

danú

AT THE BREHON

VEGAN FRIENDLY MENU

TO START

VEGAN SOUP OF THE DAY

(PLEASE ALLOW 15 MINS COOKING TIME)

9

€6.00

PAN FRIED TENDER STEMS

TOASTED ALMOND, ROMESCO, PURPLE CABBAGE AND LIME

8A | 8H

€9.00

SPICED CAULIFLOWER BITES

TAHINI & LEMON MAYO, CUCUMBER AND BABY GEM

8A | 9 | 10

€10.50

ROAST PORTOBELLO MUSHROOMS

SMOKED ONION MAYO, GARLIC AND HERB TOASTED BREADCRUMBS

1W

€11.00

MAIN COURSE

RIGATONI DeCecco PASTA

ROAST PLUM TOMATO SAUCE, GARLIC, CHILI AND BASIL

1W

€16.00

PANFRIED POTATO GNOCCHI

GARAM MASALA, CAULIFLOWER, SPINACH AND BELLPEPPER CREAM

1W | 8A | 8H

€14.00

ONION BHAJI "BURGER"

ROOT VEGETABLE SLAW, BABY SPINACH AND CHIPS

1W | 8H | 10

€13.50

BUNNY CHOW

CHICKPEA, SUGAR SNAP, TOMATO AND PILAF RICE

7

€14.50

TO FINISH

CHOCOLATE BROWNIE

RASPBERRY SORBET

8PE

€8.00

WARM CARROT & GINGER CAKE

COCONUT SORBET, CARAMELISED BANANA

1W | 8H

€8.00

SELECTION OF SORBETS

MIXED BERRIES

€7.50

1W WHEAT | 1B BARLEY | 1O OATS | 1R RYE | 2 CRUSTACEANS | 3 EGGS | 4 FISH | 5 PEANUTS | 6 SOY BEANS | 7 MILK

8A ALMONDS | 8B BRAZILS | 8C CASHEWS | 8H HAZELNUTS | 8M MACADAMIA | 8PE PECANS | 8PI PISTACHIOS

8W WALNUTS | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHITES | 13 LUPIN | 14 MOLLUSCS