

# AVOCA

suffolk street café

## breakfast menu

*to start:* Prosecco with berries / Mimosa €8

Roasted wild mushrooms, marinated feta and kale, soft poached egg, rocket and rosemary focaccia €12.45

Power porridge with Kilbeggan oats, seeds, blueberries, pecan nuts, cinnamon & honey €6.80

Granola with berry compote, Greek yoghurt & honey €6.80

Avoca pancakes: with macadamia nut & blueberries €10.40

with bacon €10.40

Poached eggs, chargrilled sourdough, crushed avocado, roast plum tomato & mixed leaf salad €9.85 (add smoked salmon €3.65)

Avoca full Irish breakfast, free range scrambled eggs, herbed mushrooms, back bacon, black pudding, sausage & plum tomatoes, served with any regular sized coffee or tea €13.50

Avoca French toast with crispy bacon & maple syrup €13.50

Free range scrambled eggs on Avoca home-made brown bread, roasted tomato and farmhouse chutney €12.45

Basket of Avoca toasts with jam & marmalade €4.45

### sides €4.15

Sausages

Back bacon

Scrambled eggs

Herbed mushrooms

Crushed avocado

€3.15

### scones €3.50

Wholewheat

Mixed berry

Fruit

Plain

Cheese & sundried tomato

Oat, apple, date & bran

### pastries & cakes

Daily selection  
including gluten free  
options

*ask your server*

Plus 10% service received entirely by staff

If you have any dietary requirements, please inform our staff prior to ordering. Allergen list available upon request.

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brunch menu

*to start:* Prosecco with berries / Mimosa €8

Roasted wild mushrooms, marinated feta and kale, soft poached egg, rocket and rosemary focaccia €12.45

Power porridge with Kilbeggan oats, seeds, blueberries, pecan nuts, cinnamon and honey €6.80

White onion, potato and parmesan soup with parsley & lemon gremolata served with home-made Avoca bread €6.75

Avoca pancakes: with macadamia nut & blueberries €10.40

With bacon €10.40

Avoca full Irish breakfast, free range scrambled eggs, mushrooms, back bacon, black pudding, sausage & plum tomatoes, served with any regular sized coffee or tea €13.50

Free range scrambled eggs on Avoca home-made brown bread, roasted tomato and farmhouse chutney €12.45

Griddled pear and Cashel blue cheese salad, walnut, date, chicory and watercress. Honey & white vinegar dressing €14.55

Avoca beef burger with apple-wood smoked cheddar, baby gem, beef tomato, gherkins and skinny fries, horseradish mayonnaise €16.65

Heritage tomatoes, cannellini bean & watercress salad, sundried tomatoes, basil and vegan feta €12.00 (v)

Poached eggs, chargrilled sourdough, crushed avocado, roast plum tomato & mixed leaf salad €9.85 (add smoked salmon €3.65)

Spiced Italian sausage ravioli, fennel, courgettes and fresh herbs. Shaved parmesan and rocket pesto €16.65

*sides* €4.70

French beans with parmesan cheese

French fries & rosemary sea salt

Charred broccoli and dukkah

Crushed avocado €3.15

*desserts* €6.80

Black forest chocolate meringue, cherry compote

Vegan chocolate brownie served with fresh orange coconut cream

Peanut butter and salted caramel cheesecake with caramel crunch ice cream

Rhubarb & blackberry crumble with vanilla bean ice cream

Ginger cake with apple and apricot compote, hazelnut praline

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# AVOCA

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lunch menu

*to start:* Prosecco with berries / Mimosa €8

Celeriac and Jerusalem artichoke soup with roasted walnut crumb, served with home-made Avoca bread €6.75

Duck liver pate' with Armagnac and prunes, spiced pear and shallot chutney. Served with sour-dough toast and salad €11.95

Goatsbridge trout rilette, miso and dill aioli, citrus and fennel salad, grilled sourdough €11.95

Heritage tomatoes, cannellini bean & watercress salad, sundried tomatoes, basil and vegan feta €12.00 (v)

