

STRANDHILL



SLIGO IRELAND



@STOKED\_STRANDHILL

Check out our  
Instagram

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## Welcome to Stoked!

*Please enjoy our selection of World cuisine tapas. The idea is for everyone to share and get a taste of our menu. Every winter we travel to gain knowledge and bring back new recipes to Strandhill. Because our dishes pack a lot of flavor, our wine list must stand up to and compliment our food offering. We have wine to suit all tastes and there is always a chance to try something new. 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 recommend 2 to 3 dishes per person and you can always reorder (time permitting). If you're not sharing please let us know and we will do our best to accommodate you and serve as quickly as possible. Keep an eye on our black board for ever changing specials, drinks and desserts. Ask our waiting staff for food and drinks pairing. After 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.*

***Enjoy the ride!***



## FISH

<b>Sligo Oysters x 2</b>	Natural or Mexican Aguachile (gf)	<b>6/6.5</b>
<b>Prawns Al Ajillo</b>	Garlic • Chilli • Parsley • Olive Oil (optional gf) <i>(a classic spanish tapas dish, STOKED favourite)</i>	<b>16</b>
<b>Irish Crab Meat &amp; Avocado Sushi Roll</b>	Pickled Ginger • Wasabi • Soy (optional gf)	<b>15</b>
<b>Seared Scallops</b>	Roe Butter Sauce • Samphire • Dashi Gel (gf)	<b>17</b>
<b>Peruvian Fish Bao</b>	Fried Haddock • Aji Amarillo mayo • Cucumber Salad <i>(hot steamed asian bun sandwich, a must try!)</i>	<b>10</b>
<b>Crispy Baby Squid</b>	Salt and Vinegar Seasoning • Chive Aioli (gf)	<b>12.5</b>

## MEAT

<b>Classic French Steak Au Poivre</b>	Rump Steak • Peppercorn Sauce • Handcut Fries (gf)	<b>19.5</b>
<b>Pork Belly Bao</b>	Mexican Glaze • Chipotle Aioli • Crispy Leeks	<b>10</b>
<b>Chorizo - Black Pudding Cassoulet</b>	Butter Bean • Leek • Pangrattato	<b>14</b>
<b>Sri Lankan Chicken Curry</b>	Medium Spice • Aromatic Pandan and Curry Leaves (gf) <i>(big plate)</i>	<b>20</b>
<b>Mexican BBQ Pork Ribs</b>	Oaxacan Peanut Crunch (gf) <i>(big plate)</i>	<b>25</b>

## VEGAN/VEGETARIAN

<b>Korean Cauliflower Wings</b>	Cashew Sour Cream (vegan)(gf)	<b>10.5</b>
<b>House Potato Gnocchi</b>	Brown Butter Cacio e Pepe • Parmesan <i>(big plate)</i>	<b>18</b>
<b>Szechuan Aubergine</b>	Light Crispy Batter • Sticky Szechuan Pepper Glaze (vegan) <i>(a STOKED classic returns)</i>	<b>11.5</b>
<b>Patatas Bravas</b>	Salsa Roja • Roast Garlic Aioli (gf)	<b>6.5</b>
<b>Fried Aubergine Bao</b>	Szechuan Glaze • Cashew Cream • Mustard Greens (vegan)	<b>9.5</b>
<b>Burrata</b>	Salsa Verde • Chili Crunch • Corn Tostada	<b>14.5</b>

## SIDES

<b>Bread N' Dips</b>	Mexican Red • Green Salsa (optional gf)	<b>6.5</b>
<b>Extra Bread</b>		<b>2.5</b>
<b>Olives</b>		<b>6</b>
<b>Anchovies</b>		<b>7</b>
<b>Mixed Greens</b>	Garlic • Chilli • Peanuts • Sesame (gf)	<b>8.5</b>
<b>Jasmine Rice</b>		<b>3.5</b>
<b>Fries</b>		<b>5</b>
<b>Sweet Potato Fries</b>	Sriracha Sour Cream	<b>6.5</b>

