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# COCKTAILS

**MILLENNIUM TWIST** 13.95  
Vodka, Aperol, orange juice, strawberry pulp, Cava

**YATE PRINCESS** 13.95  
Gin Bombay bramble, elderflower cordial, crème de more, pineapple juice, lemon juice, fresh blackberry

**HUBBA BUBBA** 13.95  
Vodka bubblegum, strawberry pulp, lemon juice, cherry bitter, soda

**WHO'S COCO WHO** 13.95  
Morgan spiced rum, Amaretto Disaronno, passion fruit and coconut pulp, angostura bitter, cream topping

**MANGOLYCHEE** 13.95  
Tequila Gold, passion fruit and mango pulp, lytchee cordial, lemon juice, fresh raspberry

**J&S LAZY AFTERNOON** 13.95  
Havana 3, coconut mangaroca, rhubarb cordial, passion fruit pulp, pineapple juice, lemon juice, fresh strawberry

**JACKS SMOKE MULE** 13.95  
Mezcal, bourbon whiskey, ginger cordial, lemon juice, orange bitter, ginger beer top

**MADAM BUBBLEGUM** 13.95  
Amaretto Disaronno, Vodka, raspberry puree, fresh raspberry, cranberry juice, cream topping

**BUFFALO BILL** 13.95  
Bourbon whiskey, Martini ambrato, cucumber cordial, fresh mint, lemon juice, egg white, angostura bitter

**JACKS RASPBERRY DAIQUIRI** 13.95  
White rum, raspberry pulp, lemon juice, grapefruit bitter

## NON ALCOHOLIC COCKTAILS

**VIRIGIN COLADA** 12.00  
Pineapple juice, coconut pulp, fresh pineapple, cream

**FINAL OVERTAKING** 12.00  
Mango, blood orange pulp, pineapple and lemón juice

**NOJITO** 12.00  
Fresh lime, apple juice, sugar, fresh mint




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# BEERS

**SAN MIGUEL**  
• Medium draft 5.25  
• 0.0% Alcohol-Bottle 5.25  
• Gluten free-Bottle 5.25

**BUDWEISER**  
• Medium draft 5.50  
• Bottle 5.50

**CORONITA** Bottle 5.75  
**HEINEKEN** Bottle 5.75  
**MAGNERS** Bottle 5.75

# STARTERS

**SMOKED WINGS (S) (GF) 10.95**

Slow smoked and crispy fried chicken wings with Jacks' lime and chilli Buffalo glaze, blue cheese dip

**SPICY NEW ORLEANS PRAWNS (S) (GF) 15.50**

Pil Pil style with lime and spicy butter

**PORK TACOS (S) 12.75**

Marinated and shredded pork with chipotle sauce and pickled red onions

**MAGIC CORN "RIBS" (GF) (V) 14.00**

Jacks Magic Dust

**ROASTED RED PEPPER HUMMUS (VE) 9.95**

Herbed flatbread

**SMOKIN' SKINS (GF) 11.50**

Filled with melted cheese, smoked bacon, and chives. Served with our ranch sauce

**PRAWN AND LOBSTER CEVICHE (GF) (S) 24.00**

Served with Tiger's milk, coriander, lime, chilli and sweet potato

**NACHOS 13.50**

Served with salsa, guacamole, sour cream and jalapeños.

**Choose from: chicken, beef or pulled pork**

**SMOKEHOUSE CHICKEN POPPERS (S) 11.50**

Filled with mozzarella, cream cheese and jalapeño jam dip

**QUESADILLAS**

Cheddar cheese, smoked mozzarella, jalapeños, coriander, mixed peppers and spring onions. With guacamole, salsa and sour cream.

**Choose from:**

Chicken **12.00**, Beef **12.00** or Prawns **13.50**



Jacks Combo Platter



Ceviche



Smoked Wings

## GREAT TO SHARE

**JACKS COMBO PLATTER (S) 21.50**

Smokehouse chicken poppers, crispy prawns, smoked wings, pulled pork sliders, ranch dressing and jalapeño jam

(V)-Vegetarian, (VE)-Vegan, (S)-Spicy

(GF)-Gluten Free, (N)-Nuts

All dishes may contain traces of nuts

**VAT INCLUDED**

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# SALADS

**COBB SALAD (GF)** **16.50**  
Mixed salad greens, tomato, chicken, crispy bacon, avocado, blue cheese, soft egg and side of ranch dressing

