

BRUNCH

TO SHARE

Charcuterie plate - selection of cured meats, pâté, olives, pickles & crusty sour-dough	€18
Burrata with roast cherry vine tomatoes, olive oil & country loaf	€16
Grilled vegetable plate with caponata & hummus	€18

FISH BAR

6 Carlingford oysters, lemon, sauce mignonette	€15
Tuna Tartare with avocado, pickled seaweed & wasabi crème fraîche	€12
Pan fried scallops with cauliflower purée & pancetta	€15
Josper grilled gambas, harissa aioli & lime	€15


BRUNCH

Bread & dips, hummus & pesto	€4.5
Today's soup	€7
 Body Byrne Eggs Florentine on wholemeal bread with yoghurt dressing	€ 8.5
Free Range Poached Eggs	€8.5
Benedict, Florentine or Royale style served on English breakfast muffin	
3 Egg Omelettes (served with home cut chips & salad)	€10.5
Ham & cheese Smoked salmon and chive Egg white omelette with spinach	
With dry cured bacon	€12.5
Full Irish Breakfast	€14
Blueberry & bacon pancakes with maple syrup	€10.5
Grilled chicken salad, guacamole, sweet piquillo peppers, babygem & coriander	€12 €18
Cashel Blue cheese salad, poached pears, candied walnut, chardonnay vinaigrette	€9 €15
Fish & chips, crushed peas, hand cut chips, tartare sauce	€17
Prime beef burger, brioche bun, smoked paprika mayo, tomato, gruyere cheese & bacon with home cut fries	€17

BRUNCH SPECIAL

Half roast chicken with stuffing, roast carrot & parsnip and home cut chips <i>(Including spiced apple crumble)</i>	€15.5
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OPEN SANDWICHES

Fivemiletown goats cheese tartine with honeyed walnuts & rocket	€9.5
Tuna, hummus & radish, shallot with babygem	€9.5
Roast vegetables Provençal with Toonsbridge mozzarella	€9.5
Rump steak sandwich, rocket, pickled onion & horseradish cream	€13
 Body Byrne Sweet potato, roast pepper, chicken & hummus wholemeal wrap	€9.5
add fries or a cup of soup	€3

SIDES

€4.5	Sautéed greens - Mixed green salad - Lyonnaise potatoes
	Rocket & parmesan salad - Tomato & red onion salad
	Home cut fries - Buttermilk onion rings
	Sautéed Baby Kale with Toasted Almonds
	Cauliflower gratin with smoked almonds

Balfes takes pride in sourcing the very best of quality Irish artisan produce. All our beef is 100% Irish and grass fed. Our steaks are 28 day dry aged. All our eggs from Happy Hens on Free range farms. Our food could contain nut traces. Allergen booklet available upon request.

DIGESTIFS €6.5

Amaretto	Crème de Menthe	Limoncello
Armagnac	Drambuie	Irish Mist
Baileys	Grappa	Sambucca
Benedictine	Grand Marnier	Tia Maria
Calvados	Kahlua	

LIQUER COFFEES & HOT TODDIES

Irish Coffee	€7.5	French Coffee	€7.5
Baileys Coffee	€7.5	Hot Port	€6.5
Calypso Coffee	€7.5	Hot Whiskey	€7.5
Café Brulot	€7.5	Hot Whiskey with apple & cinnamon	€7.5

CHAMPAGNE, PROSECCO, DESSERT WINE & PORT

Dow's White Port	€7	Casa Gheller, Prosecco Superiore	€9
Dow's late bottled vintage Port	€7	Champagne Baron Fuente	€16.5
Dow's Nirvana Chocolate Reserve Port	€8	Moet & Chandon	€18.5
Alasia Moscato Passito "Palazzina"	€8		

TEA & COFFEES

Barry's loose leaf breakfast tea	€4	Hot chocolate	€4
Fresh fennel or mint tea	€4.5	Hot chocolate with orange	€4.5
Camomile flower tea	€4.5	Hot chilli chocolate	€4.5
Americano	€3	Espresso	€3
Cappuccino, latte, chai latte	€4	Macchiato	€3

BREAKFAST

Monday - Friday 8am - 11.30am

BRUNCH

Saturday & Sunday 10am - 5pm

ALL DAY DINING MENU

Monday - Thursday 12pm - 10pm | Friday 12pm - 10.30pm | Saturday 5pm - 10.30pm | Sunday 5pm - 10pm

Balfe Street, Dublin 2, Ireland

www.balfes.ie | +353 (0)1 646 3353



@balfesdublin



balfes



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