Griddled pear and Cashel blue cheese salad, walnut, date, chicory and watercress. Honey & white vinegar dressing €14.55

West Cork crab salad with apple and celeriac remoulade, kohlrabi, avocado, cucumber & pink grapefruit served on multi-seed bread €16.65

Venison and porcini ragu' rigatoni, confit cherry tomato and shaved Coolattin cheddar €16.95

Avoca falafel with roasted squash, farro and bulgar pilaf, caramelised onion hummus, beetroot tzatziki & pitta €15.60

Free-range rotisserie half-chicken with Caesar salad €17.65

Avoca beef burger with apple-wood smoked cheddar, baby gem, beef tomato, gherkins and skinny fries, horseradish mayonnaise €16.65

Pan fried hake fillet, rope mussels, cider sauce, celeriac, potato and kale €16.65

## sides €4.70

French beans with parmesan cheese

Roasted squash and sweet potato, za' atar, lime & mint yogurt

French fries & rosemary sea salt

Caesar Salad

Charred broccoli and dukkah

## desserts €6.80

Black forest chocolate meringue, cherry compote

Vegan chocolate brownie served with fresh orange coconut cream

Peanut butter and salted caramel cheesecake with caramel crunch ice cream

Rhubarb & blackberry crumble with vanilla bean ice cream

Ginger cake with apple and apricot compote, hazelnut praline

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## drinks

### tea & coffee

Tea			€2.75
Herbal teas			€3.30
Filter coffee			€3.00
Americano	reg	€3.05	lg €3.35
Cappuccino	reg	€3.05	lg €3.40
Latte	reg	€3.05	lg €3.40
Espresso	sg	€2.35	db €3.15
Macchiato	sg	€2.90	db €3.15
Mocha			€3.55
Hot chocolate			€3.65

*Soya, almond and oat milk available*

### greenbeard cold pressed juice

*Beets by Ray:* Carrot, beetroot, ginger, lemon, pineapple, orange & apple €5.25

*Green Love:* Cucumber, lettuce, parsley, spinach, apple, lemon, chard & kale €5.25

*Tumeric sunrise:* Carrot, ginger, lemon, turmeric, orange & apple €5.25

### soft drinks

Elderflower pressé			
Glass	€2.95	Jug	€7.95
Jug of homemade lemonade			
Still	€5.95	Sparkling	€7.95
Coke, Diet Coke, Sprite			€2.75
Aranciata San Pellegrino			€2.75
Cranberry juice			€2.55
Seasonal Orange Juice			€3.95
Apple Juice			€2.55
Innocent smoothies			€3.25
San Pellegrino sparkling water			
Small	€2.75	Large	€3.75

# AVOCA

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## wine list

Prosecco with berries / Mimosa €8

*Wine by the glass, carafe and bottle*  
g1 (175 ml) cf (500 ml) bt (750 ml)

### sparkling

Prosecco: Corte Alta, *Veneto*  
€8 / €22 / €32

Champagne: Piper-Hiedsieck Cuvée  
Brut NV €80

### white

Castano, Organic Macabeo 2018, *Yecla Spain*  
€7 / €22 / €28

Ziobaffa, Organic Pinot Grigio 2018  
IGT *Sicily* €8 / €22 / €30

Guy Allion Sauvignon Blanc 2018,  
*France* €9 / €24 / €34

Barbuntin Albariño 2018 Rias  
Baixas *Spain* €9 / €26 / €36

### rosé

Monrouby, Grenache Rosé 2018 IGP  
Pays d'oc *France* €7 / €22 / €28

### red

De Martino Estate Merlot 2018, Maipo  
Valley *Chile* €7 / €22 / €28

Ziobaffa, Organic Toscana 2018 IGT  
*Tuscany* €8 / €22 / €30

Chateau du Cedre Heritage Malbec  
2016 *France* €9 / €26 / €36

Montes Pinot Noir 2016 *Casablanca Chile*  
€9 / €26 / €36