

## Treats + *Desserts*

<b>PLANT-BASED CHOC MOUSSE</b> (Almonds, Cashews)  	€5.50
Plant-Based Chocolate Mousse, Nut Crumble, Coconut Flakes	
<b>PLANT-BASED COCONUT YOGURT</b> (Almonds, Cashews)  	€4.95
Plant-Based Coconut Yogurt, Pickled Black Berries, Nut Crumble	
<b>THE MATCHA BAR</b> (Cashews, Oats)   	€3.95
<b>THE NUTBUTTER BAR</b>   	€3.95
<b>AVO TRUFFLE</b>	€2.50
<b>CASHEW &amp; RASPBERRY TRUFFLE</b> (Cashews) 	€2.95
<b>BANANA MUFFIN</b> (Oats)  	€2.95



















## Cold Drinks

SAN PELLEGRINO SPARKLING WATER	€2.25
OSCAR WILDE WATER	€2.65
ALL ABOUT KOMBUCHA	€4.95
GINGER & LEMON / RASPBERRY / TURMERIC	
PARACHUTE CBD	€3.50
RAW COLD-PRESSED JUICES	€3.95
- CARROT, APPLE, BEETROOT, GINGER & LEMON	
- APPLE, PEAR, LIME & GINGER	
- CUCUMBER, APPLE, SPINACH, LIME & PARSLEY	

## Hot Drinks

AMERICANO	€2.90
DOUBLE ESPRESSO	€2.75
CAPPUCCINO	€3.40
LATTE	€3.40
FLAT WHITE	€3.40
HOUSE MADE MOCHA	€4.75
HOUSE MADE PLANT-BASED MOCHA	€4.95
HOUSE MADE HOT CHOCOLATE	€4.25
HOUSE MADE PLANT-BASED HOT CHOCOLATE	€4.75
ICED COFFEE (Includes choice of syrup & plant-based milk)	€4.50
TEA INFUSIONS	€2.90
ADD PLANT-BASED MILK	€0.50
ADD SYRUP	€0.75

## BEER & WINE

GUEST BEER 330ML (Barley) 	€4.50
BREWDOG PUNK IPA 330ML (Barley) 	€4.95
BREWDOG ELVIS JUICE IPA 330ML (Barley) 	€4.95
RAMONA GRAPEFRUIT SPRITZ 250ML 	€7.95
TRULLO RED WINE 750ML 	€23.95
TRULLO WHITE WINE 750ML 	€23.95
CANNED WINE CO. RED 250ML   	€8.95
CANNED WINE CO. WHITE 250ML   	€8.95
CANNED WINE CO. ROSÉ 250ML   	€8.95
<b>WINE BY THE GLASS</b>	
UN'OMBRA SAUVIGNON BLANC 175ML   	€6.50
UN'OMBRA RED REFOSCO 175ML  	€6.50

Picture it.

Summer, 2017.

A man called Paddy arrives home from California with a dream.

A healthy dream.

A plant-based dream.

A slow cooked brisket dream.

Ok, Paddy had a few dreams. But he quickly twigged that he could bring them all together to create one big healthy, affordable, flexitarian dream.

You know where this is going.

Paddy created The Nutbutter Dream.

A place where people can join fellow food-lovers for a dreamy dish, cooked from scratch, with the freshest, healthiest ingredients, and all in a pretty cool setting - even if we do say so ourselves.

In 2018, our doors opened in Grand Canal Dock. The dream was alive.



NUTBUTTER  
*Menu*

# TACOS (2)



**PLANT BASED CHORIZO 255cal** €9.95

Plant-Based Chorizo, Blue Corn Tortilla, Pickled Irish Red Cabbage, Guasacaca, Pickled Irish Red Onion, Sesame Chili Salt

Chef Recommends: Add Small Green Bowl €3.95

**JACKFRUIT CARNITAS (Cashews) 214cal** €9.95

Jackfruit Carnitas, Blue Corn Tortilla, Pickled Irish Red Cabbage, Cashew Cream, Pickled Irish Red Onion, Coriander, Sesame Chili Salt

Chef Recommends: Add Charred Corn on Cob €3.95

**GRASS FED IRISH BRISKET 350cal** €10.50

Slow Cooked Grass Fed Irish Brisket, Blue Corn Tortilla, Kimchi, House Made Peanut Rayu, Coriander

Chef Recommends: Add Black Beans & Rice €3.95

**SPICED CHICKEN 314cal** €10.50

Spiced Chicken, Blue Corn Tortilla, Kimchi, Guasacaca, Pickled Irish Red Onion, Sesame Chili Salt

Chef Recommends: Add Asada & Guasacaca €3.95

**PORTOBELLO ASADA 255cal** €9.95

Portobello Asada, Blue Corn Tortilla, Pickled Irish Red Cabbage, Guasacaca, Pickled Irish Red Onion, Plant-Based Coconut Bacon, Sesame Chili Salt

Chef Recommends: Add Squash & Feta €3.95

## NB

Please place your order at the counter.  
Please note, all bowls include a protein of your choice.

