

AVOCA

suffolk street café

brunch menu

to start: Prosecco with berries / Mimosa €8

Açaí bowl: banana and açaí berries smoothie, chia seeds & goji berry €10.40

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

Tuscan white bean and rosemary soup, sourdough olive oil croutons & herb 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

Kale and Toonsbridge buffalo halloumi salad with roasted sweet potato, caramelised onion, baba ganoush & dukkah €12.00

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

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

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

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

sides €4.70

Stir fried tenderstem broccoli with red chilli & ginger butter

Roasted butternut squash and red onion with yogurt and dukkah

French fries & rosemary sea salt

Caesar Salad

Creamy mashed potatoes

Crushed avocado €3.15

desserts €6.80

Coconut, mango and blueberry pavlova with honey roasted hazelnuts

Orange panna cotta, passion fruit jelly and Viennese biscuits

Peanut butter and salted caramel cheesecake with caramel crunch ice cream

Rhubarb & blackberry crumble with vanilla bean ice cream

Glazed lemon tart with crème fraiche, served with raspberry sorbet

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.

AVOCA

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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

Northern Lights: Cucumber, spinach, chard, kale, apple & lemon €5.25

Turmeric 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

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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

white

Madregale
Terre di Chieti bianco, Italy
€6 / €16 / €24

Chardonnay
Birchmore, South-East Australia
€7 / €19 / €28

Pinot Grigio
Ancora, Lombardy
€8 / €22 / €32

Sauvignon Blanc
Guy Allion, Tourraine
€8 / €22 / €32

Verdejo
Val de Vid, Rueda
€8 / €22 / €32

rosé

Sangiovese Madregale
Abruzzo
€7 / €20 / €26

red

Tempranillo
Boodigas Campos de Enanzo, Navarra
€6 / €16 / €24

Merlot
Vin de Pays du Gard
€6 / €16 / €24

Madregale
Terre di Chieti bianco, Italy
€6 / €16 / €24

Pinot Noir
Domaine Grauzan, Languedoc
€8 / €24 / €32

AVOCA

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lunch menu

to start: Prosecco with berries / Mimosa €8

Tuscan white bean and rosemary soup, sourdough olive oil croutons & herb gremolata, served with home-made Avoca bread €6.75

Duck liver parfait with pear chutney and sourdough toast €9.35

Cured organic salmon marinated with dill & orange, beetroot labneh, celeriac, mustard and sour cream salad €9.35

Kale and Toonsbridge buffalo halloumi salad with roasted sweet potato, caramelised onion, baba ganoush & dukkah €12.00

Lightly fried Fivemiletown goats cheese bonbon, hazelnut crumb, pickled heritage beetroot, beetroot couli and carrot aioli €14.55

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

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

Moroccan lamb tagine, with apricot, smoked almond, red quinoa, pomegranate, lemon salad and beetroot labneh. Served with grilled pitta. €14.55

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 sea bass with sautéed new season potatoes and courgettes, basil puree and white fish sauce €16.65

sides €4.70

Stir fried tenderstem broccoli with red chilli & ginger butter

Roasted butternut squash and red onion with yogurt and dukkah

French fries & rosemary sea salt

Caesar Salad

Creamy mashed potatoes

desserts €6.80

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Merlot
Vin de Pays du Gard
€6 / €16 / €24

Madregale
Terre di Chieti rosso, Italy
€6 / €16 / €24

Pinot Noir
Domaine Grauzan, Languedoc
€8 / €24 / €32