

Little Mikes

Wine – Fresh Seafood – Charcuterie – Small Plates

Snacks: Spanish “Granny’s” Green Olives 4 / Bread & Home-Made Caramel Butter 2.50

Small Plates

Seared King Scallops & Prawns on Toast 12.95

Yellow-Fin Tuna Tartare, Asian Sesame Dressing, Avocado 12

Skate Fritti – Ray Wing in Tempura with Chilli and Wild Garlic Dressing, Citrus Aioli 12.95

Wild Irish Sea Trout, Oat Fed Mussels and Hollandaise 9.50

Fried Gruyere Cheese with Honey, Onions 9

Wild Duck & Mushroom Arancini, Aged Balsamic, Truffle Aioli 10.50

Cheese Plate Young Buck, Durrus & Tallegio with Chutney, Breads and Crackers 15

Grilled Donegal Octopus, Puglia Salmella Sausage, Creamy White Beans 12

Italian Charcuterie

Especially Selected and Imported for us from Puglia, using the finest, fattest, muddiest Pigs and cured the old school, slow traditional way.

Prosciutto, Guanciale, Coppa, Lonzo and Speck with DOP Mozzarella and Tomatoes – 15

Larger Plates / Platter – Main Course Size

Our Signature Sharing Seafood Platter for 2 or More....

Wild French Seabass / Black Sole / John Dory / Halibut €35 Per Person

With Lambay Island Crab Claws, Lobster Fishcakes,

All Irish Seafood Bowl

Irish John Dory, Lambay Island Crab Claws, Lobster Fishcake, Clogherhead Prawns, clams & Mussels in Lemon Butter, Sauces & Chips 29.90

Kerrygold Roasted Wild Irish Halibut with Prawns, Mussels and Creamy Spaghetti 29.90

Sourcing – We use lots of small independent suppliers and very often deal directly with local fishermen, farmers, growers, producers and makers – we take great pride in our sourcing, please feel free to chat and ask questions

Austrian Schnitzel Cordon Bleu

***Free-Range Wicklow Pork Escalope Stuffed with Speck Bacon, Alpine Cheese in Breadcrumbs,
With Baby Potato Salad (or Chips if you prefer) 20***

**Desserts : Chocolate Praline “Eclair” with Ganache and Berries /
White Chocolate and Raspberry Cheesecake/ Chocolate Filled Profiteroles
7.50 each**