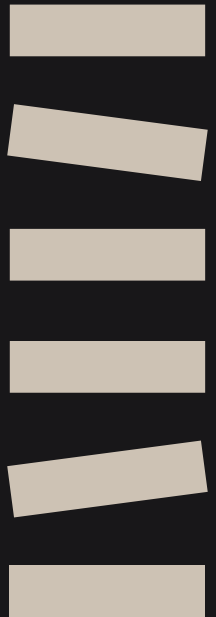




MENU



FRESHLY BAKED

Selection of freshly baked pastries available

GRAINS & FRUIT

Forest fruits smoothie bowl, coconut yogurt, seasonal fruit, housemade granola 6.50
(1, 7, 8) (Vegan)

Pimped coconut milk porridge, peanut butter, fresh berries, raspberry coulis 4.50
(1, 5, 8) (Vegan)

Housemade granola, pistachios, walnuts, pine nuts, dried fruit, coconut yogurt or coconut milk 5.90
(1, 8) (Vegan)

Oat pancakes, caramelised banana, toffee sauce, toasted pine nuts, fresh berries, crème fraiche 9.00
(1, 3, 7, 8)

Oat pancakes, creamy mushrooms, leeks, gruyère cheese 9.50
(1, 3, 7)

ON TOAST

Housemade raspberry preserve, butter 3.95
(1, 7)

Two fried/poached/scrambled eggs 5.95
(1, 3, 7)

Housemade peanut butter, caramelised apple, pine nuts, honey drizzle 7.50
(1, 5, 8) (Vegan)

Hummus, walnuts, pomegranate 7.50
(1, 8, 11) (Vegan)

Lemon mascarpone, caramelised peach, raspberry, mint, toasted nuts, honey drizzle 7.50
(1, 7, 8)

Smashed avocado, poached eggs, roast cherry tomatoes on the vine, feta 8.90
(1, 3, 7) (Vegan Optional)

LARGE PLATES

Bookshelf Benedict: housemade stout bread, honey baked ham, poached eggs, hollandaise 10.50
(1, 3, 7, 10)

Egg white frittata: spinach, mushrooms, grilled cheese, sweet potato flatbread 11.95
(1, 3, 7) (GF Optional)

Crab meat, croissant bun, avocado, poached eggs, seaweed hollandaise 13.95
(1, 2, 3, 7, 10)

Floury bap, maple streaky bacon, Lisduff black pudding, fried egg, melted cheese, housemade relish 9.50
(1, 3, 7, 9, 10)

Gluten free bread is available.



SMALL BITES

Falafel trio, tzatziki, smoky brava sauce
(7, 11) (Vegan Optional, GF)

4.95

Sweet potato chorizo croquettes,
saffron aioli
(1, 3, 7)

4.95

Hummus bowl, pickled red onion,
sweet potato flatbread
(1, 11) (Vegan)

4.95

Tortilla chips, guacamole,
pico de gallo salsa, refried beans
(Vegan, GF)

4.95

SANDWICHES ON SOURDOUGH

(Served Monday - Friday 12 - 3pm)

Honey baked ham, brie,
caramelised onions, spinach
(1, 7, 10)

6.95

Roasted aubergine, onion, courgette,
red pepper, feta, ajvar
(1, 7, 10)

6.95

ADD A BOWL OF SOUP

2.50

SMALL PLATES

Stone baked stuffed puff pastry, chipotle chilli chicken, guacamole
(1, 3, 7, 11)

6.95

Garlic roasted portobello mushrooms, formaggi and oat mix, grilled cheese, concassé sauce
(1, 7)

8.95

Bruschetta trio, hummus, ajvar, babaganoush
(1, 8, 10, 11) (Vegan)

8.50

Smashed avocado, poached eggs, roast cherry tomatoes on the vine, feta, toast
(1, 3, 7) (Vegan Optional)

8.90

Bookshelf Benedict: housemade stout bread, honey baked ham, poached eggs, hollandaise
(1, 3, 7, 10)

10.50

SALADS

Housemade dijon tuna salad, halved avocado, balsamic reduction, parmesan crust
(3, 4, 7, 10) (GF)

10.95

Caprese: tomatoes, Italian buffalo mozzarella, fresh basil, balsamic drizzle, olive oil
(7, 8) (GF)

10.50

Asian glass noddles, daikon, bok choy, scallions, red cabbage, sticky soya dressing
(2, 4, 6, 11) (Vegan)

8.90

ADD CHICKEN

2.50

Gluten free bread is available.