**CAESAR SALAD** (Optional anchovies)  
· Classic **13.50**  
· Chicken **15.75**  
· Spicy prawns (S) **17.50**

**CRISPY GOAT'S CHEESE SALAD (N)** **15.75**  
Baby spinach, roasted beetroot, sweet potato, candied walnuts, balsamic dressing, goat's cheese wrapped in filo pastry

**SMOKEHOUSE CREOLE PRAWN SALAD (GF)** **16.50**  
Mixed leaves, avocado, red onion, tomato, coriander, charred corn, lime & jalapeño dressing

**JACKS SUPERFOOD SALAD (V) (GF)** **16.75**  
Quinoa, chickpeas, roast sweet potatoes, tenderstem broccoli, avocado, soft egg, cherry tomatoes, pink radish, mixed seeds, lemon and honey dressing

**SMOKED DUCK, ORANGE & WATERCRESS SALAD (GF) (N)** **17.50**  
Pomegranate, sweet potato, toasted hazelnut & cranberry dressing

**CAJUN FAJITA SALAD (S)**  
Romaine lettuce, avocado, roast peppers, jalapeños, mixed cheese, citrus sour cream, spring onions, jalapeños, smashed nacho chips

· Chicken **16.75**  
· Prawn **18.75**



Chicken Caesar Salad



Cobb Salad



Jacks Superfood Salad



Smoked Duck Salad



**JACKS SMOKEHOUSE  
BURGER 18.75**

Angus burger topped with  
smoked bacon, Jack cheddar,  
jalapeños, Kentucky BBQ  
sauce, crispy onions

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# BURGERS & HOT DOGS

HOUSE MINCED AND PRESSED, PRIME BEEF BURGERS, BRIOCHE BUN, PICKLES, SKINNY FRIES.  
BURGERS COOKED MEDIUM-WELL UNLESS OTHERWISE REQUESTED

**STRAIGHT UP** 14.50  
Pure and simple!

**CHEESEBURGER** 15.50  
Jack cheese, pickles, Jacks signature sauce

**NEW YORK DELI BURGER** 17.75  
Angus burger, crispy deli bacon, Jack cheese, ranch dressing, homemade tomato relish

**JACKS SMOKEHOUSE BURGER (S)** 18.75  
Angus burger topped with smoked bacon, Jack cheddar, jalapeños, bbq sauce, crispy onions

**THE ROYAL SMOKEHOUSE** 25.50  
Pure Wagyu (shorthorn Japanese breed beef), Sriracha butter, Applewood smoked cheddar, truffled chilli parmesan fries and a side of black truffle mayo

**CAJUN CHICKEN BREAST BURGER (S)** 16.50  
Sliced tomato, cucumber, mint yoghurt

**SOUTHERN FRIED CHICKEN BURGER** 17.75  
Romaine lettuce, ranch dressing

**BEAN ME UP BURGER (V) (S)** 17.25  
Homemade five-bean burger, cheddar, smoked chilli mayo, jalapeño jelly

**FISH BURGER (S)** 18.50  
White fish, tamarind spicy mayo, lettuce and guacamole

**BLACK AND BLUE (S)** 17.50  
100% Black Angus beef, blackened Cajun rub, blue cheese, red onion marmalade

**COMBO SLIDERS - 3 MINI BURGERS** 18.50  
Mini brioche buns, smoked pulled pork, cheeseburger, fried chicken

(GF) **GLUTEN FREE BUNS AVAILABLE**



Miami Lobster Roll

**REGULAR HOT DOGS** 13.95  
With crispy onions, honey mustard sauce, coleslaw and fries

**YANKEE HOT DOG** 15.95  
With pulled pork, coleslaw, bbq sauce

**MIAMI LOBSTER ROLL** 33.50  
Red lobster and garlic butter in a brioche roll. Served with coleslaw

ADD AN EXTRA PATTY TO ANY BURGER FOR 6.50€

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# MAINS

**SLOW BRAISED BEEF (GF) 27.00**  
Beef rib, buttered spring onion mash, smoked shallot gravy

**SMOKEHOUSE BBQ PORK RIBS (GF) 22.50**  
Jacks classic fall-of-the-bone ribs coated with our special BBQ sauce. Served with skinny fries

**TERIYAKI CHICKEN SKEWERS (GF) 17.50**  
Steamed rice, broccolini

**SMOKEHOUSE SELECTOR (GF) 28.00**  
Buffalo wings, BBQ pork ribs, New York striploin (150gr) fries, corn

**CHICKEN PIRI PIRI (GF) (S) 18.50**  
Half marinated and roasted chicken, served with fries

**CHILLI CON CARNE (S) 15.95**  
Beef chilli. Served with rice, grated cheese and jalapeños

**SIZZLING CAJUN FAJITAS**  
Roasted peppers, onion, coriander. Served with guacamole, sour cream, red Mexican salsa and flour tortillas

