

brunch!

something sweet.

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 & our seasonal compote

autumn 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!

seasonal pancakes 11.50
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

the extras

+ romesco bravas [VEGAN] 4.50
roast potato, tomato, vegan aioli, red pepper & almond sauce

+ avocado w/ nut dukkah 2.95

+ extra toast 1.50

+ our hummus 2.95

+ chorizo 2.95

+ smoked salmon 3.50

+ fried halloumi w/ zhoug 2.95

+ egg (any style) 1.25

+ hot sauce 1.00

+ tomato relish 1.00

+ harissa yogurt 1.00

+ gluten-free bread 0.50

the main event.

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

+chorizo 2.95 +smoked salmon 3.50

+fried halloumi w/ zhoug 2.95 +romesco bravas 4.50

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

*SORRY BUT THIS DISH IS NOT AVAILABLE GLUTEN FREE

+avocado w/ nut dukkah 2.95 +chorizo 2.95

+halloumi w/ zhoug 2.95 +romesco bravas 4.50

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 4.50 +hummus 2.95

or check out our other extras!

turkish eggs menemen 10.95
lightly scrambled eggs w/ Turkish çemen, 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 +smoked salmon 3.50

+fried halloumi w/ zhoug 2.95 +romesco bravas 4.50

halloumi sabiche 11.95
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

RESERVATIONS@BROTHERHUBBARD.IE

MIDDLE
TUESDAY TO SATURDAY
EAST
FROM 5PM
FEAST.
AT...



NORTH
153 CAPEL ST. DUBLIN 1

In the best interest of all of our customers, tables are allocated for 1.5 hours per sitting.

our treats all home-made!

scone plain • 7 seed & oat 3.25
served w/ our orange blossom butter & home-made preserves

cinnamon scroll our famous cinnamon & walnut pastry 3.75

chocolate babka our chocolate & hazelnut pastry 3.75

festive scone cranberry & ginger with spiced sugar topping 3.75
*** served w/ our Christmas spiced butter***

festive scroll almond, apple & cranberry with Christmas spices 4.25

power bar [VEGAN] [GLUTEN FREE] 3.50
a sugar-free bar with oats, crunchy toasted quinoa, coconut, peanuts & date syrup

tahini & date caramel slice [VEGAN] [GLUTEN FREE] 4.25
date caramel, tahini, walnut, gluten-free oats, cocoa, coconut oil

flourless orange, almond & raspberry cake [GLUTEN FREE] 4.25
a moist cake topped with toasted orange-blossom swiss meringue and raspberry dust

frangipane [GLUTEN FREE] 4.25
a rich almond slice with poached seasonal fruit, served with Greek-style yogurt

coffee & walnut friand [GLUTEN FREE] 4.25
topped w/ white chocolate & coffee ganache

Belgian chocolate brownie [GLUTEN FREE] 4.25
our rich brownie served w/ whipped berry cream

baklava 2.75
cinnamon walnuts in filo pastry with orange blossom syrup & rose petals

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.

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 3.50
orange fizz orange juice & sparkling water 3.25
The Ginger Bear: our version of a ginger beer, with fresh ginger & lime, winter spices & honey. 3.95
Healthy, sugar-free, invigorating, and full of zing!

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 **Reg.** 3.10 **Lg.** 3.30

black americano • espresso • macchiato **Reg.** 3.00 **Lg.** 3.20

mocha espresso, chocolate ganache & steamed milk 3.50

oat milk (low gluten) +40c

coffee

two shots of our **Farmhand** house blend in every cup roasted right here in the cafe

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 3.75

hot choc

our rich chocolate ganache served with steamed chocolate milk 3.95

pots of tea

Wall & Keogh leaf tea

irish breakfast • earl grey • china jasmine 3.25

sencha green tea 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

warm tonic

our **warming tonic** of: 3.95
turmeric, ginger & rosemary honey, with a carafe of lemon & ginger tea

oh my!

prosecco a crisper, drier, bubblier one! 750 glass 36.95 carafe /bottle (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)