

breakfast

served until 11am

* the morning deal 5.95
a coffee/tea & a scone or scroll
* **filter coffee / hot chocolate / mocha** + 1.75

granola, yogurt & compote 6.95
our toasted granola of oats, seeds, nuts, dried fruit, toasted in brown sugar & warm spices, served with Irish organic Greek-style yogurt & seasonal compote

winter bircher bowl [VEGAN] 7.50
oats, soaked overnight in fresh orange juice with carrot, toasted pumpkin seed & candied walnuts, topped with fresh blueberries & spiced ginger syrup - a fresh and healthy start!

slow-cooked organic porridge 4.25
classic served with cream, honey & dark sugar
virtuous toasted seeds, dried fruit & crystallised ginger
berry our berry-rose compote
luxe walnut baklava flakes, cardamom syrup, pumpkin seeds & rose petals + .50c supplement

toast 3.95
our toasted Georgian bread, with Kerrygold butter & our homemade raspberry & vanilla jam, orange rosewater marmalade, apple & fig jam
+ **2 eggs (any style)** 2.50
+ **bacon** or **chorizo** or **avocado** w/ nut dukkah 2.95

bacon & cheese sandwich 7.50
griddled bacon, mature cheddar, rocket & mustard crème fraîche
+ **a fried egg** 1.25

Seasonal pancakes 11.95
poached pear, white chocolate & chestnut cream
our fluffy Moroccan-style "beghrir" pancakes with fragrantly-spiced poached pear, white chocolate & chestnut cream, warm date caramel sauce, topped with our sweet nut dukkah

all-day brunch

from 8am to 3:45pm

turkish eggs menemen 11.50
lightly scrambled eggs w/ Turkish çemen (a type of herb similar to fenugreek), roast peppers, whipped feta, kalamata olives, and a chilli, red onion & mixed herb salsa, on our toasted Georgian bread

+ **avocado** w/ nut dukkah 2.95 + **chorizo** 2.95
+ **fried halloumi** w/ zhoug 3.25 + **romesco bravas** 4.75

halloumi sabiche 12.50
an open flatbread of roasted aubergine, halloumi & soft poached egg, with a tomato & cucumber salsa, zhoug & hummus

+ **avocado** w/ nut dukkah 2.95 + **chorizo** 2.95
+ **smoked salmon** 3.50 + **romesco bravas** 4.75

brother hubbard's avo & eggs 11.95
smashed avocado & chickpea spread on toasted sourdough, topped with two poached eggs, warm spiced chickpeas, harissa yogurt, radish, with beetroot powder

+ **chorizo** 2.95 + **fried halloumi** with zhoug 3.25
+ **smoked salmon** 3.50 + **romesco bravas** 4.75

vegan avo special 11.95
smashed avocado & chickpea on sourdough, topped with sautéed green lentils, red onion, plum tomato, crispy smoked maple coconut crisps & peashoots

+ **romesco bravas** 4.75 + **hummus** 2.95

or check out our other extras!

chorizo, sweet potato & beans 13.95
roast sweet potato & chorizo purée, loaded with our fragrant mix of black bean and black pudding, with grilled chorizo and two slices of crostini, all topped with a soft fried egg & Ivan's avocado cream dressing & fresh herbs

[SORRY BUT THIS IS NOT AVAILABLE GLUTEN FREE]

+ **avocado** w/ nut dukkah 2.95 + **chorizo** 2.95
+ **fried halloumi** w/ zhoug 3.25 + **romesco bravas** 4.75

Seasonal pancakes 11.95
poached pear, white chocolate & chestnut cream
our fluffy Moroccan-style "beghrir" pancakes with fragrantly-spiced poached pear, white chocolate & chestnut cream, warm date caramel sauce, topped with our sweet nut dukkah

morning treats

a little something to help start your day

scones choose from 3.40
- plain
- 7-seed & oat
served with our special orange-blossom butter

cinnamon & walnut scroll 3.95

chocolate & hazelnut babka 3.95

orange juice 3.75

our clean green juice 3.95

extras & sides

+ **romesco bravas** [VEGAN] 4.75

roast potato, tomato, vegan aioli, red pepper & almond sauce

+ **fried halloumi** with zhoug 3.25 + **egg** any style 1.25

+ **smoked salmon** 3.50 + **extra toast** 1.50

+ **avocado** w/ nut dukkah 2.95 + **our hummus** 2.95

+ **gluten-free bread** 0.50 + **chorizo** 2.95

IMPORTANT INFORMATION

Allergen Information for all dishes is available in the clearly-marked locations throughout the cafe. Alternatively, please ask a member of staff for assistance.

