BRUNCH APERITIF COCKTAIL

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 Mimosa - Tonka, Orange Juice, Prosecco Bloody Mary - Manzanilla Sherry, Tomato Juice, Tabasco, Worcester, Lemon

TO SHARE

| Bread & dips, hummus, basil & cashew pesto & olive oil | €6 |
|---|-------|
| Charcuterie plate, selection of cured meats, ham hock terrine, pâté, olives, pickles & crusty sourdough | €20.5 |
| Burrata, roast cherry vine tomatoes, semi sundried tomato crème, olive oil & country loaf | €18 |

FREE RANGE FARM FRESH EGGS

| Smashed avocado on toasted sourdough & poached eggs | €13.5 |
|--|-------|
| Add dry cured bacon or barrel aged feta | €2.5 |
| Smoked salmon | €4 |
| 📾 BodyByrne Eggs & Greens, harissa yoghurt & toasted sourdough | €13.5 |
| Poached eggs - Benedict, Florentine or Royale served on English breakfast muffin | €13.5 |
| 3 Egg Omelette, fries & salad | €14.5 |
| Ham & cheese Smoked salmon & chive Egg white omelette, spinach & toasted seeds | |
| Add dry cured bacon or turkey rashers | €2.5 |
| 📾 BodyByrne Full Breakfast, poached or scrambled egg, avocado, cured turkey rashers, white turkey pudding, | €17 |
| black pudding, sweet potato cake, vine tomato & toasted ancient grain sourdough bread | |

PANCAKES

■ BodyByrne oat pancakes, cooked in coconut oil
E13
Berries, walnuts & agave nectar | Scrambled eggs & avocado | Organic almond butter & banana | Blueberries, bacon & maple syrup

SALADS

| Classic Caesar salad, aged parmesan, anchovies & croûtes | €12.5 €16.5 |
|--|---------------|
| Add grilled chicken | €5 |
| Superfood salad, roast beetroot, quinoa, feta, sprouting broccoli, toasted seeds & pomegranate | €12.5 €16.5 |
| Add grilled chicken | €5 |
| 📾 BodyByrne Vegan bowl, roast vegetables, thyme, crispy kale, almonds & quinoa | €12.5 €16.5 |

BALFES CLASSICS

| Josper grilled gambas, harissa aioli & lime | €18 |
|--|-------|
| Fish & chips, crushed mint peas & tartare sauce (gluten free) | €18.5 |
| Prime beef burger, brioche bun, smoked paprika mayo, tomato, tomato relish, Hegarty cheddar, bacon & fries | €18.5 |
| 📾 BodyByrne Turkey burger, guacamole, paprika sweet potato wedges, salsa & slaw | €19 |
| Vegan chickpea burger, tomato, spinach, fennel, mayo, fries, basil & cashew pesto | €17 |
| Josper grilled fillet steak medallions, poached egg, hollandaise & fries | €23 |
| | |

OPEN SANDWICHES

| SIDES | €5 |
|---|-------|
| Add bowl of soup | €6 |
| 🕮 BodyByrne Sweet potato, roast pepper, chicken, hummus & wholemeal wrap | €14 |
| Roast beef, horseradish cream, rocket salad, black radish & caramelised onion | €13.5 |
| Marinated smoked Irish salmon, dill oil, spiced ricotta & mixed baby leaves | €13.5 |

Sautéed greens | Sweet potato wedges | Fries | Rocket & Parmesan

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

| Warm coconut rice pudding, spiced pineapple & mango sorbet | €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 |
| lrish farmhouse cheese, house chutney & grapes | |

LIQUEUR COFFEES & HOT TODDIES

| lrish 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 | €3.5 | Hot chocolate | €4 |
|----------------------------------|------|-------------------------------------|------|
| Earl Grey tea | €4 | Hot chocolate with orange or chilli | €4 |
| Mint tea | €4 | Americano | €3.5 |
| Green tea | €4 | Espresso I Macchiato | €3 |
| Camomile tea | €4 | Cappuccino Latte Chai Latte | €4 |

Turmeric, ginger & lemon shot €3

BREAKFAST

BRUNCH

Mon - Fri 8.00am - 11.30am

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

ALL DAY DINING MENU

Mon-Thu 12pm-10pm | Friday 12pm-10.30pm | Saturday 4pm-10.30pm | Sunday 5pm-10pm

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