

breakfast

served until 11am

- * the morning deal 4.95
a coffee/tea & a scone or scroll
* **filter coffee / hot chocolate / mocha** + 1.50

granola, yogurt & compote 6.50

our toasted granola of oats, seeds, nuts, dried fruit, toasted in brown sugar & warm spices, served with Irish organic Greek-style yogurt & our cherry, plum & ginger compote (*can be served as vegan, without yogurt)

autumn bircher bowl [VEGAN] 6.95

rolled oats soaked overnight with spiced carrot & pumpkin, macerated apple, blueberry, pumpkin seeds & toasted quinoa

slow-cooked organic porridge 3.95

classic served with cream, honey & dark sugar
virtuous toasted seeds, dried fruit & crystallised ginger
berry our berry-rose compote
lux toasted walnut, crumbled baklava, cardamom-honey syrup & rose petals

+ .50c
supplement

toast 3.00

toasted Tartine Bakery sourdough, 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/ dukkah 2.95

bacon & cheese sandwich 6.50

griddled bacon, mature cheddar, rocket & mustard crème fraîche

- + **a fried egg** 1.25



NORTH

153 CAPEL ST. DUBLIN 1

all-day brunch

from 7:30am to 4:30pm

turkish eggs menemen 10.50

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

- + **avocado** w/ dukkah 2.95 + **chorizo** 2.95
+ **smoked salmon** 3.50 + **romesco bravas** 3.95

halloumi sabiche 10.95

an open flatbread of roasted aubergine, halloumi, potato & soft boiled egg, with a tomato & cucumber salsa, zhoug & hummus

- + **avocado** w/ dukkah 2.95 + **chorizo** 2.95
+ **smoked salmon** 3.50 + **romesco bravas** 3.95

brother hubbard's avo & eggs 10.50

smashed avocado & chickpea spread on toasted sour-dough, topped with two poached eggs, harissa yogurt, house dukkah, radish, with beetroot powder (3, 5, 8, 11, 12)

- + **feta** w/ za'atar 2.50 + **chorizo** 2.95
+ **smoked salmon** 3.50 + **romesco bravas** 3.95

vegan avo & peppers 10.50

smashed avocado & chickpea spread on toasted sour-dough, topped with roast peppers, herb & cherry tomato salsa, radish, house dukkah, beetroot powder (5, 11, 12)

- + **vegan romesco bravas** 3.95 + **hummus** 1.95

moroccan zalouk 10.95

a warm dish of aubergine with ras-el-hanout and chick-peas in a spiced tomato sauce, topped with smoked aubergine yogurt & poached egg, on our toasted Georgian bread [VEGAN OPTION AVAILABLE]

- + **avocado** w/ dukkah 2.95 + **chorizo** 2.95 + **smoked salmon** 3.50

baked beans & ham hock special 10.95

slow-cooked butterbean and tender ham hock stew, topped with fried egg, pickled red onion, dukkah & gremolata, served on our toasted Georgian bread

- + **avocado** w/ dukkah 2.95 + **romesco bravas** 3.95

poached peach pancakes 10.95

Moroccan-style semolina pancakes with poached peach & blackberry mascarpone, topped with oat & almond crumble & a warm blackberry compote

morning treats

a little something to help start your day

scones choose from 2.95

- plain
 - fruit & ginger
 - 7-seed & oat
- served with our special orange-blossom butter

cinnamon & walnut scroll 3.25

chocolate & hazelnut babka 3.25

orange juice 3.50

our clean green juice 3.95

extras & sides

+ romesco bravas 3.95 + chorizo 2.95

roast potato, tomato & almond sauce, garlic creme (vegan option available)

+ pulled pork 3.50

+ halloumi with zhoug 2.95 + feta w/ za'atar 2.50

+ smoked salmon 3.50 + extra toast 1.50

+ avocado w/ dukkah 2.95 + our hummus 1.95

+ egg any style 1.25

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.

Dietary Issues?

Please note that while every care is taken, we cannot guarantee any of our goods to be free from traces of allergens.

Please make your server aware of any allergies before ordering.

We offer gluten-free bread at no extra charge.

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 other matter.

We apologise if this arises but we cannot accept liability for this: please do bring any matters to our attention as soon as possible.

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

• coffee •

black	americano • espresso • macchiato	2.80
milk	latte • cappuccino • flat white	reg. 3.10 • lg. 3.30
<i>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.</i>		
soy or oat milk	+ 20 cent	
mocha	espresso, chocolate ganache & steamed milk	3.50
filter	today's single origin brew	

medium carafe (serves 1)	3.95
large carafe (serves 2)	5.95
<i>tasting notes served alongside</i>	

Cold Brew: cold-brewed single origin coffee, served over ice 3.95

Iced Latte a refreshing chilled latte, served over ice with a touch of sugar syrup 3.75

• pots of tea •

we use leaf tea, supplied by Wall & Keogh

irish breakfast • earl grey	3.25
moroccan dusk green tea, nana mint, cactus flower	3.25
peppermint chamomile, peppermint, fennel, aniseed	3.25
rooibos sundance rooibos, pineapple, aloe vera, citrus	3.25
china jasmine • sencha green tea	3.25

• 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* 3.95

• cold drinks •

filtered water still or sparkling	500ml 1.25 • litre 2.50
gently-squeezed orange juice	3.50
our clean green juice	3.95
raspberry, apple & rose juice	2.95
moroccan iced green tea with mint & lemon	3.50
orange fizz orange juice & sparkling water	2.95

• oh my! •

prosecco a crisper, drier, bubblier one!	6.95	glass 32 (b)
mimosa 2 parts prosecco, 1 part OJ	7.50	19.95 (c)
rosita	7.50	19.95 (c)
<i>2 parts prosecco, 1 part our raspberry blend</i>		
rhubarb & rosé sangria	6.95	19.95 (c)
<i>with fruit, vermouth & sparkling water</i>		

desserts & treats

all home-made!

scone

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

cinnamon scroll

our famous cinnamon & walnut pastry

chocolate babka

our chocolate & hazelnut pastry

power bar [VEGAN] [GLUTEN FREE]

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

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

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

coconut, pineapple & citrus cake [GLUTEN FREE]

a moist cake topped w/ white chocolate & coconut icing

frangipane [GLUTEN FREE]

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

coffee & walnut friand [GLUTEN FREE]

topped with coffee & white chocolate ganache

Belgian chocolate brownie

our rich brownie served w/ whipped berry cream

cookie

see the counter for flavours!

baklava

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

breakfast & brunch

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

MIDDLE
TUESDAY TO SATURDAY
EAST
FROM 6PM
FEAST.

AT...

brother
hubbard

NORTH

RESERVATIONS@BROTHERHUBBARD.IE

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