Ard Bia at Nimmos Lunch Menu 2017

Ard Bia

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Brunch Menu

**Ard Bia Granola**, fresh fruit + yogurt 6.5

**Buttermilk pancakes** 7.5  
Caramlsed apple, cinnamon, honey yoghurt

**French toast** 7.5  
vanilla whipped mascarpone, fried banana orchard syrup

**Eggs + avocado**  
poached egg, pesto, toasted muffin 8.5

**Field mushroom + Toonsbridge halloumi** 9.5  
poached eggs, spinach, herby hollandaise

**Burren smoked salmon** 9.5  
poached eggs, pickled onion, herby hollandaise, toasted muffin

**Collerans honey baked ham** 9.5  
poached eggs, spinach, tomato relish, herby hollandaise, toasted muffin

**Ard Bia fry** 10.5  
Colleren ’s smoked streaky bacon, sausage, Ballinwillin black pudding, tomato, poached eggs, potato farl

**Hippy fry** 9  
roast flat mushroom, poached eggs, spinach, tomato, baked beans, avocado, brown toast

**Ard Bia baked beans** 6.5  
sourdough toast, fried market egg  
herb crème fraiche  
+ pigs on the green sausages 2.5

**Power salad** 8.5  
lentil sprouts, pomegranate, grated raw veg, quinoa, lemony hummus, blood orange +zatar dressing

**Sides...**

- halloumi 3.5
- Egg + hollandaise 3.5  
- Collerans baked ham 2.5  
- Pigs on the green sausages 3  
- Organic smoked salmon 3  
- Smoked streaky bacon 2.5  
- Smashed avocado 2.5  
- Baked beans 2.5  
- Hollandaise 2  
- Brown/white toast 1.5

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**Teapots**

Barry’s pot for one 1.8  
Barry’s pot for two 2.8  
Darjeeling 2.8  
Earl Grey 2.8  
Jasmine Green Tea 3.2  
Green tea + seaweed 3.5  
Rooibos 2.5  
Moroccan Peppermint 2.8

(all our herbal teas are Solaris organics)

**Coffees**

Americano 2.9  
Decaf 2.9  
Flat white 3  
Latte / Cappuccino 3  
Espresso 2.7  
Mocha 3.5  
Macchiato 2.7  
Lebanese cardamon coffee 3.5

Our coffee is Anam, small independent roaster  
Kilfenora, Co. Clare

All milk is organic and supplied by The Dairy Village  
(almond milk + 50c)

**Drinks 250ml**

Ballycross farm apple and carrot 4.5  
Ballycross farm pink lemonade 4.5  
Jug of sparkling seasonal cordial 3.5

**Juices 250ml**

Freshly squeezed Orange  
Lewellyn Apple  
Ballycross Pear + Apple  
Blackcurrant + Apple

**Wine**

Glass house red 175ml 7  
Glass house white 175ml 7

**White Hag Craft Beer 330ml**

Little Fawn Session Ale, Session IPA 4.2% 5.5  
Bran & Sceolan, Irish IPA 7.2% 7  
Niamh Chinn Oir, Belgium pale ale 6.8% 7  
White Sow, Chocolate + Oatmeal stout 7.2% 7  
Oprens apple cider 5.3% 7  
Erdinger non-alcoholic 500ml 4.5

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*all our breads are baked in house every morning*

* + Cakes and Specials