

### Nibbles to Start:

Spiced almonds, roast chickpeas & marinated olives €3.95 (6, 7, 11, gf)

Halloumi chips, za'atar, honey drizzle €5.95 (8, 12, gf)

### Small Plates

(€6.95 each)

**Special Hummus of the Day** & Flatbread & pickles (vg) (5, 6, 12, gf available, other allergens vary, ask server)

*ADD warm topping:*

*fragrant chickpea, aubergine & tomato (vg) +3 or warm slow-roast pulled spiced lamb +3.50*

**Turkish red lentil & mint soup**, rainbow chard & flatbread (vg) (12, gf available)

**Aubergine Wedges**, polenta & paprika crust, spiced date & chilli relish (vg) (1, 14, gf)

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

**Romesco Bravas**: roast potato, tomato, pepper & almond sauce, garlic crème (vg available) (1, 8, 11, gf)

### Bigger Plates

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

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

**Beef Kofta**, spiced roast squash puree, 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 (8, 11, 12, gf)

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

Wild **Mushroom** & chickpea kofta, tomato & bean sauce, shimeji, walnut crumble (vg) (6, 11, 13, 14 gf)

**Cauliflower Shwarma**, white tahini sauce, pistachio & herb salsa, raisin, crispy preserved lemon (vg) (11, 12)

### Additional Sides:

side of Romesco Bravas +4.95 (1, 8, 11, gf) / Charred Vegetables & Harissa Oil +4.50 (gf) / flatbread +1.95 (5, 12)

### Desserts

(€6.95 each)

homemade **chocolate & rose ice-cream** (vegan version available) (allergens vary – ask server, gf)

**our mess**: plums, berries, meringue, mascarpone, pomegranate sumac syrup, dukkah, mint (vg) (3, 8, 11, gf)

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

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

**"vg" signifies 'Vegan (and therefore) Vegetarian' / "gf" indicates '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** of the day & Flatbread & pickles (vg)

**Turkish red lentil & mint soup** with rainbow chard (vg)

**Aubergine Wedges**, polenta & paprika crust, date & chilli relish (vg)

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

&

our homemade pickles

(all the above are vegan & vegetarian)

*add one of our warm hummus toppings +3 pp:*

*warm fragrant chickpea, aubergine & tomato (vg)*

*or*

*warm slow-roast pulled spiced lamb*

### Mains & Sides to share

You each choose one of our Bigger Plates or one of our Flatbreads/Pides (see overleaf)

and the table shares servings of our mejaddra rice & seasonal vegetables sides

(Add mini Romesco 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

# Our Flatbread & Pide Menu

brother  
hubbard

*Our flatbreads are influenced by those wonderful filled breads found on the streets and in the souks of Turkey, Lebanon and beyond! Our dough is slowly fermented and our breads are baked to order. Flatbreads are similar in shape and style to a pizza but with a different approach how they are filled. Pides are Turkish-style breads, shaped more like a canoe with a generous and delicious filling!*

*Our flatbreads and pides can be enjoyed on their own but can also be selected as one of the main elements to our Middle East Feast sharing menu!*

## ***Lamb Flatbread:***

Slow Cooked Lamb Belly, Spiced Roast Red Pepper & Tomato Sauce, Shankleesh, Babagnoush, Fresh Herb Salsa (mangetout, coriander, parsley, mint, red chilli)

€14.95

*Allergens: Milk, Gluten(wheat), Sesame*

## ***Chicken Pide:***

Romesco Sauce, Chicken Shawarma, Slow Roasted Plum Tomatoes, Halloumi, Lemon Tahini Dressing, Fresh Herbs, Pickles

€14.95

*Allergens: Nut(almond), Sesame, Milk, Gluten(wheat)*

## ***Merguez Flatbread:***

Merguez Sausage, Tomato & Star Anise Sauce, Feta, Mutawam ( Roast Courgette and Garlic Yogurt Dip), Sliced Red Onion, Parsley & Mint Salsa, Sumac

€14.95

*Allergens: Milk, Gluten(wheat)*

## ***Octopus Pide:***

Braised Octopus, Purple Heritage Potatoes, Preserved Lemon Aioli, Fried Capers & Parsley Salsa on a ricotta base sauce

