



Classic Cocktails

- Espresso Martini - €14.50**
Ketel One Vodka, Kahlua, Baileys, Espresso,
House Vanilla
- Pornstar Martini - €14.50**
Ketel One, Passion Fruit Liqueur, Pineapple Juice,
Passion Fruit Puree, Prosecco
- French 75 - €19.00**
Tanqueray Gin, Lemon, Sugar,
Moët & Chandon
- Bramble - €14.50**
Tanqueray Gin, Lemon, Sugar, Crème de Mûre
Fresh Blackberries
- Mai Tai - €15.00**
Pampero White Rum, Aged Dark Rum, Lime,
House Falernum & Almond Orgeat
- Paloma - €15.00**
Don Julio Blanco, Grapefruit, Lime, Bell Pepper Cordial,
Fever Tree Grapefruit Soda
- Margarita - €15.50**
Don Julio Blanco, Cointreau, Lime, Agave
- Old Fashioned - €15.50**
Bulleit Bourbon, Demerara Sugar,
Angostura & Orange Bitters
- Mojito - €15.50**
Pampero White Rum, Mint, Sugar, Lime,
Fever Tree Soda
- Adjusting My Altitude - €16.00**
Hendricks Gin, Lime, Lillet Blanc,
Homemade Hibiscus & Pink Peppercorn Syrup
- Octoferno - €17.00**
Tequila Patron Silver, Fernet Branca, Peach Liqueur,
Pineapple Juice, Lemon, Sugar, Lemon Bitters
- The Italian Job - €16.00**
Gin Mare, Cocchi Vermouth, Limoncello,
Lemon, Prosecco
- Tropical Punch - €14.50**
Bacardi Rum, Mango Liqueur, Coconut Syrup,
Lime
- Mediterranean Mule - €14.50**
Ketel One Vodka, Limoncello, Sicilian Preserves,
Fever Tree Ginger Beer
- Lemon Street Martini - €15.00**
Belvedere Lemon Vodka, Lemon, Agave,
Muddled Blueberries, Fresh Basil
- House Peach Tea - €15.00**
Tullamore Dew, House Peach Black Tea Syrup, Lemon,
Peach, Egg Whites, Peach Bitters
- Strawberry Fizz - €14.50**
Ketel One, Lime, House Strawberry Syrup, Fresh Basil,
Prosecco Foam (Contains Gelatin)

Roe&Co Blitz - €15.00
Roe&Co Whiskey, Aperol, Apricot Brandy,
Sugar, Lemon, Egg Whites, Orange Bitters

Little Lemon



BITES | WINE | COCKTAILS

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

Nibbles & Sharing

- Smoked Almonds**
Roasted and salted Almonds
Na
- House Marinated Olives**
Marinated Carmona olives with pits in olive oil
with rosemary, garlic and citrus peel
- Focaccia & Dipping Oil**
House baked focaccia served with balsamic vinegar
and extra virgin olive oil for dipping.
Gw, Sd
- Roasted Beet Hummus Mezze**
Salt baked beetroot, feta cheese, mint, extra virgin olive oil,
served with house baked focaccia
Gw, Se, Mi
- Antipasti Board**
Smoked scamorza, Pecorino Toscano, olives with pits,
coppa and prosciutto ham, mix semi sundried cherry
tomatoes, focaccia bread
Mi, Gw
- Truffle Patatine con Parmigiano**
Thin potato fries with aged parmesan cheese, prosciutto
ham, chives served with black truffle aioli
Gw, Mi, Sd, Mu, E
- Patatas Bravas**
Crispy fried potatoes served with spicy sauce,
garlic aioli & chives
E, Mu, Sd, Ce

Little Carne Bites

- Prosciutto & Goat Cheese Involtni**
Served with truffle honey and balsamic reduction
Mi, E, Gw, Sd
- Pork Belly**
Slow cooked smoked pork belly, glazed in a beef &
rosemary jus, carrot puree, mojo sauce
Mi, Ce, Sd
- Pollo Fritto**
Crispy chicken, salted and buttered popcorn, truffle
mayonnaise, sumac
Mi, Mu, E, Sd, Gw
- Brioche Wagyu Sliders with Foie Gras**
2 mini Wagyu burgers in brioche bun, truffle
mayonnaise, foie gras
Mi, E, Gw, Sd
- Chargrilled Sirloin with Mediterranean Mushroom Jus**
100% Fresh Irish Sirloin steak, bone marrow, porcini
and king oyster jus
- Pollo a la Brasa**
Chargrilled and marinated chicken thighs in garlic,
lime and spices served with padron pepper and
coriander sauce
Mu, So, E
- Prosciutto & Pear Salad**
Thinly sliced prosciutto, pear , parmesan & rocket
leafs in a honey balsamic dressing & walnuts
Mi, Mu, Sd, Nw

Some dishes can be modified to suit vegan or vegetarian dietary requirements. Please ask your server for more information.

