

DEVINE'S
MAIN MENU



Please kindly inform us of any food allergies
or special dietary needs.

I.V.A. Included

Starters

BREAD AND ALIOLI	2.50€
SOUP OF THE DAY Served with bread & butter.	7.50€
CHICKEN LIVER PÂTÉ Delicious chicken liver pâté served with bruschetta toast and Red Onion marmalade.	8.50€
PRAWN PIL PIL 🍷 Succulent prawns sizzling in garlic and chilli infused oil served with bread.	11.50€
CHORIZO PIL PIL 🍷 Spicy Chorizo sizzling in garlic and chilli infused oil served with bread.	9.50€
HUMMUS Hummus served with warm pitta bread and crudités.	8.00€
CHICKEN CAESAR SALAD Our twist on a classic chicken caesar salad	9.50€ / 13.50€
PANKO FISH GOUJONS Served with a lime mayonnaise	9.95€
PANKO CALAMARI Served with Aioli	9.95€
PANKO CAMEMBERT Served with roasted red pepper and chilli jam	9.95€
PIRI PIRI CHICKEN Served with piri piri mayonnaise and bread	9.95€
HALLOUMI FRIES Served with sweet chilli dip	9.95€

Side Dishes

CHIPS	3.50€	SEASONAL VEGETABLES	3.95€
CAESAR SIDE SALAD	5.95€	TORTILLA WRAP	0.50€
COLESLAW	3.00€	PITTA BREAD	2.50€



Main Dishes

SIRLOIN STEAK ON THE STONE 22.50€

28 Day Dry Aged Premium Sirloin Steak sliced and ready for you to cook at your table on a hot stone with rosemary and Maldon Sea Salt served with chips and vegetables.

SIRLOIN STEAK 22.50€

28 Day Dry Aged Premium Sirloin served with rosemary, chips and vegetables.

SAUCES 3.00€

Peppercorn | Cream White Wine and Herb | Bacon, Sage and Onion Gravy

LIVER AND PANCETTA 16.00€

Lambs liver & smoked pancetta with onion & sage gravy served with onion mash.

TANDOORI CHICKEN KEBAB 🍴 16.00€

Tandoori Chicken breast served with fragrant rice, mango chutney & papadum.

CHEESE & BACON BURGER 14.50€

Homemade prime beef burger, cheese, bacon, salad and aioli served on a toasted bun with chips and coleslaw

SEA BREAM FILLETS 18.95€

With a lemon and butter sauce and served with a fondant potato

SALMON 18.95€

Fillet of salmon with white wine, cream and parsley sauce served with Philadelphia mash.

BBQ RIBS

Choose our famous slow cooked ribs with Hickory Smoked BBQ Sauce
Served with chips and coleslaw.

FULL RACK 16.50€

½ RACK 13.50€

FAJITAS 🍴

Mexican style served sizzling to your table, with 4 flour tortillas, cheese, sour cream, guacamole and spicy tomato salsa. Choose from:

CHICKEN 16.50€

VEGETABLE 13.95€

STIR FRY

Cooked in the Wok with garlic, ginger and teriyaki sauce served with fragrant rice. Choose from:

CHICKEN 16.50€

VEGETABLE 13.95€

THAI GREEN CURRY 🍴

Served with fragrant rice. Choose from:

CHICKEN 16.50€

VEGETABLE 13.95€



Dessert

BAILEYS CHEESECAKE

Served with chocolate sand and a shot of baileys.

7.00€

CHOCOLATE BROWNIE

Homemade brownie served with ice cream and hot chocolate sauce.

6.50€

KEY LIME PIE

Homemade zesty American classic

6.50€

LEMON SORBET & CAVA

7.00€

ICE CREAM WITH HOT CHOCOLATE SAUCE

6.50€

VEGAN ICE CREAM

6.50€

MANCHEGO CHEESE

Served with crackers and red onion marmalade

10.95€



Wine List

Wine by the glass:

HOUSE	4.00€
LARGE GLASS OF HOUSE	5.50€
RIOJA: WHITE, RED, ROSE	4.50€
MININI PINOT GRIGIO: WHITE OR BLUSH	6.00€
HILL & DALE SAUVIGNON BLANC	6.00€
CAVA JAUME SERRA BRUT NATURE, BENJAMINE	6.00€

