

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
Spiced Chickpea Hummus & Crackers (c*) (v) 5.00
Country Loaf Bread Basket – (v) (c*) 2.70
Serrano Ham & Manchego Cheese with Quince (c*) 12.50
Taste of Kerry Cured Meats & Cheese Selection(c*) 13.50

Pintxo & Tapa

Serranito Tostada (c*) 8.50 Tapa
Grilled Country Loaf, Gran Reserva Serrano Ham, Tomato & Extra Virgin Olive Oil, Manchego Cheese Shavings

Croquetas Caseras 7.90 Tapa
Duo of Bechamel Croquettes:
Serrano Ham (2), Wild Cep Mushrooms (2) with Alioli

From the Wild Atlantic Way & Beyond

Calamares a la Andaluza 10.50 Tapa
Fried Baby Squid Marinated in Buttermilk, Seaweed Mayo

Gambas Al Ajillo (c) 13.90 Tapa
Prawns in our special Garlic Chilli Oil

Merluza Frita 9.50 Tapa
Fresh Fillet of Hake with Panko & Lemon Crumb, Citrus Alioli

Bacalao Gratinado (c) 9.50 Tapa
Gratin of Fresh Cod & Jerusalem Artichoke Purée, Pickled Red Onion & Wilma's Killorglin Seaweed Cheese

Sol y Sombra Salads

Ensalada de Queso de Cabra (c) (v) 8.90 Tapa
Warm Goats Cheese Salad with Mixed Leaves, Pickled Golden Beetroot, Roast Beetroot and Walnut Brittle

Ensalada de Pollo (c*) 8.90 Tapa
Crispy Fried Spiced Chicken Salad,
Pickled Golden Beetroot, Cherry Tomatoes,
Red Onion, 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

Osadía de Ternera y Rioja 10.50 Tapa

Tender Killorglin Beef Cheek Braised in Spanish Red Wine 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

Tagine de Cordero 9.90 Tapa /15.90 Racion

Braised Killorglin Lamb Tagine, Roasted Almonds, Spiced Couscous with Raisins

(c) Gluten Free

(v) Vegetarian

(c*) can be adapted for Gluten Free

(vg) Vegan

Vegetarian Heaven

Tortilla Española (v) 7.50 Tapa

Traditional Spanish Potato & Onion Omelette

Croquetas de Espinacas e Idiazabal (v) 7.90 Tapa

Spinach & Basque Cheese Croquettes with Aioli

Espárragos Crujientes (v) 12.90 Racion

Asparagus Spears in crunchy Filo Pasty

Patatas Bravas (v) (vg*) 7.20 Tapa

Deep-fried Potatoes with Traditional Spicy Tomato Sauce & Aioli

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— Annascaul Black Pudding, Olivier Beaujouan (On The Wild Side), Beaufort Eggs, Wilma's Killorglin Farmhouse Cheese, Kells Bay Farm Cheese, Eve's Leaves, Spillane Seafood, Cahillanes Butchers, Fenit Fruit & Veg, The Crafty Divils