

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 cherry, plum & ginger compote (*can be served as vegan, without yogurt)	
autumn bircher bowl (vegan)	7.50
rolled oats soaked overnight with spiced carrot & pumpkin, macerated apple, blueberry, pumpkin seeds & toasted quinoa	
poached peach pancakes	10.50
Moroccan-style semolina pancakes with poached peach & blackberry mascarpone, topped with oat & almond crumble & a warm blackberry compote	

the extras!

+ romesco bravas	3.95
roast potato, tomato & almond sauce, garlic creme (vegan option available)	
+ avocado w/ dukkah	2.95
+ extra toast	1.50
+ our hummus	1.95
+ chorizo	2.95
+ smoked salmon	3.50
+ halloumi w/ zhoug	2.95
+ feta w/ za'atar	2.50
+ pulled pork	3.50
+ egg (any style)	1.25

We are unable to split bills but are happy to provide you with an itemised receipt.

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

the main event.

brother hubbard's avo & eggs	10.50
smashed avocado & chickpea spread on toasted sourdough, topped with two poached eggs, radish, harissa yogurt, house dukkah, beetroot powder	
+avocado w/ dukkah 2.95 +chorizo 2.95 +smoked salmon 3.50	
vegan avo & peppers	10.50
smashed avocado & chickpea spread on toasted sourdough, topped with roast peppers, herb & cherry tomato salsa, radish, house dukkah, beetroot powder	
+romesco bravas 3.50 +hummus 1.95	
turkish eggs menemen	10.50
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/ dukkah 2.95 +chorizo 2.95 +smoked salmon 3.50	
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	
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 +chorizo 2.95 +smoked salmon 3.50	
moroccan zalouk	10.95
a warm dish of aubergine with ras-el-hanout and chickpeas 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	
the pulled pork sandwich	10.95
open sandwich of slow-roasted pulled pork, with pickled carrot & red cabbage, parsley & garlic crème fraiche & baby spinach, on toasted sourdough	
+avocado w/ dukkah 2.95 +chorizo 2.95 +smoked salmon 3.50	
croque monsieur	11.50
our baked cheese & ham hock sandwich, smothered in a cheesy béchamel sauce, and served with a leafy side salad	
+ 'madame' it with a fried egg! +1.25	

more drinks & desserts this way →

RESERVATIONS@BROTHERHUBBARD.IE

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



NORTH
153 CAPEL ST. DUBLIN 1

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.

our treats all home-made!

scone plain • fruit & ginger • 7 seed & oat	2.95
cinnamon scroll our famous cinnamon & walnut pastry	3.25
chocolate babka our chocolate & hazelnut pastry	3.25
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] date caramel, tahini, walnut, gluten-free oats, cocoa, coconut oil	4.25
coconut, pineapple & citrus cake [GLUTEN FREE] a moist cake topped with white chocolate & coconut icing	4.25
frangipane [GLUTEN FREE] a rich almond slice with poached seasonal fruit, served with Greek-style yogurt	4.25
coffee & walnut friand [GLUTEN FREE] topped w/ white chocolate & coffee ganache	4.25
Belgian chocolate brownie our rich brownie served w/ whipped berry cream	3.95
cookie see the counter for flavours!	2.25
baklava cinnamon walnuts in filo pastry with orange blossom syrup & rose petals	2.25



cold drinks.

coffee.

two shots of our
3FE house blend
in every cup

hot choc.

pots of tea.

warm tonic.

oh my!

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

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

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
black americano • espresso • macchiato	2.80
milky latte • cappuccino • flat white	R 3.10 L 3.30
mocha espresso, chocolate ganache & steamed milk	3.50
filter today's single origin brew: tasting notes served alongside	
medium carafe (serves 1) 3.95 large carafe (serves 2) 5.95	
soy or oat milk + 20 cent	

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.

our rich chocolate ganache served with steamed chocolate milk	3.95
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we use leaf tea, supplied by Wall & Keogh

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

our warming tonic of:	3.95
<i>turmeric, ginger & rosemary honey, with a carafe of lemon & ginger tea</i>	

glass carafe /bottle

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