Lively World Tapas

Las Rada is not a typical Spanish tapas bar Rather, we are using the Tapas concept of sharing Small plates! Tapas are not a particular kind of food; they represent a style of eating. To eat Tapas Style' is to eat by whim, free from rules & schedules. It is meant for those who wish to enjoy life!!

Nibbles

House Marinated Olives	€4.50
Smokehouse Almonds	€3.50
Toasted Sourdough	€1.50
Rustic Bread and Tapenade	€4.00
Serrano Ham, Smoked Rapesee	d Oil,
Caper Berries	€5.50
Chicken Liver Pate g, sd	€7
Fishy	
SEABASS f, se, g	€7.2
Coriander & parsley crumbed with As	ian style dip
CALAMARI g, f	€7.2
Salt n' herb rings with roasted garlic	& citrus
Мауо	
*PIL PIL PRAWNS c,d,g	€7.2
5	
Prawns cooked in Pil Pil Butter	
-	
Prawns cooked in Pil Pil Butter	€7.5
Prawns cooked in Pil Pil Butter <i>Veggie</i>	
Prawns cooked in Pil Pil Butter <i>Veggie</i> BRIE TART g,w,m,e,	
Prawns cooked in Pil Pil Butter <i>Veggie</i> BRIE TART g,w,m,e, confit white Onion, Apple and Beetroo	ot Jam €6.5
Prawns cooked in Pil Pil Butter Veggie BRIE TART g,w,m,e, confit white Onion, Apple and Beetroo *RAGU – vegan	ot Jam €6.5
Prawns cooked in Pil Pil Butter Veggie BRIE TART g,w,m,e, confit white Onion, Apple and Beetroo *RAGU – vegan Seasonal Veg, chickpeas, roasted toma	ot Jam €6.5
Prawns cooked in Pil Pil Butter Veggie BRIE TART g,w,m,e, confit white Onion, Apple and Beetroo *RAGU – vegan Seasonal Veg, chickpeas, roasted toma herbs	ot Jam €6.5 ito, garden €5.5
Prawns cooked in Pil Pil Butter Veggie BRIE TART g,w,m,e, confit white Onion, Apple and Beetroo *RAGU – vegan Seasonal Veg, chickpeas, roasted toma herbs *SALAD sd, n	ot Jam €6.5 ito, garden €5.5
Prawns cooked in Pil Pil Butter Veggie BRIE TART g,w,m,e, confit white Onion, Apple and Beetroo *RAGU – vegan Seasonal Veg, chickpeas, roasted toma herbs *SALAD sd, n baby leaf, tomato, basil, balsamic & to	ot Jam €6.5 ito, garden €5.5
Prawns cooked in Pil Pil Butter Veggie BRIE TART g,w,m,e, confit white Onion, Apple and Beetroo *RAGU – vegan Seasonal Veg, chickpeas, roasted toma herbs *SALAD sd, n baby leaf, tomato, basil, balsamic & to almonds	ot Jam €6.5 ato, garden €5.5 pasted €5.5
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Prawns cooked in Pil Pil Butter Veggie BRIE TART g,w,m,e, confit white Onion, Apple and Beetroo *RAGU – vegan Seasonal Veg, chickpeas, roasted toma herbs *SALAD sd, n baby leaf, tomato, basil, balsamic & to almonds *BRUSCHETTA sd, g Tomato & fresh basil pesto served on a	ot Jam €6.5 ato, garden €5.5 pasted €5.5

*SWEET POTATO

€6

fries with parmesan cheese & truffle mayo dip

*GOATS CHEESE sd, n €6.5

grilled with honey & thyme served with mixed leaves, tomato, basil & toasted almonds

