

breakfast.

served until 11.30am

- * the morning deal weekdays until 11am
coffee/tea & a scone or scroll 5.75
- granola, yogurt & compote 6.95
our toasted granola (oats, seeds, nuts, dried fruit, toasted in brown sugar & warm spices) served with Irish organic Greek-style yogurt, fresh mint and poached pear and orange compote
- bircher bowl 7.50
Overnight-soaked oats with spiced orange, apple and roasted squash puree, topped with sweet nut dukkah, slices of Granny Smith apple and torn mint
- slow-cooked organic porridge 3.95
 - classic served with cream, honey & dark sugar
 - virtuous toasted seeds, dried fruit & crystallised ginger
 - berry our roasted cherry & port compote
- toast 3.95
toasted georgian bread with Kerrygold butter & a selection of our homemade preserves
 - + 2 eggs (any style) 2.50 + bacon or chorizo 2.95 + salmon 3.50
 - + lemon-dukka nut avocado 2.95 + hummus 2.95
- bacon, cheese & egg sandwich 6.95
toasted georgian bread sandwich of streaky bacon, with mature cheddar cheese, mustard creme fraiche, a soft-fried egg & rocket

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

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.

brunch.

served all day

- turkish eggs menemen 11.50
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
 - + halloumi w/ zhoug 3.25 + chorizo 2.95 + avocado w/ nut dukkah 2.95
 - + extra toast 1.50 + smoked salmon 3.50 + extra egg 1.25
- spiced pork rarebit 12.95
baked open sandwich of chorizo-spiced pulled pork & Irish cheddar cheese sauce on georgian bread, with spinach, pickled red onion & a drizzle of hot sauce, topped with a fried egg
served with this week's seasonal salad - ask your server
 - + halloumi w/ zhoug 3.25 + chorizo 2.95 + avocado w/ nut dukkah 2.95
 - + extra toast 1.50 + smoked salmon 3.50 + extra egg 1.25
- vegan avo special 11.95
smashed avocado & chickpea on georgian bread, topped with sautéed green lentils, red onion, plum tomato, crispy smoked maple coconut crisps & peashoots
 - + halloumi w/ zhoug 3.25 + chorizo 2.95 + avocado w/ nut dukkah 2.95
 - + extra toast 1.50 + smoked salmon 3.50 + extra egg 1.25
- brother hubbard's avo & eggs 11.95
smashed avocado & chickpea spread on our toasted georgian bread, topped with two poached eggs, house nut dukkah, harissa yogurt, fresh radish & nigella seeds
 - + halloumi w/ zhoug 3.25 + chorizo 2.95 + avocado w/ nut dukkah 2.95
 - + extra toast 1.50 + smoked salmon 3.50 + extra egg 1.25
- Cherry and dark chocolate pancakes 11.95
Moroccan-style semolina pancakes with dark chocolate, almond & hazelnut cookie crumb orange mascarpone, cherry & port compote and torn mint

more drinks & desserts on the next page -->

RESERVATIONS@BROTHERHUBBARD.IE

MIDDLE

TUESDAY TO SATURDAY

EAST

FROM 5PM

FEAST

AT...



N O R T H

153 CAPEL ST. DUBLIN 1

extras & sides

- + avocado with lemon & nut dukkah 2.95
- + pan-fried chorizo 2.95
- + smoked salmon 3.50
- + halloumi with zhoug 3.25
- + side of hummus 2.95
- + an egg (any style) 1.25
- + extra toast 1.50
- + vegan aioli 1.00
- + hot sauce 1.00
- + tomato relish 1.00
- + harissa yogurt 1.00
- + gluten free bread substitute 0.50

Dietary issues?

We work with several allergens in our kitchens each day, so please make your server aware of any allergies before ordering.

We can replace bread on any item with gluten-free bread for 50c

Variations on dishes may incur additional charges - please discuss with your server.

