



## suggested drinks

- Bellini - Prosecco with a dash of mango, passionfruit, or raspberry puree €9.50
- Mimosa - Prosecco with a dash of freshly squeezed orange juice €9.50
- Hugo - bubbly Italian prosecco cocktail, fresh lime juice, elderflower & sparkling water €10.50
- Elderflower presse glass €3.25 Jug €8.75
- Freshly squeezed orange juice €3.95

## breakfast

Avoca breakfast: bacon, sausage, O'Neill's white & black pudding, scrambled eggs, roast tomato, spelt & honey toast (1a,1b,3,6,7,10,11,12,13) €16.95

Avoca vegan breakfast: sautéed mushrooms & potatoes, crushed avocado, grilled tomato, spicy baked beans, sourdough toast (1a,1d) €14.95

Blueberry & lemon buttermilk pancakes with berries, macadamia praline & maple syrup (3,7,8e) €15.50

Poached eggs, crushed avocado, confit tomato, sourdough toast (1a,1d,3,10,12) €14.50

Chorizo scramble egg, crushed avocado, sourdough toast (1a,1d,3,7,10) €14.50

Baked egg shakshuka, dukkah, preserved lemon yoghurt, sourdough toast (1,3,7,8d,10,11,12) €14.50

Avoca porridge, berries, maple, muscovado, bee pollen, seeds, honey (1c,7, 11) €10.50

Avoca super berry granola, Greek yoghurt, berry compote, honey (1c,7,8b,8h) €11.50

Selection of Avoca toasted breads (1a,1b,1d,3,6,7,11,12) €5.95

## sides

- Breakfast sausages (1a,6,12) €4.95
- Poached eggs (3) €4.95
- Irish back bacon €4.95
- Roasted tomato €2.95
- O'Neill's black pudding (1a) €4.95
- O'Neill's white pudding (1a) €4.95
- Bailey & Kish smoked salmon (4) €7.50
- Crushed avocado €4.95
- Field mushrooms €4.50
- Scrambled eggs (3,7) €4.95

## coffee & tea

- Espresso/Macchiato sgl €3.45 dbl €4.20
- Cafetière sml €3.90 lrg €5.95
- Cappuccino / Latte €4.45
- Hot chocolate €4.00
- Americano €4.30
- Flat white €4.30
- Mocha €4.50
- Breakfast tea €3.10
- Herbal tea €3.25

### Allergen Information

- |                                       |              |               |               |                 |                                 |
|---------------------------------------|--------------|---------------|---------------|-----------------|---------------------------------|
| 1. Cereals containing gluten:         | 4. Fish      | 8. Nuts:      | 8d. cashew    | 8h. Brazil nut  | 12. Sulphur dioxide & sulphites |
| 1a. wheat 1b. barley 1c. oats 1d. rye | 5. Peanuts   | 8a. hazelnuts | 8e. macadamia | 9. Celery       | 13. Lupin                       |
| 2. Crustaceans                        | 6. Soya bean | 8b almonds    | 8f. pecan     | 10. Mustard     | 14. Molluscs                    |
| 3. Eggs                               | 7. Milk      | 8c. pistachio | 8g. walnut    | 11. Sesame seed |                                 |

Plus a 10% service charge for tables of 6 or more.

Please note that while we take every care to notify you of the allergen ingredients present in our food, due to the nature of our business, we cannot guarantee that foods will be free from other allergens present in the kitchen environment & surroundings.



## drinks

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Mimosa: Prosecco with a dash of freshly squeezed orange juice	€9.50
Hugo: Bubbly Italian prosecco cocktail, fresh lime juice, elderflower & sparkling water	€10.50
Elderflower Pressé	Glass €3.25 Jug €8.75

## to start

Avoca soup of the day, Avoca brown bread (1a,7,12 subject to change)	€9.50
Chicken liver parfait, fig jam, toasted brioche (1,3,7,10,12)	€11.95
Fresh prawn tacos, crushed avocado, pineapple salsa, basil mayo (1,2,3,10)	€14.95
Whipped goat's cheese with honey, heirloom tomato, beetroot, hazelnut crumb, herb oil (7,8,10)	€12.95
Pan seared scallops, soya bean & clam velouté, pancetta, squash puree (2,3,6,7)	€14.95

## main course

Braised featherblade of beef, wilted baby spinach, summer vegetables, creamy mash (7,12)	€24.95
North Atlantic hake, squid ink & mozzarella arancini, wilted kale & samphire, prawn bisque (1,2,3,4,7,12,14)	€24.95
Baltimore mussels & gambas linguine, baby spinach, samphire, white wine velouté (1,2,3,7,12,14)	€21.95
Roast breast of Irish chicken, basil gnocchi, glazed baby carrots, asparagus, black garlic purée & pancetta (3,7)	€24.95
Avoca 8oz beef burger, brioche bun, smoked Applewood cheese, Mic's chilli BBQ sauce, crispy onions, rosemary fries (1,3,7, 10)	€22.95
Warm pearl couscous salad, baby gem, rocket, roast red pepper, courgette, beetroot, candied walnuts, herb oil, butternut squash & edamame beans (1,6,8)	€19.95

## sides

mashed potato (7) / fries with rosemary salt / seasonal vegetables (7)	€6.50
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## desserts

Selection of Avoca ice-cream (3,7) €6.95

Lemon cheesecake, fresh cream, vanilla ice-cream (1a,3,7) €9.50

Chocolate & raspberry mousse, brown bread crumb, raspberry sorbet (1a,3, 7) €9.50

Strawberry & custard tartlet, fresh cream, vanilla ice-cream (1a,3, 7) €9.50

Banoffee, caramelized banana, banana ice-cream (1a,3, 7) €9.50

## teas

Afternoon tea €3.10

Herbal teas €3.30

(Earl grey, Green, Mixed berry, Rooibos, Lemon & ginger, Chamomile, Mint)

## coffees

Espresso/Macchiato	€3.45 Single	€4.20 Double
Cafetière	€3.90 Small	€5.95 Large
Cappuccino	€4.25 Small	€4.45 Large
Latte	€4.25 Small	€4.45 Large
Americano	€4.20 Small	€4.30 Large
Flat White	€4.30	
Mocha	€4.50	
Hot Chocolate	€4.00	

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