

## **BREAKFAST 08-10.00**

### **EGGS & SIDES**

2 Poached Eggs on Bretzel Sourdough Bread (1,3)

**€4.00**

### **Choose your sides – €1.85 each**

- Sausage Patty
- Cloud Picker Coffee Bacon Jam
- Homemade Baked Beans
- Mushrooms and Spinach
- Black Pudding (3)
- Halloumi (2)
- Avocado
- Maple Glazed Granola with Natural Yogurt and Berry Compote (2,3,7)
- Porridge with Mixed Berry Compote and Short Bread Crumb
- Sourdough Toast with Homemade Jam (3)

**€6.00**

**€6.00**

**€2.00**

## **BRUNCH 10AM – 3PM** **SERVED ON SOURDOUGH FROM TARTINE**

• Roasted Ham, Romanesco Sauce, Fried Eggs (1, 7, 3)

**€9.50**

• Smoked Salmon, Kimchi, Guacamole, Poached Eggs (1,14)

**€11.00**

• Squash, Cavalo Nero, Yogurt, Watercress, Pine Nuts & Truffle Butter (2,7)

**€10.50**

• Bacon Jam, Red Onion Marmalade, Roasted Roascoff Onions, Pickled Shallots

**€9.50**

## **LUNCH 12-15.00**

### **WARM & LIGHT**

• Soup of the Day, Please see the chalkboard or ask one of our staff members.

**Served with your choice of a slice of Sourdough Bread or a Lunch Box (Ham, Cheese & Tomato Toastie & a Piece of Fruit)**

**€6.00/€8.00**

• Hot Pot – Spicy Beef, Lentils, (gf) (df)

**€9.00**

• Goat Cheese, Honey Truffle, Apple, Walnut Butter, Rocket (2,7)

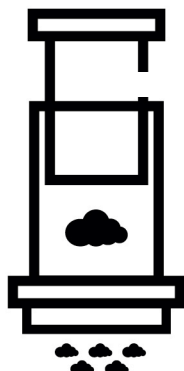
**€9.50**

### **ADD ONS / SIDES / BITS €2.95 EACH**

- Homemade Red Cabbage Kimchi (14)
- Guacamole
- 2 Eggs, Poached or Fried (1)
- Sourdough Bread €1.50
- Crushed Potato, Nduja

### **List of allergens:**

- |                |              |              |
|----------------|--------------|--------------|
| 1- Eggs        | 6- Soy Beans | 11- Sulphur  |
| 2- Milk        | 7- Nuts      | 12- Lupin    |
| 3- Cereals     | 8- Celery    | 13- Molluscs |
| 4- Crustaceans | 9- Mustard   | 14- Fish     |
| 5- Peanuts     | 10- Sesame   |              |



## DRINKS

### • NEW!

**Batch Brew** €3.00  
Please see the chalkboard or ask one of our staff members.

### COLD DRINKS

- Carafe of filtered chilled still/sparkling water (FREE REFILL) €1.00
- White wine – *Via Romana Sauvignon Blanc* – (glass / 0.5 L carafe / 0.75 L carafe) €6.95 / €16.00 / 26.50
- Red wine – *Bernardo Farina, Tempranillo* – (glass / 0.5 L carafe / 0.75 L carafe) €6.95 / €16.00 / 26.50
- Prosecco – *Marchesi De Raja, Frizzante* (glass / 0.5 L carafe / 0.75 L carafe) €7.50 / €17.00 / 27.50

## TEA – (LOOSE)

- Breakfast Tea €2.35
- Earl Grey / Chamomile / Hibiscus / Green with Jasmine / Peppermint / Chai  
Ginger and Lemon €2.60

## COFFEE x CLOUD PICKER

WE ROAST OUR OWN COFFEE RIGHT HERE IN DUBLIN CITY ON  
SHERIFF STREET - JUST 2.7 KM FROM WHERE YOU'RE SITTING NOW!

### **ESPRESSO 1**

**Gora Kone (Ethiopia)**  
Altitude – 1900 - 2050 MASL  
Process – Washed  
Varietal – Mixed heirloom  
**In the cup** – *Lemon/ Lavender/ Raisin*

### **ESPRESSO 2**

**San Antonio (Costa Rica)**  
Altitude – 1500 -1900 MASL  
Process – Washed  
Varietal – Caturra, Catuai, Villa Sarchi, Sarchimor  
**In the cup** – *Crème Brule/ Pecan/ Pomegranate*

## DRINKS

- Espresso €2.20 / 2.50
- Macchiato €2.50 / 2.80
- Piccolo / Cortado €2.80 / 3.00
- Flat White €3.10
- Cappuccino €2.90 / 3.30
- Latte €2.90 / 3.30
- Long Black / Americano €2.80 / 3.00
- Tasting Board – Espresso & Flat White €5.00
- Tasting Board – Espresso, Flat White & Filter €7.00

**Add** – Almond Milk €0.40 Decaf €0.30

## FILTER

€3.75

WE BREW EACH FILTER COFFEE BY HAND, USING VARIOUS METHODS. IT TAKES A LITTLE LONGER BUT THIS GIVES THE BEST FLAVOUR. THE RESULTING BREWS ARE NATURALLY LIGHT AND SWEET. WE RECOMMEND DRINKING OUR FILTER COFFEE WITHOUT MILK FOR THE BEST EXPERIENCE.

### **Finca La Senda (Ethiopia)**

Altitude – 1550 - 1970 MASL  
Process – Washed  
Varietal – Caturra, Bourbon  
**In the cup** – *Honey/ Nectarine/ Hazelnut*

