

breakfast

served until 11am

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

granola pot 7.50
our toasted granola of oats, seeds, nuts, dried fruit
toasted in brown sugar & warm spices
served with turmeric & sumac yogurt
poached pear, blackerry & pomegranate

smoothie & oat bowl [VEGAN] 7.95
Mango, banana & passionfruit smoothie, topped with
whipped coconut cream, kiwi slices, grapes, toasted
coconut coconut-soaked oats, almond, and raspberry
dust

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
+ **egg** fried/poached 1.50 + **scrambled egg** 3.00
+ **bacon** or **chorizo** or **avocado** w/ nut dukkah 2.95

bacon & cheese sandwich 7.50
griddled bacon, mature cheddar, rocket & mustard
crème fraiche
+ **a fried egg** 1.50

Brother Hubbard French Toast 12.95
golden, brioche-style French toast sandwich
with chocolate truffle ganache, tahini caramel & sesame honeycomb

all-day brunch

from 8am to 3:45pm

Cornbread & Greens
Our home-baked corn bread
sautéed greens & fennel · poached egg
smoked paprika aioli [vegan] · chilli & garlic · popped corn
12.95

Cornbread & Tomato [VEGAN]
Our home-baked corn bread
sautéed greens & fennel · slow roast tomato
smoked paprika aioli [vegan] · chilli & garlic · popped corn
12.50

Sister Sadie's Mezze Tray [VEGAN]
A Mezze Plate for One
herby falafel · roast aubergine · hummus
shirazi salad (cucumber, tomato, pomegranate)
flatbread · chargrilled chilli · pickles · marinated olives
12.50

Brother Hubbard's Lamb Mezze Tray
A Mezze Plate for One
warm pulled harissa lamb · roast aubergine
hummus · chargrilled chilli
shirazi salad (cucumber, tomato, pomegranate),
flatbread · pickles · marinated olives
13.50

Turkish Eggs Menemen
Lightly scrambled eggs w/ Turkish *çemen*
roast peppers · whipped feta · kalamata olives
chilli, red onion & mixed herb salsa · baby spinach
toasted Georgian bread
12.50

morning treats

a little something to help start your day

scones choose from: 3.40
- plain
- fruit & ginger
- 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] 4.95
roast potato, tomato, vegan aioli, red pepper & almond sauce
+ **avocado** with nut dukkah 2.95
+ **fried halloumi** with zhoug 3.25
+ **smoked salmon** 3.50
+ **smoked aioli** [VEGAN] 1.00
+ **hot sauce** 1.00
+ **tomato relish** 1.00
+ **falafel** [VEGAN] 3.75
with tahini-lemon drizzle
+ **chorizo** 2.95
+ **our hummus** [VEGAN] 2.95
+ **egg** fried/poached 1.50
+ **scrambled egg** 3.00
+ **extra toast** 1.50
+ **gluten-free bread** 0.50

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.

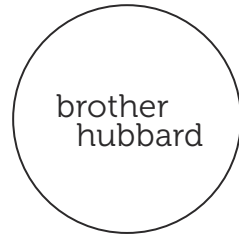
breakfast & brunch

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

MIDDLE
TUESDAY TO SATURDAY
EAST
FROM 5PM
FEAST.

RESERVATIONS@BROTHERHUBBARD.IE

AT...



NORTH

153 CAPEL ST. DUBLIN 1

talk to a member of staff to make a reservation
email reservations@brotherhubbard.ie
phone us 01 441 11 12

desserts & treats

all home-made!

scone

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

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 3.50
quinoa, coconut, peanuts & date syrup

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

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

frangipane [GLUTEN FREE]

a soft moist almond sponge with poppyseed, 4.75
topped with caramelised grapefruit & blood orange
served with Greek yogurt

earl grey tea cake [GLUTEN FREE]

almond friand sponge infused with earl grey tea, 4.75
lemon curd, brown buttercream

Belgian chocolate brownie [GLUTEN FREE]

our rich brownie served w/ whipped berry cream 4.40

baklava

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

cheesecake - a little pot of joy!

crumbled home-made biscuit base 5.75
vanilla cream cheese, sweet dukkah & kadif pastry

Cake of the Moment

see the counter for our delicious creation 5.50
changes frequently

• 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 3.95
with a touch of sugar syrup

• 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 3.95
served with steamed chocolate milk

• warm tonic •

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

• cold drinks •

filtered water still or sparkling 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 orange juice & sparkling water 3.50

• oh my! •

available after 10.30 Mon-Sat / 12.30 Sun glass /bottle

prosecco a crisper, drier, bubblier one! 7.95 36.95 (b)

mimosa 2 parts prosecco, 1 part OJ 8.50 22.95 (c)

rosita

2 parts prosecco, 1 part our raspberry blend 8.50 22.95 (c)