

# AVOCA

## SUFFOLK STREET

### BREAKFAST

<b>PORRIDGE</b>	€10.95
Seasonal berry compote, fresh berries, bee pollen and toasted pecans (1c,7,8f)	
<b>BERRY GRANOLA BOWL</b>	€12.50
Greek yoghurt, Seasonal berry compote, honey, bee pollen (1c,7,8b,8h,11,12)	
<b>FRENCH TOAST</b>	€16.50
Strawberries, hazelnuts, vanilla mascarpone, honey (1a,3,7,8a)	
<b>PANCAKES</b>	€15.95
Lemon curd, chocolate & pistachios (3,6,7,8c)	
<b>POACHED FREE RANGE EGGS &amp; AVOCADO</b>	€15.50
With grilled tomato on toasted sourdough (1a,3,10,12)	
<b>BURNT ENDS EGGS BENEDICT</b>	€15.95
Avoca glazed ham, Mic's Chilli BBQ sauce, poached eggs & hollandaise on grilled sourdough (1a,3,7,10,12)	
<b>CRISPY SAUSAGE &amp; POTATO STACK</b>	€14.95
Streaky bacon, poached eggs, wilted baby spinach, hollandaise (1a,3,7,12)	
<b>BREAKFAST TACOS</b>	€15.95
Soft tortillas, crushed avocado, chorizo, crumbled feta, pineapple salsa & fried egg (1a,3,7,12)	
<b>AVOCA FULL BREAKFAST (tea included)</b>	€17.95
Grilled bacon, sausages, scrambled free range eggs, black pudding, mushrooms, grilled sourdough & roasted vine tomatoes (1a,3,7,10,12) (Veggie option: roasted tomatoes, asparagus, mushrooms, poached eggs, crushed avocado, grilled sourdough (1a,3,10,12)	
<b>AVOCA SCONES</b>	€4.50
Berry & Cinnamon / Pear & almond / Fruit / Plain / Sundried tomato & cheese Served with freshly whipped cream, raspberry jam & butter (7) <i>Please ask server for available selection and allergen information</i>	
<b>SIDES</b>	
Smoked Salmon (4)	€7.50
Grilled bacon	€4.95
Sausages (1a,12)	€4.95
Scrambled eggs (3,7)	€4.95
Crushed avocado	€4.95
Basket of toast with jam, marmalade & butter (1a,3,7,12)	€5.95

#### Allergen Information

##### Contains allergen:

1. Cereals containing gluten:	4. Fish	8a. Hazelnuts	8b. Almonds	8h. Brazil nut	13. Lupin
1a. Wheat 1b. Barley	5. Peanuts	8c. Pistachio	8d. Cashew	9. Celery	14. Molluscs
1c. Oats 1d. Rye	6. Soya bean	8e. Macadamia		10. Mustard	
2. Crustaceans	7. Milk	8f. Pecan		11. Sesame seed	
3. Eggs	8. Nuts:	8g. Walnut		12. Sulphur dioxide & sulphites	

All our beef, chicken and eggs are sourced from Irish farms.