€16.95

*Allergens: Milk, Egg, Gluten(wheat)*

## ***Squash Flatbread***

***(vegetarian, vegan alternative available):***

Spiced Tomato Sauce, Roasted Squash, Rocket Pesto, Toasted Walnuts, Smoked Courgette, Lemon, Shankleesh (vegan alternative available: Kalamata Olives, zhoug)

€14.95

*Allergens: Nuts(walnuts), Milk, Gluten(wheat)*

## ***Everybody's Mixture Flatbread***

***(vegan):***

Celeriac and Roast Garlic puree, Caramelised Aubergine Slices, Roast Red Peppers, Pickled Red onion, Rocket, Kalamata Olives, Cemen Oil, Tahini

€14.95

*Allergens: Celery, Gluten(wheat), Sulphites, Sesame*

Please note the allergens above. We are not able to alter the above dishes. 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

## Bubbles

|                                                                         |                           |
|-------------------------------------------------------------------------|---------------------------|
| Prosecco “ <b>Ca’ Bolani</b> ” – a crisp, dry style of prosecco (Vegan) | 6.95 glass / 32.95 bottle |
| <b>The Rosita:</b> Prosecco, Raspberry & Rose (Vegan)                   | 7.50 glass / 18.95 carafe |

## White Wines

|                                                                                                                                                                                         | <i>glass / ½ bottle carafe / bottle</i> |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------|
| “ <b>En La Parra</b> ” (2015) Chardonnay / Moscatel, Valencia, Spain (Organic)<br>bright & crisp with tropical fruit flavours & an elegant long finish                                  | 5.95 / 14.95 / 23.95                    |
| “ <b>Basa</b> ” (2015) Verdejo, Rueda, Spain<br>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                    |
| “ <b>l’Etang de Sol</b> ” Picpoul de Pinet (2015) Southern France<br>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                    |
| “ <b>Von den Terrassen</b> ” (2015) Josef Ehmoser Grüner Veltliner, Austria (Vegan)<br>complex aromas of ginger, mango and white flowers are supported by a rich body and juicy acidity | 7.50 / ---- / 34.95                     |

## Rosé Wine

|                                                                                                          |                           |
|----------------------------------------------------------------------------------------------------------|---------------------------|
| “ <b>Rosado</b> ” Avaniel (2014) Tempranillo, Ribera del Duero, Spain<br>watermelon and strawberry hints | 5.95 glass / 25.95 bottle |
|----------------------------------------------------------------------------------------------------------|---------------------------|

## Red Wines

|                                                                                                                                                                                                                                   | <i>glass / ½ bottle carafe / bottle</i> |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------|
| “ <b>Sola Fred</b> ” (2014) Carignan, Montsant, Spain<br>full of sweet fruits such as blackberries & cassis: medium bodied, balsamic notes & hints of spice.                                                                      | 5.95 / 14.95 / 23.95                    |
| ‘ <b>Blau Mari</b> ’ (2015) Petxina, Garnacha /Cabernet, Tarragona, Spain (Organic, Vegan)<br>very aromatic , ripe fruits, dark berries, has a low acidity and great freshness.                                                   | 6.50 / 18.95 / 28.95                    |
| <b>Vallado</b> ” (2013) Douro, Portugalsoft 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<br>6.95 / 19.95 / 29.95 |                                         |
| “ <b>El Recio</b> ” (2011) Bodegas Matsu Tinta de Toro / Tempranillo, Spain<br>full-bodied but easy-going, with hints of chocolate, black fruits                                                                                  | 7.50 / ---- / 34.95                     |

## Beer - Bottled

|                                                                                                                                                                       |             |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Galway Bay “Of Foam &amp; Fury” IPA 500ml</b>                                                                                                                      | <b>6.95</b> |
| This double ipa is hazy orange, dense bubbly white head, good lacing. Aroma - big tropical fruits, sweet fruity malts, grapefruit pith, lots of pithy resinous fruits |             |
| <b>Galway Bay “Bay Ale” Red Ale 500ml</b>                                                                                                                             | <b>6.95</b> |
| Bay Ale is a copper coloured, traditional ale with malt and hop aromas and a smooth and well-balanced flavour. Hoppy, yet malty!                                      |             |

## 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