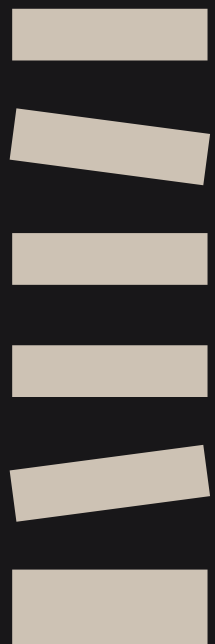




WEEKEND BRUNCH



FRESHLY BAKED

Selection of freshly baked pastries available

GRAINS & FRUIT

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

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

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

ON TOAST

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

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

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

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

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

PLATES

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

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

Huevos Rancheros: corn tortilla, refried beans, fried eggs, spicy Mexican tomato salsa, guacamole
(3,7) (GF) 11.95

Shakshuka: baked eggs, tomatoes, mixed peppers ragú, coriander yogurt, sweet potato flatbread
(1,3,7,10) (GF Optional) 11.95

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

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

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

Mexican refried beans, chorizo, grilled cheese, pico de gallo salsa, toasted bread roll
(1,7) 11.50

Garlic roasted portobello mushrooms, formaggi and oat mix, grilled cheese, concassé sauce
(1,7) 8.95

Breakfast pizza: Lisduff black pudding, sausage, potato, maple streaky bacon, hollandaise
(1,3,7,10) 13.50

FOR CHILDREN

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

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.

WEEKEND BRUNCH

Served Until 4.30pm



DESSERTS BY ELI

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

All desserts and garnishes are handmade by Eli



Mulled wine apple crumble (1,3,7,12)	6.50
Dates and ginger brulée (1,3,7,8,12)	6.50
Eton Mess (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	2.50
(Add cream)	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

DESSERTS & DRINKS

BRUNCH COCKTAILS

Moscato Dream Moscato, cointreau, mint, orange, strawberry	7.50
Tropical Jazz Elderflower tonic, prosecco, hibiscus syrup, lemon juice, sugar syrup	9.00
Bellini Twist Malibu, hibiscus syrup, prosecco	7.50
Elderflower Prosecco Bombay Sapphire, elderflower, lemon, prosecco	9
Grapefruit Prosecco Rosé, Cointreau, grapefruit juice	7.50
Mimosa Prosecco, freshly squeezed orange juice	6.75
Hibiscus Margarita Tequila, Cointreau, Hibiscus flower syrup, lemon juice	9
The Italian Aperitif Aperol, Prosecco, orange juice, grapefruit juice	7.50

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.