

AVOCA

suffolk street café

breakfast

- Prosecco with berries €8.00
Mimosa €8.00
- Power porridge with Kilbeggan oats, seeds, blueberries, pecan nuts, cinnamon & honey €6.25
- Granola with berry compote, Greek yoghurt & honey €6.50
- Avoca pancakes: with espresso ice cream & chocolate sauce €9.95
with macadamia nut & blueberries €9.95
with bacon €9.95
- Poached eggs, chargrilled sourdough, crushed avocado, roast plum tomato & mixed leaf salad €9.45 (add smoked salmon €3.50)
- Avoca full Irish breakfast, free range scrambled eggs, Portobello mushrooms, back bacon, black pudding, sausage & plum tomatoes, served with any regular sized coffee or tea €12.95
- Avoca French toast with maple syrup €9.45
- Poppy seed and old Millbank organic smoked salmon bagel. wilted spinach, hollandaise sauce, soft poached egg & salad €11.95
- Basket of Avoca toasts with jam & marmalade €4.25

sides €3.95

Sausage // Back bacon // Scrambled eggs // Herbed Portobello mushrooms

scones €3.25

Wholewheat // Pear & almond // Mixed berry // Fruit // Plain // Cheese & sundried tomato // Oat, apple, date & bran

pastries €2.95

Daily selection – ask your server

tea & coffee

Tea	€2.60
Specialty Infusions	€3.00
Filter coffee	€2.90
Americano	reg €2.90 lg €3.20
Cappuccino	reg €3.05 lg €3.25
Latte	reg €3.05 lg €3.25
Espresso	sg €2.25 db €3.00
Macchiato	sg €2.30 db €3.00
Mocha	€3.40
Hot choc	€3.50

Greenbeards juices

- Beets by Ray:** €5.25
Carrot, beetroot, ginger, lemon, pineapple, orange & apple
- Green love:** €5.25
Cucumber, lettuce, parsley, spinach, apple, lemon, chard & kale
- Northern Lights:** €5.25
Cucumber, spinach, chard, kale, apple & lemon
- Turmeric sunrise:** €5.25
Carrot, ginger, lemon, turmeric, orange & apple
- Seasonal Orange Juice** €3.95
Apple Juice €2.55

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 sparkling orange €2.75
Cranberry juice €2.55

Innocent smoothie

- Strawberry & banana €3.25
Coconut, pineapple & banana €3.25
Mango & passion fruit €3.25

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

suffolk street café

brunch

Granola with berry compote, Greek yoghurt & honey €6.50

Basket of Avoca toasts with jam & marmalade €4.25

Macadamia nut & blueberry pancakes with fruit compote & maple syrup €8.95

Seasonal fruit salad served with crème fraiche €5.95

Poached eggs, chargrilled sourdough, crushed avocado, roast plum tomato & mixed leaf salad €9.45 (add smoked salmon €3)

Avoca full Irish breakfast, scrambled eggs, Portobello mushrooms, back bacon, sausage & plum tomatoes €12.95

Poppy seed and old Millbank organic smoked salmon bagel, hollandaise sauce, soft poached egg, salad & skinny fries €12.95

Creamy celeriac & white truffle soup with parsley & hazelnut pesto, served with Avoca homemade bread €6.45

Fivemiletown goats cheese & beetroot salad, marinated beetroots, roasted pine nuts, croutons, mizuna & red chicory salad €13.95

Avoca beef burger with applewood smoked cheddar, baby gem, beef tomato, gherkins and skinny fries with roasted tomato & garlic aioli €15.95

Avoca open meatball sandwich baguette, skinny fries, rocket and parmesan cheese €13.95

sides

Sausage €3.95 // Back bacon €3.95 // Scrambled eggs €3.95 // Herbed Portobello mushrooms €3.95 // Millstream oak smoked salmon €4.50
Stir fry broccoli with garlic & chilli €4.50 // French fries & rosemary sea salt €4.50 // Caesar Salad €4.50

desserts €6.50

Bittersweet chocolate & orange tart, Cointreau ice cream & hazelnut praline

Baked apple & cinnamon cheese cake, blackberry coulis and blackberry & star anise ice cream