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### BRUNCH

<b>PANCAKES</b> Lemon curd, chocolate & pistachios (3,6,7,8c)	€15.95
<b>FRENCH TOAST</b> Strawberries, hazelnuts, vanilla mascarpone, honey (1a,3,7,8a)	€16.50
<b>POACHED FREE-RANGE EGGS &amp; AVOCADO</b> With grilled tomato on toasted sourdough (1a,3,10,12)	€15.50
<b>AVOCA FULL BREAKFAST (tea included)</b> Grilled bacon, sausages, scrambled free-range eggs, black pudding, mushrooms, grilled sourdough & roasted vine tomatoes (1a,3,7,10,12) (Veggie option: roasted tomatoes, asparagus, mushrooms, poached eggs, crushed avocado, grilled sourdough (1a,3,10,12)	€17.95
<b>GORGONZOLA &amp; PEAR SALAD</b> Whipped Gorgonzola cheese, pickled pear, Parma ham, candied walnuts (7,8g,10,12)	€15.95
<b>BUTTERNUT SQUASH FRITTERS</b> Harissa & red pepper hummus, giant couscous salad, grilled flatbread (1a,3,7,10,11,12)	€16.95
<b>RUEBEN SANDWICH</b> Pastrami, emmental cheese, sauerkraut, gerkins, russian sauce. Served with fires or half cup of soup (1a,3,7,10,12)	€16.95
<b>LAMB KOFTAS</b> Baba ganoush, garlic mayo & Lebanese flatbread (1a,3,6,7,11,12)	€18.95
<b>WEST CORK CRAB SALAD</b> Fennel, avocado, pink grapefruit, toasted mixed seeds, wholegrain mustard aioli, toasted Avoca brown bread (1a,2,3,7,9,10,11,12)	€20.95
<b>ROASTED IRISH CHICKEN SUPREME</b> Fondant potato, maple glazed carrot, red wine jus (1a,7,12)	€20.95
<b>PAN FRIED IRISH COD</b> Butternut squash puree, crispy confit potatoes, buttered samphire, cashew nut dukkah (4,7,8a,8d,11)	€22.95
<b>AVOCA BEEF BURGER</b> 8oz beef burger, Applewood smoked cheddar, crispy onions, Mic's Chilli BBQ sauce, baby gem, pickles, brioche bun. Served with fries (1a,1b,3,6,7,10,11,12)	€22.95
<b>SIDES</b> Smoked Salmon (4) €7.50 Sausages (1a,12) / Grilled bacon €4.95 Scrambled eggs (3,7) / Poached eggs (3) €4.95 Crushed avocado €4.95	
<b>DESSERTS</b> LEMON CHEESECAKE with seasonal berry compote (1a,7) €9.50 PEAR & APPLE FRANGIPANE TART with vanilla Ice Cream (3,7,8b) €9.50 CAKE OF THE DAY served with freshly whipped cream (please ask for allergen information) €9.50 AFFOGATO Vanilla ice cream topped with double espresso, fresh cream and pecans (7,8f) €9.50	