Gluten free bread available at request

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

ALL OF OUR BEEF IS 100% IRISH ORIGIN 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 Seseme
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	

Little Seafood Bites

- Yellow Fin Tuna**
Chargrilled Yellow Fin tuna with fennel salad, dill,
lemon and herb dressing, heirloom tomatoes,
lemon purée
F
- Pil Pil Gambas**
Peeled gambas, Arrabiata sauce, nduja sausage,
burnt lemon, schiacciata romana bread
Cr, Gw
- Squid Fritti with Lemon Aioli**
Crispy squid tentacles served with lemon and
pepper aioli
Gw, Mu, E, Sd, Mo
- Brioche di Aragosta**
2 Lobster mini rolls served in a brioche roll,
hazelnut mayonnaise, langoustine aioli, toasted
hazelnut, cress
Mu, Cr, E, Sd, Gw, Nh, Ce, Mi
- Seafood Paellas**
Saffron flavored rice cooked with chorizo, seasonal
seafood and vegetables
F, Mo, Cr, Sd
- Pan Fried Hake**
Romesco sauce, black olives, baby capers , grilled
peppers, basil cress, extra virgin olive oil
F,Mi, E, Mu

Little Vegetarian Bites

- Burrata**
Tomato fondue, virgin olive oil, balsamic reduction, basil
served with focaccia bread
Mi, Sd, Gw
- Wild Mushrooms**
Mushroom dressing, celeriac purée, celeriac sheets, Irish
wild mushrooms, fresh herbs, celery cress
Mi, Sd, Ce
- Rigatoni al Tartufo**
Rigatoni pasta, truffle dressing, asparagus, parmesan,
cream-based sauce
Gw, Mi, Se, E
- Grilled Asparagus**
Romesco sauce, toasted almonds, extra virgin olive oil
Na
- Heirloom Tomato Salad**
Basil dressing and crushed pistachios
Nps
- Bruschetta**
Mini bruschettas with tomatoes, basil, extra virgin olive oil
Gw, Sd
- Halloumi Saganaki**
Thinly sliced halloumi, dusted in semolina, fried and
drizzled with honey & black sesame seeds
Gw, Mi, Se

Spritzes

- Hugo - €13.00**
Elderflower Liqueur, Lime, Sugar,
Topped with Prosecco and Fever Tree Soda Water
- Limoncello - €13.00**
Santa Maria Limoncello, Lemon,
Topped with Prosecco and Fever Tree Soda Water
- Aperol - €13.00**
Aperol, Topped with Prosecco and
Fever Tree Soda Water
- Pornstar Martini Spritz - €13.00**
Passoa Pashionfruit Liqueur, Vanilla Syrup,
Topped with Prosecco and Fever Tree Ginger Ale
- Disaronno Spritz - €13.00**
Disaronno, Lime,
Fever Tree Soda Water
- Belvedere Raspberry Spritz - €13.00**
Lemon Basil Belvedere Vodka, Lemon,
Raspberry Syrup, Topped with Prosecco and
Fever Tree Soda Water

Sangria

- Red Sangria Glass - €12.00**
Montepulciano, Hennessy, Orange Juice, Sugar,
Cointreau
- White Sangria Glass - €12.00**
Pecorino, Hennessy, Apricot Liqueur, Sugar,
Lemon
- Sangria Jug White or Red- €39.00**
See above for ingredients,
Served in 1L jug

Non-alcoholic Cocktails

- Not A Hugo - €10.00**
Alcohol free Elderflower Liqueur, Lime, Sugar
Topped with Alcohol Free Prosecco & Soda
- Pretty 'N' Pink - €10.00**
Non-Alcoholic Tanqueray 0.0 Gin, Strawberry Purée,
Pineapple, Lyre's Nosecco, House Vanilla

- Be Fresh - €10.00**
Apple Juice, Almond Orgeat, Mint Leaves,
Lime, Fever Tree N/A Ginger Beer

Beer Draught / Bottle

- Guinness (Pint) - €6.90**
Guinness (House Serve) - €5.30
Heineken (House Serve) - €5.20
Peroni (House Serve) - €5.20
Moretti (House Serve) - €5.20

- Peroni Btl - €7.00**
Peroni GF Btl - €7.00
Peroni Capri Btl - €7.00
Peroni N/A Btl - €5.80
Kopparberg Strawberry & Lime - €7.30

PRIVATE HIRES | RESERVATIONS | FOLLOW US

HELLO@LITTLELEMON.IE
WWW.LITTLELEMON.IE
@LITTLELEMONRHW
(01) 905 8777