls, Pickled Golden Beetroot, Roast Beetroot and Walnut Brittle

Ensalada de Pollo (c*) 8.90 Tapa

Crispy Fried Spiced Chicken Salad

With Mixed Leaves, Honey Vinaigrette

Kerry & Iberian Meats

Tabla Mixta (c*) 13.50 Racion
Taste Kerry Cured Meats Selection & Local Cheese

Chorizo Ibérico a la Sidra (c) 8.90 Tapa
Spicy Chorizo Sausage cooked in Cronins Cider served with Carmelised Onion

Pincho Moruno de Pollo (c*) 8.90 Tapa
Skewer of Spiced Chicken, Couscous, Spicy Tomato Sauce

Alitas de Pollo 8.50 Tapa
Crispy Chicken Wings marinated in Buttermilk and Tarragon Oil, served with Spicy Tomato Sauce

Osadía de Ternera y Guinness 8.90 Tapa
Tender Killorglin Beef Cheek Braised in Guinness served with Potato & a sprinkle of grated Horseradish

Albóndigas de Cordero 7.90 Tapa /13.90 Racion
Kerry Lamb & Mint Meatballs in traditional Spanish Gravy

Carrilleras de Cerdo Iberico 8.90 Tapa /14.90 Racion
Slow Braised Iberian Pork Cheeks with Rioja Wine, Apple Puree

Tocino BBQ (c) 8.90 Tapa /14.90 Racion
Slow Braised Pork Belly with Hoisin Barbeque Jus, Celeriac Purée

(c) **Gluten Free**
(v) **Vegetarian**

(c*) **can be adapted for Gluten Free**
(vg) **Vegan**

Vegetarian Heaven

Patatas Bravas (v) (vg*) 7.20 Tapa
Deep-fried Potatoes with Traditional Spicy Tomato Sauce & Aioli

Croquetas de Espinacas e Idiazabal (v) 7.90 Tapa
Spanish & Basque Cheese Croquettes with Aioli

Couscous y Hummus de Berenjena (c) (v) (vg) 10.90 Racion
Roasted Aubergine Hummus, Pickle & Roasted Beetroot, Spiced Couscous

Setas al Ajillo (c*)(v)(vg) 7.90 Tapa
Sautee Wild Mushrooms with Garlic, Chilli & White Wine

Espárragos Crujientes (v) 12.90 Racion
Asparagus Spears in crunchy Filo Pasty

A bit on the Side!

Side Salad (c) (v) 3.90
Puré de Patata / Mashed Potato (c) (v) 3.90
Home-cut Sweet Potato Wedges (v) 4.50
French Fries (v) 3.90

Our Irish Food Heros

We are proud to support our local artisan food producers and suppliers – Annascaul Black Pudding, Olivier Beaujouan (On The Wild Side), Beaufort Eggs, Wilma's Killorglin Farmhouse Cheese, Spillane Seafood, Cahillanes Killorglin Butchers, Fenit Fruit & Veg, Velvet Cloud, Once Upon a Cheese & The Crafty Divils