

BREAKFAST

ORGANIC PORRIDGE €10.25

almond milk, seeds, berries, pecan nuts, bee pollen, cinnamon & honey (1c, 8b, 8f)

AVOCA BEST EVER GRANOLA €11.50

mixed berry compote, Greek yoghurt, honey (1a, 7, 8b, 8h, 11, 12)

BLUEBERRY, BUTTERMILK & LEMON PANCAKES €15.50

fruit compote, Greek yoghurt, macadamia praline & maple syrup (3, 7, 8e)

FREE RANGE POACHED EGGS & CRUSHED AVOCADO €14.50

roasted tomato, grilled sourdough (1a, 1d, 3, 10)

FREE RANGE SCRAMBLED EGG & SAUSAGES €14.50

roasted tomato, Avoca brown bread (1a, 3, 6, 7, 10, 12)

BAKED EGG SHAKSHUKA €14.50

preserved lemon yoghurt, dukkah, sourdough toast (1a, 1d, 3, 7, 8d, 10, 11, 12)

AVOCA FULL BREAKFAST €16.95

grilled back bacon, sausages, black pudding, portobello mushrooms, free range poached eggs, roasted tomato, grilled sourdough (1a, 1d, 3, 7, 10, 12)

AVOCA SCONES €4.15

berry & cinnamon / pear & almond / fruit / plain (1a, 3, 7, 8b, 12)

freshly whipped cream, raspberry jam, Irish butter

please ask your server for available selection

SIDES

bacon / sausage (1a) / poached or scrambled egg (3, 7) pudding (1a) €4.95

millbank organic oak smoked salmon (4) €7.50

crushed avocado €4.95

toasted sourdough (1a, 1d) €2.95

All our beef is sourced from Irish farms. If you have any allergies, please inform a member of staff.

Please note there will be a 10% service charge on all tables of six or more people.

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 and surroundings.

Allergen Information

1. Cereals containing gluten: 1a. wheat 1b. barley 1c. oats 1d. rye
2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya bean 7. Milk 8. Nuts: 8a. Hazelnuts 8b. Almonds 8c. Pistachio 8d. Cashew 8e. Macadamia 8f. Pecan 8g. Walnut 8h. Brazil Nut 9. Celery 10. Mustard 11. Sesame Seed 12. Sulphur Dioxide & Sulphites 13. Lupin 14. Molluscs

BRUNCH MENU

SOUP OF THE DAY €9.50
with Avoca brown bread (1a, 3, 7) (just ask your server)

FREE RANGE POACHED EGGS & CRUSHED AVOCADO €14.50
on grilled sourdough (1a, 1d, 3, 10)

BLUEBERRY, BUTTERMILK & LEMON PANCAKES €15.50
fruit compote, Greek yoghurt, macadamia praline & maple syrup (3, 7, 8e)

BAKED EGG SHAKSHUKA €14.50
preserved lemon yoghurt, dukkah, sourdough toast (1a, 1d, 3, 7, 8d, 10, 11, 12)

AVOCA CRAB SALAD starter €13.95 main €19.95
apple & celeriac remoulade, avocado, pickled cucumber, pink grapefruit,
wholegrain aioli, Avoca brown bread (1a, 3, 4, 7, 10, 12)

PRAWN TACO €14.95
fresh prawn, crushed avocado, pineapple salsa, basil aioli (1a, 2, 3, 10, 12)

MUSSELS & CHORIZO €14.95
white wine & garlic cream sauce, grilled sourdough (1a, 1d, 2, 7, 12)

WARM PEARL COUSCOUS SALAD €19.95
rocket, roasted red peppers, courgette, pickled beets, edamame bean, charred squash,
candied walnuts, herb oil (1a, 6, 8g)

NORTH ATLANTIC HAKE €24.95
squid ink & mozzarella arancini, wilted kale & samphire, prawn bisque (1a, 2, 3, 4, 7, 12, 14)

AVOCA BEEF BURGER €22.95
8oz beef burger, Applewood smoked cheddar, lettuce, gherkins, onion marmalade, brioche bun,
fries (1a, 1b, 3, 7, 10, 11, 12)

SIDES

tenderstem broccoli, chilli & garlic butter (7) €6.50

fries with rosemary maldon sea salt €6.50

grilled back bacon €4.95

millbank organic oak smoked salmon (4) €7.50

mixed leaf & pickled vegetable salad (10, 12) €6.50

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LUNCH MENU

SOUP OF THE DAY €9.50

Avoca brown bread (1a, 7, 12) (please ask your server)

AVOCA DUCK LIVER PATE €11.50

Avoca chutney, grilled sourdough, mixed leaf salad (1a, 1d, 7, 8c, 10, 12)

GOAT'S CHEESE SALAD €12.95

heirloom tomato, beetroot, hazelnut crumb, herb oil (7, 8a, 10, 12)

AVOCA CRAB SALAD - STARTER: €13.95 MAIN: €19.95

apple & celeriac remoulade, avocado, pickled cucumber, pink grapefruit, wholegrain aioli, Avoca brown bread (1a, 2, 3, 7, 10, 12)

PRAWN TACO €14.95

fresh prawn, crushed avocado, pineapple salsa, basil aioli (1a, 2, 3, 10, 12)

MUSSELS & CHORIZO €14.95

white wine & garlic cream sauce, grilled sourdough (1a, 1d, 2, 7, 12)

AVOCA ITALIAN SANDWICH €16.95

prosciutto, roasted red peppers, mozzarella, basil pesto, rocket, herb focaccia, rosemary fries, garlic aioli (1a, 1d, 3, 7, 10, 12)

WARM PEARL COUSCOUS SALAD €19.95

rocket, roasted red peppers, courgette, pickled beets, edamame bean, charred squash, candied walnuts, herb oil (1a, 6, 8g, 12)

NORTH ATLANTIC HAKE €24.95

squid ink & mozzarella arancini, wilted kale & samphire, prawn bisque (1a, 2, 3, 4, 7, 12, 14)

AVOCA BEEF BURGER €22.95

8oz beef burger, Applewood smoked cheddar, lettuce, gherkins, onion marmalade, brioche bun, French fries (1a, 1b, 3, 7, 10, 11, 12)

AROMATIC CHICKEN CAESAR SALAD €19.95

baby gem lettuce, Avoca Caesar dressing, pancetta, pangritata (1a, 1b, 1d, 3, 4, 7, 10, 12)

SIDES €6.50

tenderstem broccoli, chilli & garlic butter (7)

fries with rosemary maldon sea salt

mixed leaf & pickled vegetable salad (10, 12)

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