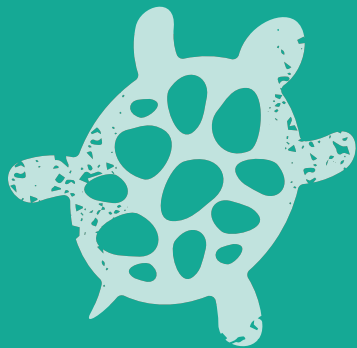


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THE SHACK

BAR & GRILL

PLEASE ASK OUR TEAM
ABOUT OUR MERCHANDISING



BITES

NAUGHTY NACHOS	13.00
Guacamole, Pico de Gallo, Jalapeños, Sour Cream, Cheddar Cheese Sauce	
NAUGHTY NACHOS WITH CHILLI CON CARNE	14.50
Guacamole, Pico de Gallo, Jalapeños, Sour Cream, Cheddar Cheese Sauce, Chilli con Carne	
SPICY CHICKEN WINGS	13.50
Tossed in our Secret Hot Sauce	
CHEESE QUESADILLA	9.50
Tortilla stuffed with Mozzarella Cheese served with Pico de Gallo, Sour Cream	
BUCKET OF PRAWNS	16.00
Whole Cooked Prawns, served Chilled with Cocktail Sauce	
LOADED WEDGES	12.00
Pico de Gallo, Crispy Chorizo, Cheese Sauce, Spring Onion, Sour Cream	
CHICKEN GOUJONS	12.00
Breaded Chicken Breast with Sweet Chilli Sauce	
SPICY CROQUETTES	10.50
Stuffed Jalapeño and Mozzarella with Sweet Chilli Sauce	
DIPS	2.50 EACH
The Shack Sauce, BBQ Sauce, Tartare Sauce, Sweet Chilli Sauce, Cocktail Sauce, Garlic Mayo	
SIDES	5.00 EACH
Mixed Salad, Shack Slaw, Mexican Rice, Spinach & Feta Salad, Buttered Corn on the Cob, Crinkle Cut Fries	
POTATO WEDGES	7.00

SALADS

BEETROOT, AVOCADO, QUINOA SALAD	16.50
Spinach, Cherry Tomatoes, Spring Onion, Coriander, toasted Pumpkin Seeds, Soy, Lime Dressing Extra Tofu +2.00	
MEXICAN BOWL WITH PRAWNS	19.00
Chilled prawns, Spiced Mexican Rice, Beans, Mixed Peppers, Guacamole	
SALMON & AVOCADO SALAD	18.50
Pineapple, Slaw, Rocket, Lettuce, Cherry Tomatoes, Cucumber, Red Onion, Sesame Seeds, Chilli, Nouc Nham Sauce	

TACOS

CRISPY FISH	18.00
Beer Battered John Dory Fillets, Tartare Sauce, Slaw, Guacamole, Pico de Gallo	
CARNITAS	18.00
Slow Cooked Pork Carnitas, Slaw, Guacamole, Pico de Gallo, Sour Cream	
CRISPY CHICKEN	18.00
Crispy Chicken with Teriyaki Sauce, Slaw, Guacamole, Chilli Mayo, Pico de Gallo	

THE SHACK MAINS

VEGGIE QUESADILLA	17.50
Tortilla stuffed with Tofu, Aubergine, Courgette, Mushrooms, Red Onion, Peppers, Bean Purée, Mozzarella Cheese, Tzatziki Dip	
CHICKEN & CHEESE QUESADILLA	18.00
Toasted Tortilla filled with Spiced Chicken, Sautéed Peppers, Onions, Mozzarella Cheese	
GRILLED SALMON & WILD SHRIMP KEBAB	21.50
Fresh Salmon, Shrimp, Tomato, Peppers, Red Onion with Mexican Rice	
PULLED PORK BURRITO	18.00
Slow Roasted BBQ Pulled Pork, Guacamole, Slaw, Mexican Rice	
BEEF SHAWARMA	19.00
Picked Red Cabbage, Cherry Tomato, Cumcumber, Mixed Leaves, Pita Bread, Tzatziki Sauce	
THE SHACK BURGER	19.00
Double Black Angus Burger, Bacon, Cheese, Caramelised Onion, Homemade Pickle, Green Leaves, Tomato, Shack Sauce, Fries	
DIABLO PRAWNS	21.50
Sautéed Prawns, Chilli, Macieira, Garlic, Parsley with Toast Bread, Garlic Butter	

CHILDREN'S MENU

GRILLED CHICKEN	12.00
Grilled Chicken Breast, Rice, Corn on the Cob	
CHEESEBURGER	12.00
Black Angus Beef Burger, Cheese Tomato, Lettuce, Fries	
FISH AND CHIPS	12.00
John Dory Fillets, Chips, Salad	

JUICES & SODAS

(0.30L / 0.50L) 3.50 / 5.00			
Coca-Cola		Tonic Water (20cl)	3.50
Coca-Cola Zero		Ginger Ale (20cl)	3.50
Fanta		Ginger Beer (20cl)	3.50
Sprite		Red bull (25cl)	5.00
Fuze Tea (lemon or peach)		Fresh orange juice	4.50
Nectar (apple or pineapple)		Raspberry Kombucha	6.00
Cranberry juice		VITHIT	4.50
		Cococoast	5.00
		(natural coconut water)	

WATER

STILL		SPARKLING	
Luso 0,50L	3.00	Castelo 0,25L	2.50
Luso 1L	4.00	Pedras 0,25L	2.50
		Castelo Finna 0,75L	4.00

SMOOTHIES

7.50

PINK FLAMINGO	VERY BERRY
Banana, Strawberry and Oat Milk	Strawberry, Blackberry, Raspberry, Chia Seeds and Apple
ENERGIZER	BEET BOOST
Mango, Carrot, Orange, Lemon and Apple	Beetroot, Pineapple, Cranberry and Ginger

