

2018

Camerino Menu 2018

Camerino

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Recommended Citation

Camerino, "Camerino Menu 2018" (2018). *Menus of the 21st Century*. 489.
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BAKERY • CAKERY • COFFEE

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A local bakery, cakery, and coffee shop where everything is freshly baked using the best ingredients and lovin' from the oven.

Camerino serves the highest quality cakes, cookies and squares, excellent coffee by Roasted Brown, leaf tea by Clement & Pekoe, and a simple daily changing menu including a list of sandwiches on bread baked fresh in-house, salads and soups.

Our bakery has been awarded Best in Ireland by McKenna's Guides/Bridgestone Award in 2016, 2015, 2014, 2013, 2012. Our chocolate raspberry cheesecake brownies won Gold in the Blas na hEireann Irish Food Awards, and were finalists in the Dublin Street Food Awards. Our bakery was shortlisted for the Irish Times Best Shops in Ireland 2015 and visiting Camerino was included in the Irish Independent's bucket list of 30 things to do in Dublin before you die.

TELEPHONE

(01) 537 7755

LOCATIONS

158 Capel St.
Dublin 1,
Ireland

HOURS

Mon-Fri 7.30am–5pm

Sat 11am–4.30pm

Sun Closed

37 Merrion Square East
Dublin 2,
Ireland

HOURS

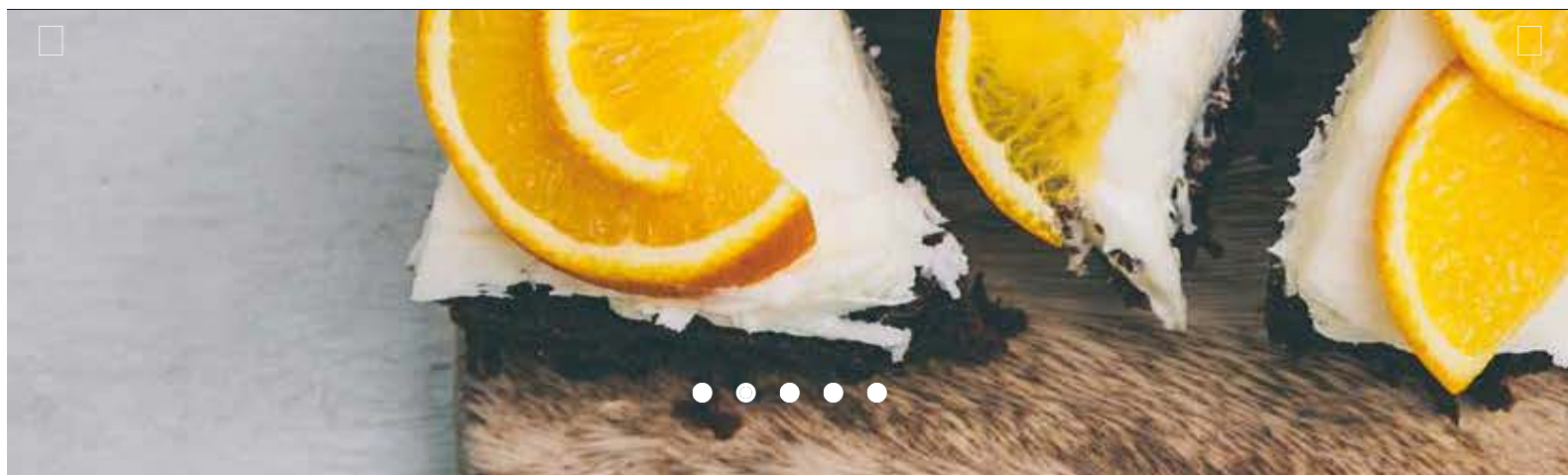
Mon-Thurs 9am–

8:30pm

Sat 9am–2pm

Sun Closed





LUNCH MENU

We use the freshest ingredients with our home baked bread to offer a takeaway lunch menu we are really proud of. We make daily changing soups, salads and sandwich specials. We also cater for office lunches and events.

