
Nibbles While you wait €5

MARINATED SPANISH OLIVES (VN) SMOKED ALMONDS (VN)

## LUNGH MBNO ETR.50

Bread \& dips, a choice of 1 tapas \& 1 side and unlimited filtered still or sparkling water

## EARLY BIRD €27

Available Monday - Thursday 4pm7 pm . Bread \& dips, choice of 2 tapas, bottomless patatas bravas, unlimited filtered water \& a glass of cava, beer or house wine

## DINNER MENU €31.50

Bread \& dips, a choice of 2 tapas, bottomless patatas bravas to share $\delta$ unlimited still or sparkling water

## SHARING MENU €BI,50

(for groups of 8-18)
Bread \& dips, Nachos, bottomless patatas bravas, a choice of 2 classic, 2 signature $\mathcal{I}$ cold plate $\mathcal{L}$ unlimited still or sparkling water

## GROUP MENU €31.50

## Classic Plates

PADRON PEPPERS (vn)
Charred green peppers with Maldon smoked sea salt

## ARANCINI (v)

Garden pea risotto arancini served with a parsley and lemon aioli $(1,4,14$, 11,7)

## HOT CHICKEN WINGS

Double dipped in honey \& hot sauce served with garlic dip \& celery $(4,7,9,13,14)$

## SALT \& PEPPER CALAMARI

Crispy deep-fried calamari served with our homemade chilli mayo (1a,6,7,14,8)

12 HOUR COOKED PORK BELLY 13.5
Crispy pork belly cooked in a cider \& apple juice $(9,14)$

## MARKET BAR NACHOS (V)

13.5 Topped with our very own black bean chili, cheese, fresh guacamole, sour cream \& jalapenos $(4,14)$

## ALLERGENS

1. Cereals containing gluten, la wheat, lb barley, lc oats, 2. peanuts, 3. tree nuts, 3a pine nuts, 3b almond, 3c cashews, 3d hazelnuts 4. milk, 5. crustaceans, 6. molluscs, 7. eggs, 8. fish, 9."celery \& celeriac, 10. lupin, 11. mustard, 12. sesame seeds, 13. soya, 14. sulphur dioxide $v$-vegetarian vn-Vegan

## Signature Plates

GAMBAS PIL PIL 13.5 served with focaccia bread (la,4,5)

CRISPY FISH TACO
Beer battered market fresh fish 13.5 chipotle mayonnaise, avocado in a fresh corn taco (1,7,8,14,6)

## LEMON \& THYME CHICKEN

13.5

## SKEWERS

Served on a bed of fresh leafy greens with saffron aioli $(7,14)$

## MEDITERRANEAN VEGETABLE

 13.5 SKEWERS (vn)Seasonal mushrooms, onion, courgette, peppers, romesco sauce (3b,14)

GALWAY BAY MUSSELLS 13.5 cooked in a sweet pepper and saffron cream (4,6,14)

## SPANISH STYLE SPINACH \&

CHICKPEAS (V)
13.5
sauteed chickpeas, spinach \&
tomato topped with feta (4)

## CHORIZO AL VINO

13.5

Spicy crispy Spanish sauce cooked with red port (14)

MARKET BAR MEATBALLS 13.5 Beef \& Pork house blend meatballs served in a homemade spicy tomato sauce (la,4,7,14)

All our food is cooked fresh to order and served tapas style so it arrives when it is ready

## Cold Plates

PERI PERI CHICKEN RICE SALAD 13.5 Red \& Black Rice, cherry tomato, pickled red onion, charred corn, coriander \& red pepper dressing $(9,14)$

## QUINOA SALAD(vn)

Quinoa salad with roasted red peppers, tender stem broccoli, heirloom tomato, and citrus dressing $(9,14)$

WHIPPED GOAT'S CHEESE SALAD (v)

Five-mile goat's cheese, golden beetroot, candied nuts, herb dressing $(3,14,4)$

CAPRESE SALAD 13.5

Serrano Ham, mozzarella balls, rocket, sun-dried tomatoes, pear \& mustard dressing $(4,11,14)$

## SIDES €5

## PATATAS BRAVAS (V)

Deep fried potatoes topped with a spicy marinara tomato \& garlic sauce $(4,7,14)$

## HOUSE SALAD (V)

 Mixed fresh leaf salad, balsamic reduction \& Manchego cheese $(4,14)$
## SAFFRON RICE (vn)

Traditional flavoured Spanish rice

## DESSERTS

## HOT CHOCOLATE POT

Served with pistachio ice cream (1,4,7)

## SPANISH CHURROS

Served with a caramel \& warm chocolate sauce (la,4)

## MERINGUE CREMA

Fresh cream, meringue \& fresh raspberry $(4,7)$

LEMON TART SLICE
Fresh lemon curd served in shortcrust pastry, raspberry sorbet (la,4,7,14)

SELECTION OF ICE-CREAM
Pistachio, Raspberry Sorbet or Boulaban Vanilla ( $19,4,7,14$ )

## CHEESECAKE SHARING DESSERT

## €21

WHOLE BANOFFEE CHEESECAKE, CARAMELISED WHITE CHOCOLATE, CARAMEL SAUCE \& BOULABAN VANILLA ICE CREAM
(1A, 4, 7)

