

BRUNCHY DRINKS

alcoholic drinks can be served after 10:30 mon-sat, 12:30 sun

Prosecco Ca'Bolani

A dry, crisp style (VEGAN)

GLASS 7.95 - BOTTLE 36.95

Rosita

Prosecco, raspberry,
apple, rose (VEGAN)

GLASS 8.50 - CARAFE 22.95

Mimosa

Prosecco + fresh orange
(VEGAN)

GLASS 8.50 - CARAFE 22.95

Raspberry apple & rose

Our famous bright,
pink, tangy concoction!

3.75

Clean green juice

All things green-
spinach, kale, celery, apple
with a touch of ginger

3.95

Cold Brew Coffee

natural ethiopian boji
by Farmhand

3.95

Orange Fizz

Orange juice
+ sparkling water

3.50

The Ginger Bear

our version of a ginger beer:
fresh ginger, lime
spices & honey
full of zing!

3.95

Seasonal Iced tea

please ask your server for our
current version!

3.95

The Brother Hubbard Cola

our own homemade sparkling cola,
with sumac, muscovado and lime

3.95

BRUNCH

Pork Belly & Remoulade Sandwich*

roasted pork belly · celeriac & carrot remoulade · georgian bread ·
red onion & plum jam · spinach · crispy kale

served with this weeks seasonal salad - please ask your server

recommended sides: roast potatoes / fried egg / more info →

12.95

Turkish Eggs Menemen*

lightly scrambled eggs w/ Turkish tomato çemen & roast peppers
whipped feta · kalamata olives · chilli, red onion & mixed herb salsa
baby spinach · toasted Georgian bread

recommended sides: roast potatoes / fried halloumi + zhoug / chorizo / more info →

12.50

Vegan Avo Special* [VEGAN]

smashed avocado & chickpea · georgian bread · sautéed green lentils
red onion & plum tomato · crispy maple coconut crisps · pea shoots

recommended sides: fried halloumi / smoked salmon / extra egg / more info →

11.95

Crispy Halloumi Sandwich*

· crispy halloumi · sweet tomato & chilli salsa · baby gem lettuce ·
· pickled tomatoes · hummus · peppers · georgian bread · fried egg · harissa praline

served with this weeks seasonal salad - please ask your server

recommended sides: chorizo / griddled bacon / roast potatoes / more info →

11.95

Brother Hubbard Avo & Eggs*

smashed avocado & chickpea · 2 poached eggs · house nut dukkah
harissa yogurt · fresh radish · georgian bread · nigella seeds

recommended sides: romesco bravas / avocado + nut dukkah / more info →

11.95

Smoothie & Oat Bowl [VEGAN]

peach, orange & vanilla smoothie with coconut-soaked oats
topped with whipped coconut cream · caramelised peach slices · grapes
toasted coconut · walnuts ·

8.50

Granola Pot

Irish organic greek yogurt · orange · honey · home-made granola
mango · chia seeds · fresh mint

7.95

Seasonal Pancakes

moroccan-style semolina pancakes

[comes with all the following]

· strawberry & rhubarb compote · light eton mess
· roast strawberries · pistachio · torn mint

12.95

*can be made gluten free

EXTRAS and SIDES

only available when added to a main course dish

+ roast baby potatoes [VEGAN] *4.95

roast potato, tomato, vegan aioli,
cumin & fresh herbs

+ avocado w/ nut dukkah [VEGAN]* 2.95

+ leafy side salad* 3.50

+ pan-fried chorizo* 3.25

+ griddled bacon* 2.95

+ fried halloumi w/ zhoug* 3.25

+ our hummus [VEGAN]* 3.25

+ smoked salmon* 3.50

+ egg fried/poached* 1.50

+ scrambled egg* 3.00

+ extra toast 1.50

+ hot sauce* 1.50

+ tomato relish* 1.50

+ smoked aioli [VEGAN]* 1.50

+ gluten-free bread* 0.50

+ harissa yogurt 1.50

brother
hubbard

SOUTH

Please Note
We are unable to change dishes
or swap items across dishes.

Service charge of 10% applied
to tables of 6 or more.

@brother_hubbard_north

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!

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

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

Thank you for visiting us

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.

oOo

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.

oOo

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.

oOo

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.

oOo

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.

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

Dinner at Brother Hubbard

MIDDLE

TUESDAY TO SATURDAY

EAST

FROM 5PM

FEAST.

AT...



brother
hubbard

NORTH

153 CAPEL ST. DUBLIN

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