Allergen information overleaf

drinks & desserts.

treats

| | | |
|---------------------------------------|---|------|
| scone | plain • oat & cranberry • 7 seed & oat served w/ our orange blossom butter & our preserves | 3.40 |
| cinnamon & walnut scroll | | 3.95 |
| chocolate & hazelnut babka | | 3.95 |

| | | |
|----------------------------------|--|------|
| vegan spiced walnut slice | [VEGAN] [GLUTEN FREE] gluten free oat, with spiced walnuts, orange zest and cranberry | 3.50 |
| tahini Slice | [VEGAN] [GLUTEN FREE] salted tahini caramel square w/ gluten free oats, walnuts, cocoa, coconut oil | 4.25 |

| | | |
|----------------------------------|---|------|
| winter spiced friand | [GLUTEN FREE] with orange, cranberry and a white chocolate ganache | 4.40 |
| Belgian chocolate brownie | [GLUTEN FREE] our rich brownie served with whipped berry cream | 4.40 |

bubbles and...!

| | glass | • | carafe |
|-----------------|--|------|---------|
| prosecco | a crisper, drier, bubblier one! | 7.50 | • ---- |
| mimosa | 2 parts prosecco, 1 part OJ | 7.95 | • 21.95 |
| rosita | 2 parts prosecco, 1 part our raspberry blend | 7.95 | • 21.95 |

chilled drinks fresh & home made

| | | |
|--|---|--------------------------|
| orange fizz | orange juice & sparkling water | 3.50 |
| filtered water | still or sparkling | 500ml 1.25 // litre 2.50 |
| clean green juice | | 3.95 |
| our raspberry, apple & rose juice | | 3.75 |
| orange juice | | 3.75 |
| 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 |

coffee

our Farmhand house blend,
roasted at Brother Hubbard North on Capel Street

| | | |
|-----------------|--------------------------------------|---------------|
| black | americano • espresso • macchiato | R 3.10 L 3.30 |
| milky | latte • cappuccino • flat white | R 3.20 L 3.40 |
| mocha | espresso, chocolate ganache, steamed | 3.75 |
| oat milk | (low gluten) + 50c | |

*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 special

Vietnamese Coffee 3.75
2 shots of espresso, topped up with steamed condensed milk

single origin filter coffee

ask our staff about today's speciality single-origin coffee

| | | | |
|---------------------------------|------|--------------------------------|------|
| medium carafe (serves 1) | 3.95 | large carafe (serves 2) | 5.95 |
|---------------------------------|------|--------------------------------|------|

tea by the pot from Wall & Keogh

| | |
|------------------------------------|--|
| irish breakfast • earl grey | 3.40 |
| organic sencha green tea | 3.40 |
| organic peppermint blend | 3.40 |
| moroccan dusk | green tea, nana mint, cactus flower 3.40 |
| organic chamomile | naturally decaffeinated 3.40 |
| apple & mistletoe | 3.40 |
| lemon & ginger | 3.40 |
| organic rooibos red | 3.40 |

home-made masala chai 4.25

black tea brewed with aromatic indian spices, steamed with milk
& sweetened with honey

warm tonic

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

hot chocolate

| | |
|--|------|
| our rich chocolate ganache served with steamed chocolate milk | 3.95 |
|--|------|

we're open for dinner on
Capel Street!!

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MIDDLE

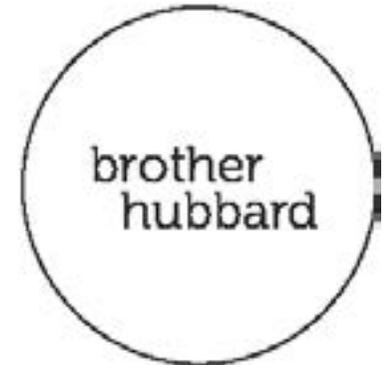
TUESDAY TO SATURDAY

EAST

FROM 5PM

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NORTH

153 CAPEL ST. DUBLIN 1

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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.

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