MILKSHAKES	7.00	LEMONADES	4.50
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VANILLA	CLASSIC
STRAWBERRY	PASSION FRUIT
CHOCOLATE	STRAWBERRY
CARAMEL FRAPPE	GINGER AND MINT

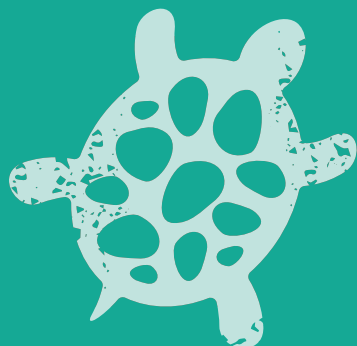
HOT DRINKS

COFFEE/TEA			
Babyccino	1.00	Cappuccino	4.00
Expresso	2.50	Double Coffee	4.00
Black Coffee	3.50	Hot Chocolate	4.50
White Coffee	4.00	Tea	3.50
Latte	4.00	Irish Coffee	7.50

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DRINKS

BEERS & CIDERS

DRAUGHT 1/2 PINT / PINT	BOTTLE
Sagres 3.50 / 5.50	Peroni 0.33L 5.00
Heineken 4.50 / 6.50	Corona 0.35L 5.50
Orchard Thieves Cider 4.00 / 6.00	Sagres Non-Alcoholic 0.0% 0.33L 4.00
IPA Wicklow	Erdinger Hefe 0.50L 6.00
Wolf 4.00 / 7.00	Guinness 0.44L 6.00
	Magners 0.57L 6.00

BUBBLES

	GLASS	BOTTLE	MAGNUM
Pinta Negra, Blanc de Noir, Lisboa	7.00	28.00	
Quinta dos Abibes Rose, Bairrada		30.00	
Prosecco Albino Armani, Italy		38.00	
Laurent Perrier Brut, France	18.00	90.00	200.00
Laurent Perrier Rose, France		160.00	
Laurent Perrier Grand Siècle, France		350.00	
Krug, Grande Cuvée 168ème Edition, France		450.00	

SANGRIAS 1.5L

WHITE	37.00	SPARKLING	40.00
ROSÉ	37.00	CHAMPAGNE	90.00
RED	37.00		



If you have a food allergy please ask our team about the ingredients in each dish. In our kitchens we have procedures for handling food in order to guarantee the safety of our consumers, however we cannot guarantee at all that the products have not come into contact with other allergens that are not part of their normal composition, either through cross contamination or commission by third parties. All spirits & liquors 4 cl per serving. All prices in euros (€). VAT included at legal rates. No dish, food or drink including the couvert, can be charged if not requested by the customer or if not consumed. We have a complaints book. 04.07.2025

WINES

WHITE

	GLASS	BOTTLE
Herdade de São Miguel, Alentejo	6.00	25.00
Casa Sta Eulália, Sauvignon Blanc Minho	6.50	27.00
Espírito Lagoalva, Chardonnay, Tejo	7.00	28.00
Invincible, Douro		29.00
Soalheiro, Alvarinho, Vinhos Verdes	7.50	30.00
Villa Vescoville, Pinot Grigio, Italy		35.00
Kings Bay, Sauvignon Blanc, New Zealand		40.00
Quinta da Pedragosa, Malvasia e Arinto, Algarve		44.00
Chablis 1er Cru Fourchaume, France		64.00

ROSÉ

	GLASS	BOTTLE	MAGNUM
Herdade de São Miguel, Alentejo	6.00	25.00	
Portal da Calçada, Minho	6.50	26.00	54.00
QMF, Bairrada	7.00	29.00	
Bathoreu, Tejo		30.00	
Manoella, Douro		38.00	
Château La Coste, France	10.00	40.00	88.00
Sequeira Rosado, Douro		42.00	86.00
Châteaux Minuty, Limited Edition, France		45.00	94.00
Châteaux Désclans Garrus, France		160.00	

RED

	GLASS	BOTTLE
Herdade de São Miguel, Alentejo	6.00	25.00
Bidoges by Paulo Laureano, Alentejo		28.00
Quinta do Gradil, Syrah, Lisboa		35.00
Casa de Cadaval, Merlot, Tejo		36.00
Ribeiro Santo, Pinot Noir, Dão		45.00
Freixo Reserva, Alentejo		48.00

WHISKY

JW Red Label	9.00	Jose Cuervo	9.00
Jameson	9.00	Tequila Rose	9.00
Jack Daniels	10.00	Don Julio Blanco	11.00
ROE & CO	10.00	Don Julio Reposado	13.00
Bulleit Bourbon	12.00	Komos Añejo Cristalino	18.00
Bulleit RYE	13.00	Komos Reposado Rosa	18.00
Cardhu 12 Years	14.00	Clase Azul Reposado	20.00
MIXERS	+2.20	MIXERS	+2.20

TEQUILA

RUM

Captain Morgan White	8.00	Smirnoff	9.00
Captain Morgan Black	9.00	Absolut	10.00
Captain Morgan Spiced	9.00	Ciroc	12.00
Kraken	10.00	Grey Goose	13.00
Havana Club 7	12.00	Absolut Elyx	15.00
Zacapa 23	14.00	MIXERS	+2.20
MIXERS	+2.20		

VODKA

GIN

Tanqueray 0.0	9.00
Tanqueray	12.00
Gordon's Pink	13.00
Tanqueray Sevilla	13.00
Hendricks	13.00
Drumshanbo Gunpowder	14.00
Gin Mare	14.00
Alarve	14.00
Monkey 47	16.00

ALL OUR GINS ARE SERVED WITH FEVERTREE TONIC