

– DESSERTS –

Gluten Free Chocolate Brownie 9,50€

Vanilla Ice Cream, Cream, Chocolate Sauce
3,6,7

Old Fashioned Apple Crumble 9 €

Freshly Whipped Cream, House Custard, Ice cream
1A,3,7

Eton Mess House Style 9 €

Homemade Meringues, Assortment of Summer Berries
3,7

Christian's Hot Cookie Skillet 12 €

Vanilla Ice-cream & Caramel Sauce (15min of preparation time)
1A,3,6,7

Assortment of Ice Cream 9 €

7

Cookies and Ice Cream 9 €

1A,3,6,7

ASKS THE WAITERS FOR THE DAY SELECTION OF DESSERTS

ALLERGEN LIST : 1 Cereals Containing Gluten, A Wheat, B Oatmeal, C Barley, D Rusk,
2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard,
11 Sesame Seeds, 12 Sulphur Dioxide & Sulphates, 13 Lupin, 14 Molluscs

CLIFF HOUSE

TAPAS & DRINKS



EVERY TUESDAY & WEDNESDAY

DRINKS AND TAPAS



– COCKTAILS –



spicy margarita 13€

Tequila, cointreau, lime juice, jalapeños, Tabasco, sugar syrup



piña colada 14€

Rhum, Malibu, coconut milk, pineapple juice



strawberry mojito 13€

Rhum, sugar, lime, mint leaf, strawberry puree, soda water



agua de Valencia 14€

Prosecco, vodka, gin, orange juice, sugar syrup

– FRESH DRINKS –

INSTEAD OF SANGRIA, TRY

tinto de verano 12€



House red wine, fanta lemon, fresh lemon



kalimotxo 12€

House red wine, Coke, fresh lemon

– SIDE ORDERS – 5€

Seasonal salad - Portion of chips - Garlic Ciabatta 1A,7

– BOARDS –

The Garden Board (V) 14€

A Mediterranean vegetarian selection featuring smooth traditional hummus, rich black olive tapenade, and marinated Spanish olives. Served with tender confited artichoke hearts, seasoned piquillo peppers, and crispy falafel, accompanied by traditional regañas and artisan crackers. 1A,6,11

The Iberian Board 16€

Our signature cured meat selection. Features premium Jamón Serrano, traditional chorizo, salchichón and authentic Spanish fuet. Paired with traditional hummus, black olive tapenade, marinated olives, traditional regañas, and artisan crackers. 1A,7,8

The Artisan Cheese Board 12€

A curated selection celebrating the best of Spain and Ireland. Featuring aged Spanish Manchego, mature Irish Cheddar, and traditional Asturian blue cheese. 1A,7,8
Served with traditional quince jelly (membrillo), grapes, walnuts, and crackers.

– HOT TAPAS –

Patatas Bravas 6€

Crispy golden potato cubes topped with our homemade garlic aioli and a spicy smoked paprika tomato sauce. 12

Homemade Croquetas x3 8€

Our chef's daily selection of traditional, crispy Spanish croquettes, handmade in-house and served golden brown. 1A,3,7

– SANDWICHES – 10€

Toasted special sandwich 1A,7

Sourdough Bread, layered with ham, melted cheese, tomato and red onion

Chicken caesar wrap 1A,3,4,7

Classic Caesar salad wrapped in a flour tortilla, romaine lettuce, Caesar dressing, parmesan shavings chicken and crispy bacon.

Toasted ciabatta 1A,7

Pancetta, Brie, Rocket, Caramelised Onion, Roasted Red Pepper Tapenade