

# 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

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## 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

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

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Specialty Infusions €3.00

Filter coffee €2.90

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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

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# AVOCA

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lunch menu

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

Spiced lentil, turmeric and coconut soup with cumin spiced yoghurt, toasted coconut & coriander, served with home-made Avoca bread €6.45

Duck liver pâté with farmhouse chutney and sourdough toast €8.95

Cured organic salmon marinated with dill & orange, beetroot labneh, celeriac, mustard and sour cream salad €8.95

Kale and Toonsbridge buffalo halloumi salad with roasted sweet potato, caramelised onion, baba ganoush & dukkah €11.50

Charred black fig salad, beluga lentils, roasted walnuts, Fivemiletown goat's cheese, pickled Heritage carrots, and rocket €13.95

Beef Bourguignon, served with champ potatoes & Heirloom carrots €15.95

West Cork crab salad with apple and celeriac remoulade, kohlrabi, avocado, cucumber & pink grapefruit served on multi-seed bread €15.95

Mussels, samphire, saffron, white wine & garlic cream sauce, grilled sourdough & romesco sauce €13.95

Avoca falafel with roasted squash farro and bulgar pilaf, caramelised onion hummus, beetroot tzatziki & pitta €15.50

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

Avoca beef burger with apple-wood smoked cheddar, baby gem, beef tomato, gherkins and skinny fries, horseradish mayonnaise €15.95

Sweet potato and walnut gnocchi, tenderstem broccoli, manchego shavings and oregano butter & cream sauce €15.95

## sides

€4.50

Stir fried tenderstem broccoli with red chilli & ginger butter

Cumin spiced butternut squash with pumpkin seed, pomegranate & yoghurt dressing

French fries & rosemary sea salt

Caesar Salad

Creamy mashed potatoes

## desserts

€6.50

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

Spiced ginger cake with spiced pears and figs, served with yogurt

Peanut butter and salted caramel cheesecake with caramel crunch ice cream

Rhubarb & blackberry crumble with vanilla bean ice cream

Avoca Christmas pudding with brandy anglaise and redcurrants

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