



**Served**  
**Friday - Tuesday**  
**4pm - 8pm**

# West Cork Tapas

## €7 Each

### Rosscarbery Black Pudding Croquetta

Crispy fried Rosscarbery black pudding, with Manzana al Horno (1,3,4,6,9)

### Calamari Spice Bag

Craft's take on the classic Irish spice bag. golden fried calamari, fries, chillies onions and peppers & our own spice bag seasoning with squid ink citrus mayo (4,10,13) (GF)

### Fish Cakes

Union hall's freshest seafood with a kick of Thai spices fried to perfection with a Nam Jim Chilli sauce to dip (1,3,4,5)

### Gambas al Ajillo

West Cork garlic coated prawns served on a bed of green leaves topped with a chili spice mix (2)

### Chef's Special

New delights changes weekly. Gives our chefs a chance to have some fun with using locally sourced fresh ingredients. Ask our team and watch our social for details.

### €5 - Patatas Bravas

Iconicly Spanish side dish with new potatoes tossed in a spicy bravas sauce with garlic Allioli (3,5) (GF)

### €5 - Padron Peppers

Fried Padron peppers topped with nutty Hegarty's cheddar (6) (GF)

### LOS POSTRES (sweet bites)

#### €2 Each

- Bushby strawberry Eton Mess (GF)
- Salted chocolate cremeaux shortbread crumble
- Special dessert ( Ask our team for details)

### For The Kids: €7

Shannonvale Chicken Goujons

**Enric's Special: €40** (suggested for 2)

***Any 4 Dishes + Bottle of wine or Pitcher of Sangria/Beer***

**EL GRANDE: €55** (suggested for 4)

***1-of-Everything!!! + Bottle of wine or Pitcher of Sangria/Beer***

**PHONE 023 88 78108**

**SOCIAL MEDIA @CRAFTWESTCORK**

**CLICK & COLLECT: CELTICROSSHOTEL.COM**

#### Allergens

- 1- Cereals containing gluten
- 2- Crustaceans
- 3- Eggs
- 4- Fish
- 5- Soybeans
- 6- Milk
- 7- Nuts
- 8- Celery
- 9- Mustard
- 10- Sesame Seeds
- 11- Sulphur Dioxide and sulphites
- 12- Lupin
- 13- Molluscs
- 14- peanuts