SOUPS & SALADS

Soup of the day	€3.50 / €4.50
served with fresh home-baked bread	
Salad of the day	€6.00
served with fresh home-baked bread	
Small Salad & Small Soup	€9.00

SANDWICHES

Rotisserie Free Range Chicken	€6.00
with homemade slaw, Chinese leaves, sriracha mayo, baby spinach, on home-baked challah roll	
Slow Roasted Irish Beef Brisket	€6.00
with pickled onion, baby spinach, lemon mayo, on home-baked challah roll	
Marinated Kale	€6.00

with avocado, radish, lemon mayo, feta, on
home-baked focaccia

Honey Baked Ham €6.00

with Irish cheddar, homemade slaw, tomato,
mustard mayo, leaves, on home-baked challah
roll

Sandwich Special €6.50

changes daily

Sandwich & Small Soup €9.00

Special Sandwich & Small Soup €9.50

COLD DRINKS

Water (Still) €1.35

Water (Sparkling) €1.35

San Pellegrino €1.70

HOT DRINKS

Espresso/Macchiato €2.50

Long Black €2.30

Flat White/Latte/Cappucino €3.00

Hot Chocolate €3.00

Mocha €3.50

Tea €2.00

Herbal Tea €2.50

**Proudly serving Roasted Brown coffee and
Clement & Pekoe tea.**

BAKES

Arriving with a box of our cookies, brownies or squares will make you the most popular person at the party. Squares are baked in a 9" x 12" rectangular tray and can be sliced into 15 extra large portions, 18 large portions, 30 finger portions, or 60 bite-sized portions.

Cookies

€2.00 per dozen

Our cookies are chewy on the inside with a bite on the outside.

Flavours: Chocolate Chip, Cranberry & White Chocolate, Lemon

Brownies

€6.00 per tray of 15

Our award-winning brownies are rich and fudgy, and our best-selling treat.

Flavours: Chocolate Raspberry Cheesecake, Chocolate Fudge, Peanut Butter

Squares

€6.00 per tray of 18

Our classic squares are loved by children and grown-ups alike.

Flavours: Chocolate Biscuit, Rocky Road (€9.00 per tray of 18)

Coconut Almond Fudge, Raspberry Almond (€6)

CAKES

Our celebration cakes range from simple single layer cakes to more festive, elaborate cakes. The price of your cake will depend on the size, the design and potential delivery costs. Below is a starting price guide, although it is best to contact us directly for an individual quotation for your order. You can see more examples of our work on our Instagram.



Single Layer Cake

One layer of cake topped with icing

Classic Cakes

8 portions €22.00 / 10 portions €29.00

Flavours: Chocolate, Lemon Drizzle, Vanilla, Raspberry

Carrot Cake

8 portions €24.00 / 10 portions €30.00



Two Layer Cake

Two layers of cake with icing sandwiched in between, covered in icing on the top and sides

6" round serves 8-10 portions from €45.00

8" round serves 15-18 portions from €55.00

10" round serves 20-25 portions from €70.00

12" round serves 30-38 portions from €80.00



Two Layer Cake with Fresh Berries

Two layers of cake with icing sandwiched in between, covered in icing on the top and sides, topped with fresh seasonal berries

- 6" round serves 8-10 portions from €55.00
- 8" round serves 15-18 portions from €70.00
- 10" round serves 20-25 portions from €90.00
- 12" round serves 30-38 portions from €110.00



Two Layer Cake with Fondant

Two layers of cake with icing sandwiched in between, with icing covering the top and sides, covered in smooth fondant. This cake can be personalised with fondant designs.

From €55.00 for a 6" round, serving 8-10 portions.
Contact us to discuss your bespoke design and a personal quotation.

Three Layer Cake

Three layers of cake with icing sandwiched in between the layers, covered in icing on the top and sides

6" round serves 18-20 portions from €60.00

8" round serves 20-26 portions from €75.00

10" round serves 24-32 portions from €95.00

12" round serves 38-50 portions from €130.00

Wedding Cakes

An artisan wedding cake is a wonderful way to add design, tradition, personal style, glamour and fun to a wedding party. Your cake should be beautiful and taste amazing, made with the best ingredients. Wedding cakes are designed individually for the couple, and are priced according to size and design.

