



Welcome To Tapas @ McGeough's

Tapas • Cocktails • Venue

mcgeoughsbar.com

(042) 932 8980

Appetizers

Mixed Olives €4.00

Paprika Roast Mixed Nuts & Mini Crackers (1, wheat)(2)(12) €4.50

Pitta Bread with a Selection of House Dips (1, wheat)(7) €6.00

Tomato Foccacia Bread & Homemade Dips (1, wheat)(7) €6.50

Share Board

Charcuterie Board (Serves 2-4) €22.50

*Platter of Cured Meats, Irish Cheeses, Crackers, Tasty Breads,
Mixed Olives & Homemade Dips (1 wheat)(6)(7)*

Spritz It Up

Aperol €13.00

*This cocktail blends the bright flavors of Aperol with sparkling Prosecco and a splash of Soda Water.
Served over ice with a slice of orange, it offers a perfect balance of bittersweet, citrusy refreshment*

Hugo €13.00

*This spritz combines crisp Prosecco, Elderflower Liqueur, and a splash of Sparkling Water, garnished
with fresh mint and a slice of lime.*

Campari €13.00

*Made with Campari, Prosecco, and a splash of Soda Water, it balances the herbal, slightly bitter notes of
Campari with the light, effervescent crispness of prosecco.*

Lemon & Basil €13.00

*A refreshing twist on the classic spritz, this vibrant cocktail combines zesty Limoncello, Fresh Basil, a
splash of Prosecco & a dash of Soda Water for a light and crisp experience.*



Tapas to Share

Our Dishes Are Served When Ready & Placed In
The Centre Of The Table For Sharing.
We Recommend 3 Dishes Per Person.
Enjoy!

Burger Shot Sensation €12

*Three Mini Beef Patties each topped with House
Relishes & Cheeses (1, wheat)(6)(7)(4)(5)(13)*

Hot & Spicy Chicken Wings €11.50

*Tossed in our Homemade Hot Sauce, served with a
Cashel Blue Cheese Dip (1, wheat)(4)(6)(7)*

Red Thai Curry Chicken Skewers €11

With a Cool Tzatziki Dressing (10)(7)

Atlantic Prawn Pil Pil €13

*Cooked in Garlic & Chilli Butter, served with Crusty Garlic Bread
(1, wheat)(10)(7)*

Pan Seared King Scallops €14

With smooth Celeriac Puree, Prosciutto Crumb & Pickled Fennel (7)(9)(10)

Chicken & Prawn Gumbo €12.50

Served in Curried Basmati Rice (1, wheat)(7)(10)

McGeough's Style Potatoes €11

*Sauté Baby Potatoes tossed in Spanish Chorizo, Red Onion
& Parmesan Cheese (7)*

Crispy Tempura of Prawns €13

With Pineapple Salsa & a Black Garlic Aioli (1, wheat)(10)(6)

Surf 'n' Turf €17

Fillet Mignon, cooked to your liking, & Atlantic Prawn on a bed of Carmelised Onion Mash (10)(7)

BBQ Pulled Pork Pitta €12

*Shredded Pork Shoulder in our homemade BBQ Sauce in
a Warm Pitta Bread (1, wheat)(2)*

Wild Mushroom Arancini €11

*Risotto balls filled with Gruyere & Irish Brie Cheese,
drizzled with a Truffle & Basil Pesto (1, wheat)(6)(13)(7)*

Hoi-Sin Duck Tacos €12

*Slow cooked Duck in a Soft Tortilla topped with Spring Onion
& Cos Lettuce (1, wheat)(12)(8)*

Sticky Asian Pork Belly €12

*Crispy, caramelized Pork Belly coated in a rich, sticky glaze of Soy, Honey, Garlic & Ginger,
finished with Sesame Seeds and Fresh Chilli (1, wheat)(8)(12)(13)*

Sliced Fillet Steak Crostini €15

*Tender fillet steak perfectly seared and sliced, served on a crisp crostini
with vibrant house-made chimichurri (1, wheat)(7)(13)*

Pan-Fried Halloumi €9.50

With Cashews & Green Beans in our homemade Garlic & Chilli Oil (7)(3, cashews)

McGeough's Seafood Thermidor €14

*Tender Queen Scallops, Mussels & Prawns in a White Wine Sauce.
Baked with a Golden Cheese & Herb Crust (1, wheat)(9)(10)(11)(13)(7)*

Authentic Spanish Meatballs €12

In our homemade Tomato Sauce. Topped with Parmesan Cheese & Fresh Basil (1, wheat)(4)(13)(6)(7)

Salt & Chilli Calamari €12

With a Nduja Aioli (1, wheat)(11)(7)(6)

Thai Fish Cakes €12.50

With a Coriander & Lime Dressing (1, wheat)(6)(9)

Beef Croquettes with Quail Egg €11.50

With a Horseradish Mayonnaise (1, wheat)(5)(6)(7)(13)

