

# BRUNCH

## APERITIF COCKTAIL

€13

Milano-Torino - Sweet Vermouth, Rinomato L'Aperitivo, Vanilla, Pimento, Amontillado Sherry, Lemon, Boston Bitters, Soda  
Venetian Spritz - Aperol, Campari, Apricot, Tonka, Cocoa, Manzanilla Sherry, Dandelion & Burdock Bitters, Champagne  
Yayo - Spanish Sweet Vermouth, Glendalough gin, Honey, Creole Bitters, Champagne  
Kill Devil - Plantation Grand Reserve Rum, Banana, Ginger, Almond, Palo Cortado Sherry, Lemon

## TO SHARE

Bread & dips, hummus, dukkah & olive oil €6  
Charcuterie plate, selection of cured meats, ham hock terrine, pâté, olives, pickles & crusty sourdough €20.5

## BRUNCH

EB Smashed avocado on sourdough, poached eggs €13.5  
EB BodyByrne Eggs Florentine, wholemeal bread, yoghurt dressing €13.5  
Free range poached eggs - Benedict, Florentine or Royale served on English breakfast muffin €13.5  
3 Egg Omelette, fries & salad  
Ham & cheese | Smoked salmon & chive | Egg white omelette & spinach €14.5  
Add dry cured bacon €2.5  
EB BodyByrne Full Breakfast, poached or scrambled egg, avocado, cured turkey rashers, white turkey pudding, black pudding, sweet potato cake, vine tomato & toasted ancient grain sourdough bread €17.5  
EB BodyByrne oat pancakes, cooked in coconut oil €13  
Berries, walnuts & agave nectar | Scrambled eggs & avocado  
Organic almond butter & banana | Blueberries, bacon & maple syrup  
Classic Caesar salad, aged parmesan, anchovies & croûtes €15 | €19  
Add grilled chicken €5  
Superfood salad, roast beetroot, quinoa, feta, sprouting broccoli, toasted seeds & pomegranate €12.5 | €16.5  
Add grilled chicken €5  
Josper grilled gambas, harissa aioli & lime €18  
Fish & chips, crushed peas & tartare sauce €19.5  
Prime beef burger, brioche bun, smoked paprika mayo, tomato, gruyere cheese, bacon & fries €19.5  
EB Turkey burger, guacamole, paprika sweet potato wedges, salsa & healthy coleslaw €20

## OPEN SANDWICHES

Fivemiletown goats cheese tartine, €13 Roast beef, horseradish cream, rocket salad, black €14  
honeyed walnuts & rocket radish & caramelised onion  
Marinated smoked Irish salmon, dill oil, spiced €14 EB BodyByrne Sweet potato, roast pepper, chicken, €15.5  
ricotta & mixed baby leaves hummus & wholemeal wrap  
Add cup of soup €6

## SIDES

€6

Sautéed greens | EB Sweet potato wedges | Fries | Buttermilk onion rings | Cauliflower & tahini dressing

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.

## DESSERTS

Mixed berries, Champagne sabayon	€8
Pecan torte, salted caramel	€8
Praline parfait, poppy seed croquant, poached pear, Baileys ice cream	€8
Chocolate fondant, cocoa nibs, stout ice cream	€8
Selection of ice cream	€8
Classic crème brulee, lemon sable biscuits	€8
Cheese selection	€12

## LIQUEUR COFFEES & HOT TODDIES

Irish Coffee	€8.5	French Coffee	€8.5
Baileys Coffee	€8.5	Hot Port	€6.5
Calypso Coffee	€8.5	Hot Whiskey	€6.5

## CHAMPAGNE, PROSECCO, DESSERT WINE & PORT

Dow's White Port	€7	Alasia Moscato Passito "Palazzina"	€8
Dow's late bottled vintage Port	€7	Casa Gheller, Prosecco Superiore	€9.8
Dow's Nirvana Chocolate Reserve Port	€8	Perrier-Jouet Grand Brut NV	€20

## TEA & COFFEE

Barry's loose leaf breakfast tea	€4	Hot chocolate	€4
Earl Grey tea	€4.5	Hot chocolate with orange or chilli	€4.5
Mint tea	€4.5	Americano	€3.5
Green tea	€4.5	Espresso   Macchiato	€3
Camomile tea	€4.5	Cappuccino   Latte   Chai Latte	€4

Turmeric, ginger & lemon shot €3

### BREAKFAST

Monday - Friday 8am - 11.30am

### BRUNCH

Saturday 9am - 3pm | Sunday 9am - 4pm

### 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



balfesdublin