

All-day BRUNCH From 8am to 3pm

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

EXTRAS and SIDES

only available when added to a main course dish

+ a bowl of today's
vegetarian soup 3.25

+ seasonal house slaw 3.50

+ avocado [VEGAN] 2.95
w/ lemon & nut dukkah

+ pan-fried chorizo 3.25

+ smoked salmon 3.50

+ fried halloumi w/ zhoug 3.25

+ our hummus [VEGAN] 3.25

+ egg fried/poached 1.50

+ extra toast 1.50

+ aioli [VEGAN] 1.50

+ hot sauce 1.50

+ tomato relish 1.50

+ harissa yogurt 1.50

+ gluten-free bread substitute 0.50

LUNCH and SPECIALS Served from 12pm

Today's soup

served with georgian bread
& our hummus

Spiced butternut squash & corn soup 5.95

topped with crispy fried pork,
chimichurri & fresh herbs

Please ask if you would like it without
crispy fried pork

add seasonal side salad: +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 house slaw - please ask your server

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 house slaw - please ask your server

Feature Sandwich 7.95

De miga Argentinian style sandwich: pulled ham hock, mature cheddar
cheese, herb creme fraiche, tomatoes & mixed leaves

+ bowl of today's soup 3.25

add to your sandwich....?

+ a bowl of today's
vegetarian
soup 3.25

+ seasonal house
slaw 3.50

*ask your server for this
week's slaw*

This week's HOT SPECIAL

Spiced Beef Empanadas

11.95

filled with roast pepper, olives & chipotle

served with quinoa, grape & mint salad

* all beef is of Irish origin

brother
hubbard

@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 at Brother Hubbard North

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

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.

All our beef is of Irish origin.

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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