**Choose from:**  
Chicken, Beef, Prawns or Combo **21.95**  
Vegetarian (V) **17.95**

**BREADED SHRIMP BASKET (S) 17.95**  
Skinny fries, spicy chipotle mayo

**CREOLE CORVINA (GF) (S) 22.00**  
White fish served with mashed potato and broccolini



**PERUVIAN BEEF (GF) (S) 22.00**  
Stir-fried beef rump, peppers, onions, coriander, spicy lime sauce, mixed with homemade fries



# GRILL

**NEW YORK STRIP LOIN STEAK (GF)** **27.50**  
300g. Side of your choice

**PRIME FILLET STEAK (GF)** **33.50**  
250g. Side of your choice

**JACKS 40 DAY DRY-AGED IRISH TOMAHAWK STEAK FOR TWO (GF)** **83.00**  
Bone-on rib steak  
Choose two sides

**RIB EYE STEAK (GF)** **28.50**  
300g. Side of your choice

**WHOLE GRILLED LOBSTER (GF)** **47.75**  
Garlic butter.  
Side of your choice

**Choice of sauce: (GF)**  
*Choice of sauce: Piri Piri (S), Chimichurri, Green Peppercorn, Shallot Gravy, Bearnaise*



**CHARGRILLED LAMB CUTLETS (GF)** **34.00**  
Mashed potato, broccolini, mint jus

# SIDES

**CHILLI TRUFFLE PARMESAN FRIES** 7.95  
**SWEET POTATO FRIES** 7.95  
**SKINNY FRIES** 6.95  
**ONION RINGS** 6.95  
**BUTTERED MASH** 6.95  
**STEAMED TENDERSTEM BROCCOLI** 6.95

**COLESLAW** 6.95  
**MAC 'N CHEESE** 6.95  
**MIXED SALAD** 6.95

**TASTY.**  
- and -  
**CRISPY**  
FINE FRENCH FRIES

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# GOURMET PIZZAS

**MARGHERITA (V)** 11.75  
Plum tomato sauce, mozzarella,  
fresh basil

**AMERICAN HOT (S)** 15.75  
Mozzarella, spicy pepperoni,  
jalapeños

**NEW ORLEANS (S)** 16.75  
Spicy prawns, mozzarella and  
sun-dried tomatoes

**BBQ CHICKEN** 15.75  
Smoked chicken, smoked  
mozzarella, BBQ sauce

**SERRANO HAM** 16.50  
Parmesan shavings, rocket

**JACKS SPECIAL** 16.50  
Cream base, shaved truffle,  
Portobello mushrooms, spinach  
leaves, parmesan shavings

**TUNA** 16.75  
Fresh tomatoes, red onion, tuna,  
piquillo peppers

**FOUR CHEESE (N) (V)** 15.75  
Goat's cheese, gorgonzola, mozza-  
rella, smoked cheese, caramelized  
onion and rocket

(GF) All pizzas can be served on gluten  
free pizza base + €2.50



*Tuna Pizza*

*Happiness is  
a slice of pizza!*



**GOURMET PIZZAS  
BAKED WITH  
LOVE**



# DESSERTS

**BERRY CHEESECAKE** 8.75  
Served with vanilla chantilly cream

**BANOFFEE PIE** 8.75  
Banana, whipped cream, thick caramel sauce, buttery biscuit base

**WARM CHOCOLATE BROWNIE (GF) (N)** 8.75  
Toffee caramel sauce and vanilla ice cream

**JACKS KNICKERBOCKER GLORY (N)** 8.75  
Ice cream sundae with mixed berries, raspberry syrup, whipped cream and caramelised nuts

