2017

Brother Hubbard South 2017

Brother Hubbard

Follow this and additional works at: https://arrow.tudublin.ie/menus21c

Part of the Cultural History Commons, Food and Beverage Management Commons, and the Tourism and Travel Commons

Recommended Citation

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
lunch.
served from 12pm

today’s soup
5.95
* served with sourdough bread & our hummus
White bean, kale, savoy and basil soup with basil oil and a sour cream topping (1, 8)
+
side salad special 3.95 + side falafel 2.95

falafel flatbread wrap
10.95
* includes a bowl of today’s soup or a leafy salad - get both for 1.95
homemade falafel with roasted cauliflower yogurt dressing, pickled red onion, tomato & leaves, topped with hot sauce wrapped in a flatbread (5, 8)

the brother burger sandwich
10.95
* includes a bowl of today’s soup or a leafy salad - get both for 1.95
two succulent beef patties topped with chorizo & espresso jam, Applewood smoked cheddar & rocket, on a Bretzel Bakery ciabatta (5, 8)

fresh ciabatta sandwiches
roast loin of maple-glazed bacon, with pickled carrot, leaves & garlic-herb dressing (5, 8, 10)
slow roasted Irish beef brisket - pickled red onion with celeriac and mustard puree and leaves (1, 5, 8, 10)
warm chargrilled chicken, with sliced cucumber & garlic-herb crème fraiche (5, 8)

add to your sandwich....?
today’s soup (5, 8) + side salad special 3.95
regular 2.95 large 3.95

brunch.
served all day

baked beans classic
8.95
our baked cannellini beans in a rich, spiced tomato sauce, topped with a soft-fried egg, our feta, turmeric, olive & lemon yogurt, pickled red onion & toasted sourdough (3, 5, 8, 10, 12)
+
chorizo 2.95 + pork belly 2.95 + avocado w/ nuts 2.95 + hummus 1.95 + feta chunks 2.95 + smoked salmon 3.50 + falafel 2.95 + extra toast 1.00

baked beans w/ pork belly
10.95
our baked cannellini beans, topped with crispy ras el hanout-roasted pork belly & a soft-fried egg, smoked aubergine & mustard dressing, with spinach, toasted sourdough, pickled carrot & herbs (3, 5, 8, 10, 12)
+
chorizo 2.95 + pork belly 2.95 + avocado w/ nuts 2.95 + hummus 1.95 + feta chunks 2.95 + smoked salmon 3.50 + falafel 2.95 + extra toast 1.00

turkish eggs menemen
10.50
our take on a classic Turkish dish - eggs scrambled with tomato & roast peppers, with feta & olive yogurt, and a herb, chilli & red onion salsa. served on sourdough toast with baby spinach leaves (3, 5, 8)
+
chorizo 2.95 + pork belly 2.95 + avocado w/ nuts 2.95 + hummus 1.95 + feta chunks 2.95 + smoked salmon 3.50 + falafel 2.95 + extra toast 1.00

brother hubbard’s avo and eggs
10.50
smashed avocado & chickpea spread on toasted sourdough, topped with two poached eggs, harissa yogurt, dukkah, fresh radish with crispy dehydrated kale & beetroot (3, 5, 8, 11, 12)
+
chorizo 2.95 + pork belly 2.95 + avocado w/ nuts 2.95 + hummus 1.95 + feta chunks 2.95 + smoked salmon 3.50 + falafel 2.95 + extra toast 1.00

side salad special
regular 2.95 large 3.95
+
chorizo 2.95 + pork belly 2.95 + smoked salmon 3.50 + avocado with lemon & nut-dukkah 2.95 + side of hummus 1.95
+
extra toast 1.00
+
herbed falafel 2.95
todays lunch specials.

hot special
10.95
golden puff parcels filled with spinach, butternut squash, spices, onion, celery - topped with herbs and a roasted red pepper and feta salsa (1, 3, 5, 8) served with a small soup or side salad.