We work with any of the 14 notifiable allergens on a daily basis. All allergen requirements must be notified when placing your order.

We are unable to amend dishes once an order has been placed and any replacement items are required to be paid for.

Please note that whilst we take every care, we cannot guarantee the absence of an allergen from any dish ordered. We do require you to notify us when ordering and also to clarify when you receive your order from us.

We are unable to split bills, but are happy to provide you with an itemised receipt. Please note we cannot accept payment using any notes in denominations larger than €50. This is our policy and does not affect your consumer rights.

Whilst we take every care with the products we make and serve, and despite our best efforts, please note that there is always a risk of hard matter being present in ingredients - and therefore the dish served to you - such as a fragment of walnut shell, a stone/pit from fruit, and such other matter. We apologise if this arises but we cannot accept liability for this: please do bring same to our attention as soon as possible.

All of our beef is Irish.

• coffee •

our Farmhand house blend, roasted here in the cafe

*we serve our milky coffee at what we feel is the ideal drinking temperature.
when ordering, please let us know if you prefer your coffee extra hot.*

milk	latte • cappuccino • flat white	R 3.20 L 3.40
black	americano • espresso • macchiato	R 3.10 L 3.30
mocha	espresso, chocolate ganache & steamed milk	3.75
oat milk	(low gluten) +50c	
filter	today's single origin brew: tasting notes served alongside	
medium carafe (serves 1)	3.95	large carafe (serves 2) 5.95
iced latte:	a refreshing chilled latte, served over ice with a touch of sugar syrup	3.95

• pots of tea •

we use leaf tea, supplied by Wall & Keogh

irish breakfast • earl grey	3.40
moroccan dusk	green tea, nana mint, cactus flower 3.40
peppermint	chamomile, peppermint, fennel, aniseed 3.40
rooibos sundance	rooibos, pineapple, aloe vera, citrus 3.40
china jasmine • sencha green tea	3.40

• hot chocolate •

our rich chocolate ganache served with steamed chocolate milk 3.95

• warm tonic •

our warming tonic of turmeric, ginger & rosemary honey, with a carafe of lemon & ginger tea 4.25

• cold drinks •

filtered water	<i>still or sparkling</i>	500ml 1.25 • litre 2.50
gently-squeezed orange juice		3.75
our clean green juice		3.95
raspberry, apple & rose juice		3.75
orange fizz	<i>orange juice & sparkling water</i>	3.50

• oh my! •

available after 10.30 Mon-Sat / 12.30 Sun

prosecco	a crisper, drier, bubblier one!	7.50	carafe /bottle 36.95 (b)
mimosa	2 parts prosecco, 1 part OJ	7.95	21.95 (c)
rosita			
2 parts prosecco, 1 part our raspberry blend		7.95	21.95 (c)

desserts & treats

all home-made!

scone

plain • fruit & ginger • 7 seed & oat served w/ our orange blossom butter & our preserves 3.40

cinnamon scroll

our famous cinnamon & walnut pastry 3.95

chocolate babka

our chocolate & hazelnut pastry 3.95

power bar [VEGAN] [GLUTEN FREE]

a sugar-free bar with oats, crunchy toasted quinoa, coconut, peanuts & date syrup 3.50

tahini & date caramel slice [VEGAN] [GLUTEN FREE]

a vegan slice w/ date caramel, tahini, walnut, gluten-free oat, cocoa, coconut oil 4.25

flourless orange, almond & raspberry cake [GLUTEN FREE]

a moist cake topped with toasted orange-blossom swiss meringue and raspberry dust 4.40

frangipane [GLUTEN FREE]

a rich almond slice w/ poached seasonal fruit, served w/ Greek-style yogurt 4.40

coffee & walnut friand [GLUTEN FREE]

topped with coffee & white chocolate ganache 4.25

Belgian chocolate brownie [GLUTEN FREE]

our rich brownie served w/ whipped berry cream 4.40

baklava

cinnamon walnuts in filo pastry with orange blossom syrup & rose petals 3.25

breakfast
&
brunch

we're open five evenings a week for dinner, feasts,
private parties, bites & drinks.

MIDDLE
TUESDAY TO SATURDAY
EAST
FROM 5PM
FEAST.

AT...

brother
hubbard

NORTH

RESERVATIONS@BROTHERHUBBARD.IE

153 CAPEL ST. DUBLIN 1

talk to a member of staff to make a reservation
visit resdiary.com/restaurant/brotherhubbard
phone us 01 441 11 12