

Brunch at THE BIANCONI

FULL IRISH €14

Grilled Bacon & Local Sausages, Black & White Annascaul Pudding, Slow Roasted vine Tomatoes, Crispy Hash Brown, Baked Beans, Egg of your Choice. Served with Tea or Coffee (1a,1c,1d,4,7,11,13,14)
Make it a Mini! €11

BIANCONI EGG FLORENTINE €13

Poached Eggs on toasted Milltown Bakery Bloomer Bread with Buttered Baby Spinach & Streaky Bacon finished with a Creamy Chive Florentine Sauce & Affilla Leaves (1a,4,7,13,14)
Add Oak Smoked Salmon (8) €3

BANANA FOSTER TOAST €12.50

Salted Caramel Glazed Banana & Vanilla scented Brioche with Berry Compote, drizzled with Maple Syrup (1a,4,7,13)
Add Salty Bacon (13,14) €2

AMERICAN STYLE BUTTERMILK PANCAKES €12.50

Lemon Drizzle Pancakes with Creamy Ricotta, raspberry Compote (1a,4,7,13) and your choice of: Nutella (3d) or Maple Syrup, Why not add Crispy Bacon? (13,14) €2

VEGAN FRIENDLY HALLOUMI TOAST €12

Crushed Avocado, Grilled Mushrooms, Chilli, Red onion & Herb Chermoula, Roasted Cherry Vine Tomato, Peashoots, Balsamic Treacle (1a,1b,1c,1d,13,14)

HALLOUMI AND AVOCADO TARTINE €13

Chilli Scented Smashed Avocado & Grilled Halloumi on toasted Milltown Bakery Sourdough topped with soft Poached Eggs, Healthy Mixed Seeds & Eves Leaves Red Pepper & Tomato Relish (1a,1b,1c,1d,4,7,11,12,13,14)

BIANCONI STYLE

TURKISH EGGS €13

Soft Poached Eggs on a bed of Cumin Scented Creamy Yoghurt with Avocado, Chilli & Herb Chutney served with Local Bakery Sourdough Croute, Healthy Seeds & Paprika Crumb (1a,1b,1c,1d,4,7,12,13,14)

DRINKS

AMERICANO	3.30
CAPPUCCINO	3.70
LATTE	3.70
FLAT WHITE	3.70
ICED COFFEE	3.80
HOT CHOCOLATE	3.80

TEA	2.70
HERBAL TEA	3.00
MOCHA	3.95
ESPRESSO	3.10
DOUBLE ESPRESSO	3.30
MACCHIATO	3.40

ALLERGENS

1.Cereal, 1a.Wheat, 1b.Rye, 1c.Barley, 1d.Oats, 2.Peanuts, 3.Nuts, 3a.Almonds, 3b.Brazil Nuts, 3c.Cashews, 3d.Hazelnuts, 3e. Macadamia, 3f.Pecan, 3g.Pistachio, 3h.Walnuts, 4.Milk, 5.Crustaceans, 6.Mollusc, 7.Eggs, 8.Fish, 9.Celery, 10.Lupin, 11.Mustard, 12.Sesame Seeds, 13.Soya, 14.Sulphur Dioxide