

# all-day brunch.

from 8am to 4.30pm

**turkish eggs menemen** 10.50  
our take on a classic dish - lightly scrambled eggs with Turkish çemen, folded with roast peppers, whipped feta & kalamata olives, topped with chilli, red onion & herb salsa, 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 & soft boiled egg, with a tomato & cucumber salsa, zhough & 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 sourdough, topped with two poached eggs, harissa yogurt, house dukkah, radish, with beetroot powder  
+ **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 sourdough, topped with roast peppers, herb & cherry tomato salsa, radish, house dukkah, beetroot powder  
+ **vegan romesco bravas** 3.95 + **hummus** 1.95

**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 + **romesco bravas** 3.95

**baked beans & ham hock special** 10.95  
slow-cooked butterbean and tender ham hock stew, topped with fried egg, pickled red onion, dukkah & gremolata, with our toasted Georgian bread  
+ **avocado** w/ dukkah 2.95 + **chorizo** 2.95 + **smoked salmon** 3.50 + **romesco bravas** 3.95

**poached peach pancakes** 10.95  
Moroccan-style semolina pancakes with poached peach & blackberry mas-carpone, topped with oat & almond crumble & warm blackberry compote

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.

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 can't guarantee our goods to be 100% free from traces of allergens. Please make your server aware of any dietary requirements before ordering.

All of our beef is Irish.

# lunch.

served from 12pm to 4.30pm

**3-salad plate** 10.95

\* all 3 of today's salads, served with sourdough bread & our hummus

**Wedding cous cous:** puy lentil & cous cous, with caramelised onion, sultanas, toasted onions, and a mint & citrus dressing

**crunchy cucumber** with red chilli, toasted seeds & a cider vinegar dressing

**roasted cauliflower & fennel** with fresh herbs, pomegranates & a green tahini dressing

+**beef / harissa pulled chicken** 2.95 +**smoked salmon** (4) 3.50 +**chorizo** 2.95  
+**avocado** w/ dukkah 2.95 +**feta** w/ za'atar 2.50 +**halloumi** w/zhoug 2.95

**the pulled pork sandwich** 10.95

\* includes your choice of soup **or** one of today's salads

our substantial open sandwich of slow-roast pulled pork, with pickled carrot & red cabbage, parsley & garlic crème fraiche, baby spinach, on toasted sourdough

+**a fried egg** 1.25 +**romesco bravas** 3.95

**open veggie sourdough sandwich** 7.95

Tartine sourdough topped with smashed sweet potato & bean spread, tzatziki, pickled peppers & mixed leaves

**fresh ciabatta sandwiches** 6.95

**slow-roast Irish beef brisket**, with a celeriac & horseradish creme fraiche sauce, pickled cabbage & mixed leaves

**turmeric & lemon pulled chicken**, with green tahini, pickled carrots & spinach

## extras!

+ a bowl of today's soup 3.25

+ **romesco bravas** 3.95  
roast potato, tomato & almond sauce, garlic creme (vegan option available)

+ **smoked salmon** 3.50

+ **avocado** w/ dukkah 2.95

+ **our hummus** 1.95

+ one of our salads

med. 3.50

large bowl, all three 3.95

+ **pulled pork** 3.50

+ **chorizo** 2.95

+ **halloumi** w/zhoug 2.95

+ **feta** w/ za'atar 2.50

+ **extra toast** 1.50

# specials.

**today's soup** 5.95

**spiced roast pumpkin**  
dressed with harissa oil and topped with pumpkin seeds

add one of today's salads:

med. 3.50 / large bowl of all three 3.95

**served with sourdough bread & our hummus**

## hot specials

**lamb tagine** 11.95

gently-spiced moroccan lamb, with almonds & apricots, and a mint yogurt dressing

**sujuk pide \*NEW!\*** 10.95

Middle-eastern style sausage flatbread on a gently spiced tomato base with feta, zhough & fresh herbs

served with a side salad of fresh dressed leaves



**NORTH**

153 CAPEL ST. DUBLIN 1

drinks & desserts this way! →

# desserts & drinks.

## our treats all home-made!

<b>scone</b> plain • fruit & ginger • 7 seed & oat	2.95
<b>cinnamon scroll</b> our famous cinnamon & walnut pastry	2.95
<b>chocolate babka</b> our chocolate & hazelnut pastry	2.95
<b>power bar</b> [VEGAN] [GLUTEN FREE] a sugar-free bar with oats, crunchy toasted quinoa, coconut, peanuts & date syrup	3.50
<b>tahini &amp; date caramel slice</b> [VEGAN] [GLUTEN FREE] date caramel, tahini, walnut, gluten-free oats, cocoa, coconut oil	4.25
<b>coconut, pineapple &amp; citrus cake</b> [GLUTEN FREE] a moist cake topped with white chocolate & coconut icing	4.25
<b>frangipane</b> [GLUTEN FREE] a rich almond slice with poached seasonal fruit, served with Greek-style yogurt	4.25
<b>coffee &amp; walnut friand</b> [GLUTEN FREE] topped w/ white chocolate & coffee ganache	4.25
<b>Belgian chocolate brownie</b> our rich brownie served w/ whipped berry cream	3.95
<b>cookie</b> see the counter for flavours!	2.25
<b>baklava</b> cinnamon walnuts in filo pastry with orange blossom syrup & rose petals	2.25

RESERVATIONS@BROTHERHUBBARD.IE

MIDDLE

TUESDAY TO SATURDAY

EAST

FROM 6PM

FEAST.

AT...



NORTH

153 CAPEL ST. DUBLIN 1

## cold drinks.

<b>filtered water</b> still or sparkling	500ml 1.25 litre 2.50
<b>gently-squeezed orange juice</b>	3.50
<b>our clean green juice</b>	3.95
<b>raspberry, apple &amp; rose juice</b>	3.25
<b>moroccan iced green tea</b> with mint & lemon	3.50
<b>orange fizz</b> orange juice & sparkling water	3.25

**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

<b>Cold Brew:</b> cold-brewed single origin coffee, served over ice	3.95
<b>Iced Latte:</b> a refreshing chilled latte, served over ice with a touch of sugar syrup	3.75
<b>black</b> americano • espresso • macchiato	2.80
<b>milky</b> latte • cappuccino • flat white	R 3.10 L 3.30
<b>mocha</b> espresso, chocolate ganache & steamed milk	3.50
<b>filter</b> today's single origin brew: tasting notes served alongside <b>medium carafe (serves 1)</b> 3.95 <b>large carafe (serves 2)</b> 5.95	
<b>soy or oat milk</b> + 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.*

## coffee.

two shots of our  
3FE house blend  
in every cup

## hot choc.

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

## pots of tea.

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

## warm tonic.

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

glass carafe /bottle

<b>prosecco</b> a crisper, drier, bubblier one!	6.95	32 (b)
<b>mimosa</b> 2 parts prosecco, 1 part OJ	7.50	18.95 (c)
<b>rosita</b> 2 parts prosecco, 1 part our raspberry blend	7.50	18.95 (c)
<b>rhubarb &amp; rosé sangria</b> w/ fruit, vermouth & sparkling water	7.50	18.95 (c)

## oh my!