

FOOD MENU

MARINATED OLIVES (VG) | 4.00

TOASTED ALMONDS (3A) (VG) | 4.00

BREAD WITH OLIVE OIL (1A,4) (V) | 4.00

All Three | 10.00

KALE SALAD | 6.95

Baby kale, toasted cumin and fennel seeds,
house dressing. (4,7,12) (V) (GF)

CREAMED SPINACH | 6.95

Sautéed Baby spinach, rich cream sauce
and parmesan. (4,7) (V) (GF)

PATATAS BRAVAS | 7.95

Homemade patatas bravas in rich tomato
sauce. (VG) (GF)

BABA GHANOUSH | 9.50

Homemade, slow-roasted aubergine dip with warm
pita bread. (1A,11) (VG)

BURRATA | 14.50

Fresh Burrata, slow-roasted plum tomatoes,
cherry tomatoes, oregano, olive dust and tomato
dressing. (4) (V) (GF)

BAKED CAVANBERT BAGUETTE | 14.50

Baked Cavanbert served in a homemade
baguette, honey drizzle. (1A,4) (V)

MUSHROOM ARANCINI | 14.50

Crispy mushroom arancini with garlic mayo and
parmesan. (1A, 4, 7) (V)

CHICKEN SKEWERS | 14.50

Grilled chicken skewers, red onion, bell
pepper with a lemon and garlic yoghurt
dipping sauce. (4) (GF)

POLPETTE | 15.95

Homemade meatballs in rich tomato
sauce, basil and parmesan. (4)

GARLIC CHILLI PRAWNS | 16.95

Garlic and chilli king prawns, white wine and burnt
lemon sauce with sourdough bread. (1A,4,5D)

RICOTTA AND BLUE CHEESE RAVIOLI | 16.95

Ravioli, Irish asparagus, green peas, parmesan in
herb butter sauce (1A, 4, 5, 6, 7, 9, 12)

CICCHETTI | 9.50

All of the below are served on crunchy
sliced baguette. Each portion comes
with three bites. Choose one topping or
mix and match up to three.

CREAMED COD

Creamy cod, rocket, dill and olive oil. (1A,4,8)

FUNGHI

Sautéed Paris mushrooms, rocket and olive oil.
(1A) (V)

MOZZARELLA, TOMATO AND PESTO

Mozzarella, cherry tomatoes, basil pesto
and olive oil. (1A,3H,4,7) (V)

CHORIZO AND FETA

Spicy chorizo, crumbled feta, rocket and
olive oil. (1A,4)

SHARING BOARDS

VEGAN BOARD | 25.00

Crispy falafel croquettes, baba ghanoush,
ratatouille, warm pita bread, marinated olives,
grapes, figs, rich tomato sauce. (1A,11) (VG)

CHEESE BOARD | 27.00

Chef's cheese selection, crackers, figs, grapes and
honey. (1A,3A,4) (V)

CHARCUTERIE BOARD | 27.00

Chorizo, serrano ham, salami, marinated olives,
rocket, figs, grapes and crackers. (1A,3A,4)

CHEESE & CHARCUTERIE BOARD | 31.00

Chorizo, serrano ham, salami, Chef's cheese
selection, marinated olives, rocket, figs,
grapes and crackers. (1A,3A,4)

ALLERGENS:

1-GLUTEN (A-WHEAT, B-SPELT, C-KHORASAN, D-RYE, E-BARLEY F-OATS), 2-PEANUTS, 3-NUTS (A-ALMONDS, B-HAZELNUTS, C-CASHEWS, D-PECANS, E-BRAZIL, F-PISTACHIO, G-MACEDEMIA, H-WALNUT), 4-MILK, 5-CRUSTACEANS (A-CRAB, B-LOBSTER, C-CRAYFISH, D-SHRIMP), 6-MOLLUSC, 7-EGGS, 8-FISH, 9-CELERY, 10-SOYA, 11-SESAME SEEDS, 12-MUSTARD, 13-SULPHUR DIOXIDE & SULPHITES, 14-LUPIN

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

DESSERT MENU

DESSERTS

CRÈME BRÛLÉE | 7.95

Rich custard with a caramelised sugar top (4,7) (V)

STICKY TOFFEE PUDDING | 7.95

Served with toasted walnuts and vanilla ice cream
(1A,3H,4,7) (V)

WARM CHOCOLATE BROWNIE | 7.95

Served with chocolate sauce and vanilla ice cream
(1A,4,7) (V)

DESSERT COCKTAILS

CHOCOLATE MARTINI | 13.00

Absolut Vanilla, Crème de Cacao, dry
vermouth, chocolate bitters.

A silky, luxurious blend of deep cocoa notes
and subtle vanilla, delivering a perfectly smooth
and indulgent sip for chocolate lovers. Dessert
in a glass!

ITALIAN SORBETTO | 13.00

Malfy Gin con Limone, lemon, sugar, egg white,
prosecco. (7,13)

Crisp and refreshing with a vibrant citrus burst,
this effervescent cocktail offers a light, creamy
texture with a playful prosecco sparkle. A bright
finish to any evening.

BRANDY ALEXANDER | 13.00

Martell VS, Crème de Cacao, Baileys. (4)

Rich and velvety, this timeless classic combines
the warmth of brandy with a smooth,
chocolatey finish. A decadent, elegant treat for
those who love a touch of nostalgia.

COFFEE & TEA

DOUBLE ESPRESSO | 3.20

MACCHIATO (4) | 3.30

AMERICANO | 3.60

FLAT WHITE (4) | 3.90

HOT CHOCOLATE (4) | 4.10

LATTE (4) | 4.10

CAPPUCCINO (4) | 4.10

MOCHA (4) | 4.60

HERBAL TEA | 2.80

BREAKFAST TEA | 3.50

ALMOND MILK (1A,3A) | 0.50

OAT MILK (1F) | 0.50

THANK YOU FOR DINING WITH US!

WE HOPE YOU HAVE ENJOYED YOUR VISIT.

PLEASE LEAVE US A REVIEW OR EMAIL US DIRECTLY AT
SCC@STELLACINEMAS.IE TO SHARE YOUR FEEDBACK.

 @STELLA.COCKTAIL.CLUB



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