LARGE PLATES

100% Irish beef burger, maple streaky bacon, gruyère cheese, tomato, pickles, housemade relish, brioche bun, sweet potato bravas (1, 7, 9, 10)	14.50
Southern fried boneless chicken, sweet honey pomegranate molasses, cornbread, house slaw (1, 7)	13.50
Aromatic slow cooked rabbit, spring vegetables, pappardelle pasta, orange crème fraiche (1, 7, 9, 10, 12)	14.50
Mexican refried beans, chorizo, grilled cheese, pico de gallo salsa, toasted bread roll (1, 7)	11.50
Pan fried hake, creamy curried coconut bisque, sautéed greens (2, 4, 9) (GF)	16.95
Moussaka: roasted vegetables, pulses, ras el hanout tomato sauce, béchamel, grilled feta (7, 9) (GF)	10.95
CHEFS SHARING PLATTER	28.95
Buffalo wings, barbeque ribs, grilled prawns, Italian herb sausages, baked potato, corn on the cob, tortilla chips, guacamole, saffron aioli, blue cheese dip (1, 2, 3, 6, 7, 8, 9, 10)	

PIZZA

The Black Eagle: pepperoni, potato, chilli (1, 7)	14.50
The Astoria: roast chicken, red pepper, feta, basil (1, 7)	14.50
The Strada: wild mushrooms, creamy mushroom base, brie, juniper (1, 7)	14.50
The Elektra: roast lamb, red onion, fresh tomato, tzatziki (1, 7)	15.95

SIDES

Cornbread (1, 3, 7)	2.50
Sweet potato flatbread (1)	2.50
Sweet potato bravas (7) (GF)	4.50
Stuffed baked potato (7) (GF)	3.50
Sautéed Greens (7) (GF)	3.50
Hummus (11) (Vegan, GF)	2.00
Guacamole (Vegan, GF)	2.50

Gluten free bread is available.

DESSERTS BY ELI

(available for evening service Thursday-Saturday and Weekend Brunch)

All desserts and garnishes are handmade by Eli



Callebaut two toned chocolate mousse (3, 7) (GF)	6.50
The Bookshelf pavlova (3, 7) (GF)	6.50
Pistachio, white chocolate creme brûlée (1, 3, 7, 8)	6.50
Tropical fruit crumble, vanilla ice-cream (1, 3, 7)	6.50

FRESH DAILY BAKES

PLEASE ASK ONE OF OUR STAFF FOR TODAY'S SPECIAL BAKES!

DRINKS

COFFEE

Espresso	2.40
Americano	2.70
Macchiato	2.60
Cappuccino	3.00
Latte	3.00
Flat White	3.00
Mocha	3.50
Filter Coffee (1 person or 2)	3.50 / 6.50
Cold Brew	3.00

FILTER COFFEE

Our Filter Coffee rotates regularly to showcase the exceptionally high quality coffee from around the world we are supplied with, from our very talented coffee roasters, The Barn in Berlin. Ask one of our staff about our current offering.

TEA

Barry's	2.20
Green	2.50
Chamomile	2.50
Earl Grey	2.50
Peppermint	2.50

HOT DRINKS

Mr. Benoit's Hot Chocolate	3.50
Kids Cadbury's Hot Chocolate (Add cream)	2.50 0.50
Chai Latte	3.00
Turmeric Latte	3.30

NON-DAIRY ALTERNATIVES

Oat & Coconut Milk	0.50
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FRESH JUICES

Freshly Squeezed Orange Juice	3.50
Cold Pressed Apple Juice	2.75

SOFT DRINKS

San Pellegrino Orange	2.50
San Pellegrino Lemon	2.50
Coca Cola	2.20
Diet Coca Cola	2.20
Cloudy Lemonade	2.75
Triple Filtered Still Water 750ml	1.50
Triple Filtered Sparkling Water 750ml	1.50

SMOOTHIES AND BLENDS

Banana, Spinach, Avocado, Honey, Coconut Milk	4.75
Banana, Honey, Cacao, Dates, Peanut Butter, Coconut Milk (5)	4.50
Banana, Cashew Nuts, Bookshelf Cold Brew, Dates, Coconut Milk (8)	4.50

Gluten free bread is available.

DESSERTS & DRINKS



BREAKFAST

Coconut milk porridge, honey (1, 5, 8)	3.00
Fried/poached/scrambled egg, toast (1, 3, 7)	3.50
Oat pancakes, nutella (1, 3, 7, 8)	6.00
Forest fruits smoothie	4.00

ALL DAY

Pizza: tomato, cheese, chicken (1, 7)	7.50
Southern fried boneless chicken, bap, cheese, ketchup (1, 7)	5.00
Ham, cheese, toasted sandwich (1, 7, 10)	4.00
Macaroni and cheese (1, 3, 7)	4.00

DRINKS

HOT DRINKS

Kids Cadbury's Hot Chocolate	2.50
(Add cream)	0.50

FRESH JUICES

Freshly Squeezed Orange Juice	3.50
Cold Pressed Apple Juice	2.75

SOFT DRINKS

San Pellegrino Orange	2.50
San Pellegrino Lemon	2.50
Coca Cola	2.20
Diet Coca Cola	2.20
Cloudy Lemonade	2.75

Gluten free bread is available.

CHILDREN'S MENU

FAQ & ALLERGENS

FAQ

Why are you called The Bookshelf?

Because in 2012 we opened our first café at 78 South Mall which is the old Cork library building and still retains the original entrance.

Where are the books?

There are none. Support your local library or buy a Kindle.

What's the WiFi password?

Talk to your friends. LOL JK it's 'bookshelf'.

ALLERGEN KEY CHART

1. Cereals containing gluten
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose),
8. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
13. Lupin and products thereof
14. Molluscs and products thereof

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.

