

MENU



ZAMPAS

STARTERS/ ENTRANTES

Pisco & Lime BBQ Manor Farm Chicken Wings

Creamed corn, pickled celery (4, 6, 7, 9, 10,)

9.50

Kilkee Crab Causa

Lime & chili potato, avocado, tomato dressing (2, 3, 7, 10)

9.50

Wild Locally Landed White Fish Ceviche

Leche de tigre, sweet potato, avocado & red onion

Niño blanco tortilla chips (4, 7)

9.50

Fluffy Sweetcorn Pancakes

Coriander chutney, St Tola Greek style cheese & salsa criolla (1, 3, 7)

8.95

Confit Duck Croquetas

Grilled pineapple & chili relish, frisée, carrot & star anise (1, 3, 6, 7)

9.50

Pork Chicharron

Sweet soy sauce, mango ceviche, chilli sauce (1, 6)

9.50

ENSALADAS/SALADS

Rainbow Quinoa

Roast butternut squash, spinach & feta, lime & rocoto chili dressing (7, 10)

12.50

Peruvian Chopped Salad

**Kelly's of Rush Irish tomato with baby gem, potato & grilled corn, olives,
cucumber & avocado (10)**

12.50

Top your salad with:

Anticuchos (skewered meats/fish with an aji panca chilli marinade)

Manor Farm Irish Chicken Breast

3.50

Dublin Bay Prawns (2)

3.95

Zampas 3 Course Tasting Menu

-Pisco Sour Cocktail-

Any Starter

Any Main Course

(€7.50 supplement on 10oz Ribeye)

Any Dessert

€45.00

MAIN COURSE/ PLATO PRINCIPALES

28-day Dry Aged 10oz Irish Sirloin from John Stone

Pisco glazed onions, Hegarty's cheddar polenta chips, squash puree, chimichurri Peruano (7, 9, 12)

32.50

Seco de Carne

Slow braised Irish beef featherblade, spiced white beans & coriander rice (9, 12)

21.5

Sudado de Pescado

Chargrilled monkfish, salmon, Roaring Bay mussels, grilled prawns, chili & tomato broth, Roast corn, sweet potato (2, 4, 9, 14)

24.95

*Irish Sweet Potato, Greek Cheese & Polenta Fritters
Irish heirloom tomato, pickled red onion & escalivada (1, 3, 7,)*

16.50

Asador Peruvian Roast Chicken

*Manor farm cornfed Irish chicken slow roasted with a special Peruvian marinade
Aji Verde, grilled sweetcorn, baby gem salad, hand cut chips (3, 6, 7, 10)*

Whole Chicken (2 people)

45.00

Half chicken (1 Person)

22.95

SIDES

Hand Cut Irish chips

4.50

Grilled Sweetcorn

Aji Verde, red onions & feta (7, 10)

4.50

Oven Roasted Cauliflower

Coffee & smoked chilli dip (7, 10)

4.50

Salad

Baby gem, rocket, pickled veg, & a lime chili dressing (10)

4.50

DESSERTS

Warm Churros

Cinnamon sugar & 70 % rich chocolate sauce (1, 3, 6, 7)

7.25

Chocolate & Quinoa Brownie

Pisco & lime butterscotch, raspberries & Killowen natural yogurt sorbet (1,3, 6, 7)

7.50

Alfajores

Soft cookies, dulce de leche & passionfruit sorbet (3, 7)

7.50

Selection of Artisan Gelatos

Mini meringues & fresh berries (3, 6, 7, 8)

7.25



Allergens

1. Gluten

5. Peanuts

9. Celery

13. Lupin

2. Crustaceans

6. Soy

10. Mustard

14. Molluscs

3. Eggs

7. Milk

11. Sesame

4. Fish

8. Tree nuts

12. Sulphites