

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
- 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
- Seasonal pancakes **NEW!**** 11.95
Moroccan-style semolina pancakes w/ broken Turkish delight, roasted white chocolate marscapone, dark chocolate ganache, roasted vanilla strawberries and torn mint

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 3.95
with fresh ginger & lime, winter spices & honey
Healthy, sugar-free, invigorating, and full of zing!

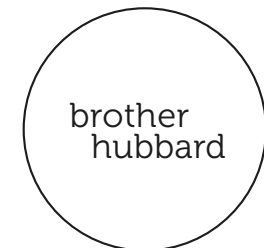
the main event.

- 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
+ baby potatoes 4.75 + smoked salmon 3.50 + extra egg 1.25 + leafy side salad 3.50
- 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
+ baby potatoes 4.75 + 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
+ halloumi w/ zhoug 3.25 + chorizo 2.95 + avocado w/ nut dukkah 2.95
+ baby potatoes 4.75 + smoked salmon 3.50 + extra egg 1.25 + extra toast 1.50
- crispy halloumi sandwich** 11.95
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
+ halloumi w/ zhoug 3.25 + chorizo 2.95 + avocado w/ nut dukkah 2.95 + extra toast 1.50
+ baby potatoes 4.75 + 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
+ halloumi w/ zhoug 3.25 + chorizo 2.95 + avocado w/ nut dukkah 2.95 + extra toast 1.50
+ baby potatoes 4.75 + smoked salmon 3.50 + extra egg 1.25 + leafy side salad 3.50

extras & sides

[only available when added to a main course dish]

- + roasted baby potatoes [VEGAN] 4.75
red pepper aioli • paprika • garlic, cumin & fresh herbs
- + leafy side salad 3.50
- + 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



SOUTH

more drinks & desserts on the next page -->

"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.

we're open for dinner on
Capel Street!!

RESERVATIONS@BROTHERHUBBARD.IE

treats

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

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

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

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 |

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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

MIDDLE

TUESDAY TO SATURDAY

EAST

FROM 5PM

FEAST

AT...



NORTH
153 CAPEL ST DUBLIN 1

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, 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.

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