

lunch.

served from 12pm

today's soup

5.95

Asian-style beans & wild rice broth

- Black beans and wild rice, with wild mushrooms, savoy cabbage, carrot, leek & celery, topped with wild mushroom & crispy wonton dusted in 5-spice + seasonal salad side 3.50

smoked aubergine sandwich [VEGAN] 11.50

an open sandwich on our Georgian bread: smoked aubergine, with roasted red pepper vegan aioli, hummus, baby gem & fresh herbs. Served with this week's seasonal salad - please ask your server

feature sandwich

Roasted beetroot burgers with mixed leaves, crispy onion and a lemon & coriander tahini dressing 7.95

+ bowl of today's soup 3.25

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

add to your sandwich....?

- + today's soup 3.25
 - + seasonal vegetable salad 3.50
- ask your server for this week's salad

today's lunch special

Vegan green curry with wild rice

10.95

Baby corn, broccoli, courgette & red pepper, topped with fried peanuts, chilli, lemongrass and kaffir lime, and a coconut cream dressing

comes with this week's salad:

Red quinoa, white cabbage & pomegranate with roasted cauliflower, baby spinach, and dressed with red grapes

extras & sides

[only available when added to a main course dish]

- + today's soup 3.25
- + seasonal vegetable 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

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 & 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 -->

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

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

- 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 |

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!

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.

"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"