Chicken & Chorizo Croquettes €11

With a Black Garlic Aioli (1, wheat)(6)(13)(7)

Homemade Falafel with Beetroot Humus €11

With a Pickled Red Onion & a Drizzle of Tahini (1, wheat)(8)



Extras

Triple Cooked Truffle & Parmesan Chips ⁽⁷⁾ €7

Sweet Potato Fries €6

Skinny Fries €6

Garlic Bread ^{(1, wheat)(7)} €8

Stir-Fried Garlic Green Beans ⁽⁷⁾ €7

For The Little Ones

Chicken Goujons & Chips | €9 ^{(1, wheat)(7)(6)}

Sausages & Chips | €9 ^(1, wheat)

Beef Burger Sliders & Chips | €9 ^{(1, wheat)(6)(7)}

Penne Pasta in Creamy White Sauce | €9 ^{(1, wheat)(7)(6)}

*Contains the following allergens: (1)Gluten,(2)Peanuts,(3)Tree Nuts,
(4)Celery,(5)Mustard,(6)Eggs,(7)Milk,(8)Sesame,(9)Fish,(10)Crustaceans,
(11),Molluscs,(12)Soya,(13)Sulphites,(14)Lupin*

Desserts

McGeough's Chocolate Bombe €11.95

A Milk Chocolate Dome filled with Brownie, Vanilla Ice-Cream & Homemade Honeycomb Crystals melted with a Salted Caramel Sauce (1, wheat)(3, walnut)(6)(7)

Cheesecake of the Day €8.50

With Vanilla Ice-Cream (1, wheat)(6)(7)

Baileys Crème Brûlée €9.50

With Vanilla Ice-Cream (6)(7)

Homemade Tiramisu (1, wheat)(6)(7) €9.50

McGeough's Cheeseboard (Serves 2) €16.00

Selection of Irish Cheeses from Brie, Cashel Blue, Cheddar & Goats Cheese arranged with Flavoured Crackers & Homemade Chutney's (1 wheat)(2)(7)

Digestif Cocktails

The Mudslide (7) €13.00

*For The Cream Lovers: a rich and creamy drink that combines
Vodka, Coffee Liqueur, Baileys & Fresh Irish Cream*

Espresso Martini €13.00

*A rich and invigorating blend of smooth
Vodka, Freshly Brewed Espresso, Coffee Liqueur & Sugar Syrup*

Amaretto Sour (6) €13.00

*A smooth blend of Amaretto Liqueur, Bourbon, Lemon Juice, Egg White & Sugar Syrup.
This cocktail strikes a delicate balance between sweet, nutty flavours and a refreshing citrus bite*

White Wine

House Sauvignon Blanc

€32 | €8.50

Loire – France

A fresh, crisp, light and refreshing Sauvignon with aromas of hawthorn and a tongue-tingling kiwi and lime flavour (13)

Pinot Grigio

€36 | €9.50

Sicilia – Italy

Fresh with light citrus and herbaceous aromas, presenting a refreshing acidity and a light body (13)

Chardonnay

€34 | €9.00

South Eastern Australia – Australia

A fruit-driven wine with a smooth, velvety mouthfeel and exotic flavours of peach, mango and mandarin, leading to a long, zesty finish (13)

Sauvignon Blanc

€41 | €10.50

Marlborough – New Zealand

Lovely aromas of hawthorn and fresh-cut grass are followed by the crisp citrussy flavours of lime and mandarin with a little exotic touch (13)

Aveleda Alvarinho

€44 | €11.00

Vinho Verde - Portugal

Highly recommended, this Award Winning wine is Portugal's answer to Spains Albarino, and richly deserves its many Awards (13)

Sancerre

€54.00 Btl

Loire Valley - France

Delicious dry, crisp fruity wine from the Sauvignon Blanc grape variety produced by one of the Loire Valley's leading producers (13)

Chablis

€54.00 Btl

Burgundy - France

Louis Jadot produces some of the best Chardonnay's and is rightly regarded as one of this regions leading producers. The wine is dry , crisp with lovely fruit (13)

Rose Wine

Château Fontarèche Rosé

€35 | €9.50

Languedoc – France

This pale salmon rosé is in the style of the great Provence rosés which have always been much-prized in France. Elegant and fragrant (13)

Red Wine

Cabernet Sauvignon

€32 | €8.50

Languedoc – France

Aromas of ripe blackcurrants develop into flavours of rich and juicy bramble fruits (13)

Merlot

€34 | €9.00

Pay's d'OC – France

Generous and supple wine with silky tannins and intense aromas of red fruits and spices (13)

Shiraz

€36 | €9.50

South Eastern Australia – Australia

Concentrated fruity flavours of blackberry, black cherry and plum are supported by more complex flavours of coffee, vanilla and caramel from the oak-ageing (13)

Albizu Tempranillo

€36 | €9.50

Rioja Alta – Spain

Classic Rioja, complex and balanced – perfect for enjoying on any occasion (13)

