

Little Lemon



BITES | WINE | COCKTAILS

Our dishes are served once ready and placed in the centre of the table for sharing.

Nibbles & Sharing

Roast Almonds	€4.00
Roasted in paprika & garlic Na	
House Marinated Olives	€4.50
Marinated olives from the Andalusian region	
Selection of Breads	€5.50
Selection of artisan breads, aged balsamic & olive oil Gw, Sd	
House Focaccia & Dips	€6.95
Our in house focaccia served with a selection of dips (please ask your server) Gw, Mi	
Antipasti - Please ask your server	€17.50
Selection of cured meats, cheeses with crackers, chutneys & fruit Mi, Gw	
Pita Bread	€6.95
Homemade pita bread served with tzatziki sauce Gw, Mi	
Patatas Bravas	€6.95
Crispy fried potatoes served with spicy sauce & aioli E, Mu, Sd, Ce	

Little Carne Bites

Chorizo al Vino	€12.50
Spicy Spanish chorizo flambéed in red wine, shallots, rosemary, garlic & mixed peppers Sd, Se, So	
Croquetas de Jamón	€8.95
Iberico ham croquettes served with black garlic aioli E, Mu, Gw, Mi	
Pork Belly	€10.50
Slow cooked Mediterranean style pork belly, beef & rosemary jus Ce, Sd	
Polenta Toscana	€11.50
House made polenta, Tuscan sausage ragù finished with grated parmesan Mi, Ce, Sd	
Greek Style Kebab	€10.95
Grilled buttermilk chicken breast on a skewer with mixed vegetables, served with tzatziki sauce Mi	
Polpetta Calabria	€8.95
Homemade beef and pork meatballs cooked in a spicy tomato sauce E, Mi	
Prosciutto & Pear Salad	€8.50
Thinly sliced prosciutto, pear, parmesan & mixed leaf in a balsamic dressing Mi, Mu, Sd	
Steak Bites	€16.50
100% Fresh Irish Striploin steak, flambéd with Hennessy, thyme, garlic, shallots finished with herb butter, served with crispy crostini Mi, Gw	

Little Seafood Bites

Loup de Mer	€11.95
Pan fried fresh Sea Bass, capers and herb butter Mi, F	
Pil Pil Gambas	€15.50
Peeled gambas cooked in rich garlic and red chilli olive oil, served with ciabatta bread. Cr, Gw	
Mussels	€11.50
Fresh mussels cooked in white wine sauce and finished with Mediterranean herb butter, served with Ciabatta bread Mo, Sd, Mi, Gw	
Paella de chef Gustavo	€16.95
Saffron flavoured rice cooked with chorizo, seasonal seafood and vegetables F, Mo, Cr, Sd	
Calamari Fritti	€9.95
Fried calamari served with lobster aioli. Mo, E, Mu, Cr, Gw	
Fish Cake	€12.75
Mix of fresh and smoked fish combined with potato, covered with bread crumbs, shallots, garlic and green herbs served with mix leaf salad & Nduja aioli F, Gw, Mi, E	
Crab Sliders	€15.50
Fresh Irish crab meat, mixed with mayo, shallots, Mediterranean spices and parsley, rocket, pickled celeriac and mini brioche buns Cr, E, Mi, Gw, N, Ce	

Little Vegetarian Bites

Burrata	€12.75
Burrata infused with basil oil with marinated heirloom tomatoes, served with crostini's Mi, Gw	
Poêlée de Champignons	€7.95
Mix of exotic mushrooms sautéed with white wine, fresh herbs and finished with tarragon olive oil. Sd	
Halloumi Saganaki	€9.95
Thinly sliced halloumi, dusted in semolina, fried in oil and drizzled with honey & black sesame seeds Gw, Mi, Se	
Seasonal Bruschetta - Please ask your server	€7.75
Seasonal vegetables, fresh herbs on chargrilled sourdough Gw, Sd, Mi, Se, So	
Radicchio, Rocket & Warm Grape Salad	€6.50
Peppery salad in lemon & poppy seed dressing with pistachio dukkah Sd, Mu, Nps	
Cheese Croquettes	€7.00
Mixed cheese croquettes served with honey, dijon aioli Mi, E, Gw, Mu	
Char Grilled Vegetables	€8.00
Selection of char grilled mixed vegetables on skewers, vegan tzatziki sauce, pita bread, extra virgin olive oil Gw, Sd, So, Mu	

ALLERGENS

Ce Celery	Gw Gluten: Wheat	Nh Nuts: Hazelnuts	Mu Mustard
Cr Crustaceans	Lu Lupin	Nps Nuts: Pistachio	Sd Sulphur Dioxide
E Eggs	Mi Milk	Npn Nuts: Pine Nuts	Se Sesame
F Fish	Na Nuts: Almond	Npe Nuts: Peanut	So Soy
Gr Gluten Rye	Nc Nuts: Cashew	MCN May Contain Nuts	
Gb Gluten: Barley	Nw Nuts: Walnuts	Mo Molluscs	

Service charge of 12.5% applies to all tables of 4 or more.

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