

all-day brunch

served from 8am to 4pm

turkish eggs menemen 10.95

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/ nut dukkah 2.95 + chorizo 2.95 + smoked salmon 3.50
+ romesco bravas 4.75

the sabiche 12.50

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

+ avocado w/ nut dukkah 2.95 + chorizo 2.95 + smoked salmon 3.50
+ romesco bravas 4.75

brother hubbard's avo & eggs 11.95

smashed avocado & chickpea spread on toasted sourdough, topped with two poached eggs, warm spiced chickpeas, harissa yogurt, radish, with beetroot powder

+ halloumi w/ zhoug 3.25 + chorizo 2.95 + smoked salmon 3.50
+ romesco bravas 4.75

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 4.75 + hummus 2.95
+ chorizo 2.95 + smoked salmon 3.50 + halloumi w/ zhoug 3.25

chorizo, sweet potato & beans 13.95

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

[SORRY BUT THIS IS NOT AVAILABLE GLUTEN FREE]

+ avocado w/ nut dukkah 2.95 + chorizo 2.95
+ fried halloumi w/ zhoug 3.25 + romesco bravas 4.75

seasonal pancakes: poached pear & white choc 11.95

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

RESERVATIONS@BROTHERHUBBARD.IE

MIDDLE

TUESDAY TO SATURDAY

EAST

FROM 5PM

FEAST.

AT...



NORTH

153 CAPEL ST. DUBLIN 1

lunch

served from 12pm to 4pm

• this week's special •

Turlu turlu

13.50

A rich Turkish vegetable dish of roasted courgette, aubergine & peppers, with a harissa tomato sauce and chickpeas,

Served with bulgur wheat, quinoa & caramelised onion

3-salad plate

12.50

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

Roasted new potatoes with button- and portobello mushrooms, herbs, pink peppercorns and a tarragon-garlic vegan aioli dressing

Crunchy cucumber with apple, kohlrabi, mint & red chicory, and a cider vinaigrette dressing

Roasted turmeric cauliflower with celery, pomegranate seeds, parsley, hazelnuts and a lemon & green tahini dressing

+beef / herby chicken 2.95 +smoked salmon (4) 3.50 +chorizo 2.95
+avocado w/ nut dukkah 2.95 +fried halloumi w/zhoug 3.25

extras & sides

[ONLY AVAILABLE WHEN ADDED TO A MAIN COURSE DISH]

+ a bowl of today's veg soup	3.25	+ one of our salads:	
+ a bowl of today's meat/fish soup	3.75	- medium	3.50
+ romesco bravas [VEGAN]	4.75	- large bowl, all three	3.95
roast potato, tomato, red pepper & almond sauce, vegan aioli			
+ avocado with nut dukkah	2.95	+ egg (any style)	1.25
+ fried halloumi with zhoug	3.25	+ our hummus	2.95
+ smoked salmon	3.50	+ hot sauce	1.00
+ marinated beef brisket	2.95	+ herby chicken	2.95
+ extra toast	1.50	+ harissa yogurt	1.00
+ gluten-free bread	0.50	+ tomato relish	1.00

• today's soups •

Moroccan harira: red lentils, tomato & chilli 5.95

Topped with baba ganoush & fresh herbs

add one of today's salads:
med. 3.50 / large bowl of all three 3.95

served with sourdough bread & our hummus

Cod fish soup 6.95

Ras-el-hanout spiced cod with white bean, kale & fennel and a gremolata topping

add one of today's salads:
med. 3.50 / large bowl of all three 3.95

served with sourdough bread & our hummus

fresh sandwiches

on our georgian bread 6.95

roast aubergine & crispy halloumi [v]

with pickled cucumber, vegan aioli dressing & mixed herbs

slow-roast Irish beef brisket

marinated in Farmhand coffee, pickled walnut, creme fraiche currants and baby spinach leaves

herby chicken

with pickled squash, almond-romesco sauce and rocket

Why not add a glass of wine or one of our Irish craft beers to your lunch?

Available on tap - see our drinks specials menu!

drinks & desserts this way! →

our treats all home-made!

- scone** plain • fruit & ginger • 7 seed & oat 3.40
served w/ our orange blossom butter & home-made preserves
- cinnamon scroll** our famous cinnamon & walnut pastry 3.95
- chocolate babka** our chocolate & hazelnut pastry 3.95

- power bar [VEGAN] [GLUTEN FREE]** 3.75
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]** 4.40
a moist cake topped with toasted orange-blossom swiss meringue and raspberry dust
- frangipane [GLUTEN FREE]** 4.40
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]** 4.40
our rich brownie served w/ whipped berry cream
- baklava** 3.25
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** 3.75
- our clean green juice** 3.95
- raspberry, apple & rose juice** 3.75
- orange fizz** orange juice & sparkling water 3.50
- 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.

coffee

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

- milk** latte • cappuccino • flat white **Reg.** 3.20 **Lg.** 3.40
- black** americano • espresso • macchiato **Reg.** 3.10 **Lg.** 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 with a touch of sugar syrup

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** 3.40
- sencha green tea** 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

warm tonic

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

oh my!

- prosecco** a crisper, drier, bubblier one! 750 36.95 (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)