Malbec

€41 | €10.50

Mendoza – Argentina

The nose is redolent of lavender, cinnamon, leather and black plums. Similar chewy plum and blackberry follows on the palate. A touch of oak-ageing adds seasoning to the ripe fruit flavours (13)

Pegos Claros Reserva

€54.00 Btl

Palmela - Portugal

Produced from 70 year old Castelao vines in the Palmela region, matured in French oak with a rich, full bodied finish (13)

Bubbly

Prosecco Frizzante DOC

€36.00

Glera – Veneto – Italy

Fresh and well-structured, harmonious. Distinct aromas of fruits and flowers (13)

Prosecco Frizzante (¼ Btl)

€12.00

Glera - Treviso - Italy

Elegant & seductive on the nose, with a delicate bouquet of apples, grapes, peach & citrus blossoms (13)

Moët & Chandon NV

€95.00

Champagne – France

The delicious sumptuousness of white-fleshed fruits with the alluring caress of fine bubbles (13)

Cocktails

The Classics

Cosmopolitan

€13.00

*Smirnoff Vodka, Fresh Lime Juice,
Triple Sec & Cranberry Juice*

Margarita

€13.00

Olmecca Tequila, Triple Sec & Fresh Lime Juice

Mojito

€13.00

*Bacardi White Rum, Fresh Lime Juice,
Simple Syrup, Fresh Mint Leaves & Soda Water*

Pornstar Martini

€13.00

*Smirnoff Vodka, Passion Fruit Liqueur, Passion Fruit Puree
& Pineapple Juice. Served With A Shot Of Prosecco On The Side*

"The Iconic" Dundalk Tropical

€13.00

*Bacardi White Rum, Passion Fruit Liqueur, Pineapple Juice &
A Dash of Grenadine*

Espresso Martini

€13.00

Smirnoff Vodka, Tia Maria, Espresso Coffee & Simple Syrup

Strawberry Daiquiri

€13.00

*Bacardi White Rum, Strawberry Liqueur, Strawberry Puree,
Fresh Lime Juice & Strawberries*

French Martini

€13.00

Smirnoff Vodka, Chambord & Pineapple Juice

Whiskey Sour

€13.00

Jack Daniels Bourbon, Triple Sec, Fresh Lime Juice & Egg White (6)

Signature Cocktails

Condil Old Fashion

€13.00

Jameson Whiskey, Bitters & Simple Syrup

Hazelnut Whiskey Sour

€13.00

*House Bourbon, Triple Sec, Fresh Lime Juice,
Simple Syrup & Egg White (6)*

Amaretto Charm

€13.00

Amaretto, Fresh Lime Juice, Simple Syrup & Egg White (6)

Wild Irish Bramble

€13.00

Gordons Gin, Blackberry Liqueur, Fresh Lemon Juice, Irish Honey

Adios Motherf**ker

€13.50

*Smirnoff Vodka, Bacardi White Rum, Olmeca Tequila,
Gordons Gin, Blue Curacao, Fresh Lime Juice, topped with White Lemonade*

Negroni

€13.00

Gordons Gin, Campari, and Sweet Vermouth

Spicy Margs

€13.00

Olmeca Tequila, Fresh Chilli, Triple Sec & Fresh Lime Juice

Mai Tai

€13.00

*Morgan Spiced Rum, Malibu Rum, Pineapple & Orange Juice
with Raspberry Syrup*

Pink Pleasure

€13.00

*Gordons Pink Gin, Triple Sec, Fresh Lemon Juice, Egg White,
Cranberry & Pineapple Juice (6)*

The Sharing Menu

Available Every Thursday & Sunday

● **Wild Mushroom Arancini** ●

*Risotto balls filled with Gruyere & Irish Brie Cheese,
drizzled with a Truffle & Basil Pesto (1, wheat)(6)(13)(7)*

● **Burger Shot Sensation** ●

*Three Mini Beef Patties each topped with House
Relishes & Cheeses (1, wheat)(6)(7)(4)(5)(13)*

● **Hoi-Sin Duck Tacos** ●

*Slow cooked Duck in a Soft Tortilla topped with Spring Onion
& Cos Lettuce (1, wheat)(12)(8)*

● **McGeough's Style Potatoes** ●

*Sauté Baby Potatoes tossed in Spanish Chorizo, Red Onion
& Parmesan Cheese (7)*

● **Hot & Spicy Chicken Wings** ●

*Tossed in our Homemade Hot Sauce, served with a
Cashel Blue Cheese Dip (1, wheat)(4)(6)(7)*

● **Chicken & Chorizo Croquettes** ●

With a Black Garlic Aioli (1, wheat)(6)(13)(7)

● **Pan-Fried Halloumi** ●

With Cashews & Green Beans in our homemade Garlic & Chilli Oil (7)(3, cashews)

● **Red Thai Curry Chicken Skewers** ●

With a Cool Tzatziki Dressing (10)(7)

Any 3 for €29.95

