

Little Lemon



BITES | WINE | COCKTAILS

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

Nibbles & Sharing

Smoked Almonds Roasted and salted Almonds Na		€5.00
House Marinated Olives Marinated Carmona olives with pits in olive oil with rosemary, garlic and citrus peel		€4.50
Focaccia & Dipping Oil House baked focaccia served with balsamic vinegar and extra virgin olive oil for dipping. Gw, Sd		€6.50
Roasted Beet Hummus Mezze Salt baked beetroot, feta cheese, mint, extra virgin olive oil, served with schiacciata romana bread Gw, Se, Mi		€8.50
Antipasti Board Smoked scamorza, Pecorino Toscano, olives with pits, coppa and prosciutto ham, mix semi sundried cherry tomatoes, focaccia bread Mi, Gw		€17.50
Truffle Patatine con Parmigiano Thin potato fries with aged parmesan cheese, prosciutto ham, chives served with black truffle aioli Gw, Mi, Sd, Mu, E		€6.95
Bruschetta Mini bruschettas with tomatoes, basil, extra virgin olive oil Gw, Sd		€5.95

Little Carne Bites

Prosciutto & Goat Cheese Involtni Served with truffle honey and balsamic reduction Mi, E, Gw, Sd		€8.50
Iberico Secreto Chargrilled Pata Negra Iberico pork, poached with fennel and served with quince purée and coriander		€20.50
Pollo Fritti Crispy chicken, salted and buttered popcorn, truffle mayonnaise, sumac Mi, Mu, E, Sd, Gw		€8.50
Brioche Wagyu Sliders with Foie Gras 2 mini Wagyu burgers in brioche bun, truffle mayonnaise, foie gras Mi, E, Gw, Sd		€22.50
Chargrilled Sirloin with Mediterranean Mushroom Jus 100% Fresh Irish Sirloin steak, bone marrow, porcini and king oyster jus		€16.95

Little Seafood Bites

Yellow Fin Tuna Chargrilled Yellow Fin tuna with fennel salad, dill, lemon and herb dressing, heirloom tomatoes, lemon purée F		€14.50
Pil Pil Gambas Peeled gambas, Arrabiata sauce, nduja sausage, burnt lemon, schiacciata romana bread Cr, Gw		€15.00
Squid Fritti with Lemon Aioli Crispy squid tentacles served with lemon and pepper aioli Gw, Mu, E, Sd, Mo		€9.50
Brioche di Aragosta 2 Lobster mini rolls served in a brioche roll, hazelnut mayonnaise, langoustine aioli, toasted hazelnut, cress Mu, Cr, E, Sd, Gw, Nh, Ce, Mi		€22.00
Peperonata Anchovies Pickled anchovies, grilled red peppers, fried capers, goat cheese curd, extra virgin olive oil F, Sd, Mi		€9.00
Pan Fried Hake Romesco sauce, black olives, baby capers, grilled peppers, basil cress, extra virgin olive oil F, Mi, E, Mu		€13.00

Little Vegetarian Bites

Burrata Tomato fondue, virgin olive oil, balsamic reduction, basil served with focaccia bread Mi, Sd, Gw		€12.95
Wild Mushrooms Mushroom dressing, celeriac purée, celeriac sheets, Irish wild mushrooms, fresh herbs, celery cress Mi, Sd, Ce		€12.95
Rigatoni al Tartufo Rigatoni pasta, truffle dressing, asparagus, parmesan, cream-based sauce Gw, Mi, Se, E		€12.95
Grilled Asparagus Romesco sauce, toasted almonds, extra virgin olive oil Na		€7.95
Heirloom Tomato Salad Basil dressing and crushed pistachios Nps		€9.95

Some dishes can be modified to suit vegan or vegetarian dietary requirements. Please ask your server for more information.
Gluten free bread available at request

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	

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

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