



# FOOD/TAPAS

## fish

- Crab & Avocado Sushi Roll** Pickled Ginger • Wasabi • Soy / 13.5 /
- Prawns Al Ajillo** Spanish Style • Garlic • Chilli • Olive Oil / 16 /
- Seared Scallops** Curried Parsnip • Crispy Capers • Raisin & Tamarind Chutney / 15 /
- Seafood Bao** Cod • Prawn • Crab • Miso • Celeriac Remoulade / 9.5 /
- Strandhill Bay Oysters x 2** Hibiscus • Plum Vinegar Shallot Shot / 5.5 /
- Tandoori Squid** Preserved Lemon Aioli • Garlic Oil / 10.5 /

## meat

- Braised Beef Cheek** Mushroom & Miso Ketchup • Tarragon • Celeriac Puree • Korean Crispy Onions / 16.5 /
- Disco Wings** / 9.5 /
- Chorizo Black Pudding Apple** Honey • Soy / 9.5 /
- Cambodian Chicken** Fresh Tumeric • Lemongrass • Lime • Coconut Milk / 15.5 /
- BBQ Pork Ribs** House Slaw / 18.5 /
- Lamb Shoulder Bao** Sundried Tomato Tapenade • Pickles • Minted Halloumi • Salsa Verde / 9.5 /

## vegan

- Buffalo Cauliflower Wings (vegan)** Ranch dressing / 9 /
- Vegan Sushi** Nori • Tofu • Beetroot • Wasabi • Asian Dipping Sauce / 13 /
- Patatas Bravas (vegetarian)** La Cabana Mojo / 5.5 /
- Szechuan Aubergine (vegan)** Chilli • Lime • Soy / 8.5 /
- Coconut and Red Lentil Dahl (vegan)** Tomato Sambol • Cashew Cream / 12.5 /
- Pan Fried Homemade Gnocchi (vegetarian)** Roast Tomato • Buratta • Basil Pesto / 15 /

## cheese

- Goats Chesse Mousse** Candied Walnuts • Pomegranate • Balsamic / 11 /
- Irish Artisan Cheese Plate** Pickles • Chutney • Relish • Crackers / 14 /

## small plates

- Breads 'N' Dips** Hummus • Pesto • Evoo • Aged Balsamic / 6 /
- Dressed Kalamata Olives** / 5 / **Anchovies** Roast Red Peppers • Chives / 5 /
- Roast Mixed Nuts** / 4 / **Fries** / 3 / **Sweet Potato Fries** Sriracha Sourcream / 4.5 /
- Bowl of Mixed Greens** Soy • Sesame / 5.5 / **Stoked Salad** / 4.5 /

A W E S O M E F O O D  G O O D V I B R A T I O N S

# WINES



- Sauvignon Blanc, Merlet** France 22 6.5  
*crisp, citrus, aromatic*
- Chardonnay, Merlet** France 22.5 6.5  
*exotic fruits, round, vivid*
- Terra Serena, Pinot Grigio** Italy 24.5 7  
*copper tints, harmonious, persistant*
- Muscadet Sevre et Maine** France 25 ---  
*dry, fresh, crisp, lemony*
- Rose Domaine Peras, Cinsault** France 26 ---  
*light, fruity, raspberry nose*
- Sauvignon Mokko Black** New Zealand 27.5 ---  
*citrus, stone fruit, refreshing*
- Vinho Verde Doc Mosaico** Portugal 29 ---  
*fresh, fruity, light, smooth*
- Albarino Veiga Naum** Spain 36.5 ---  
*floral, fruity, fresh*
- Vino Frizzante Piu** Italy 26 7  
*rich aromas, fruits, almonds*
- Chardonnay - Macon Bussieres** France 38 ---  
*pear, vanilla, mandain aromas, citrus on the finish*
- Sauvignon Gros Manseng - Cotes de Gascogne** France 26 ---  
*fresh peach, citrus notes*
- Champagne Bauchet Origine** France 75 ---  
*premium champagne, almond, apple zesty notes*



- Merlot, Merlet** France 22.5 6.5  
*red fruit aromas, smooth*
- Cabernet Sauvignon, Merlet** France 22.5 6.5  
*well structured, blackcurrant, spices*
- Tempranillo Finca Carrada** Spain 25 7.5  
*light, fruity*
- Chateau Cambis** France 26 ---  
*fruity, spice, smooth, aromatic*
- Chateau Amanieu d'Albert l'Initial Bordeaux** France 27 7  
*structured, vanilla, lingering berries*
- Ribiera del Douro Reserve** Portugal 30 7.5  
*well balance, fruity, aromatic*
- Rioja Crianza Puerto Viega** Spain 32 ---  
*complex, velvety, bright cherry red*
- Malbec Mana Cahors** France 35 ---  
*dark intense colour, complex, cherry notes*
- Chateau la Pirouette - Medoc** France 35 ---  
*full bodied, smoky aged hints on the finish*
- Chateau Moncets- Lalande de Pomerol** France 60 ---  
*rich, oaky, decadent and finely balanced*

Please enjoy our selection of world cuisine tapas. The idea is for everyone to share and get a taste of our menu. If you are not sharing please let us know and we will do our best to accommodate you and serve you as quick as possible.

Here at Stoked we are pleased to showcase Sligo's amazing local craft beers and of course the finest selection of wines from our supplier - The French Market. Please ask our waiting staff for food and drinks pairing.

With our tapas style of service, dishes will come from the kitchen as and when ready rather than a traditional starter/main course style of service. We advise 2/3 dishes per person and you can always reorder (time permitting). Please check our board for our ever changing specials, coffee and desserts.

While visiting us be sure to check out the live music and experience one of the most iconic pubs in Ireland with our neighbours, The Strand Bar.

- 5.5 **Kinnegar Bucket and Spade Rye IPA** 44cl
- 5.5 **White Hag Lager** 44cl
- 5.5 **Lough Gill Shaka, East Coast IPA** 44cl
- 5.5 **White Hag Little Fawn Session IPA** 44cl
- 5.5 **Lough Gill Wild Irish Sour** 44cl
- 5.5 **Heineken 0.0%** 33cl
- 6.5 **San Sebastian Zapian Natural Dry Cider** 37.5cl
- 2.8 **Coca-Cola/Diet/Zero** 33cl
- 2.8 **Fanta/Sprite** 33cl
- 3 **Carrowgarry Farm Pure Apple Juice** 25cl
- 2.1 **Still Water** 33cl
- 4 **Still Water** 75cl
- 2.4 **Sparkling Water** 33cl
- 4 **Sparkling Water** 75cl
- 2.3 **Carrow Coffee French Press**
- 2 **Tea Pot**

# BEVERAGES



STRANDHILL



SLIGO IRELAND

54.2700° N 8.5989° W