

APPETISERS

Tzatziki (V) 🌿🥑🥒🍷
Compressed Cucumber,
Etna Olives, Flat Bread
€9

Spiced Avocado Dip (Vg) 🌿🥑
Tortilla Crackers
€10

Hummus (Vg) 🌿🥑🍷
Almond Dukkah, Crispy Chickpeas
€9

Aubergine & Tuna Belly Confit 🍆🐟🥑
Pepper, Onion, Quail Eggs, Flat Bread
€12

Crispy Fried Calamari 🍷🐙🥑🍌
Ranchero Mayo, Lime
€18

Smoked Aubergine
& Falafel Bites (Vg) 🌿🥑🍷
Dates, Date Molasses
€12

Halloumi Fries (V) 🌿🥑🍷
Sour Cream, Pomegranate, Zaatar
€12

Corn Ribs (V) 🌿🥑🍷
Sundried Tomato Crema,
Bahrija Sheep Cheese
€11

Yellow Tomato Gazpacho (V) 🌿
Heritage Tomato
€10

SIDES

€4 each

Shoestring Fries
Thyme & Salt 🌿🥑🍷

Fried Chickpea & Seaweed Fries 🌿🥑🍷

Mixed Salad Leaves
Vinaigrette 🌿🥑

Sweet Potato Fries 🌿🥑🍷

SALADS

Quinoa & Avocado Salad (V) 🌿🥑🥒🍷
63-Degree Egg, Kale, Cashew Nuts
€17

🍷 Bahrija Goat's Cheese
& Beetroot Salad (V) 🌿🥑🍷
Blood Orange, Walnuts
€17

Mixed Summer Greens Salad (Vg) 🌿
Avocado, Asparagus, Aged Balsamic
€16

Roasted Aubergine
& Greek Yoghurt Salad (V) 🌿🥑
Honey, Bee Pollen, Almonds
€16

ADD

Lemon & Basil
Charred Chicken Breast
€7.50

Spiced Salmon 🐟
€9

🍷 Grilled Local
Mediterranean King Prawns 🐟
€12.5

MAIN COURSE

Corn Fed Baby Chicken 🍷
Asado Salsa, Green Tomato
€26

Hereford Striploin 🍷
Roasted Mushroom, Chimichurri Rossa
€30

🍷 Wild Sea Bass 🐟🍷
Pickled Fennel, Chintexela Sauce
€27

TODAY'S FISH TO SHARE

Every day we get a selection of fresh fish from the harbour market. The variety of fish is dictated by the weather and the quality of the produce. We love to cook the fish in a simple and unassuming way, which allows the produce to speak for itself.

€ Market Price / 100g

BURGERS & SANDWICHES

The Summer Kitchen Burger 🍷🥑🍷🍷
Red Onion Relish, Pickles, Lettuce,
Tomato, Brioche Bun
€14

Beetroot & Mushroom Burger (Vg) 🌿🥑🍷
Kimchi, Vegan Sriracha Mayo,
Sesame Beetroot Bun
€14

Charred Striploin Steak 🍷🥑🍷
Horseradish Cream, Rucola,
Crispy Fried Shallots, Ciabatta
€20

Cornmeal Crusted
Soft Shell Crab 🍷🥑🍷🍷
Avocado, Peppers, Pain Bagnat
€20

🌿 Celery 🌿 Cereals 🐟 Crustaceans 🥚 Egg 🐟 Fish 🥛 Milk 🍷 Molluscs 🧂 Mustard 🥜 Nuts
🥜 Peanuts 🌿 Soy 🌿 Sesame 🍷 Sulphites 🍷 Sourced locally and sustainably (V)Vegetarian (Vg) Vegan

We follow good manufacturing practices and take measures to reduce allergen cross contamination, the food being served may contain traces of other food allergens.
For special dietary requirements please consult with our chefs. All prices are inclusive of VAT.



LUNCH

DESSERTS

Meringues and Yoghurt 🌿🥑🍷
Strawberry, Elderflower
€7.5

🍷 Olive Oil Panna Cotta 🌿🥑🍷
Honeycomb, Peaches, Almond Streusel
€7.5

Orange Milk Chocolate 🌿🥑🍷
Dutch Cocoa Biscuits
€7.5

Summer Stone Fruit Cobbler 🌿🥑🍷
Vanilla Ice Cream
€8

Seasonal Fresh Fruit Salad
€7

ICE CREAM

Home Churned Ice Cream 🥛🍷
Please ask for available selection
€3 / scoop

Home Churned Sorbet 🥛🍷
Please ask for available selection
€3 / scoop