



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

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|---------------------------------------|--------------|---------------|---------------|-----------------|---------------------------------|
| 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, Homemade Brown Bread (1,7)	€9.95
Truffle & Mushrooms Arancini, Rocket, Pickled Vegetables, Parmesan & Truffle Aioli (1,3,7,10,12)	€14.95
Duck Liver & Pistachio Pate, Avoca Farmhouse Chutney, Sourdough Crostini (1,7,8,10,12)	€12.50
Roasted Beetroot, Pear, Goats Cheese & Candied Walnuts Salad (7,8,12)	€13.95
Fresh Prawns Tacos, Crushed Avocado, Pineapple Salsa, Basil Mayo(1,3,7,10,12)	€15.95

main course

Sweet Potato & Blackbean Fritters, Roasted Red Pepper & Harissa Hummus, Flat Bread (1,8,10,11,12)	€16.95
Pan Fried Cod, Confit Potato, Buttered Kale & Samphire, Butternut squash Puree, Spiced Dukkha (4,7,8,11)	€22.95
Baltimore Mussels & Gambas Prawns Linguine Baby Spinach, Samphire, White Wine Velouté (1,2,3,7,12,14)	€22.95
Roasted Irish Chicken Supreme, Maple Glazed Vegetables, Fondant Potato, Crispy Pancetta (7,9,12)	€20.95
Avoca 8oz Beef Burger, Brioche Bun, Mic's Chili BBQ Sauce, Smoked Applewood Cheddar, Homemade Pickles, Crispy Onions, Rosemary Seasalt Fries (1,3,7,10)	€22.95
Glazed Pork Belly, O'Neill's Black Pudding & Apple Bon Bon, Beetroot Purée, Chargrilled Baby Leeks, Mustard & Thyme Mash Potato, Apricot & Sage Chutney, Pork Jus (1,3,7,10,12)	€21.95
Moroccan Lamb Tagine, Giant Cous-Cous with Roasted Red Peppers, Labneh, Grilled Flat Bread (1,7,12)	€19.95

All our beef is sourced from Irish farms.

sides

Mash Potato (7)/ Rosemary Seasalt French Fries / Maple Roast Vegetable (7) €6.95

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3. Eggs	6.Soya Bean	9. Celery	12. Sulphur Dioxide & Sulphites	

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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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