

BREAKFAST *Served until 11am*

The Morning Deal 5.95
a coffee/tea & a scone or scroll
* filter coffee / hot chocolate / mocha +1.75

Granola Pot 7.95
our toasted granola of oats, seeds, nuts, dried fruit, toasted in brown sugar & warm spices served with Irish organic greek-style yogurt, orange, honey, chia seeds, diced mango & fresh mint

Smoothie & Oat Bowl [VEGAN] 8.50
comes with all the following: peach, orange & vanilla smoothie with coconut-soaked oats topped with whipped coconut cream, caramelised peach slices, grapes, toasted coconut & walnuts

Slow-Cooked Organic Porridge 4.25
classic: served with cream, honey & dark sugar
virtuous: toasted seeds, dried fruit & crystallised ginger
berry: our rhubarb & strawberry compote

Toast 3.95
our toasted georgian bread, with kerrygold butter and a selection of our homemade jams & preserves
+ egg fried/poached 1.50 + scrambled egg 3.00
+ salmon 3.50 or chorizo 3.25 or avocado w/ nut dukkah 2.95

Bacon & Cheese Sandwich 7.50
griddled bacon, mature cheddar, rocket & mustard crème fraîche
+ fried egg 1.50

MORNING TREATS

A little something to help start your day

Scones 3.40
with our special orange-blossom butter
- plain
- fruit & ginger
- 7-seed & oat

Cinnamon & Walnut Scroll 3.95
Chocolate & Hazelnut Babka 3.95
Orange Juice 3.75

EXTRAS *and* SIDES

only available when added to a main course dish

+ smoked salmon 3.50
+ avocado w/ nut dukkah [VEGAN]* 2.95
+ harissa yogurt 1.50
+ our hummus [VEGAN]* 3.25
+ fried halloumi w/ zhoug* 3.25
+ chorizo 3.25
+ egg fried/poached* 1.50
+ scrambled egg* 3.00
+ extra toast 1.75
+ gluten-free bread* 0.50
+ hot sauce* 1.50
+ tomato relish* 1.50
+ smoked aioli [VEGAN]* 1.50

All-day BRUNCH

Pork Belly & Remoulade Sandwich* 12.95
roast pork belly · celeriac & carrot remoulade · red onion & plum jam
spinach · crispy kale · on a slice of our Georgian bread
served with this week's seasonal salad - ask your server
*recommended sides: + halloumi w/ zhoug 3.25 + chorizo 3.25 + avocado w/ nut dukkah 2.95
+ extra toast 1.50 + smoked salmon 3.50 + extra egg 1.50 / more options →*

Turkish Eggs Menemen* 12.50
lightly scrambled eggs · Turkish tomato *çemen* · roast peppers
whipped feta · kalamata olives · chilli, red onion & mixed herb salsa
baby spinach · toasted Georgian bread
*recommended sides: + halloumi w/ zhoug 3.25 + chorizo 3.25 + avocado w/ nut dukkah 2.95
+ extra toast 1.50 + smoked salmon 3.50 + extra egg 1.50 / more options →*

Vegan Avo Special* 11.95
smashed avocado & chickpea · our toasted Georgian bread
sautéed green lentils · red onion · plum tomato
crispy smoked maple coconut crisps · peashoots
*recommended sides: + halloumi w/ zhoug 3.25 + chorizo 3.25 + avocado w/ nut dukkah 2.95
+ extra toast 1.50 + smoked salmon 3.50 + extra egg 1.50 / more options →*

Brother Hubbard's Avo & Eggs* 11.95
smashed avocado & chickpea · our toasted Georgian bread
two poached eggs · house nut dukkah · harissa yogurt
fresh radish · nigella seeds
*recommended sides: + halloumi w/ zhoug 3.25 + chorizo 3.25 + avocado w/ nut dukkah 2.95
+ extra toast 1.50 + smoked salmon 3.50 + extra egg 1.50 / more options →*

Seasonal Pancakes 12.50
Moroccan-style semolina pancakes · strawberry & rhubarb compote
light Eton mess · roasted strawberries · pistachio · torn mint

* = can be made gluten free



@brother_hubbard_south

Looking for

Drinks and Treats?

Please see our other menu!
All our treats are available to take away

About Us

We make virtually everything from scratch for you - all our own sauces, cakes, breads, preserves. That means our food is fresh, pure, that bit more creative and that bit better for you.

Our coffee is roasted on-site by Farmhand exclusively for us.

We're delighted to announce it is now available for you to buy and bring home - pick up a bag today!

Thank you for visiting us

Events & Parties Christmas Parties & Weddings

We are available to host you for special events, private events, parties (including weddings!), group dining, catering and so, so much more!

We can also come to you, and cater your events or meetings at your home or office.

If you've anything you'd like to talk to us about, please drop us a line at reservations@brotherhubbard.ie

People We Work With

Kish Fish
Doyles Meats
Wall & Keogh - tea
8 Degrees Brewery
Traditional Cheese Company
Dave Heffernan @ Little Cress Microgreens
Goodness Grains - gluten free bread
Alberto's Gold - olive oil and chorizo
Farmhand - coffee
Dingle Gin

Important information

Allergen Information for all dishes is available in the clearly-marked locations throughout the cafe. Alternatively, please ask a member of our team for assistance.

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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.

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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.

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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 the matter to our attention as soon as possible.

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In the best interests of all of our customers, please note that we allocate tables for a maximum of 1 hour 45 minutes at weekends.

Dinner at Brother Hubbard

MIDDLE

TUESDAY TO SATURDAY

EAST

FROM 5PM

FEAST

AT...



brother
hubbard

NORTH

153 CAPEL ST DUBLIN

To book a table,
please visit brotherhubbard.ie
or email reservations@brotherhubbard.ie