

CONTEMPORARY TAPAS KITCHEN

Lunch time only 1pm – 4pm

LITTLE GERANIUM FAVOURITES

King prawn tempura, ponzu dip...€9

Spiced crispy fried pork ribs Filipino style, coriander, sweet chili...€9

Southern fried chicken, pickled red cabbage, BBQ sauce...€9

Fried chorizo with olives and padron peppers (*Vegan & Veggie*)...€6

LG mini steak burger with pickled cucumber, gherkin, homemade chutney, spicy mayo...€7

Sizzling Chinese garlic & chili prawns...€9

Vegetable spring rolls, hoi sin dip (*Vegan & Veggie*)...€5

Black pudding, quails' eggs, spinach, truffle (*Veggie*)...€5

Asparagus Tempura, spicy mayo...€7

Galician beef cooked rare, garlic herb butter, truffle mash...€14

Anchovy escabeche, tomato bread, caviar...€7

STEVEN SAUNDERS SIGNATURE TAPAS

Thai curry with crispy spiced tofu (*Vegan*)...€7.5

Famous Crispy duck salad...€6.5

Goats cheese tempura honey & truffle, candied walnut, rocket salad (*Veggie*)...€8

Thai Beef salad, sesame, kim chee...€10

Mushroom and Broccoli tempura (*Vegan & Veggie*)...€7

CHEF ALBERTS SIGNATURE TAPAS

Spicy beef, green bean and potato Ghana curry...€8

Chicken and peanut (satay) stew with rice...€7

Hot and spicy plantain fritters (*Vegan & Veggie*)...€6

SIDES

Homemade breads with dips...€3.5

Garlic Irish potatoes...€4

Truffle fries with Parmesan...€5

Skinny fries, paprika...€4

Sweet potato fries, spiced marie rose...€5

DESSERT TAPAS

Oreo cheesecake, dulce de leche...€7

Michele's Kilner pot, homemade ice cream, marshmallows, chocolate and toffee sauce...€7

Summer fruit Romanoff steeped in orange liquor...€7

Handmade French Macaroons, assorted flavors (6 pieces)...€6

CHEESE

Mini platter of 2 cheeses & tostados...€7

Cheese platter 4 cheeses & tostados...€14
(For 2 sharing)