

Tapas & Sangria Fest €30 per person.

*
DINE IN
DUBLIN

Exclusive to **Week**

Mon 23rd February to Sunday 1st March.

Choose 2 Tapas Each + Glass of Red or White Sangria + Dessert.

Includes a basket of Bread.

Tapas selection

Plato de Jamon y Queso- Serrano Ham & Manchego Cheese, Almonds & Rosemary.(c)

Pate de Salmon- Homemade Salmon Pate, Dill Yoghurt Sauce,with toasted Bread.

Ensalada de Espinacas, Pollo y Esparragos- Chicken Salad of baby Spinach, green Asparagus,grated Manchego Cheese, Cherry Tomatoes, dressing of Chicken Jus, Olive Oil, Orange Jus, Olive Oil, Orange Jus, Soya Sauce, Honey and Sesame Seed Oil.

Chorizo Picante al Vino- Sauteed spicy Chorizo & Red Peppers in Red Wine.(c)

Panceta Lacada- Pork Belly caramelized with Honey, Beef Jus, Soya Sauce,Balsamic Vinegar & pure Chick Peas.

Pollo Relleno- Stuffed Chicken with Mozzarella, sundried Tomato, wrapped in Serrano Ham with roasted Red Pepper Sauce.(c)

Alitas de Pollo- Bowl of spicy Chicken Wings, served with a Sour Cream Dip.

A choice of Seafood or Chicken & Chorizo Paella.(c)

Calamares Fritos- Fried in lemon Pepper CornFlour, with ali-oli.

Gambas al jillo- King Prawns in Olive Oil, Garlic, Sherry Wine & Parsley. (c) (5 Prawns)

Rape a la Andaluza- Fried marinated Monkfish "Andaluza" with Ali-Oli.

Croqueta de Queso de Cabra-Goat's Cheese Croquette, black Sugar Cane Syrup.
(v)

Berenjena y Queso de Cabra- Tapas of Goat's Cheese, grilled Aubergine,roast Peppers, BreadCrumbs & Tomato Sauce. (v)

Tapa of Mushrooms- Mushrooms sauteed in Creamy Garlic Sauce. (c)(v)

Desserts

- Tarta de Santiago- Traditional Almond Cake or a selection of IceCream.