

2017

San Lorenzo Weekday Brunch Menu 2017

San Lorenzo

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Contact Us +353 (1) 478 9383



Menu

Weekday Brunch

Now open for brunch Monday to Friday 11am to 3:30pm

Have brunch all week long now at San Lorenzo's!

Weekday Brunch? You wanted it so we've done it! You can now get brunch all week long at San Lorenzo's with our new #WeekdayBrunch menu. All your favourite San Lorenzo's brunch dishes are there plus some new mid-week brunch dishes! If you're looking for a lunch option we still have our great value two or three course set lunch available at the same time.

Weekday Brunch Menu

Reservatio

Please select the type of reservation you'd like to below.

What do you wish to bo for?

- a table of 1 to 10 peopl
- a group of 11 people o more

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Crostini Grande

All Served On Char-Grilled Italian Bread

Roast Red Pepper & Grilled Goats Cheese 12.50

w/ Chargrilled Asparagus, Vine Tomatoes, Red Pepper Mayo & Rocket, Balsamic.

Polpette Al Forno – Oven Baked Meatballs Grilled w/ Parmesan 14.50

Duck Fat Roasties, Vine Tomato & Rocket.

Avocado 12.50

w/ Buffalo Mozzarella, Char-Grilled Vine Tomatoes, Basil Pesto & 2 Poached Eggs.

Sardine Brasato – Slow-Cooked 13.95

w/ Sauteed Spinach, Tomato, Green Olives & Rosemary. 2 Poached Eggs

Irish Black Angus 8oz Steak 21.95

w/ Sticky Balsamic Roast Red Onions, Duck Fat Home Fries & Blackpepper Butter.

2 Poached Eggs On Toasted Bagel

w/ Rocket, Vine Tomato & Hollandaise.

Florentine 10.95

w/ Spinach

Benedict 12.50

w/ Thin Sliced Traditional Baked Ham

Norwegian 13.95

w/ Oak Smoked Salmon & Sauteed Spinach

Salads w/ Char-Grill

Chicken Caesar Salad 15.95

w/ Baby Gem, Crotons & Parmesan.

Cobb Salad 16.95

w/ Chicken Breast, Avocado, Egg, Blue Cheese, Ranch Dressing, Bacon & Iceberg.

Peppered Swordfish 17.95

w/ Sweet Potato & Sprouting Broccoli. Orange, Chilli & Rocket.

Calamari & Chorizo 14.95

w/ Avocado, Chargrilled Red Peppers. Lemon, Extra Virgin Olive Oil & Rocket.

House Brunch Favourites

Pasta Zucca 15.95

Bucatini pasta w/ maple & chili roast butternut squash, sprouting broccoli & toasted cashews. Whipped gorgonzola dolce & rocket.

Crab Cakes 15.50

w/ chargrilled asparagus, 2 poached eggs, duck fat roasties. Hollandaise, rocket & vine tomato.

San Lorenzo's Jerk Chicken Tacos 14.95

w/ avocado salsa, fried chorizo, red pepper mayo, iceberg lettuce, coriander, chilli & lime.

Breakfast of Champions 14.95

w/ jumbo traditional butcher's sausage, Kelly's black pudding, streaky smoked bacon, flat-cap mushrooms, vine tomato, Boston baked beans, duck fat home fries & 2 fried eggs.

Super Nachos 14.95

BBQ chilli beef, avocado & tomato salsa, melted cheddar cheese, jalapenos & sour cream.

Coco Pops French Toast 13.95

w/ salt caramelized bananas, peanut butter, mascarpone whipped cream, Belgian chocolate sauce

Sides 4.5

Boston baked beans / Streaky smoked bacon / Duck fat home fries / Roast red peppers / Char-grilled asparagus

Desserts

Apricot Glazed Panettone Bread & Butter Pudding 8.95

w/ cherry ripple ice-cream, custard

New York Nutella Baked Cheesecake 9.95

w/ chocolate brownie ice-cream & salt caramel sauce

Gelato Selection Of Home Made Ice-Cream 6.95

(for selection please ask your server)

Buttermilk Salt Caramel & Vanilla Pannacotta 6.95

w/ crushed amaretti biscuits

Tiramisu 7.50

Pecan Pie 8.95

w/ vanilla ice-cream & maple syrup

Cheese Plate 12.95

Served w/ white onion & sultana agro dolce, crackers

'Young buck' blue cheese – Stilton style, rich & creamy by Mike Thomas, Newtownards, County Down. Holstein Friesian single herd raw cows' milk

Brewers gold – Nutty & pungent, Kilkenny cows' milk & washed rind using O'Haras pale ale

'15 fields' cheddar, Eamon Lonergan, Knockanore, Co Waterford – 12 month aged on wooden boards, slightly sweet, gentle acidity. Single herd raw milk.

If you are not seeking a weekday brunch or lunch then try our weekend brunch hailed as the "Best Brunch in Dublin" our #Brunchofchampions is served only on Saturdays, Sundays, and bank holiday Mondays from 10.30am.

We are very sorry we cannot guarantee your meal will be nut free or your specific allergen free. Our food may contain nuts or allergens or traces of nuts or allergens. Please consider this if you wish to eat here or make a booking. Please note to dine at San Lorenzo's for dinner, lunch or brunch, there is a minimum order of a main course per person. If you have a Rewarding Times voucher, you must call or email the restaurant to book. We will not accept bookings made online through open table.

Weekend Brunch

Weekend Brunch

Lunch Set Menu

Lunch

Address & Contact

San Lorenzo's

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SanLorenzosDublin

Our Opening Times

Day	Lunch	Dinner
Mon	11.00-15:30	17:00-21:00
Tue	11.00-15:30	17:00-21:00
Wed	11.00-15:30	17:00-21:30
Thu	11.00-15:30	17:00-22:00
Fri	11.00-15:30	17:00-22:00
Sat	10.00-15:30	17:00-22:00
Sun	10.00-16:00	17:30-21:00

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