San Lorenzo Weekend Brunch Menu 2017

San Lorenzo

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Menu

Brunch Of Champions
Saturday 10am – 3.30pm & Sunday 10am – 4pm
Bank holiday Mondays from 10am – 4pm.

Our brunch sittings are 1 hour and 15 minutes. A little note, whilst we do our utmost to look after all customers, please be aware that our brunch is a busy and fast service with loud(ish) music. If you fancy a quiet brunch and a read of the newspapers, the brunch of champions is probably not for the place for you. Come in for lunch (Tuesday to Friday), which has no queues or no out times. Whereas if you like fun, loud and a great atmosphere to go with delicious food and great cocktails, look no further, YOU ARE IN THE RIGHT PLACE! Please note to dine at San Lorenzo’s for dinner, lunch or brunch, there is a minimum order of a main course per person.

DISHES

Char-grilled 8oz Irish black Angus striploin 21.95 (c)
Weekend Brunch - San Lorenzos

http://www.sanlorenzos.ie/Italian-food/brunch/[22/05/2017 09:32:29]

w/ duck fat home fries, 2 poached eggs, rocket, vine tomato & hollandaise sauce

San Lorenzo's brunch tacos 14.95 (c)

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

Frittata 13.50 (c)

oven baked Italian omelette w/ melted brie, baked ham, new potatoes, chives & sprouting broccoli

Huevos rancheros 12.50 (v)(c)

2 fried eggs w/ soft parmesan polenta, spinach, vine tomato & chilli salsa

Eggs royale 26.95

2 poached eggs w/ Baeri imperial caviar – Astara Paris. Oak smoked salmon on toasted bagel, char-grilled asparagus, hollandaise & home fries

Crab cakes 15.50

w/ char-grilled asparagus, home fries, 2 poached eggs, vine tomato, rocket & hollandaise

Avocado on toast 12.50 (v)

w/ 2 poached eggs, buffalo mozzarella, char-grilled vine tomato & basil pesto

Coco pops crunchy french toast 13.95 (v)

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

2 poached eggs on toasted bagel

w/ rocket, vine tomato & hollandaise sauce

- florentine w/ spinach (v) 10.95

- benedict w/ thin sliced traditional baked ham 12.50

- Popeye w/ oak smoked organic salmon & spinach 13.95

Super nachos 14.95 (c)

BBQ chili beef, avocado & tomato salsa, melted cheddar cheese, jalapenos and sour cream

Breakfast of champions 14.95

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

French toast stack 12.50

w/ smoked streaky bacon, Canadian maple syrup, watercress & tomato

Pork belly hash 13.95 (c)
slow roast gremolata rolled pork belly hash potatoes w/ spring onions, boston baked beans & 2 fried eggs

**Baked ham 11.95 (c)**
thin sliced traditional baked ham salad w/ 2 poached eggs, rocket, hollandaise & char-grilled asparagus

**Veggie breakfast 9.95 (v)(c)**
potato rosti plate w/ flat caps, tomato, spinach, asparagus, 2 fried eggs & ballymaloe tomato relish

**Belgian waffle sundae 10.50 (v)**
w/ salt caramel & chocolate brownie ice cream, mascarpone & vanilla whipped cream, toasted nuts

*please note – all our home fries are duck fat roasted*

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**SIDES 3.95**

Boston baked beans / Home fries / Bacon / Flat cap mushrooms / Sausages / Maple syrup

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**SWEET STUFF**

**Tiramisu 7.5**

**New York Nutella baked cheesecake 8.5**
w/ chocolate brownie ice-cream, salted caramel sauce

**Gelato selection of home-made ice-cream 6**
(Please ask your server)

**Buttermilk salt caramel pannacotta 6.5**
w/ crushed amaretti biscuits

**Pecan pie 9**
w/ salt caramel ice-cream & maple syrup

**Apricot glazed panettone bread & butter pudding 8.95**
w/ cherry ripple ice-cream & custard

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**APERITIFS & COCKTAILS**

**NEGRONI SERVICE**

*Bitter sweet, herbal & delicious…*

**FIZZ**

*All drinks topped w/ house frizzante*
Contessa 12 Light, subtle
Aperol, Lillet Blanc, gin & lemon twist.

Americano 10 Long softened Negroni
Sweet Vermouth, Campari, orange & soda.

Sbagliato 12 Nutty lift provided by frizzante
Campari, sweet vermouth topped w/ prosecco.

HOUSE DRINKS
San Lorenzos’s G&T 10
House infused lavender gin w/ tonic & fresh lemon.

Manhattan Transfer 12.5
Irish single grain whiskey, stirred over ice
w/ sweet Vermouth & bitters.

All Day Bloody Mary 11
Tomato, vodka, spice & depth.

Espresso Martini 12
Coffee liqueur, creme de cacao, vanilla syrup, heavy cream & strong espresso.

Boris Karloff 11
Our favourite way to make a gin fizz featuring lime, elderflower, egg & soda. Shaken & long.

Limon Margarita 12.50
Tequila, limoncello w/ fresh lemon & lime
& maraschino.

St. Laurence 11
Long refreshing & complex drink.
Grapefruit, lime, vodka, Chianti reduction & soda.

Pretty Girl 10
Fresh lemon, mango & vodka.

Champion 10
Fresh Lime, elderflower & bitters.

Bellini – 3 ways 9
– White peach / Watermelon / Myrtle
Blueberry

Mimosa 9
Triple sec & fresh OJ

Aperol Spritz 11
Aperol & soda

SOURS
New York 12
Bourbon, lemon, egg, bitters & red wine.

Rye 12
Rye whiskey, lemon, orange, bitters, maraschino.

Amaretto Flip 12
Tawny port, amaretto, grapefruit, bitters.

PITCHER OF BELLINI

(serves x6) 50 Classic / Watermelon / Passion fruit

SHOTS & SHOOTERS

Chocolate cake 5.50
Vodka, frangelico, sugar coated lemon wedge

Vodka lemon drop 5.50
Vodka, lemon, sugar

Tequila Slammer 5.50
**BEER**

By the bottle 5.5

Peroni \ Moretti \ Paulaner (Non Alcoholic)

By the glass 3

**Heineken**

**LORENZO LIMONATA**

3.5

Classic \ Raspberry cooler \ Lime crush \ Elderflower & mint \ Homemade Fiery Ginger Beer

**IMBIBE**

**COFFEE & TEA**

Americano 2.85 / Lrg.Americano 3.20 / Decaf 2.85

Cappuccino 3.35 / Lrg.Cappuccino 3.70 / Latte 3.35 /

Lrg.Latte 3.70 / Espresso 2.35 / Dbl. Espresso 3.35 / Macchiato 2.35 /

Dbl. Macchiato 3.35 Tea 2.60 /

Herbal Tea 2.85

**SOFT DRINKS**

Orange / Apple / Cranberry 3.75

San Pellegrino / Acqua Panna 4.75

Coke / Diet Coke / 7UP / Diet 7UP 3.5

**SOFT DRINKS**

Orange / Apple / Cranberry 3.75

San Pellegrino / Acqua Panna 4.75

Coke / Diet Coke / 7UP / Diet 7UP 3.5

Tequila, ginger ale or soda

Patrón / Café Patrón XO 5.50

* Please note to dine at San Lorenzo’s for dinner, lunch or brunch, there is a minimum order of a main course per person / Discretionary 12.5% service charge added to parties of 6 or more.