2017

Ard Bia at Nimmos Breakfast/Lunch Menu 2017

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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
+ Collelans streaky bacon 2.5
+ Burren smokehouse salmon 3

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

LUNCH

Noon to 3:30

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

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

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

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

+ Burren smokehouse salmon 3

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

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 Killenora, 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