*For groups of 8 or more there will be a discretionary service charge of 12.5%*



## WHITE

<b>Chardonnay, Domaine, Merlet</b> France	24.5	7.2
<i>Crisp, fruity, citrus, floral, aromatic</i>		
<b>Vinho Verde, Mosaico</b> Portugal	28	7.5
<i>Light, refreshing, floral, green fruits, slight fizz, mineral, oceanic</i>		
<b>Pinot Grigio, Terra Serena</b> Italy	27	7.5
<i>Harmonious, unripe fruits, green apple notes, great with spicy food</i>		
<b>Orange, Calcarius 1 Litre</b> Italy	49	9.5
<i>Biodynamic, Natural, Unfiltered, Skin Contact Summery, fresh, juicy, floral, honey notes</i>		
<b>Picpoul De Pinet, Domaine Muret</b> France	28	----
<i>Delicate, fresh, mineral, excellent acid balance, everyone will love this!</i>		
<b>Colombard Sauvignon, Elizabeth</b> France	30	----
<i>Tropical, very aromatic, low acidity, a bit on a sweet side, very fun wine, STOKED favourite!</i>		
<b>Rosé, Lou</b> France	27	----
<i>Fresh, red summer fruits notes, made for food</i>		
<b>Albariño, Veiga Naum</b> Spain	38	----
<i>White peach, floral, mineral, fuller bodied, soft finish, easy drinking, delicious, pairs well with vegetarian dishes and seafood</i>		
<b>Txacoli de Gataria, Ametzoi</b> Basque Country	39	----
<i>Best poured from a height to release the captured CO2 Mineral, salty, fresh, zesty, slightly fizzy, vibrant, perfectly balanced, a favorite of ours from traveling to San Sebastian</i>		
<b>Sauvignon Blanc, Gravel &amp; Loam</b> New Zealand	36	----
<i>Zingy, refreshing, grapefruit and gooseberries notes, well balanced</i>		
<b>Petit Chablis, Domaine Besson</b> France	42	----
<i>Smooth, buttery, honey, citrus notes, medium bodied, just brilliant petit chablis</i>		

## BUBBLES

<b>Vino Frizzante, Piu</b> Italy	29	9
<i>Fresh, semisweet bubbles, intense notes of yellow fruits</i>		
<b>Tuffeau, Blanc de Blancs, Brut Nature</b> France	39	----
<i>100% Chardonnay grapes using the champagne method, delicious, crisp sparkling wine with lovely clean apple fruits, finishing dry</i>		
<b>Champagne, Bauchet</b> France	70	----
<i>Medium bodied, high acidity, notes of almonds, brioche, green fruits, citrus, long finish, the bubbles we love so much!</i>		
<b>Bereche et Fils 'Montagne' Grand Cru Brut, Champagne</b> France	130	----
<i>The nose is powerful and display great freshness. Very refreshing on the palate - creamy and beautifully rich with hints of red fruits and brioche. The stellar vintage has real mineral intensity, alongside elegant, savoury notes on the finish, definitely a choice for a big celebration!</i>		



## RED

<b>Merlot, Merlet</b> France <i>Light, red fruit notes</i>	24.5	7.2
<b>Médoc, Château La Pirouette</b> France <i>Full bodied, tannic, strong and balanced, leather, oak, blackberry notes, STOKED favourite!</i>	36	8.5
<b>Tempranillo, Caminanten</b> Spain <i>Very expressive nose of plum, dark and red berries with meaty hints, the palate is juicy and fresh with lots of ripe, sweet fruit. The finish is well balanced and refreshing. Delicious on its own and very versatile with meats and tapas style food</i>	29	7.8
<b>Barbera 'Brich', Agricola Gaia</b> Italy <i>Brich is a wonderful Barbera, grown on the hills of Montferrato in Piemonte. On the palate, the wine feels free and natural. Fresh with crunchy black fruit, richly layered with juicy cherry and blueberry ending with elegant, earthy notes.</i>	37	----
<b>Malbec, Zuccardi Valles</b> Argentina <i>Dark fruit, oak, earthy, leather, good tannins</i>	35	----
<b>Douro, Alice Vieira de Sousa</b> Portugal <i>Medium bodied, mineral, spicy, dark fruits, tobacco notes</i>	32	----
<b>Rioja Crianza Reserva, Puerta Vieja</b> Spain <i>Well balanced, full bodied, oak, smoke, cherry, strawberry notes, very enjoyable wine, great with meat dishes and cold tapas</i>	34	----
<b>Pinot Nero, Pizzolato</b> Italy <i>Fruity, delicate, light tannins, easy drinking pinot noir from Veneto, can be served chilled</i>	36	----
<b>Montagne Saint-Émilion, Château Lamarsalle</b> France <i>Biodynamic production Bright, juicy, medium bodied, fine tannins, red fruits, dry spices notes</i>	54	----

## SPRITZER

<b>Rose Mallow</b> Hibiscus syrup, lime juice, prosecco, soda water	----	8.5
<b>Spicy Margarita</b> Vinho verde based, mexican chilli homemade syrup, lime, bestseller!	----	9
<b>Elderflower Spritz</b> Elderflower syrup, prosecco, soda water	----	8.5
<b>Mocktail</b> All spritzers above can be made without alcohol as mocktails	----	6

## SOFT DRINKS

<b>Still Water 33cl/75c</b>	2.5 / 4
<b>Sparkling Water 33cl/75cl</b>	2.5 / 4
<b>Coca-Cola/Sprite/Fanta</b>	3
<b>Tipperary Pure Apple Juice</b>	3.5
<b>Carrow Coffe French Press</b>	3.8
<b>Solaris Tea Selection</b>	3.5

## DRINKS

<b>Heineken 0.0%</b>	5.5
<b>Zapian Natural Dry Basque Cider</b>	6.8
<i>The exact cider we had in San Sebastian, and part of our story. Pour from a height, one shot at a time and enjoy</i>	