

brunch!

the sweet stuff.

- granola bowl** 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 (5, 8, 11, 12)
- 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 (5, 11, 12)
- Cherry and dark chocolate pancakes** 11.50
Moroccan-style semolina pancakes w/ dark chocolate, almond & hazelnut cookie crumb orange mascarpone, cherry & port compote and torn mint (3, 5, 8, 11, 13)

chilled drinks fresh & home made

- orange fizz** orange juice & sparkling water 3.25
- filtered water** still or sparkling 500ml 1.25 // litre 2.50
- clean green juice** 3.95
- our raspberry, apple & rose juice** 3.50
- orange juice** 3.50
- The Ginger Bear** our version of a ginger beer 3.95
with fresh ginger & lime, winter spices & honey
Healthy, sugar-free, invigorating, and full of zing!

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.

the main event.

- 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 (3, 5, 8)
+ halloumi w/ zhoug 2.95 + chorizo 2.95 + avocado w/ nut dukkah 2.95 + extra toast 1.50
+ baby potatoes 3.95 + smoked salmon 3.50 + extra egg 1.25 + leafy side salad 3.50
- spiced pork rarebit** 11.95
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 (3, 5, 8, 10)
+ halloumi w/ zhoug 2.95 + chorizo 2.95 + avocado w/ nut dukkah 2.95
+ baby potatoes 4.50 + smoked salmon 3.50 + extra egg 1.25 + extra toast 1.50
- 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 (5)
+ halloumi w/ zhoug 2.95 + chorizo 2.95 + avocado w/ nut dukkah 2.95
+ baby potatoes 4.50 + smoked salmon 3.50 + extra egg 1.25 + extra toast 1.50
- crispy halloumi sandwich** 11.50
An open georgian bread sandwich of crispy halloumi, with sweet tomato & chilli salsa, baby gem lettuce, pickled tomatoes, hummus, peppers & herbs, topped w/ a fried egg & harissa praline served with this week's seasonal salad - please ask your server (3,5,8,11)
+ halloumi w/ zhoug 2.95 + chorizo 2.95 + avocado w/ nut dukkah 2.95 + extra toast 1.50
+ baby potatoes 4.50 + smoked salmon 3.50 + extra egg 1.25 + leafy side salad 3.50
- brother hubbard's avo & eggs** 11.95
smashed avocado & chick pea spread on our toasted georgian bread, topped with two poached eggs, house nut dukkah, harissa yogurt, fresh radish & nigella seeds (3, 5, 8, 11, 12)
+ halloumi w/ zhoug 2.95 + chorizo 2.95 + avocado w/ nut dukkah 2.95 + extra toast 1.50
+ baby potatoes 4.50 + smoked salmon 3.50 + extra egg 1.25 + leafy side salad 3.50

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

- + roasted baby potatoes (VEGAN) 4.50
red pepper aioli • paprika • garlic, cumin & fresh herbs
- + leafy side salad 3.50
- + avocado with lemon & nut dukkah (11, 12) 2.95
- + pan-fried chorizo 2.95
- + smoked salmon (4) 3.50
- + halloumi with zhoug (8) 2.95
- + side of hummus (12) 2.95
- + an egg (any style) (3) 1.25
- + extra toast (5) 1.50
- + vegan aioli 1.00
- + hot sauce 1.00
- + tomato relish 1.00
- + harissa yogurt (8) 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

"As we are a small café, and in the best interests of all of our customers, please note that we allocate tables for a maximum of 1.5 hours"

drinks & desserts.

treats

scone	plain • 7 seed & oat served w/ our orange blossom butter & our preserves	3.25
cinnamon & walnut scroll		3.75
chocolate & hazelnut babka		3.75

festive scone	cranberry & ginger with spiced sugar topping *** served w/ our Christmas spiced butter***	3.75
festive scroll	almond, apple & cranberry with Christmas spices	4.25

vegan spiced walnut slice	[VEGAN] [GLUTEN FREE] gluten free oat, with spiced walnuts, orange zest and cranberry (11)	3.50
tahini Slice	[VEGAN] [GLUTEN FREE] salted tahini caramel square w/ gluten free oats, walnuts, cocoa, coconut oil (11, 12)	4.25

winter spiced friand	[GLUTEN FREE] with orange, cranberry and a white chocolate ganache	4.25
Belgian chocolate brownie	[GLUTEN FREE] our rich brownie served with whipped berry cream	4.25

Christmas Mulled Wine 6.50 by the glass
A warming seasonal tippie with gentle spices
served with dehydrated citrus

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	3.25
filtered water	still or sparkling 500ml 1.25 // litre	2.50
clean green juice		3.95
our raspberry, apple & rose juice		3.50
orange juice		3.50
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 3.00 L 3.20
milky	latte • cappuccino • flat white	R 3.10 L 3.30
mocha	espresso, chocolate ganache, steamed	3.50
oat milk	(low gluten) + 40c	

*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 3.50
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	3.25
organic sencha green tea	3.25
organic peppermint blend	3.25
moroccan dusk	green tea, nana mint, cactus flower 3.25
organic chamomile	naturally decaffeinated 3.25
apple & mistletoe	3.25
lemon & ginger	3.25
organic rooibos red	3.25

home-made masala chai

3.95

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

warm tonic

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

hot chocolate

our rich chocolate ganache served with steamed chocolate milk 3.95

Christmas Hot Chocolate

4.45

Our rich chocolate ganache with festive spices,
served with steamed chocolate milk and a side of chocolate soil for sprinkling!

we're open for dinner on
Capel Street!!

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MIDDLE

TUESDAY TO SATURDAY

EAST

FROM 5PM

FEAST.

AT...



NORTH

153 CAPEL ST. DUBLIN 1

Allergen Information:

(1. Celery) (2. Crustaceans) (3. Eggs) (4. Fish)
(5. Gluten) (6. Lupin) (7. Peanut) (8. Milk)
(9. Molluscs) (10. Mustard) (11. Nuts)
(12. Sesame Seed) (13. Soybean) (14. Sulphites)

*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.*

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