

2017

Brother Hubbard South 2017

Brother Hubbard

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brunch!

the sweet stuff.

granola bowl 6.95
our toasted granola (oats, seeds, nuts, dried fruit, toasted in brown sugar & warm spices) served with Irish organic Greek-style yogurt, fresh mint and our berry-rose compote (5, 8, 11, 12)

bircher bowl 7.50
oats soaked overnight in apple juice and coconut milk with currants, pumpkin seeds, roasted grapes, macerated apple, toasted coconut flakes and mint (5, 14)

special waffles 10.50
Middle Eastern Eton Mess- our homemade waffles served with lemon curd mascarpone, sweet dukkah, crushed meringue, yogurt shards and fresh mint (please ask server for allergen details)

chilled drinks

gently-squeezed orange juice 3.50

homemade raspberry, apple & rose juice 3.50

peach iced tea with mint & lemon 2.95

orange spritzer 2.95

our clean green juice R 2.50 L 3.50

filtered water still or sparkling 500ml 1.50 litre 3.00

purple fizz beetroot and sumac tonic with sparkling 3.95

dietary issues?

please note that while every care is taken, our kitchen uses nuts & gluten so we cannot guarantee any of our goods to be free from traces of nuts, or any other allergens. please make your server aware of any allergies before ordering.

we can replace bread on any item with gluten-free bread.

all of our beef is of Irish origin.

the main event.

turkish eggs menemen 10.50

our take on a classic Turkish dish - eggs scrambled with spiced 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)

+ avocado w/ nut dukkah 2.95 + chorizo 2.95 + smoked salmon 3.50 + falafel 2.95

+ aleppine potatoes 3.95 + extra egg 1.00 + extra toast 1.50 + leafy side salad 3.50

baked beans classic 8.95

Our baked cannellini beans served in a rich, gently-spiced tomato sauce with a fried egg, turmeric, feta & olive yogurt, herbs, pickled red onion, topped with sumac & za'atar & toast (3, 5, 8, 10, 12)

+ avocado w/ nut dukkah 2.95 + chorizo 2.95 + smoked salmon 3.50 + falafel 2.95

+ aleppine potatoes 3.95 + extra egg 1.00 + extra toast 1.50 + leafy side salad 3.50

baked beans w/ pork belly 11.95

our baked cannellini beans, topped with crispy ras el hanout-roasted pork belly & a soft-fried egg, aubergine & mustard yogurt, with spinach, toasted sourdough, pickled carrot & herbs (3, 5, 8, 10, 12)

+ avocado w/ nut dukkah 2.95 + chorizo 2.95 + smoked salmon 3.50

+ aleppine potato 3.95 + extra toast 1.50 + leafy side salad 3.50 + falafel 2.95

badboy burger 11.95

two succulent beef patties topped with chorizo & espresso jam, Applewood smoked cheddar & rocket, on a Bretzel Bakery ciabatta, comes with a leafy side salad & a scattering of aleppine potatoes (5, 8)

+ avocado w/ nut dukkah 2.95 + poached egg 1.00 + extra toast 1.50

+ aleppine potato 3.95 + chorizo 2.95 + smoked salmon 3.50 + hummus 1.95

brother hubbard's avo & eggs 10.50

smashed avocado & cannellini bean spread on toasted sourdough, topped with two poached eggs, harissa yogurt, dukkah & fresh radish, with crispy dehydrated kale & beetroot (3, 5, 8, 11, 12)

+ avocado w/ nut dukkah 2.95 + chorizo 2.95 + smoked salmon 3.50 + falafel 2.95

+ aleppine potatoes 3.95 + extra egg 1.00 + extra toast 1.50 + leafy side salad 3.50

brunch specials!

Eamon's chorizo rarebit 10.95

baked open sandwich of our chorizo & espresso jam & an Irish cheddar cheese sauce on sourdough, with spinach, pickled red onion & a drizzle of hot sauce, topped with a fried egg & served with a leafy side salad (3, 5, 8, 10)

Wild mushroom bake 10.95

roasted portobello and wild mushroom bake with butternut squash and leek. Served with sourdough toast, two soft poached eggs, goats cheese and a toasted breadcrumb and herb crumble (1, 3, 5, 8)

extras & sides!

+ pan-fried chorizo 2.95

+ 2 falafel w/aubergine yogurt (8, 10) 2.95

+ spiced pork belly (8, 10) 2.95

+ smoked salmon (4) 3.50

+ aleppine potatoes 3.95
spiced, diced, & roasted!

+ avocado w/ dukkah (11, 12) 2.95

+ chorizo & espresso jam 2.95

+ side of hummus (12) 1.95

+ an egg (any style) (3) 1.00

+ extra toast (5) 1.50

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)

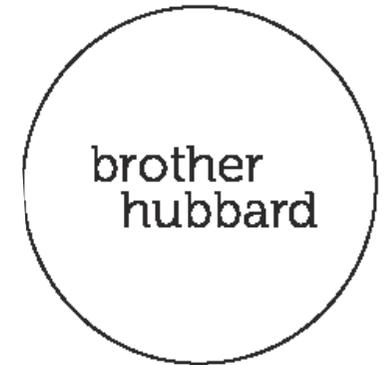
more drinks & desserts
on the next page

"As we are a small café, and in the best interests of all of our customers, please note that we allocate tables for a maximum of 1.5 hours"

drinks & desserts.

we're open for dinner on
Capel Street!!
RESERVATIONS@BROTHERHUBBARD.IE

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



NORTH
153 CAPEL ST. DUBLIN 1

treats

scone plain • oat & cranberry • 7 seed <i>served with orange blossom butter & a selection of preserves</i>	2.70
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 (5, 7, 11)	3.20
our special brownie <i>changes often, ask about today's!</i>	3.95
flourless raspberry bakewell <i>topped with white chocolate & raspberry ganache</i>	3.95

bubbles!

	glass	•	carafe
prosecco a crisper, drier, bubblier one!	6.95	•	-----
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	500ml 1.50 litre	3.00
gently-squeezed orange juice		3.50
our clean green juice	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
purple fizz beetroot and sumac tonic with sparkling		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
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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	3.95
black tea brewed with aromatic indian spices, steamed with milk & sweetened with honey	

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