

Brunch

AVAILABLE EVERY DAY FROM 9AM TO 4PM

Eggs Avocado & Roast Vegetable Toast | € 13,50

Focaccia bread with smashed avocado, poached eggs, roasted peppers, mushrooms, courgette, and Salsa Verde. (1A, 3)

Eggs, Avocado & Smoked Salmon Toast € 14.50

Poached eggs with smashed avocado, smoked salmon, and hollandaise on homemade focaccia. (1A,3,4)

Harissa Egg | € 12.50

Free-range eggs baked in spiced tomato and harissa sauce, topped with feta and parsley. Served with toasted sourdough. (1,3,7)

Vegetarian Roll € 5,50

Vegetarian rolls filled with a mix of seasonal vegetables, glass noodles, and fragrant herbs. Served with relish dipping sauce. (1,7,10)

Pork sausage | € 5,50

A traditional pork sausage, pan-seared and full of flavour. Served with a tangy relish dipping sauce. (1,7,10)

Full Irish Breakfast | € 15,50

Hearty breakfast with fried eggs, bacon, sausages, cherry tomatoes, mushrooms, black pudding, and hash brown. Served with focaccia or sourdough and relish. (1a,7,12)

Breakfast Bap | € 12.50

Focaccia bread filled with sausage, fried eggs, crispy bacon served with hash Browne, black pudding and relish. (1a,3, 12)

Ham and Cheese Sandwich | €10.90

Sourdough bread filled with cooked ham, cheddar, chutney onion all toasted and served with a dip of Garlic Mayo. (1A, 7,12,8A,)

Chicken Sandwich | € 11.90

Focaccia with chicken, mozzarella, cherry tomato confit, rocket, and basil pesto. Served with garlic mayo. (1A,7,8A,12)

Pulled Braised Brisket Focaccia | € 13.90

TPulled braised brisket on focaccia with rocket, vine tomato, Parmesan, and crème fraîche. (1,7)

Organic Falafel Focaccia € 10.90

Organic falafel on focaccia with roasted peppers, caramelised onions, vine tomatoes, and Italian leaf. Topped with mature cheddar and sweet basil mayo. (1, 3, 7, 10, 11)

ALL SANDWICH DISHES CAN BE MADE WITH GLUTEN FREE BREAD

Porridge with Fresh Fruit & Acacia Honey | € 7.50

Warm porridge with fresh seasonal fruit and acacia honey. (1D, 7)

PASTRY, COOKIE & MUFFINS (served until sold out)

Croissant Almond | € 4.00 (1,3,7,8)

Croissant Plain | € 3.50 (1,3,7)

Pain Au Chocolate | € 4.00 (1,3,7,6)

Cinnamon Swirl | € 4.00 (1,3,7)

Scone Plain | € 3.50 (1,3,7)

Scone Mixed Berry | € 3.80 (1,3,7)

Eclair | € 4.50 (1,3,7)

Protein Balls | € 2.50

Homemade Cookie | € 4.00

Gluten Free Cookie | € 4.50

CHOCO LATE BROWNIE | € 5.50 (1,3,7)

PEANUT BUTTER FLAPJACK | € 5.00 (1,7, 8,8A)

CARROT & ORANGE CAKE | € 5.00 (1,6)

JUMBO LEMON Muffins | € 6.50 (GF, 3,7,8)

JUMBO VANILLA & CARAMEL Muffins € 6.50 (GF, 3,7,8)

Berry & Yogurt Pancakes | € 9.90

Fluffy pancakes with fresh berries, Greek yogurt, and honey. (1A,3,7,12)

Chocolate & Peanut Butter Pancakes | € 9.90

Indulge in fluffy pancakes with a chocolate sauce, peanut butter, sliced banana and dark chocolate drops (1A, 7,3,12, 5)

AÇAÍ BOWLS | € 9.50

A refreshing, pure açai base served with customisable toppings to suit your taste: ((1D,8A,8W,7)

BASE Choose: Pure or Mango

FRUIT Choose 2 types of fresh fruit: banana, kiwi, strawberry, blueberry, mango. (ADD EXTRA FRUIT € 1.00)

GRAINS Granola

SEEDS Choose 1 type of seeds: Chia seeds, almond flakes, shredded coconut (ADD EXTRA SEEDS € 0.50)

Sweet Add 1 of your favourite: Nutella, Bischoff, Peanut butter, Greek yoghurt, Dark chocolate sauce (ADD EXTRA SPREAD € 0.50)

Create your perfect bowl with these fresh, nutritious add-ons!

Lunch

AVAILABLE EVERY DAY FROM 12PM

PIZZERIA 12"

Margherita | € 15.00

Tomato sauce, mozzarella . (1,6,7,13)

Pepperoni | € 16.00

Tomato sauce, mozzarella and pepperoni (1,6,7,13)

Vegetarian | €16.00

Tomato sauce, mozzarella, spinach, tomato confit, mushroom, peppers, red onion, rocket. (1,6,7,13)

Vegan | € 16.00

Tomato sauce, spinach, cherry tomato confit, mushroom, peppers, red onion, rocket. (1,6,13)

Calabrese | € 17.00

Tomato sauce, mozzarella, Nduja, smoked cheese, honey. (1,6,7,13)

Parma DOC | € 21.00

Tomato sauce, mozzarella, Prosciutto di Parma, cherry tomato confit, parmesan and rocket. (1,6,7,13)

Margherita DOC | € 20.00

Tomato sauce, buffalo mozzarella, cherry tomato confit, parmesan and basil.(1,6,7,13)

