

Nibbles to Start:

Spiced almonds, roast chickpeas & marinated olives €3.95 (6, 7, 11, gf)
Halloumi chips, za'atar, honey drizzle, smoked aubergine €5.95 (8, 12, gf)

Small Plates

(€6.95 each)

Hummus of the day & Flatbread & pickles (vg) (5, 12, gf available, other allergens vary, ask server)

Special Warm Hummus & Flatbread & pickles (vg) (+€3) (5, 6, 12, gf available, other allergens vary, ask server)

With warm fragrant chickpea, aubergine & tomato (vg) or With warm slow-roast pulled spiced lamb

Turkish red lentil & mint soup, rainbow chard & flatbread (vg) (gf available)

Spiced **cauliflower**, za'atar crumb, dipping sauce (vg) (12, gf)

Falafel: herb, chilli, chickpea, baby gem, green tahini (vg) (12, gf)

Eastern Bravas: cubed roast potato, rich tomato & pepper sauce, smoked aubergine (vg) (8, gf)

Chorizo & Pea **Croquettes** (3, 5, 8, 10, 14)

Bigger Plates

(each dish served with sides of mejaddra rice and salad)

(meat/fish €15.95; vegan/vegetarian €14.95)

Beef Kofta, feta & broad bean polenta smoked aubergine yogurt (8, gf)

Baked **Hake**, preserved lemon, chard, okra, za'atar butter (4, 8, 12, gf)

Chicken Fatteh, sumac yogurt, kale, chickpea, almond, spring onion (5, 8, 11, 12, gf)

"**Imam Biyaldi**" roasted aubergine, courgette, gently-spiced tomato sauce, chickpea, dukkah (vg) (11, 12, gf)

warm **Sweet Potato** Salad, ras el hanout, freekeh, pickled red chilli, green tahini (vg) (5, gf)

Baked **Asparagus**, filo pastry, heirloom tomato, greens, radish, zhoug (vg) (5)

Additional Sides:

side of Middle Eastern Bravas +4.95 (8, gf) / Charred Spiced Vegetables +4.50 (gf) / flatbread +€1.95 (5)

Desserts

(€6.95 each)

homemade **ice-cream** (ask about today's choice) (allergens vary – ask server, gf)

fruit plate: grilled peach, pine berries, strawberries, cardamom fruit drizzle, sweet dukkah, mint (vg) (11, gf)

tahini-date caramel slice, cocoa & coconut oil ganache, oat & walnut, coconut & date milk (vg) (5, 11, 12)

chocolate mousse, raspberry mascarpone, crushed green pistachio, chocolate 'soil' (8, gf)

homemade walnut & rose **baklava** served with Turkish "**lokum**" (contains gelatin) (5, 12,)

"vg" signifies 'Vegan (and therefore) Vegetarian' / "gf" = 'gluten free'

MIDDLE EAST FEAST SET MENU

(2-course 25.95 or 3-course 29.95 per person)

Our 2 course or 3 course menu, designed to give you a wider sample of our food to enjoy, comprised of the following:

Starter Platter Mezze to share

A generous platter of dishes from our Small Plates:

hummus & flatbread,
soup, spiced cauliflower, falafel
&
our homemade pickles
(all the above are vegan & vegetarian)

(add one of our hummus toppings: +€3)

Mains & Sides to share

You each choose one of our Bigger Plates

and the table shares servings of our

mejaddra rice
&
griddled seasonal vegetables side dishes

(Add mini Middle Eastern Bravas +4.95)

Dessert

You each choose one of our desserts

Dietary Issues?

While we take every care, our kitchen uses nuts & gluten & other allergens - so we cannot guarantee any of our goods to be absolutely free from traces of nuts, or any other allergens. please make your server aware of any allergies before ordering as we are unable to make changes once the order has been made.
all of our beef, lamb & chicken is of Irish origin

Allergen Information: (1. Celery) (2. Crustaceans) (3. Eggs)
(4. Fish) (5. Gluten) (6. Lupin) (7. Peanut) (8. Milk) (9. Molluscs)
(10. Mustard) (11. Nuts) (12. Sesame Seed) (13. Soybean) (14. Sulphites)

Please note: we add a discretionary 10% service charge for parties of 5 or more

Bubbles

Prosecco "Ca' Bolani" – a crisp, dry style of prosecco	(Vegan)	6.95 glass / 32.95 bottle
The Rosita: Prosecco, Raspberry & Rose	(Vegan)	7.50 glass / 18.95 carafe

White Wines

glass / ½ bottle carafe / bottle

"En La Parra" (2015) Chardonnay / Moscatel, Valencia, Spain (Organic) bright & crisp with tropical fruit flavours & an elegant long finish		5.95 / 14.95 / 23.95
"Basa" (2015) Verdejo, Rueda, Spain fantastically fresh yet serious bottle of wine, with a range of aromas and flavors from stony mineral notes to citrus & tropical fruit		6.50 / 17.95 / 28.95
"l'Etang de Sol" Picpoul de Pinet (2015) Southern France this is a refreshing, bone-dry white with a mineral and grapefruit tang, green apple and hint of white pepper.		6.95 / 19.95 / 29.95
"Von den Terrassen" (2015) Josef Ehmoser Grüner Veltliner, Austria (Vegan) complex aromas of ginger, mango and white flowers are supported by a rich body and juicy acidity		7.50 / ---- / 34.95

Rosé Wine

"Rosado" Avaniel (2014) Tempranillo, Ribera del Duero, Spain watermelon and strawberry hints		5.95 glass / 25.95 bottle
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Red Wines

glass / ½ bottle carafe / bottle

"Sola Fred" (2014) Carignan, Montsant, Spain full of sweet fruits such as blackberries & cassis: medium bodied, balsamic notes & hints of spice.		5.95 / 14.95 / 23.95
"Blau Mari" (2015) Petxina, Garnacha /Cabernet, Tarragona, Spain (Organic, Vegan) very aromatic , ripe fruits, dark berries, has a low acidity and great freshness.		6.50 / 18.95 / 28.95
"Vallado" (2013) Douro, Portugal soft and full of red berry fruits that are laced with firm, solid tannins. It has weight and concentration, the ripe fruits balanced by a fresher side to the wine.		6.95 / 19.95 / 29.95
"El Recio" (2011) Bodegas Matsu Tinta de Toro / Tempranillo, Spain full-bodied but easy-going, with hints of chocolate, black fruits		7.50 / ---- / 34.95

Our Other Drinks

Filtered Still / Sparkling Water (a jug – free refills)	2.50
San Pellegrino sparkling drinks Limonata, Rossa, Grapefruit	2.95
Homemade juices:	3.50
Raspberry, Apple & Rose	
Clean Green Juice	
Orange Fizz	
Iced Moroccan Mint Tea with Sencha Green Tea & Cactus Flower	3.50
Moroccan Mint Tea (hot)	3.50
A pot of Tea (Irish Breakfast / Earl Grey / Peppermint / Rooibos)	3.50
Coffee (Espresso-Black / Milky)	2.95/3.50

brother
hubbard