**SOFT SERVE ICE CREAM** 8.50  
Served in a cup. Choose your sauce: Chocolate, strawberry or caramel.



Berry Cheesecake

**WARM APPLE PIE** 8.75  
Served with vanilla ice cream and caramel sauce

## MILKSHAKES 7.50

Chocolate, Vanilla, Strawberry, Salted Caramel



# KIDS MENU

For children up to 12 years old. Supplement for adults 5.00

**MINI CHICKEN BURGER** 9.50  
Served with fries

**MINI CHEESEBURGERS** 9.50  
Served with fries

**CLASSIC HOT DOG** 9.50  
Served with fries

**FRESH FISH FINGERS** 9.50  
Served with fries

**KIDS PORK RIBS (GF)** 9.50  
Served with fries

**MINI PIZZA** 9.50  
with cheese and tomato

## MOCKTAILS

**BANANA APPLE PIE** 8.00  
Apple pie syrup, banana pulp, apple juice

**ROCKY MAMMOTH FROZEN** 8.00  
Passion fruit pulp, vanilla syrup, pineapple juice

**WATERMELON & DRAGONFLY FROZEN** 8.00  
Watermelon syrup, watermelon cordial, cranberry juice

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# WINE LIST

## RED WINE

 <b>YLLERA</b> Tempranillo, T.Castilla	<b>4.95/19.50</b>
 <b>VIÑA POMAL</b> Tempranillo, Rioja Crianza	<b>6.00/24.00</b>
<b>ARTE DE VIVIR</b> Tempranillo, Ribera del Duero	<b>26.00</b>
<b>DEMUERTE</b> Coupage, Yecla	<b>26.50</b>
<b>MARQUES DE RISCAL</b> Tempranillo, Rioja	<b>36.50</b>
<b>AZABACHE RESERVA</b> Tempranillo, Rioja	<b>29.00</b>
 <b>NININ</b> Tinta de Pais, Ribera del Duero	<b>6.25/32.00</b>
<b>WENTE BEYER RANCH</b> Zinfandel, California, USA	<b>34.50</b>
<b>F. SCHATZ ACINIPO</b> Lamberger, Málaga	<b>34.50</b>
<b>VIÑA ARDANZA</b> Tempranillo, Rioja Reserva	<b>48.75</b>
<b>BOSQUE DE MATASNOS</b> Tino fino, Ribera del Duero	<b>51.00</b>
<b>ST-ÉMILION GRAND RÉSERVE</b> Château Bonnin Picon, Bordeaux	<b>64.00</b>
<b>CHÂTEAUNEUF DU PAPE</b> Alain Jaume, Côtes du Rhône	<b>75.00</b>

## ROSE WINE

 <b>VIÑA DEL OJA</b> Viura, Garnacha, Rioja	<b>4.95/19.50</b>
 <b>NARANJAS AZULES</b> Garnacha, Castilla y León	<b>5.95/21.50</b>
 <b>PINOT BLUSH</b> Pinot Grigio, Italy	<b>5.50/23.00</b>
 <b>AIX</b> Coupage, Coteaux d'Aix-en-Provence • 1.5l <b>79.50</b> • 3l <b>180.00</b>	<b>7.50/40.00</b>
<b>WHISPERING ANGEL</b> Provenza-Alpes-Costa Azul, Côtes de Provence	<b>65.00</b>

## WHITE WINE

 <b>YLLERA</b> Sauvignon Blanc, T. Castilla	<b>4.95/19.50</b>
<b>PIXEL ARIYANAS</b> Moscatel, Málaga	<b>20.00</b>
<b>PINOT GRIGIO</b> Pinot Grigio, Italy	<b>22.00</b>
 <b>MARQUES DE RISCAL</b> Verdejo · Rueda	<b>5.25/35.50</b>
<b>44 ESENCIAS</b> T. Castilla, Chardonnay	<b>30.75</b>
<b>MAR DE FRADES</b> Albariño, Rias Baixas	<b>34.00</b>
 <b>WENTE MORNING FOG</b> Chardonnay, California, USA	<b>9.00/36.00</b>
<b>MENADE</b> ORGANIC/ORGANICO Sauvignon Blanc, Rueda	<b>38.00</b>
<b>THIERRY MOTHE PETIT CHABLIS</b> Chardonnay, France	<b>42.00</b>
<b>CLOUDY BAY</b> Sauvignon Blanc, Marlborough, NZ	<b>72.00</b>
<b>CHASSAGNE MONTRACHET</b> Chardonnay, Burgundy	<b>160.00</b>

## SPARKLING

 <b>CAVA</b>	<b>6.25/25.50</b>
<b>PROSECCO</b>	<b>27.50</b>
 <b>MOËT &amp; CHANDON</b>	<b>15.00/100.00</b>
<b>MOËT &amp; CHANDON ICE</b>	<b>130.00</b>
<b>MOËT &amp; CHANDON ROSÉ</b>	<b>110.00</b>
<b>VEUVE CLIQUOT</b>	<b>125.00</b>
<b>LAURENT PERRIER ROSÉ</b>	<b>160.00</b>
<b>DOM PERIGNON</b>	<b>350.00</b>

VAT INCLUDED