

## Classic Cocktails

### Espresso Martini - €14.50

Ketel One Vodka, Kahlua, Baileys, Espresso, House Vanilla

### French Martini - €14.50

Ketel One Vodka, Raspberry Chambord, Pineapple Juice

### French 75 - €18.00

Tanqueray Gin, Lemon, Sugar, Moët & Chandon

### Negroni - €14.50

Tanqueray Gin, Campari, Torino Vermouth

### 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

## House Cocktails

### Hazel Road - €14.50

Roe & Co Whiskey, Noilly Prat, Lemon, Hazelnut Orgeat, Kiwi Purée, Apple, Egg White

### Rockit Man - €14.50

Sailor Jerry Rum, Banana Liqueur, Apple, Crème de Mûre, Lime, Cinnamon

### The Italian Job - €16.00

Gin Mare, Cocchi Vermouth, Limoncello, Lemon, Prosecco

### Mediterranean Mule - €14.50

Ketel One Vodka, Limoncello, Sicilian Preserves, Fever Tree Ginger Beer

### Adjusting My Altitude - €16.00

Hendricks Gin, Lime, Pink Peppercorn, Coriander, Suze, Fresh Cucumber

### Pulpo en Llamas - €17.00

Tequila Patron Blanco, Tequila Patron Reposado, Pineapple Juice, Cinnamon, Lime, Fresh Passion Fruit, Orange Juice

### Lemon Street Martini - €15.00

Belvedere Lemon Vodka, Lemon, Agave, Muddled Blueberries, Fresh Basil

### Tea Party - €15.00

Tullamore Whiskey, Lemon, Banane du Bresil, Almond Orgeat, Passionfruit, Smokey Tea



# Little Lemon

BITES | WINE | COCKTAILS

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

## Nibbles & Sharing

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

## Little Carne Bites

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

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 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	

## Little Seafood Bites

<b>Loup de Mer</b> Pan fried fresh Sea Bass, capers and herb butter Mi, F		€11.95
<b>Pil Pil Gambas</b> Peeled gambas cooked in rich garlic and red chilli olive oil, served with ciabatta bread. Cr, Gw		€15.50
<b>Mussels</b> Fresh mussels cooked in white wine sauce and finished with Mediterranean herb butter, served with Ciabatta bread Mo, Sd, Mi, Gw		€11.50
<b>Paella de chef Gustavo</b> Saffron flavoured rice cooked with chorizo, seasonal seafood and vegetables F, Mo, Cr, Sd		€16.95
<b>Calamari Fritti</b> Fried calamari served with lobster aioli. Mo, E, Mu, Cr, Gw		€9.95
<b>Fish Cake</b> 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, Mu		€12.75
<b>Crab Sliders</b> 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, Mu		€15.50

## Little Vegetarian Bites

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

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

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## Spritzes

### Hugo - €13.00

Elderflower Liqueur, Lime, Sugar, Topped with Prosecco and Fever Tree Soda Water

### Aperol - €13.00

Aperol, Topped with Prosecco and Fever Tree Soda Water

### Limoncello - €13.00

Santa Maria Limoncello, Lemon, Topped with Prosecco and Fever Tree Soda Water

### Millano - €13.00

Apricot Liqueur, Campari, Manzanilla, Vanilla, Aztec Bitters, Topped with Prosecco

## 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

### Mediterranean Tonic - €10.00

Non-Alcoholic Tanqueray Gin, Lemon, Mediterranean Tonic, Cucumber and Lemon

### Pretty 'N' Pink - €10.00

Non-Alcoholic Tanqueray 0.0 Gin, Lemon, Strawberry Purée, Pineapple, Lyre's Nosecco

### Be Fresh - €10.00

Apple Juice, Almond Orgeat, Mint Leaves, Lime, Fever Tree N/A Ginger Beer

## Draught Beer

Guinness (Pint)  
€6.50

Guinness (House Serve)  
€4.70

Heineken (House Serve)  
€5.00

Peroni (House Serve)  
€5.00

Moretti (House Serve)  
€5.00

## Beer Bottles

Peroni  
€6.20

Peroni GF  
€6.20

Peroni Capri  
€6.20

Peroni N/A  
€5.00