Quattro Formaggi | € 19.00

Mozzarella fior di latte, gorgonzola, smoked cheese, parmesan, spicy Jam. (1,6,7,13)

Amatriciana | € 19.00

Tomato sauce, mozzarella crispy guanciale and pecorino cheese. (1,6,7,13)

Capricciosa | € 17.00

Tomato sauce, mozzarella fior di latte, ham, artichoke, mushroom, black olives. (1,6,7,13)

Meat Lovers | € 22.00

Tomato sauce, mozzarella fior di latte, pepperoni, chicken, ham and guanciale. (1,6,7,13)

Spicy Pizza | € 19.00

Tomato sauce, mozzarella, Nduja, pepperoni, jalapeno, peppers, red onion. (1,6,7,13)

Burrata | € 20.00

White base with mozzarella fior di latte, burrata cheese, pistachio pesto, mortadella. (1,6,7,8,13)

Homemade Lasagna | € 15.90

Homemade lasagna in a rich meat ragù and Parmesan, served with garlic bread. (1a, 3, 7, 9, 12)

Eggplant Parmigiana | € 13.00

Classic eggplant parmigiana with eggplant, tomato sauce, mozzarella, and Parmesan, accompanied garlic bread. (7, 12)

Burrata Salad | € 12.00

Creamy Burrata with marinated cherry tomatoes, rocket, basil, almond flakes, olive oil, and balsamic reduction. (7,8A,12)

-Add Parma Ham € 4.00

Breeze Salad with chicken fillet | € 12.50

Rocket and spinach salad with marinated chicken, cherry tomato confit, feta, and Kalamata olives. (7,12)

Soup of the Day | € 6.90

Freshly prepared with served with warm artisan bread.

SIDES

Regular Fries | € 4.00

Crispy golden fries, perfectly salted. (1)

Sweet Potato Fries | € 4.50

Deliciously crispy sweet potato fries. (1)

ALLERGEN LIST

1 CEREAL (a wheat, b rye, c barley, d oats);
2 Crustaceans;
3 Eggs;
4 Fish; 5 Peanuts;
6 soybeans; 7 Milk; 8 Nuts (W walnuts, A almond, P pistachio, C cash outs, M macadamia, H Hazelnut); 9 Celery; 10 Mustard;
11 sesame seeds;
12 Sulphur dioxide & sulphites;
13 Lupins;
14 Mollusc

STARTERS

Homemade Rosemary Focaccia | € 8.00
Homemade focaccia bread, served with a dip of homemade basil pesto and mouse ricotta and spinach) (1A,7,8A,12)

Mini Beef Sliders | € 7.00
Juicy bite-sized beef burgers served on toasted brioche buns with melted cheese, crisp lettuce, and mustard mayo sauce. Perfectly seasoned and packed with flavour—small in size, big on taste. (2 for portion) (1,2,3,4,5)

Classic Bruschetta | € 6.50
Toasted sourdough topped with marinated cherry tomatoes, fresh basil, garlic, and a drizzle of extra virgin olive oil. Simple, vibrant, and full of Mediterranean flavour. (1, 2)

Sharing Board | € 28.00
(Perfect for 2 people sharing)

Italian sharing board for two with homemade focaccia, basil pesto, ricotta and spinach mousse, Gorgonzola, Pecorino Romano, Parmigiano Reggiano, Salame, Prosciutto di Parma, Mortadella, and Sicilian caponata. (1A,6,7,9,10,11,12)

Eggplant Parmigiana | € 12.50
Classic homemade eggplant parmigiana with layers of eggplant, tomato sauce, mozzarella, and Parmesan, accompanied garlic bread. (7, 12)
Vegetarian & gluten Free

Soup of the Day | € 6.90
Freshly prepared with seasonal ingredients, served with warm artisan bread

MAIN COURSE

Homemade Lasagna | € 19.50
Homemade baked pasta with layers of rich meat ragù and Parmesan, served with garlic bread. (1a, 3, 7, 9, 12)

Tagliatelle with a mix of wild Mushroom and Truffle | € 25.00
Hand-cut tagliatelle, delicately tossed in a silky sauce of wild mushrooms and finished with the rich scent of black truffle. Elegant, earthy, and irresistibly creamy, a refined homage to nature's most exquisite flavours. (Vegan, 7,12)
Vegan | Gluten Free pasta available
Add Chicken € 4.00

Crispy Chicken Supreme with Sicilian Caponata | € 26.00
Crispy, golden-brown chicken supreme served alongside a vibrant Sicilian caponata made with sweet and sour eggplant, peppers, olives, courgette, red onion, potato, raisin and almond. Finished with red wine juice for a burst of flavour. (8A,12)

PerSe Ribeye | € 36.00
100% Irish beef cooked to your liking, served with gratin potato and wild mushrooms infused with truffle oil. (7,12)

SIDES

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Crispy golden fries, perfectly salted. (1)
Sweet Potato Fries | € 4.50
Deliciously crispy sweet potato fries. (1)
Breeze Salad | € 4.50
A refreshing mix of rocket, baby spinach, cherry tomato confit, feta cheese, and Kalamata olives. (7, 12)

PIZZERIA 12"

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DESSERTS

Lemon Cake € 7.50 <i>(1A,3,6,7,8,9,12)</i>	Apple Cake € 7.50 <i>(1A,3,6,7,8,9,12)</i>	Hazelnut & Orange Tart € 8.00 <i>((1A,1B,6,8A (3,7,10,11))</i> Vegan
Tiramisu € 7.50 <i>(1A,3,7,12)</i>	Ricotta & Pistachio €7.50 <i>(1A,3,6,7,8P)</i>	