2-salad special
10.95
* served with sourdough bread & our hummus roast potato salad, spring onions, roasted red peppers, celery, spinach, toasted hazelnuts and a wild garlic crème fraiche (1, 8)
-
- cucumber, red chilli, toasted sesame seeds, drizzled with a cider vinegar and mixed herbs (12)

Any Extras or Sides?
+
today’s soup (1, 8)
regular 2.95 large 3.95
+
side salad special regular 1.95 large 2.95
+
chorizo 2.95
+
pork belly 2.95 (8, 10)
+
smoked salmon 3.50 (4)
+
avocado w/ lemon & nut-dukkah 2.95 (11)
+
side of hummus 1.95 (12)
+
extra toast 1.00 (5)
+
herbed falafel 2.95

Any Extras or Sides?
+
today’s soup (1, 8)
regular 2.95 large 3.95
+
side salad special regular 1.95 large 2.95
+
chorizo 2.95
+
pork belly 2.95 (8, 10)
+
smoked salmon 3.50 (4)
+
avocado w/ lemon & nut-dukkah 2.95 (11)
+
side of hummus 1.95 (12)
+
extra toast 1.00 (5)
+
herbed falafel 2.95

Allergen Information:

dietary issues? we work with several allergens in our kitchens each day, so please make your server aware of any allergies before ordering. we can replace bread on any item with gluten-free bread. variations on dishes may incur additional charges – please discuss with your server.

all of our beef is of Irish origin.
drinks & desserts.

treats

scone plain • oat & cranberry • 7 seed 2.70 served with orange blossom butter & a selection of preserves

cinnamon & walnut scroll (3, 5, 8, 11) 2.95

chocolate & hazelnut babka (3, 5, 8, 11) 2.95

vegan superpower slice oat, quinoa, coconut, peanut butter, date molasses (3, 5, 7, 11) 3.20

our special brownie changes often, ask about today’s! (3, 5, 11, 8) 3.95

flourless raspberry bakewell 3.95 topped with white chocolate & raspberry ganache (3, 8, 11)

bubbles!

prosecco a crisper, drier, bubblier one! glass • carafe 6.95 • 18.95

mimosa 2 parts prosecco, 1 part OJ 6.95 • 18.95

rosita 2 parts prosecco, 1 part our raspberry blend 6.95 • 18.95

chilled drinks

filtered water still or sparkling glass • carafe 500ml 1.50 litre 3.00

gently-squeezed orange juice 3.50

our clean green juice (1) R 2.50 L 3.95

our homemade raspberry, apple & rose juice 2.95

peach iced tea with mint & lemon 3.50

orange spritzer orange juice & sparkling water 2.95

mango lassie mango and yogurt (8) 3.95

coffee from 3FE two shots of our house blend in every cup

black americano • espresso • macchiato 2.80

milky latte • cappuccino • flat white R 3.10 L 3.30

mocha espresso, chocolate ganache, steamed 3.50

soy or almond milk + 20 cent

we serve our milky coffee at what we feel is the ideal drinking temperature, when ordering, please let us know if you prefer your coffee extra hot.

single origin filter coffee ask our staff about our speciality single-origin coffee that’s brewing

medium carafe (serves 1) 3.95 large carafe (serves 2) 5.95

pots of tea from Wall & Keogh

irish breakfast • earl grey 3.25

organic sencha green tea 3.25

moroccan dusk green tea, nana mint, cactus flower 3.25

organic chamomile naturally decaffeinated 3.25

apple, mistletoe, ginger & citrus ceylon, pear, almond, clove 3.25

peachy kombucha, black tea & a little lemon 3.25

organic rooibos red 3.25

home-made masala chai black tea brewed with aromatic indian spices, steamed with milk & sweetened with honey 3.95

hot chocolate 3.95 our rich chocolate ganache served with steamed chocolate milk

we are now open for dinner at our sibling cafe:
RESERVATIONS@BROTHERHUBBARD.ie

MIDDLE EAST
WEDNESDAY TO SATURDAY
FROM 6PM
AT...

NORTH
153 CAPEL ST. DUBLIN 1

serving delicious dinners, feasts, bites & wine or try our food at home with The Brother Hubbard Cookbook available for sale here today!