

2017

## Ard Bia at Nimmos Breakfast/Lunch Menu 2017

Ard Bia at Nimmos

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## BREAKFAST

### 10 to Noon

**Ard Bia granola**  
seasonal fruits, natural yoghurt **6.5**

**Buttermilk pancakes**  
crushed hazelnuts, honey yoghurt, compote, **7.5**

**Breakfast bap**  
“pigs on the green” sausages, fried egg,  
onion relish, organic leaves, home baked bap **8**

**Avocado + eggs (all day)**  
organic spinach, sourdough, herb pesto,  
toasted seeds **8.5**  
**+ Collerans streaky bacon** **2.5**  
**+Burren smokehouse salmon** **3**

**Galway market eggs herb omelette** **8.5**  
creamy leek + mushroom, Toonsbridge feta  
roast tomato, soda bread

## LUNCH

### Noon to 3:30

**Tomato + fennel chowder** **12**  
market fresh fish, shellfish, herb crème fraiche

**Honey mustard Colleran’s ham sandwich** **8.5**  
smoked scamorza, spiced apple relish, soda bread

**Ard Bia hummus, grilled veggies + sourdough** **7.5**  
pink pickled onion, pesto

**Organic quinoa + Galway goats cheese salad** **8**  
sprouting lentils, carrot, beetroot, toasted seeds

**+Burren smokehouse salmon** **3**

**Ard Bia Game + Gubbeen chorizo burger**  
apple aioli, home baked bap, paprika wedges,  
Oisins leaves **12**

all our breads are baked in house every morning

Please inform your waiter if anyone in your party  
has a food allergy

**Teapots**  
Barrys pot for one **1.8**  
Barrys pot for two **2.8**  
Darjeeling **2.8**  
Earl Grey **2.8**  
Jasmine Green Tea **2.8**  
Green tea with seaweed **3.2**  
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 in  
Kilfenora, Co.Clare

All milk is organic and supplied by *The Dairy Village*

(almond milk + 50c)

**Drinks 250ml**  
Ballycross farm pink lemonade **4.5**  
Ballycross farm apple and carrot **4.5**  
Jug seasonal cordial **3.5**

**Juices 250ml**  
Orange **4**  
Apple **4**

**Wine**  
Glass house red 175ml **7**  
Glass house white 175ml **7**

**White Hag Craft Beer** all 330ml  
Little Fawn Session Ale, Session IPA 4.2% **5.5**  
Danu Kolsh, Kolsch Style Ale 4.6% **5.5**  
Fionnabair, Wit Beer 5.0% **6.5**  
Bran & Sceolan, Irish IPA 7.2% **7**  
Orpens apple cider 5.3% **7**  
Erdinger non-alcoholic 500ml **4**