

ArdBia
at Nimmos

Breakfast



February

Winter Drinks Specials

Hurst Botanicals fiery ginger kombucha	6.0
Hot orange, ginger + turmeric	6.0
Apple + blackcurrant juice	5.0

**** We are happy to change our dishes to be
gluten or dairy free. Please ask your server
and advise us of any allergies ****

**A service charge of 12% is added to all tables
of 4 or more**

Oat granola, pear compote, Greek yoghurt, 7.5
maple syrup (2,7,10,14)
Add tahini (12) or peanut butter (11) +1.5

Buttermilk + orange pancakes, berry compote, 13.0
vanilla mascarpone, honey (2,4,7)

Gubbeen chorizo hash, poached eggs, 18.0
chipotle aioli, sourdough (2,4,7,9,14)

Charred halloumi, avocado, poached eggs, 17.0
hazelnut pesto, soda bread (2,4,7,10,14)

Sesame + cabbage rosti, kimchi aioli, 16.0
spinach, fried eggs (3,4,5,9,12,13,14)

Honey glazed ham, poached eggs, wild 17.5
mushroom, chimichurri, toast (1,2,4,7,9,1,4)

Vegan fry – roast tomato, potato, wild 15.5
mushroom, avocado, relish, spinach, sourdough
(2,9,14)

Free range poached eggs w/ toasted sourdough 9.0
+ house tomato relish (2,4,7,9,14)

Add on: Halloumi (7) 4.0
Bacon (14) 4.0
Black pudding (2,14) 4.0

1.celery 2.cereals containing gluten 3.crustaceans 4.eggs 5.fish 6.lupin 7.milk
8.mollusc 9.mustard 10.nuts 11.peanuts 12.sesame seeds 13.soya 14.sulphur dioxide