White Wine

HOUSE WINE	15.50€
NOEMUS BLANCO (RIOJA) A nice smooth slightly fruity organic young wine. Crispy, fresh and medium tasting.	17.00€
FLOR INNATA VERDEJO (D.O RUEDA) A lovely dryish young wine, crisp citric notes blend with white stone fruit taste.	17.00€
MININI PINOT GRIGIO (ITALY) A light refreshing crisp Italian white wine, with a well balanced after taste.	20.00€
ANTARES SAUVIGNON BLANC (CHILE) A delicious, grassy wine, full of asparagus and gooseberry taste.	20.00€
EMBAUCADOR MAÑA CHARDONNAY (SPAIN) Floral and fruit aromas. Smooth and light	20.00€

Rose Wine

HOUSE WINE	15.50€
NOEMUS ROSADO (RIOJA) An organically produced, light dry fresh and fruity wine, full of strawberry and raspberry taste.	17.00€
MININI PINOT GRIGIO BLUSH (ITALY) Light rose in colour, fruity and flowery, dry and round taste, with a well balanced after taste.	20.50€



Red Wine

HOUSE WINE	15.50€
NOEMUS ORGANIC (RIOJA) Very pleasant and easy to drink. This well rounded fruity young wine has been produced organically.	17.00€
GUELBENZU MERLOT / SHIRAZ (D.O. RIBERA DEL QUILES) A cherry red wine with a great aroma, notes of ripe black fruit and a floral and spicy background.	23.00€
MAGISTER BIBENDI CRIANZA (RIOJA) Ripe fruit, soft tannins with smoky influences are to be found in this wine.	25.00€
VIÑA RODALO ROBLE (D.O. RIBERA DEL DUERO) Smooth and lightly wooded wine with lots of ripe fruit taste and a hint of spice.	25.00€

Sparkling Wines & Champagne

BRUT DIBON CAVA	22.00€
BRUT MARRUGAT ROSADO CAVA	24.00€
MININI PROSECCO	24.00€
CHAMPAGNE DUMANGUIN EXTRA BRUT 1ER CRU	60.00€



Drinks Menu

Beers and Ciders

DRAUGHT ESTRELLA GALICIA	2.00€ / 3.50€
ESTRELLA GALICIA 1906 RED	3.50€
ESTRELLA GALICIA 1906 BLACK	3.50€
ESTRELLA GALICIA 1906 IRISH RED ALE	3.50€
BREWDOG PUNK IPA	4.50€
MAGNERS	5.00€

Sangria

RED SANGRIA	
LARGE JUG	14.50€
SMALL JUG	8.00€
WHITE SANGRIA	
LARGE JUG	16.50€
SMALL JUG	9.00€

Non-Alcoholic

SOFT DRINKS

Coca Cola, Coca Cola Light, Sprite, Fanta Orange, Fanta Lemon, Tonic Water, Slimline Tonic, Ginger Ale, Soda Water.

1.50€

WATER

Still or sparkling.

2.50€

FRUIT JUICE

Orange, Apple, Pineapple, Cranberry.

2.50€

Spirits

TINTO DE VERANO	5.00€	SAMBUCA	5.50€
PORT	4.00€	JACK DANIELS	6.50€
SHERRY	4.00€	BAILEYS	6.50€
MARTINI	5.50€	SOUTHERN COMFORT	5.50€
SMIRNOFF	5.50€	TIA MARIA	6.50€
BACARDI	5.50€	GLENFIDDICH	7.00€
CAPTAIN MORGAN'S	5.50€	DISARONNO	5.50€
LARIOS	5.50€	COINTREAU	7.00€
MALIBU	5.50€	SOBERANO	5.50€
GORDON'S	5.50€	KAHLUA	6.00€
CACIQUE	5.50€	103	5.50€
BOMBAY SAPPHIRE	5.50€	FRANGELICO	7.00€
LARIOS STRAWBERRY	5.50€	COURVOISIER	7.00€
HENDRICKS	8.00€	CRÈME DE MENTHE	6.50€
ARCHERS	5.50€	CARLOS I	9.00€
BALLENTINES	5.50€	HENNESSEY	9.00€
43	5.50€	MIXERS	1.50€
TEQUILA	5.50€		
JAMESON'S	6.50€		

