



LOBOS

LOBOS LUNCH MENU

FROM 12 PM TO 5 PM

STARTERS

Chef's Seasonal Soup Croutons, extra virgin olive oil	€6	Spiced Tuna Tartare Parsnip purée, sambal, ponzu, crème fraîche, salmon caviar	€18
Garlic Prawns Lemongrass bisque, samphire, lime zest	€18	Oxtail Croquettes Camembert sauce, apple slices	€11
Chicken Liver Parfait Red onion marmalade, cornichons, toasted brioche	€14		

SANDWICHES

SERVED ON BOLO DO CACO · ALL WITH FRIES

Steak Flat iron steak, chimichurri, caramelised onions, mushrooms	€19	Charred Halloumi (V) Portobello mushroom, red pepper hummus, rocket, sweet chili sauce	€15
Iberian Pork Slow roasted pulled pork, apple slaw, smoked BBQ glaze	€14	Crispy Chicken Crispy chicken, chilli jam, fried egg, rocket, garlic aioli	€14
Beef Burger Smoked cheddar, caramelized onions, house sauce, lettuce, tomato	€18	Crispy Fish Beer-battered market fish, tartare sauce, crushed peas	€18

SALADS

Tomato & Burrata Heritage tomatoes, burrata, grilled peach, Taggiasca olives, basil pesto, aged balsamic	€17	Lobos Caesar Baby gem, parmesan, anchovy dressing, sunblush tomatoes, croutons, pine nuts	€10
Tuna Niçoise Seared tuna, green beans, quail eggs, cherry tomatoes, taggiasca olives, croutons	€20	Add Chicken +€6 · Prawns +€8	

PASTAS & RISOTTOS

Duck Ragu Pappardelle Slow-braised duck ragu, marsala wine, sage, aged parmesan, crispy shallots	€24	Prawn Linguine Pan-fried tiger prawns, chilli, garlic, prawn bisque, lime zest, beurre blanc	€33
Wild Mushroom Pappardelle Roasted wild mushrooms, truffle butter, pecorino romano, thyme, toasted hazelnuts	€22	Tomato Risotto & Black Cod Concassé tomato, miso, basil oil, wakamé salad	€29

DISCLAIMER Guests are kindly requested to inform our staff of any allergies or intolerances prior to ordering. Although every effort is made to accommodate dietary requirements, we cannot guarantee that dishes are completely free from allergens due to shared preparation areas. Menu items, ingredients, and availability may vary without prior notice depending on seasonality and supply.



LOBOS

DESSERTS

Lemon Posset	€8
Served in the lemon with Italian meringue	
Eton Mess	€8
Strawberries, crushed meringue, strawberry ice cream	
Baked Cheesecake	€10
Pistachio ganache, white chocolate crumble	
Banoffee Pie	€9
Toffee, banana, biscuit crumb, cinnamon whipped cream, mango sorbet	
Chocolate Brownie	€9
Salted caramel, white chocolate & rum ganache, vanilla ice cream	
Orange Crème Brûlée	€8
Vanilla bean & Grand Marnier infused	
Cheeseboard	€15
Sweet gorgonzola, manchego, crackers, quince, caramelised walnuts	

DIGESTIFS

Limoncello	€6
Grappa	€6
Sambuca	€6
Amaretto	€7
Bailey's	€7
Cointreau	€7
Grand Marnier	€8
Drambuie	€8
Adega Velha 12yrs	€8.50
Hennessy	€10.50

COFFEE

Espresso	€2
Americano	€3
White Coffee	€3.50
Latte	€4
Cappuccino	€4
Iced Coffee	€4

COFFEE SPECIALS — €10

Irish · Royal · Calypso · Bailey's