

# 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

## Gin & Tonic

Glendalough Gin  
& Fever Tree Tonic  
cucumber & pink peppercorn  
9.50

## Beer & Wine

please see  
separate menu  
for the full drinks list

# SNACKS

served pronto while we get the main event ready - perfect nibbles to enjoy with a drink!

## Brother Hubbard Bacon Jerky

homemade sweet-spicy bacon jerky  
with edamame spread  
3.95

## Silk Road Trail Mix

our version of a bombay mix, with a  
middle eastern angle: spiced nuts, polenta  
chips, smoky coconut, chilli, garlic & za'atar  
3.95

## Chorizo Jam

chorizo & Farmhand espresso jam  
with crostini & celery  
4.50

# BRUNCH

## Turkish Eggs Menemen

lightly scrambled eggs w/ Turkish *çemen*  
roast peppers · whipped feta · kalamata olives  
chilli, red onion & mixed herb salsa · baby spinach  
toasted Georgian bread 12.50

## The Pork Mojo

warm pork belly & sautéed kale  
georgian bread · mojo sauce  
crispy red onions · jug of lemon-pork gravy 12.95

## Brother Hubbard's Lamb Mezze Tray

a mezze plate for one 13.50  
warm pulled harissa lamb · roast aubergine  
· hummus · chargrilled chilli  
shirazi salad (cucumber, tomato, pomegranate),  
flatbread · pickles · marinated olives

## Cornbread & Greens

our home-baked corn bread 12.95  
sautéed greens & fennel · poached egg  
smoked paprika aioli [vegan] · chilli & garlic  
popped corn

## Cornbread & Tomato [VEGAN]

our home-baked corn bread 12.50  
sautéed greens & fennel · slow roast tomato  
smoked paprika aioli [vegan]  
chilli & garlic · popped corn

## Sister Sadie's Mezze Tray [VEGAN]

a mezze plate for one 12.50  
herby falafel · roast aubergine · hummus  
shirazi salad (cucumber, tomato, pomegranate)  
flatbread · chargrilled chilli  
pickles · marinated olives

## Smoothie Bowl [VEGAN]

mango, banana & passionfruit smoothie, topped with  
whipped coconut cream · kiwi slices · grapes  
toasted coconut · almond · raspberry dust 7.95

## Brother Hubbard French Toast

golden brioche-style French toast sandwich 12.95  
· chocolate truffle ganache ·  
tahini-date caramel · sesame honeycomb

## Granola Pot

turmeric & sumac yogurt · home-made granola 7.50  
poached pear · blackberry · pomegranate

# EXTRAS and SIDES

only available when added to a main course dish

+ romesco bravas [VEGAN] 4.95

roast potato, tomato, vegan aioli,  
red pepper & almond sauce

+ falafel w/ tahini-lemon drizzle [VEGAN] 3.50

+ avocado w/ nut dukkah [VEGAN] 2.95

+ chorizo 3.25

+ 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 1.75

+ hot sauce 1.00

+ tomato relish 1.00

+ smoked aioli [VEGAN] 1.00

+ gluten-free bread 0.50

brother  
hubbard

# NORTH

### Please Note

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

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.

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

## 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  
(see the roastery next door in our dedicated take-away space)

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](mailto: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

We cannot split bills, but can provide you with an itemised receipt.

oOo

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.

## 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  
Glendalough Gin

## Dinner at Brother Hubbard

# MIDDLE

TUESDAY TO SATURDAY

# EAST

FROM 5PM

# FEAST.

AT...



brother  
hubbard

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# NORTH

153 CAPEL ST. DUBLIN

**To book at table,  
please visit [brotherhubbard.ie](http://brotherhubbard.ie)  
or email [reservations@brotherhubbard.ie](mailto:reservations@brotherhubbard.ie)**