

CONDITIONS

GENERAL CONDITIONS OF THE RESERVATION

- Different menus cannot be combined in the same group.
- If you wish to modify any dish, let us know in advance so we can evaluate the proposal.
- Allergies/Intolerances: Within a normal operating environment, it is not possible to guarantee that ingredients and dishes are 100% free of cross contamination.
- Dinner numbers may be changed up to 24 hours before the reserved appointment. Any changes made thereafter, the full amount of the reserved places must be paid.
- Confirmation of the reservation, 50% of the amount will be requested in advance. It can be paid directly to the premises, by credit card or bank transfer. The amount will be subtracted from the final bill. The entire bill must be paid at the end of the meal.
- If the amount is not received as confirmation, Flaherty's reserves the right to not accept the reservation.
- In case of total exclusivity of the place, the full amount of the invoice must be paid in advance.
- For more than 25 people we have a Private Room, request of a minimum spend of € 15 per person.
- I.V.A. included



Private Room "Courtyard"



Private Room "Courtyard"

[CLICK HERE TO TAKE A TOUR](#)





BOTTOMLESS BRUNCH



Bottomless Brunch is an event for you to gather with your best friends or family.
Two hours of unlimited cava, one of our delicious dishes and a cocktail of your choice!

1. PRE BOOK YOUR BRUNCH

2. CHOOSE YOUR DISH

MINI BREAKFAST / MINI VEGAN

A fried egg, rasher of Irish bacon, an Irish sausage, hash brown and baked beans. Served with buttered toast.
Baked beans, grilled tofu, grilled tomato, breaded mushrooms, two vegan sausages, hash brown and toast.

MUFFIN SANDWICH

Fried buttermilk chicken burger, Cheese, Lettuce and Tomato, Hot Honey Sauce.
OR
Grilled soya burger, topped with guacamole, lettuce and tomato, Hot Honey Sauce.

SWEET BREAKFAST.

3 Pancakes topped with Mix Fruit, cream and Strawberry / Chocolate / Caramel Sirope (1)

EGGS BENEDICT

Two poached eggs on toasted muffin, honey roasted ham and topped with Hollandaise sauce.
Served with roasted potatoes and dressed green leaves.
Add Crispy Bacon +2.50€ or Halloumi +3.00€ or Pulled Pork +3.50€

AVOCADO TOAST **veggie**

Toasted white tin loaf bread loaded with smashed avocado and topped and with cherry tomato and walnuts.
Add crispy bacon or Poached Egg +2.50€

THREE EGG OMELETTE

Choose 2 ingredients: Cheddar cheese, ham, spinach, mushrooms, crispy bacon, caramelized onions, pulled pork or halloumi.
Served with roasted potatoes and dressed green leaves

3. CHOOSE YOUR COCKTAIL OR MOCKTAIL

Aperol Spritz
Bloody Mary
Tequila Sunrise

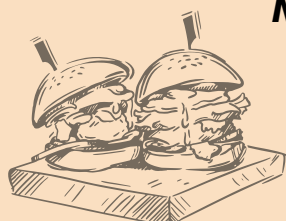
Martini Florale Spritz (no alc.)
Martini Vibrante Spritz (no alc.)
Mocktail Piña (no alc.)

35€

BOTTOMLESS BRUNCH

MENU 1

PICA - PICA
LIGHT BITES FOR SHARING
15 PEOPLE MINIMUM



Meat skewers with lettuce, tomato and cheese.

•
Classic Nachos

•
Iberian Ham "Montaditos"

•
Tomato, Mozzarella and Basil Bruschetta

•
Vegetable Gyozas

•
Mozzarella sticks

•
Chicken Wings

•
Vegetarian Quesadillas

1 small Amstel , wine Red or White or soft drink

23 €



PICA-PICA MENU

MENU 2

BURGER LOVERS

STARTERS FOR SHARING

Caesar Salad

•

Chicken wings with BBQ sauce

•

Vegetarian Quesadillas

BURGER TO CHOOSE

Classic Cheese

Beef burger topped with melted Irish cheddar cheese, tomato, tender leaf lettuce and grilled onions.

•

Rugger

Beef burger topped with melted mozzarella cheese, crispy bacon, fresh spinach, tomato and caramelised onion. Served with homemade chips and onion rings

•

Grilled Chicken

Flame grilled chicken breast with Cheddar cheese, crispy bacon, tomato, lettuce and onion
Served with homemade chips and onion rings

•

Vegetarian

Bean burger topped with mozzarella, lettuce, guacamole and Mexican salsa
Served with homemade chips and onion rings

1 small Amstel , wine Red or White or soft drink

21 €

BURGER LOVERS MENU

MENU 3

10 PEOPLE MINIMUM

2 MOZZARELLA STICKS / 2 VEGETABLE GYOZAS

250 GR ANGUS RUMP STEAK

Flame grilled to your liking and served with homemade thick cut chips and onion rings.

1 small Amstel , wine Red or White or soft drink



25 €

ANGUS MENU

MENU 4

15 PEOPLE MINIMUM

Complimentary glass of Cava
Camembert bites with tomato jam

STARTERS TO CHOOSE

Salmon tartare on a bed of avocado

Avocado and Halloumi

Cream of Pumpkin, potato and leek

MAIN TO CHOOSE

Lamb Knuckle

Served with creamy potato purée and gravy

300 Gram Sirloin Steak

Served with Baby potatoes and Mushrooms cream.

Mushroom Risotto

DESSERTS TO CHOOSE

Cheesecake with a red berries filling

Triple Chocolate Brownie with Hot Chocolate Sauce

DRINKS

Bottle of White wine*

Bottle of Red wine*

1 glass of Baileys, Frangelico or Whiskey Jameson

*1 bottle of wine every 3 people

40 €

MENU 5



MENU 5

**HAPPY BIRTHDAY!
FREE BIRTHDAY MENU FOR THE
BIRTHDAY PERSON!!
10 PEOPLE MINIMUM**

STARTERS TO SHARE

Vegetable Gyozas

Flaherty's Classic Nachos

Onion rings

Quesadillas

MAIN TO CHOOSE

Oven Baked Beef Lasagna

Homemade recipe. Served with garlic bread.

Avocado and Halloumi Salad

Mixed green leaves and fresh spinach, cucumber, avocado, sun dried tomatoes, red onion, chickpeas and sunflower seeds, topped with grilled halloumi cheese and a pesto dressing

Fish and Chips

Homemade classic recipe of lightly battered cod served with extra thick cut chips, mushy peas and our own tartare sauce

Baby Back Ribs

500 grams of fall-off-the bone pork ribs smothered in barbecue sauce
Served with homemade chips

1 small Amstel , wine Red or White or soft drink

Kamikaze shot (Vodka, Triple sec and lime cordial)

31 €

BIRTHDAY MENU!!