Meaty

*PINCHO	g,m,sd		€6.9	
Black Pudding, Goat	s Cheese, F	Red Onio	on and	
Balsamic Jam				
*PARMA ROLLS	g,d		€6.9	
Grilled brie & sundri	ed tomato	wrapp	ed in Pa	irma
on toasted bread				
*FLAT IRON STE	AK			
Pepper, chilli cacao j	am with b	urnt sh	allots	
TACO w,e,s se,g			€8	
Korean BBQ Pork Ta	ico smoked	l Peppei	r Mayo,	
kimichi				
*BEEF CHEEKS	sd, c		€8	
8 hour slow cooked s	erved with	n beetro	ot & ap	ple
chutney & béarnaise	sauce			
*CHORIZO CASS	OULET	sd	€6.9	
seasonal veg, garlic	& Rioja			
*MEXICAN CHICI	KEN			€7
Mexican style with fr	resh leaves	& guac	amole	
*NACHOS c				€7.2
Chilli beef, tomato &	mozzarell	a oven	baked n	acho
chips				
*MEATBALLS	c,sd,mu			€7.2
Italian style beef & p	ork in chu	nky ricl	h tomat	0
sauce				
	_			
Please note that our	-		-	
not all at the same time• On Friday & Saturday Night, at busy times, it can take 30 mins or more				
for your tapas to arri				
on the first round ord	-		-	•

BOARDS to share (or not!)

Cheeseboard	€10
w 3 cheeses, crackers, grapes & house reli	sh
Cheeseboard	
€20	
with 2 glasses of port or dessert wine	

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Nibbles

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Serrano Ham, Smoked Rapeseed Oil,			
Caper Berries	€5.50		
Chicken Liver Pate g, sd	€7		

Fishy

SEABASS	f, se, g	€7.2
Coriander & pa	arsley crum	bed with Asian style dip
CALAMARI	g, f	€7.2
Salt n' herb rin	.gs with rod	asted garlic & citrus
Mayo		
*PIL PIL PR	AWNS c,d	,g €7.2
Prawns cooked	in Pil Pil E	Butter
11. 1.		

Veggie

BRIE TART g,w,m,e, €7.5 confit white Onion, Apple and Beetroot Jam *RAGU - vegan €6.5 Seasonal Veg, chickpeas, roasted tomato, garden herbs

*SALAD sd, n €5.5

baby leaf, tomato, basil, balsamic & toasted almonds

*BRUSCHETTA sd, g €5.5

Tomato & fresh basil pesto served on toasted focaccia bread

*PATATAS BRAVAS g,d €5.5

served with sweet & smoky paprika dip

***SWEET POTATO**

€6

fries with parmesan cheese & truffle mayo dip

*GOATS CHEESE sd, n €6.5

grilled with honey & thyme served with mixed leaves, tomato, basil & toasted almonds

Meatu

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*PINCHO	g,m,sd	ŧ	26.90
Black Pudding, Goats	Black Pudding, Goats Cheese, Red Onion and		
Balsamic Jam			
*PARMA ROLLS	g,d	4	E6.9
Grilled brie & sundrie	d tomato	wrapped	l in Parma
on toasted bread			
*FLAT IRON STEA	١K		
Pepper, chilli cacao ja	m with b	urnt shal	lots
TACO w,e,s se,g			€8
Korean BBQ Pork Tac	o smoked	d Pepper	Mayo,
kimichi			
*BEEF CHEEKS	sd, c	ŧ	88
8 hour slow cooked se	rved with	h beetroo	t & apple
chutney & béarnaise s	sauce		
*CHORIZO CASSO	JULET	sd 🗧	E6.9
seasonal veg, garlic &	c Rioja		
*MEXICAN CHICK	.EN		€7
Mexican style with fre	sh leaves	& guacai	nole
*NACHOS c			€7.2
Chilli beef, tomato &	mozzarel	la oven bo	aked nacho
chips			
*MEATBALLS	c,sd,mu		€7.2
Italian style beef & po	ork in chu	inky rich	tomato
sauce			

Please note that our Tapas arrive as they are cooked, not all at the same time.... On Friday & Saturday Night, at busy times, it can take 30 mins or more for your tapas to arrive. Try to order all your tapas on the first round order…

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