



Menus for Parties and Groups

If you have 8 or more guests, we have a range of menus which make it easier to order and to 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 menu (menu 1 €30) our Tapas Dinner Combination menu (Menu 2 €34) or premium Dinner Menus (Menu 3 €40). We are happy to advise based on our experience of groups.

Tapas Menu

Our tapas menu is 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. This menu is great for friends and close friends who like to share lots of dishes. We cater for dietary requirements; just let us know in advance.

Combination Menu

This menu gives the best of both worlds – tapas starters to share and everyone chooses their main course of choice! Again we cater for dietary restrictions so just let us know in advance.

Premium Dinner Menu

Guests will choose a starter, main course and dessert from our premium menu which draws from local, fresh and seasonal ingredients prepared by our creative kitchen team. This menu is great for special occasions and formal gatherings.

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 Menu

Selection of Freshly Baked Bread
Mixed Marinated Olives
Chickpea & Roasted Red Pepper Hummus (c*) (v)

Empanadillas de Morcilla y Codillo

Ham Hock & Annascaul Black Pudding Empanadillas,
Apple Ketchup

Serranito Tostada (c*)

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

Croquetas Caseras (v*)

Selection of Serrano Ham & Wild Cep Mushroom Croquettes,
Homemade Aioli

Espárragos Crujientes (v)

Asparagus Spears in crunchy Filo Pasty

Gambas Al Ajillo (c*)

Prawns in our special Garlic Chilli Oil

Patatas Bravas(v)

Deep Fried Potatoes with Spicy Tomato Sauce & Garlic Mayonnaise

Albóndigas de Cordero

Kerry Lamb & Mint Meatballs in traditional Spanish Gravy

Chorizo Ibérico a la Sidra (c*)

Spicy Chorizo Sausage cooked in Cronin's Cider served
with Carmelised Onion

€30 pp

Desserts of the day can be added for €5 per person

(c) Gluten Free

(c*) can be adapted for Gluten Free

(v) Vegetarian



Menu 2 - Tapas Dinner Combination Menu

Tapas Starters to Share

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

Croquetas: Duo of Serrano Ham & Wild Cep Mushroom Croquettes with Aioli

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

Calamares: Crispy Fried Squid Marinated in Buttermilk, Seaweed Mayo

Ensalada de Pollo: Crispy Fried Spiced Chicken Salad with Mixed Leaves,
Honey Vinaigrette (c)

Main Courses: Choose from the following

Osadía de Ternera

Tender Killorglin Beef Cheek Braised in Guinness served with Mashed Potato
& a sprinkle of grated Horseradish

Pincho Moruno de Pollo (c*)

Skewer of Spiced Chicken, Couscous, Spicy Tomato Sauce

Mar en Gabardina

Fillet of Hake Fried in a Lemon & Herb Crumb, with Seaweed Ali-Oli

Tocino BBQ (c)

Slow Braised Pork Belly with Hoisin Barbeque Jus, Celeriac Purée

Couscous y Hummus de Berenjena (c) (v)

Roasted Aubergine Hummus, Pickled & Roasted Beetroot, Spiced Couscous

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

Desserts: Choose from the following

Warm Chocolate Fondant served with Vanilla Ice-cream

Buttermilk Panna Cotta With Blueberry Coulis & Walnut Caramel (v)

Selection of Ice-Cream (c,v)

€34 pp

(c) Gluten Free

(c*) can be adapted for Gluten Free

(v) Vegetarian



Menu 3 – Premium Dinner Menu

Para Picar: Marinated Olives, Freshly Baked Country Loaf (v)
Taste of Kerry Cured Meats & Cheese Selection

Starters

Paté de Hígado de Pollo & Crujientes

Chicken Liver Paté, Fried Livers & PX Sherry Glaze

Tostada de Champiñones:

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

Gambas al Ajillo:

Prawns in our special Garlic Chilli Oil (c)

Empanadillas de Morcilla y Codillo

Ham Hock & Annascaul Black Pudding Empanadillas,
Apple Ketchup

Main Courses

Fletán con Jamon (c*)

Pan Roasted Fillet of Halibut with Serrano Ham Crumb,
Celeriac & Fennel Puree, Charred Spring Onions

Corte Ribeye (c*)

Grilled 10oz Killorglin Rib Eye Steak, Heritage Potato & Wild Mushrooms
served with Peppered Sauce or Garlic Butter

Carrilleras de Cerdo Iberico

Slow Braised Iberian Pork Cheeks with Rioja Wine, Apple Puree

Huevos a la Flamenca (c)

Traditional Spanish Casserole of Tomato & Vegetables
topped with Poached Beaufort Egg & Manchego Gratin

All served with a selection of Seasonal Vegetables & Potato Gratin

Desserts

Warm Chocolate Fondant served with Vanilla Ice-cream (v)

Crema Catalana Especial (v)(c)

Baked Basque Cheesecake with Rhubarb Compote

€40 pp