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## SUFFOLK STREET

### LUNCH

<b>SOUP OF THE DAY (please ask your server)</b> Avoca brown bread (1a,7,12)	<b>€9.95</b>
<b>DUCK LIVER, ARMAGNAC &amp; PRUNE PATE</b> Farmhouse chutney, grilled sourdough (1a,1d,3,7,8c,10,12)	<b>€12.50</b>
<b>SALT COD CROQUETTES</b> Preserved lemon, white bean hummus, nduja, pine nuts (1a,3,4,7,11,12)	<b>€12.95</b>
<b>GORGONZOLA &amp; PEAR SALAD</b> Whipped Gorgonzola, pickled pear, Parma ham, candied walnut crumb (7,8g,10,12)	<b>€15.95</b>
<b>BUTTERNUT SQUASH &amp; FETA FRITTERS</b> Harissa & red pepper hummus, giant couscous salad, grilled flatbread (1a,3,7,10,11,12)	<b>€16.95</b>
<b>RUEBEN SANDWICH</b> Pastrami, emmental cheese, sauerkraut, gerkins, russian sauce. Served with fires or half cup of soup (1a,3,7,10,12)	<b>€16.95</b>
<b>LAMB KOFTAS</b> Baba ganoush, garlic mayo & Lebanese flatbread (1a,3,6,7,11,12)	<b>€18.95</b>
<b>WEST CORK CRAB SALAD</b> Fennel, avocado, pink grapefruit, toasted mixed seeds, wholegrain mustard aioli, toasted Avoca brown bread (1a,2,3,7,9,10,11,12)	<b>€20.95</b>
<b>ROASTED IRISH CHICKEN SUPREME</b> Fondant potato, maple glazed carrot, red wine jus (1a,7,12)	<b>€20.95</b>
<b>PAN FRIED IRISH COD</b> Butternut squash puree, crispy confit potatoes, buttered samphire, cashew nut dukkah (4,7,8a,8d,11)	<b>€22.95</b>
<b>AVOCA BEEF BURGER</b> 8oz beef burger, Applewood smoked cheddar, crispy onions, Mic's chilli BBQ sauce, baby gem, pickles, brioche bun. Served with fries (1a,1b,3,6,7,10,11,12)	<b>€22.95</b>
<b>CAJUN CHICKEN BURGER</b> Tomato, baby gem lettuce & a blue cheese dip. Served with rosemary sea salt fries (1a,1b,3,6,7,10,11)	<b>€22.95</b>
<b>SIDES</b>	
Fries with rosemary sea salt, horseradish mayo (3,10,12)	<b>€6.95</b>
Sweet potato fries, horseradish mayo (3,10,12)	<b>€6.95</b>
Charred tenderstem broccoli, dukkah, lime & mint yoghurt (7,8a,8d,11)	<b>€6.50</b>
<b>DESSERTS</b>	
<b>LEMON CHEESECAKE</b> with seasonal berry compote (1a,7)	<b>€9.50</b>
<b>PEAR &amp; APPLE FRANGIPANE TART</b> with vanilla Ice Cream (3,7,8b)	<b>€9.50</b>
<b>CAKE OF THE DAY</b> served with freshly whipped cream (please ask your server for allergen information)	<b>€9.50</b>
<b>AFFOGATO</b> Vanilla ice cream topped with double espresso, fresh cream and pecans (7,8f)	<b>€9.50</b>

#### Allergen Information Contains allergen:

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### DRINKS

#### JUICES & SOFT DRINKS

Fresh orange juice	€3.75
Fresh apple juice	€3.95

Lemonade (glass/jug)	€3.25/€8.75
Raspberry Lemonade (glass/jug)	€3.25/€8.75

Coca-Cola	€3.75
Diet Coke / Coke Zero / Sprite Zero	€3.50
Fanta Orange	€3.75

#### BOTTLED WATER

Ballygowan Still/Sparkling	€2.75
Large Still/Sparkling	€6.50

#### WHITE WINE

Monopolio pinot grigio	€9.00/€36
Kaiken chardonnay	€9.50/€38
Kim Crawford sauvignon blanc	€11.50/€40

#### RED WINE

Kaiken malbec (12)	€8.50/€34
Montes cabernet sauvignon (12)	€9.00/€36
Rioja crianza (12)	€9.50/€38

#### ROSE

Studio miraval (12)	€11.50/€46
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#### PROSECCO (12)

€8.50/€34

#### CHAMPAGNE

Piper heidsieck (12)	€85 per bottle
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#### TEA & COFFEE

Breakfast Tea	€3.20
Earl Grey Tea	€3.40
Sencha Green Tea	€3.35
Rooibos & Blood Orange Infusion	€3.40
Chamomile Infusion	€3.35
Organic Mint Infusion	€3.40
Bewley's Fruit Infusions	€3.40

Americano	€4.35/€4.55
Cappuccino	€4.55
Latte	€4.55
Flat White	€4.40
Mocha	€4.60
Espresso	€3.55/€4.30
Macchiato	€4.10/€4.55
Hot Chocolate	€4.10

#### PROSECCO COCKTAILS

Prosecco & Berries (12)	€8.00
Prosecco Bellini (12)	€9.50
Mimosa (12)	€9.50

#### Ruby Port

Ruby port, Avoca cloudy apple juice, sour cherry, lemon (12)	€11.50
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#### Bubbles Prosecco

Prosecco, raspberry, lemon, fresh raspberries (12)	€11.50
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#### Crazy Cherry

Prosecco, sour cherry, lemon (12)	€11.50
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