



PAELLA BAR & CO.

32 PEARSE ST, DUBLIN 2

MEAT TAPAS

Selection of Spanish Meat tapas



HAM CROQUETAS (1,3,7)	€5.00
Crispy Spanish Ham croquetas in a creamy béchamel sauce	
CHICKEN CROQUETAS (1,3,7)	€5.00
Crispy Spanish Chicken croquetas in a creamy béchamel sauce	
ALBÓNDIGAS (1)	€8.00
Meatballs in our rich house tomato sauce	
HUEVOS ROTOS (1,3)	€8.00
Spanish fried egg and potato dish served with chorizo	
CANELONES DE POLLO (1,7)	€10.00
Chicken cannelloni	
ALITAS AL AJILLO (12)	€8.00
Garlic chicken wings	
POLLO A LA CERVEZA (1,12)	€8.00
Chicken in beer sauce	
CHORIZO A LA SIDRA (12)	€8.00
Fresh chorizo sausage with peppers in an apple cider sauce	
BOMBA (1,3)	€8.00
Breaded potato and minced beef with brava and alioli sauce	
CHISTORRA (7)	€9.00
Cured pork sausage seasoned with paprika, garlic and salt	
CERDO A LA MADRILEÑA	€10.00
Slow braised pork Madrid-style with garlic, paprika, fresh herbs and olive oil	
CARRILLERA DE TERNERA (12)	€13.00
Slow braised beef cheek cooked in red wine sauce	
SPANISH STEW	€8.00
Spanish beef stew with vegetables and potatoes	
LENTILS STEW	€7.00
Spanish lentils stew with vegetables	
FABADA	€8.00
Asturias style white bean stew	
PAELLA TRADICIONAL	€7.00
Chicken, pork, green beans, peppers	
PAELLA MIXTA (1,2,14)	€7.50
Traditional and marinera mix	
OUR STEAK - RIBEYE	€17.00
ROAST PORK	€16.00
With mash potato, aubergine and courgette	

SEAFOOD TAPAS

Selection of Spanish Seafood tapas



GAMBAS AL AJILLO (2,12)	€12.00
Prawns with olive oil, garlic and parsley	
GAMBAS REBOZADAS (2)	€12.00
Deep fried prawns in batter served with alioli sauce	
CALAMARES A LA ROMANA (1,3,14)	€8.00
Deep fried squid in beer sauce	
MEJILLONES AL LIMÓN (14)	€10.00
Fresh Mussels in lemon sauce	
LANGOSTINOS PLANCHA (2)	€15.00
Grilled fresh jumbo prawns	
PULPO A LA GALLEGA (14)	€15.00
Octopus Galician style with our house potato, paprika and olive oil	
SEPIA (14)	€9.00
Pan-grilled lemon, garlic and herb flavoured cuttlefish	
PAELLA MARINERA (1,2,14)	€8.00
Prawns, squid, mussels, green beans and peppers	
FIDEUÁ (1,2,14)	€8.00
Spanish style noodles served with prawns, squid and mussels	
COD PIL PIL STYLE (*)	€17.00
SALMON SWEET CHILLI (*)	€17.00
CATCH OF THE DAY (*)	€17.00
(*) Served with patatas a lo pobre	

VEGETARIAN TAPAS

Selection of Spanish Vegetarian tapas



ENSALADILLA (3,4)	€7.50
Spanish potato salad	
PATATAS BRAVAS (1,7)	€5.00
With brava and alioli sauce	
REVUELTO DE SETAS (3)	€8.00
Scrambled eggs & wild mushrooms	
ESCALIVADA	€6.50
Roast aubergines, tomatoes, peppers & onions	
SPANISH OMELETTE (3)	€7.00
Potatoes & onion	
CANELONES VEGETARIANOS (1,7) (V)	€9.00
Vegetarian cannelloni	
PAELLA DE VERDURA	€6.00
Courgettes, green beans & mixed peppers	



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PAELLAS

Spanish rice infused with paprika & saffron



TRADICIONAL

Chicken, pork, green beans, peppers

€13.00

MARINERA (1,2,14)

Prawns, squid, mussels, green beans & peppers

€15.00

FIDEUÁ (1,2,14)

Spanish style noodles served with prawns, squid and mussels

€15.00

MIXTA (1,2,14)

Mix of tradicional and marinera

€12.00

VERDURA (V)

Courgettes, green beans & mixed peppers

€12.00

SALADS

Healthy vegetarian salads



GOATS CHEESE (7,8)

Mixed lettuce with walnuts, cherry tomatoes, caramelized onion and goat's cheese

€12.00

MEDITERRANEAN (4)

Mixed lettuce with tomatoes, cucumber, onion, carrot, tuna and olives.

€12.00

BOARDS

Spanish meat and cheese boards



JAMÓN IBÉRICO DE BELLOTA JABUGO (1) €25.00

JAMÓN IBÉRICO DE CEBO (1) €23.00

JAMÓN IBÉRICO DE CEBO (1)
- 1/2 PORTION €13.00

JAMÓN SERRANO (1) €15.00

JAMÓN SERRANO (1) - 1/2 PORTION €8.00

MANCHEGO CHEESE (7) €15.00

MANCHEGO CHEESE (7) - 1/2 PORTION €9.00

DESSERTS

Daily homemade pastries and cakes



CREMA CATALANA (1,3,7) €4.50

Crème Brûlée

ARROZ CON LECHE (7) €4.50

Rice Pudding

CHURROS CON CHOCOLATE (1,7) €6.00

CHEESECAKE (1,3,7) €5.50

ALMOND CAKE (8) €5.50

POLENTA CAKE (8) €5.50

NUTELLA CAKE (1,8) €5.50

APPLE CAKE (1) €5.50

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• DRINKS MENU •

WINES

RED

Viñalón (La Mancha)		€19.00
Señorío de los Llanos (La Mancha)	€6.00	€23.00
Pinna Fidellis (Ribera del Duero)		€29.00
Finca Resalso (Ribera del Duero)	€8.00	€29.00
Prado de Rey (Ribera del Duero)	€8.00	€29.00
Muga Crianza (Rioja)	€9.50	€49.50
Ramón Bilbao Crianza (Rioja)		€31.00
Marqués de Cáceres Crianza (Rioja)	€8.00	€29.00
Enate Tapas (Somontano)	€7.00	€26.00
Castillo de la Peña Gran Reserva (Campo de Borja)	€7.00	€26.00

WHITE

Veliterra (Rueda, Verdejo)	€6.00	€19.00
Viñasol (Cataluña)	€6.50	€25.00
Marqués de Cáceres (Rioja)	€7.00	€27.00
Frailes Do Mar (Albariño)	€8.00	€29.00
Paloma de Plata (Albariño)	€8.50	€31.00
Peñuela (Moscatel, sweet)	€7.00	€26.00

SOFT DRINKS

Coke 500ml	€3.00
Coke Diet 500ml	€3.00
Coke zero 500ml	€3.00
Sprite Sugar Free 500ml	€3.00
Fanta bottle 500ml	€3.00
River Rock Sparkling	€1.60
River Rock Still	€1.60
Fruit Apple Juice 330ml	€3.00

BEERS

Heineken	€6.00
Estrella Galicia	€5.50
Estrella 0.0	€5.00
Estrella Reserva 1906	€6.00
Bulmers Original	€5.50

SPECIAL DRINKS

Bonaval (Cava)	€32.00
Marqués de Riscal (Rioja Rosé)	€27.00
Sangría	€5.00 €15.00