Wedding cake consultations are booked by appointment and include a tasting of 3 flavours. Our calendar is booked on a first-come-first-served basis and we take on a maximum of 2 wedding cakes for any date. A 70% deposit secures the booking.

2 tiers from €190.00

3 tiers from €240.00

3 tiers with fresh berries from €365.00

3 tiers with smooth fondant from €380.00

Catering

We are happy to provide a quotation for your catered event. Menus can be from our existing lunch or cake offerings, or can be tailored for special requests.

Enquiries should be made by email or phone (01) 5377755.

Classes

Classes are 3.5 hours and can be booked privately in our bakery for €200.00 for up to 4 people. Some examples of classes:

Baking Bread for Beginners, Gluten-Free and Vegan Baking, Baking Cookies for Kids, Introduction to Cake Decorating,
Healthy Snacks, Cooking for Guests.

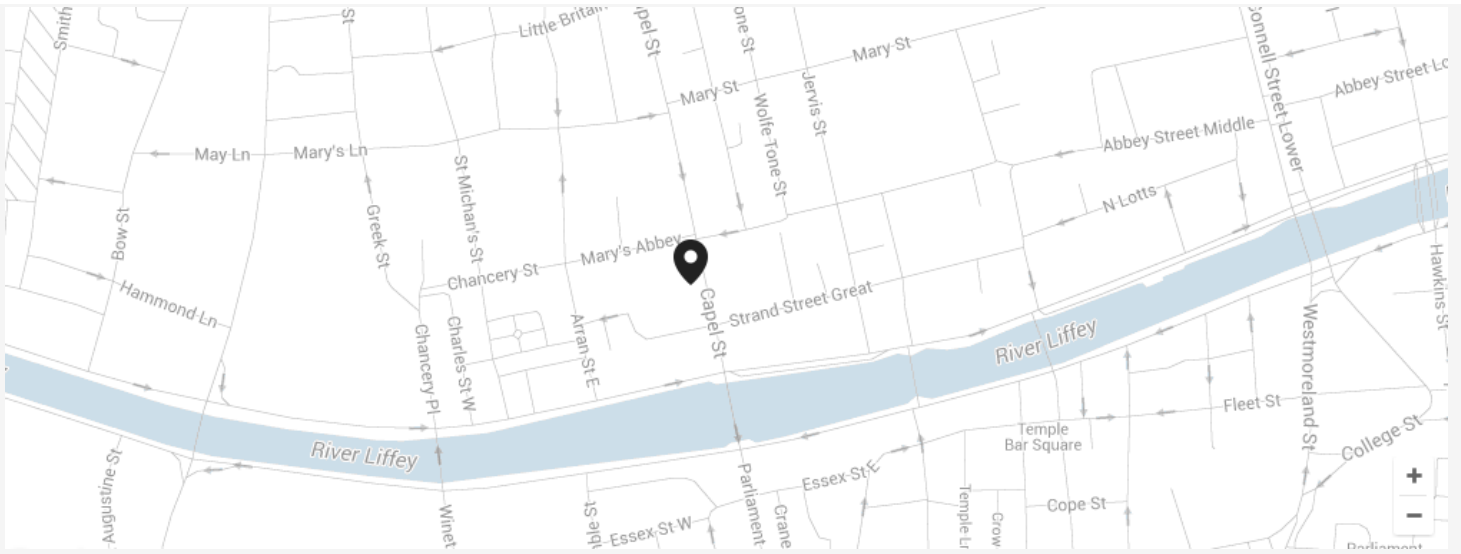
Classes can be tailored for other requests and enquiries should be made by email.

CONTACT

As all treats are baked to order, please allow 48 hours notice.

For more information about ordering please get in touch by phone: (01) 537 7755

or by email: hello@camerino.ie or drop in to say hi at 158 Capel St., Dublin 1.



CAMERINO, 158 CAPEL ST, DUBLIN 1 (01) 537 7755 HELLO@CAMERINO.IE

Selected photography by Emma Good.

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