Yoghurt panna cotta, spiced poached pears and ginger & honey snaps

Rhubarb crumble, almond crumb, vanilla & elderflower custard

Pear ginger & pecan cake, crème anglaise, pear sorbet

wine & bubbles

Prosecco with berries €8

White

Sauvignon/Chardonnay, Ardeche €6

Chardonnay, South-East Australia €7

Pinot Grigio, Lombardy €8

Sauvignon Blanc, Guy Allion €8

Verdejo, Rueda, Spain €8

Rose

Sangiovese, Abruzzo, Italy €7

Red

Tempranillo, Navarra, Spain €6

Merlot, Vin de Pays du Gard €6

Cabernet Sauvignon, Raphael Valley €7

Pinot Noir, Languedoc €8

Prices for 175ml glass - Full wine list on demand

Wine available in carafe & bottle also

tea & coffee

Tea €2.60

Specialty Infusions €3.00

Filter coffee €2.90

Americano reg €2.90 lg €3.20

Cappuccino reg €3.05 lg €3.25

Latte reg €3.05 lg €3.25

Espresso sg €2.25 db €3.00

Macchiato sg €2.30 db €3.00

Mocha €3.40

Hot chocolate €3.50

soft drinks

Elderflower pressé

Glass €2.95 Jug €7.95

Jug of homemade lemonade

Still €5.95 Sparkling €7.95

Beets by Ray €5.25

Carrot, beetroot, ginger, lemon, pineapple, orange & apple

Green Love €5.25

Cucumber, lettuce, parsley, spinach, apple, lemon, chard & kale

Northern Lights €5.25

Cucumber, spinach, chard, kale, apple & lemon

Turmeric Sunrise €5.25

Carrot, ginger, lemon, turmeric, orange & apple

Seasonal Orange Juice €3.95

Apple Juice €2.55

Cranberry Juice €2.55

Coke, Diet Coke, Sprite €2.75

Aranciata sparkling orange €2.75

Innocent smoothies €3.25

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

suffolk street café

lunch

Creamy celeriac & white truffle soup with parsley & hazelnut pesto, served with Avoca homemade bread €6.45

Duck liver pâté with pear chutney and sourdough toast €8.95

Dill cured organic salmon with avocado purée, red apple, radish & mint salad and sumac €8.95

Chargrilled yellowfin tuna, vitelotte potato & French bean salad, smoked aubergine caviar, parsley vinaigrette and crouton €9.95

Williams pear & Cashel Blue cheese salad with watercress, rocket, red onion, pomegranate seed, pomegranate dressing and roasted walnuts €13.95

Beef Bourguignon with potato & parmesan gratin and roasted heirloom carrots €15.95

Ted Browne Dingle bay crab salad with fennel and pink grapefruit, mixed seeds, wholegrain mustard mayo and multiseed bread €15.95

Superfood salad with roasted butternut squash, organic quinoa, tenderstem broccoli, goji berries, blueberries, feta, smoked almonds and poppy seed dressing €14.95

Avoca falafel with herbed cous cous, caramelised onion hummus, beetroot tzatziki & pitta €15.50

Free-range rotisserie half-chicken with Caesar salad €16.95

Avoca beef burger with buffalo mozzarella, baby gem, beef tomato, gherkins and skinny fries with roasted tomato and garlic aioli €15.95

Mushroom stuffed tortellini, with truffled cream, crispy herb & pecorino crumb and gremolata €15.95

sides €4.50

Stir fried tenderstem broccoli with garlic and chilli/ Chilli green beans with cashew & coconut/ French fries & rosemary sea salt / Caesar Salad

desserts €6.50

Bittersweet chocolate & orange tart, Cointreau ice cream & hazelnut praline

Sticky toffee pudding, with caramel sauce and salted caramel ice cream

Yoghurt panna cotta, spiced poached pears and ginger & honey snaps

Rhubarb crumble, almond crumb, vanilla & elderflower custard

Avoca whiskey soaked Christmas pudding, Brandy Anglaise & red currants

wine & bubbles

Prosecco with berries €8

White

Sauvignon/Chardonnay, Ardeche €6

Chardonnay, South-East Australia €7

Pinot Grigio, Lombardy €8

Sauvignon Blanc, Guy Allion €8

Verdejo, Rueda, Spain €8

Rose

Sangiovese, Abruzzo, Italy €7

Red

Tempranillo, Navarra, Spain €6

Merlot, Vin de Pays du Gard €6

Cabernet Sauvignon, Raphael Valley €7

Grenache/Carignan, Minervois €7

Pinot Noir, Languedoc €8

Prices for 175ml glass - Full wine list on demand

Wine available in carafe & bottle also

tea & coffee

Tea €2.60

Specialty Infusions €3.00

Filter coffee €2.90

Americano reg €2.90 lg €3.20

Cappuccino reg €3.05 lg €3.25

Latte reg €3.05 lg €3.25

Espresso sg €2.25 db €3.00

Macchiato sg €2.30 db €3.00

Mocha €3.40

Hot choc €3.50

soft drinks

Elderflower pressé

Glass €2.95 Jug €7.95

Jug of homemade lemonade

Still €5.95 Sparkling €7.95

Beets by Ray €5.25

Carrot,beetroot,ginger,lemon,pineapple, orange & apple

Green love €5.25

Cucumber,lettuce,parsley,spinach,apple, lemon,chard & kale

Northern lights €5.25

Cucumber,spinach,chard,kale,apple & lemon

Turmeric sunrise €5.25

Carrot,ginger,lemon,turmeric,orange & apple

Seasonal Orange Juice €3.95

Apple Juice €2.55

Cranberry Juice €2.55

Coke, Diet Coke, Sprite €2.75

Aranciata sparkling orange €2.75

Innocent smoothies €3.25

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