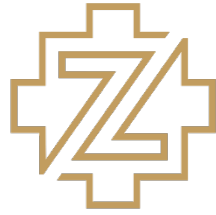


DINNER MENU



ZAMPAS

## STARTERS/ ENTRANTES

### Wild Locally Landed White Fish Ceviche

Leche de tigre, corn, tomato, avocado, pickled onions & Nino Blanco tortilla chips (4, 7)

€10.95

### Causa Limena

Amarillo chilli & lime potato, manor farm chicken mayonnaise, avocado, black olive & quail eggs, tomato dressing (3, 7, 8A, 10)

€10.95

### Sopa de Jamon Picante

Spiced tomato & chili broth, ham hock, grilled corn, potatoes, poached hens' egg, feta & coriander (3, 7)

€9.25

### Hegarty's Mature Irish Cheddar Cheese & Polenta Doughnuts

Tomato & chili jam, coriander, broad beans & pickled shallots (1A, 3, 7, 12)

€10.50

### Papa Rellena

Beef cheek & potato croquettes, salsa criolla, serrano chilli cream (1A, 3, 7, 9, 12)

€11.25

### Irish Sea Trout Tiradito

Cured trout, passionfruit leche de tigre, pickled pineapple, cucumber, sesame & roasted peanuts.

(4, 5, 11)

€11.95

#### Allergens:

1 Gluten (A Wheat, B Rye, C Barley, D Oats) - 2 Crustaceans - 3 Eggs - 4 Fish - 5 Peanuts - 6 Soyabeans - 7 Milk - 8 Nuts (A Almonds, B Hazelnuts, C Walnuts, D Cashews, E Pecans, F Pistachio, G Macadamia, H Pine nuts) 9 Celery - 10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs



## MAIN COURSE/PLATO PRINCIPALES

### John Stones 28-day dry aged Irish beef steaks

**10oz Sirloin** €34.50

**8oz Fillet** €37.50

Pisco braised brown onion, Hegarty's cheddar & polenta chips, Paris brown mushroom ketchup & chimichurri peruano (7, 9, 12)

### Chargrilled Monkfish

Spiced arancini, citrus coco beans, chorizo jam & roasted corn salsa (1A, 3, 4, 7, 9)

€24.95

### O'Flynn's Light Smoked Lamb Rump

Potato terrine, uchucuta sauce, honey & cumin roasted carrots, pistachio & corn crumble. (1A, 7, 8F)

€25.95

### Irish Baker Potato & Yuca Gnocchi

Roast red pepper & tomato puree, slow roast tomatoes, basil, feta & toasted almonds. (1A, 3, 7, 8 almonds)

€17.95

### Honey & Soy Glazed Aubergine (v)

Panko breaded tofu, grilled broccoli, smoked tofu & pickled shitakes (1wheat, 6, 11)

€17.95

### Asador Peruvian Roast Chicken

Manor farm cornfed Irish chicken, slow roasted in our special Peruvian marinade.

Aji Verde, grilled sweetcorn, pickled red onions & feta, hand cut chips (3, 6, 7, 10)

**Whole chicken** (2people) €45

**Half chicken** (1 person) € 23.95

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## SIDES

### Hand Cut Irish Chips

€ 4.95

### Chargrilled Corn On The cobb

Aji Verde, pickled red onions & feta (3, 7, 10)

€ 4.95

### Chargrilled Broccoli, Pisco & Lime BBQ Glaze (4)

€ 4.95

### Baked Irish Sweet Potato Mash

Lime, chilli & coriander (7)

€ 4.95

### Solterito

Baby gem, cherry tomato, baby potato, black olive & feta, lime & chili dressing (7)

€ 4.95

## ZAMPAS SET MENU

\*\*\*Pisco Sour Cocktail\*\*\*

Starter

Main Course

(€7.50 supplement on 10oz Sirloin  
€11 supplement on 8oz Fillet)

Dessert

**€45.00**

(Sunday-Thursday)

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Celery - 10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs



## DESSERTS

### Warm Churros

Coated in cinnamon sugar, rich chocolate sauce & vanilla bean gelato (1A, 3, 6, 7)

€7.95

### Selection Of Artisan Gelatos

Seasonal fruits and meringues (3, 7)

€7.95

### Tres Leches

Milk & honey panna cotta, hot milk sponge & milk sorbet (1A, 3, 7)

€7.95

### Chocolate Tacos

Tonka bean mousse, dulce de leche, rum & coconut pearls (1A, 3, 6, 7)

€7.95

### Mango & white Chocolate Cremeaux

Dulce de leche alfajores, coconut & passionfruit (1A, 3, 6, 7)

€7.95



#### Allergens:

1 Gluten (A Wheat, B Rye, C Barley, D Oats) - 2 Crustaceans - 3 Eggs - 4 Fish - 5 Peanuts - 6 Soyabeans –  
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## SIGNATURE COCKTAILS

### Cuba Libre

Havana club 7 years old, falernum, citrus, bitters and topped with Coca Cola & Lager (1A)  
€12.50

### Pisco Sour

Pisco capel, citrus, bitters, sugar & egg whites (3)  
€12.00

### Caipirinhá

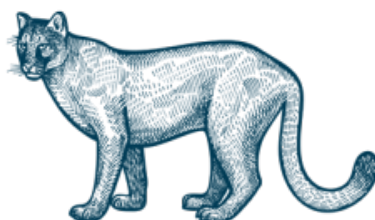
Cachaca segatiba, lime & sugar  
€12.00

### Rock & Roll

Del maguey vida mezcal, campari, cointreau, citrus, bitters, sugar & soda  
€12.00

### Pornstar Martini

Absolut vanilla, passoa, passion fruit, vanilla, pineapple, lime & prosecco (3, 12)  
€12.50



### Zampas is proud to support Irish suppliers:

**La Rousse food:** speciality goods & cheese - **Odais foods:** dry goods

**John Stones beef:** dry aged steaks - **Gahan Meats:** lamb - **Manor farm:** Irish chickens

**Total produce:** V=vegetables - **Keeling's:** vegetable & micro herbs - **Wrights of Marino:** seafood

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