

The background of the image is a vibrant, abstract illustration of tropical foliage. Large, stylized leaves in shades of teal, blue, and orange are layered and overlapping, creating a lush, jungle-like atmosphere. The leaves have a textured, hand-painted appearance with visible brushstrokes.A stylized sunburst graphic consisting of numerous thin, radiating lines of varying lengths, centered above the text.

LOUIE'S
WINE BAR
& TAPAS

A stylized sunburst graphic consisting of numerous thin, radiating lines of varying lengths, centered below the text.



LOUIE'S

Bruschetta Com Cogumelos Da Floresta

sauteed wild mushrooms, gruyère cheese, rocket pesto, served on
sourdough bread

12.5

Bacalhau Bras Style

Sautéed Atlantic cod, shallots, egg, olives, parsley, home-cut fries

12.9

Carne De Porco á Alentejana

pork belly, venus clams, baked potato, sweet tomato tapenade, pickles

12.9

Chicken Skewers

fruity cous cous, caper & lemon vinaigrette, balsamic glaze

13.9

Patatas Bravas Caseras

golden fried potatoes sprinkled with chopped parsley,
tomato & basil sauce

8.9

Chef's Choice Hummus

(ask your server for today's special)

chilli oil, tortilla

8

Irish Artisan Cheese Board

Selection of artisan cheeses,
cherry & shallot chutney, cracker selection

14

Allergen menu available at service station



LOUIE'S

Croquette De Queijo De Cabra

goat's cheese & fried spinach, spicy maple syrup & chive dressing

10

Langostinos En Cazuela Al Pil Pil

Fresh prawns, garlic, olive oil,
fresh chilli & crusty bread

16

Lulas Recheada

Stuffed squid with chorizo, pancetta, shallots, peas,
carrot purée

15

Braised Beef Cheek

slow cooked beef cheek, bourbon dressing, cheese polenta
(serves 2)

20

Cauliflower Steak

pan fried cauliflower steak, hummus, pomegranate sauce

11

Seafood Tacos

marinated cod & squid, chimichurri salsa

13.9

Olive Bowl

green olives marinated with chilli flakes, rosemary,
thyme, garlic & lemon zest

6.5

Beef Tacos

pickled salsa, gruyère cheese & crispy onion

14.5

Allergen menu available at service station



Desserts

Homemade Cheesecake Of The Day

seasonal produce (*ask your server*)

9

Fournier Poire

poached cider pear, oats, pecan, maple syrup, dark
chocolate drizzle, salted caramel ice-cream

10

Spiced Pumpkin & Apple Crumble

crème anglaise

9

Salted 55% Chocolate Tart

fresh berries, cherry ice-cream

10

Hibiscus Coconut Rum Pavlova

cream of hibiscus rum,, seasonal berries, mint

9

Ice-Cream Selection

pistachio, papaya & coconut served seasonal fruits

8.9

Allergen menu available at service station