

FOOD MENU

MARINATED OLIVES (VG) | 4.00
TOASTED ALMONDS (3A) (VG) | 4.00
BREAD (1A,4) (V) | 4.00
All Three | 10.00

GARLIC BUTTER BABY POTATOES | 7.95

Baby potatoes tossed in rich garlic butter finished with fresh herbs.
(4,13) (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)

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)

GRILLED VEGETABLE & HALLOUMI SALAD | 14.95

Grilled halloumi cheese, grilled seasonal vegetables, rocket, olive oil, balsamic vinegar and herbs (4) (V) (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

FLAMED BANANA | 8.95

Flambéed caramelised banana served with caramelised walnuts and vanilla ice cream
(3,4,7,13) (V)

AFFOGATO | 6.95

Vanilla ice cream, Espresso (4,7) (V)

WARM CHOCOLATE BROWNIE | 10.95

chocolate mousse, chocolate sauce, vanilla ice cream (1A,3,4,7,10) (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 | 3.00

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.

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