Blũ.
Beach Club

TAPAS & WINE

**A glass of house wine, red or white,
is included with every dish.**

MEDITERRANEAN SEAFOOD SOUP

€14.50

A delicious combination of fresh prawns, mussels, calamari and fish, simmered in a rich tomato broth with garlic, olive oil and Mediterranean herbs, finished with fresh parsley and lemon.

BBQ CHICKEN THIGHS

€16.50

Juicy, boneless chicken thighs marinated with smoked paprika, garlic, herbs and a touch of honey, then grilled over charcoal for a beautifully caramelised, smoky finish. Served with smoky honey BBQ sauce.

MIXED TRIO OF SAUSAGES

€15.50

A selection of premium sausages, grilled until golden and lightly charred, offering a delicious mix of herbs, spices and rich, savoury flavours. Served with wholegrain mustard and honey sauce.

GRILLED BEEF FLAP STEAK

€33.50

Tender, flavourful cuts of beef flap steak, simply seasoned and grilled over high heat for a smoky crust and a juicy, succulent centre. Sliced to showcase their natural

**A discretionary 9.5% service charge will be added to your final bill.
This charge is distributed directly to the team.**

ALLERGIES & INTOLERANCES: Kindly note that our kitchen handles Allergens such as Gluten, Soya, Eggs, Milk, Fish, Crustaceans, Molluscs, Sulphites, Sesame, Celery, Mustard, Peanuts, Lupin, Tree Nuts.

Please notify your server of your allergies so that we take extra care when preparing your meal.

TAPAS & WINE

COD FISH & CHIPS

€21.50

Beer-battered cod served with coleslaw, French fries, tartare sauce and a lemon wedge.

GRILLED PRAWNS

€21.50

Plump prawns marinated with garlic, lemon, olive oil and fresh herbs, then flame-grilled for a lightly charred exterior and a juicy, aromatic finish. Served with spicy garlic and lemon aioli.

ULTIMATE MEAT PLATTER

€60.50

A mouth-watering feast featuring juicy grilled chicken thighs, succulent garlic-marinated prawns, tender slow-cooked beef short ribs and locally sourced pork sausages. Served with golden roasted potatoes infused with fresh rosemary and thyme, grilled corn on the cob, chargrilled tomatoes and tangy homemade pickled red onions. Accompanied by a rich, creamy pepper sauce and mushroom sauce.

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