

A vibrant, hand-drawn illustration of tropical leaves in shades of teal, blue, and orange, framing a central white circle.

LOUIE'S
WINE BAR
& TAPAS



LOUIE'S

Trio de Bruschetta's

wild mushrooms and gruyere cheese, tomato & red onion, peach,
burrata & prosciutto di Parma, served on sourdough bread

13

Pulled Pork Sliders

bbq pulled pork sliders with tomato relish,
white cabbage, carrot & apple slaw

12.9

Chicken Skewers

honey and garlic chicken skewers, baba ganoush,
parmesan & fennel salad

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,
homemade chutney, cracker selection

14

Allergen menu available at service station

Louie's Café &
Wine Bar



LOUIE'S

Croquette De Queijo De Cabra

goat's cheese & chives croquette, fennel & blood orange salad

10

Langostinos En Cazuela Al Pil Pil

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

16

Calamari

fried calamari with chilli & lime aioli

15

Peixinhos Da Horta

sparkling water battered fine beans,
garlic & herb aioli

11

Fish Tacos

fried Atlantic Cod, mango & avocado salsa, drizzled with Tabasco sour cream

13.9

Olive Bowl

green olives marinated with hot honey, garlic & herbs de Provence

6.5

Beef Tacos

brisket, gruyere cheese toasted shells, salsa verde,
spicy mayo, crispy onion

14.5

Allergen menu available at service station

Louie's Café & Wine Bar



Desserts

Homemade Cheesecake Of The Day

seasonal produce (*ask your server*)

9

Pavlova Bomb

blackcurrant & citrus curd, white chocolate cream, mint

9

Piña Colada Mousse

pineapple & coconut mousse, coconut crumb, mint

10

Crumble

Wexford rhubarb & green apple, crème anglaise

9

Selection of Ice-Cream

salted caramel, chocolate and vanilla

8

Watermelon & Basil Sorbet

homemade Sicilian watermelon sorbet, fresh basil,

white chocolate cream, lime

9

Allergen menu available at service station

Louie's Café &
Wine Bar

Trio de Bruschetta's

wild mushrooms and gruyerer cheese, tomato & red onion, peach,
burrata & prosciutto di Parma, served on sourdough bread

1A, 7, 12

Amêijoas à Bulhão Pato

pan fried white clams with garlic, white wine sauce, crusty bread

1A, 12, 14

Pulled Pork Sliders

bbq pulled pork sliders with tomato relish,
white cabbage, carrot & apple slaw

1A, 5, 12, 14

Chicken Skewers

honey and garlic chicken skewers, baba ganoush,
parmesan & fennel salad

7, 11

Patatas Bravas Caseras

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

12

Chef's Choice Hummus

(ask your server for today's special)
chilli oil, tortilla

1A, 6, 11, 12

Polvo ao Vinaigrette

poached Octopus served room temperature, peppers &
red onion salsa, red wine vinaigrette

9, 12, 14

Irish Artisan Cheese Board

Selection of artisan cheeses,
homemade chutney, cracker selection

1A, 1B, 1D, 7, 12, 13

CONTAINS: (1A) Wheat, (1B) Rye, (1C) Barley, (1D) Oats (2) Crustacean, (3) Egg, (4)
Fish, (5) Peanuts, (6) Soya, (7) Milk, (8A) Almonds (8B) Walnuts, (8C) Pecan, (8D)
Hazelnut, (8E) Pistachio (8F) Cashew (9) Celery, (10) Mustard, (11) Sesame Seed,
(12) Sulphur Dioxide, (13) Lupin, (14) Molluscs.

Croquette De Queijo De Cabra

goat's cheese & chives croquette, fennel & blood orange salad
7, 12

Langostinos En Cazuela Al Pil Pil

fresh prawns, garlic, olive oil,
fresh chilli & crusty bread
1A, 7, 12, 14

Calamari

fried calamari with chilli & lime aioli
2

Peixinhos Da Horta

sparkling water battered fine beans,
garlic & herb aioli
3

Fish Tacos

fried Atlantic Cod, mango & avocado salsa, drizzled with
Tabasco sour cream
4, 7, 12

Olive Bowl

green olives marinated with hot honey, garlic & herbs de Provence
12

Beef Tacos

risket, gruyere cheese toasted shells, salsa verde,
spicy mayo, crispy onion
1A, 3, 7, 14

CONTAINS: (1A) Wheat, (1B) Rye, (1C) Barley, (1D) Oats (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soya, (7) Milk, (8A) Almonds (8B) Walnuts, (8C) Pecan, (8D) Hazelnut, (8E) Pistachio (8F) Cashew (9) Celery, (10) Mustard, (11) Sesame Seed, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs.

Desserts

Homemade Cheesecake Of The Day

seasonal produce (*ask your server*)

1A, 3, 7, 13

Pavlova Bomb

blackcurrant & citrus curd, white chocolate cream, mint

3, 7, 12

Piña Colada Mousse

pineapple & coconut mousse, coconut crumb, mint

1A, 7

Crumble

Wexford Rhubarb & Green Apple Crumble, creme anglaise

1A, 3, 7

Selection of Ice-Cream

salted caramel, chocolate and vanilla

7

Watermelon & Basil Sorbet

homemade Sicilian watermelon sorbet, fresh basil,
white chocolate cream, lime

N/A

CONTAINS: (1A) Wheat, (1B) Rye, (1C) Barley, (1D) Oats (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soya, (7) Milk, (8A) Almonds (8B) Walnuts, (8C) Pecan, (8D) Hazelnut, (8E) Pistachio (8F) Cashew (9) Celery, (10) Mustard, (11) Sesame Seed, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs.

Croquette De Queijo De Cabra

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

3, 7, 12

Langostinos En Cazuela Al Pil Pil

Fresh prawns, garlic, olive oil,

fresh chilli & crusty bread

1A, 2, 7, 12, 14

Lulas Recheada

Stuffed squid with chorizo, pancetta, shallots, peas,

carrot purée

1A, 7, 12, 14

Cauliflower Steak

pan fried cauliflower steak, hummus, pomegranate sauce

11, 12

Seafood Tacos

marinated cod & squid, chimichurri salsa

1A, 4, 12,

Olive Bowl

green olives marinated with chilli flakes, rosemary,

thyme, garlic & lemon zest

6.5

Beef Tacos

pickled salsa, gruyère cheese & crispy onion

1A, 7, 12

Allergen menu available at service station

CONTAINS: (1A) Wheat, (1B) Rye, (1C) Barley, (1D) Oats (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soya, (7) Milk, (8A) Almonds (8B) Walnuts, (8C) Pecan, (8D) Hazelnut, (8E) Pistachio (8F) Cashew (9) Celery, (10) Mustard, (11) Sesame Seed, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs.

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

1A, 6, 11, 12

Irish Artisan Cheese Board

Selection of artisan cheeses,
plum & chilli chutney, cracker selection

Allergen menu available at service station