



LOBOS

LOBOS BRASSERIE MENU

FROM 5:30 PM TO 10 PM

Couvert (V) — sharer for 2 pax

€10

Warm toasted pitta breads, brown butter, baba ganoush, romesco, marinated olives & carrots, olive oil & balsamic

STARTERS

Chef's Seasonal Soup

€6

Croutons, extra virgin olive oil

Spiced Tuna Tartare

€18

Parsnip purée, sambal, ponzu, crème fraîche, salmon caviar

Garlic Prawns

€18

Lemongrass bisque, samphire, lime zest

Sautéed Mushroom Bruschetta

€15

Garlic, thyme, truffle, Taggiasca olives, grilled rustic bread

Chicken Liver Parfait

€14

Red onion marmalade, cornichons, toasted brioche

Oxtail Croquettes

€11

Camembert sauce, apple slices

Seared Scallops

€22

Crispy pancetta, charred apple, brown butter

SALADS

Tomato & Burrata

€17

Heritage tomatoes, burrata, grilled peach, Taggiasca olives, basil pesto, aged balsamic

Lobos Caesar

€10

Baby gem, parmesan, anchovy dressing, sunblush tomatoes, pine nuts & croutons

Tuna Niçoise

€20

Seared tuna, green beans, quail eggs, cherry tomatoes, taggiasca olives & croutons

Add

Chicken +€6 · Prawns +€8

PASTAS & RISOTTOS

Duck Ragu Pappardelle

€24

Slow-braised duck ragu, marsala wine, sage, parmesan, crispy shallots

Prawn Linguine

€33

Pan-fried tiger prawns, chilli, garlic, prawn bisque, beurre blanc, lime zest, salmon caviar

Wild Mushroom Pappardelle

€22

Sautéed wild mushrooms, truffle butter, pecorino romano & toasted hazelnuts

Tomato Risotto & Black Cod

€29

Concassé tomato, miso, basil oil, wakamé salad

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

FROM THE JOSPER GRILL

Fillet	€39
200g grain-fed fillet, exceptionally tender with a delicate buttery finish	
Rib Eye	€34
225g grain-fed rib eye, richly marbled and fire-charred over charcoal	
Sirloin	€36
300g grain-fed sirloin, bold beef flavour with a caramelised fat cap	

CHOOSE ONE SAUCE WITH YOUR STEAK

Béarnaise · Peppercorn · Chimichurri · Diane · Herb & Garlic Butter

Add jumbo tiger prawn — €19.50

Atlantic Salmon	€32
Citrus yoghurt sauce, spinach with limoncello & shallots	
Half Chicken Piri-Piri	€15
Portuguese marinade, grilled lemon, piri piri sauce	
Iberian Black Pork	€30
Charred peach, fresh herbs	
Lamb Cutlets	€35
Cucumber ribbons with citrus soy sauce & Tzatziki	
Seabass	€36
Charcoal grilled seabass fillet, pico de gallo, beetroot	

SIDES

Roast Beetroot	€8	Green Beans	€8
Crumbled feta, orange, toasted hazelnuts		Miso butter, toasted almonds & sesame oil	
Honey Roasted Carrots	€8	Cauliflower "rice"	€8
Pistachio, thyme & hot honey		Tahini yoghurt, pomegranate, mint	
Charred Tenderstem Broccoli	€8	Rice with Toasted Almonds	€5
Soy butter, chilli, toasted cashews		Crispy Rosemary Potatoes	
Tomato & Onion Salad	€6	Garlic butter, vinegar punch	
Sherry vinegar, oregano, olive oil		French Fries	€5

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DESSERTS

Lemon Posset	€8
Served in the lemon with Italian meringue	
Eton Mess	€9
Strawberries, crushed meringue, strawberry ice cream	
Baked Cheesecake	€10
Pistachio ganache, white chocolate crumble	
Banoffee Pie	€10
Toffee, banana, biscuit crumb, 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