## Proteins

**JACKFRUIT CARNITAS 65cal** €3.50

**SPICED CHICKEN BREAST 111cal** €3.50

**PLANT-BASED CHORIZO 82cal** €3.50

**PORTOBELLO ASADA 48cal** €3.50

**SLOW COOKED GRASS FED IRISH BRISKET 143cal** €4.50

**TUNA SASHIMI 80cal** €4.95



## Sides

**SEASONAL IRISH SQUASH & FETA 164cal** €3.95

Irish Butternut Squash, Feta, House Made Peanut Rayu, Coriander

**ADD PLANT BASED FETA** €0.50

**SMALL GREEN BOWL 164cal** €3.95

Mixed Leaves, Pickled Irish Red Onion, Nori Cucumber, Miso Dressing, Sesame Chili Salt

**CHARRED CORN ON COB 115cal** €3.95

Charred Corn on Cob, Feta, Cocoa Nibs, Coriander

**ADD PLANT BASED FETA** €0.50

**BLACK BEANS & RICE 254cal** €3.95

Black Beans, Black Rice, Coriander, Sesame Chili Salt

**ASADA & GUASACACA 129cal** €3.95

Portobello Asada, Guasacaca, Plant-Based Parmesan, Sesame Chili Salt

# Bowls

**RAINBOW PAD THAI 491cal** €12.95

Brown Rice, Coconut & Peanut Sauce, Grilled Irish Pak Choi, Nori Cucumber, Pickled Irish Red Cabbage, Mixed Peppers, Pickled Irish Carrot, House Made Peanut Rayu + Protein

Chef Recommends: Jackfruit Carnitas

Chef Recommends: Add Kimchi €1.50

**MUCHO VEGANO (Cashews) 404cal** €13.50

Brown Rice, Black Beans, Pico de Gallo, Pickled Red Cabbage, Guacamole, Cashew Cream, Pickled Irish Red Onion, Coriander, Sesame Chili Salt + Protein

Chef Recommends: Plant Based Chorizo

Chef Recommends: Add Spicy Cashews €1.50

**MEXICAN BOWL 672cal** €13.50

Brown Rice, Black Beluga Lentils, Coconut & Peanut Sauce, Pico de Gallo, Avocado, Sweet Potato, Pickled Red Onion, Sesame Chili Salt + Protein

Chef Recommends: Spiced Chicken

Chef Recommends: Add Cashew Cream €1.50

**FORBIDDEN RICE (Wheat) 297cal** €13.95

Black Rice, Hoisin-Tamarind Sauce, Nori Cucumber, Kimchi, Pickled Irish Red Cabbage, Grilled Irish Pak Choi, Turmeric Pickled Ginger, Sesame Chili Salt + Protein

Chef Recommends: Grass Fed Irish Brisket

Chef Recommends: Add Free-Range Soft Boiled Egg (Cold) €1.50

**SUPER BOWL 544cal** €13.50

Brown Rice, Coconut Peanut Sauce, Black Beans, Sweet Potato, Guacamole, Mixed Peppers, Pickled Irish Red Onion, Plant-Based Coconut Bacon, Sesame Seeds + Protein

Chef Recommends: Spiced Chicken

Chef Recommends: Add Pico De Gallo €1.50

**CLASSIC POKE 470cal** €16.50

Tuna Sashimi, Brown Rice, Miso Dressing, Baby Kale, Pickled Irish Red Cabbage, Nori Cucumber, Pineapple, Pomegranate, Turmeric Pickled Ginger, Plant-Based Sriracha Mayo, Sesame Seeds

Chef Recommends: Half Hass Avocado €2.50

**PLANT POKE 425cal** €13.50

Watermelon Sashimi, Brown Rice, Miso Dressing, Baby Kale, Pickled Irish Red Cabbage, Nori Cucumber, Pineapple, Pomegranate, Turmeric Pickled Ginger, Plant-Based Sriracha Mayo, Sesame Seeds

Chef Recommends: Half Hass Avocado €2.50

**UPGRADE ANY BOWL TO BLACK RICE** €1.00

## SEASONALS

**WINTER GREENS (Almonds) 419cal** €12.50

Seasonal Leaves, Irish Brussel Sprouts, Irish Butternut Squash, Pickled Irish Red Onion, Plant-Based Coconut Bacon, Crushed Almonds, Parsley, Pomegranate, Lime Squeeze, Plant-Based Caesar Dressing, Plant-Based Parmesan, Sesame Chili Salt +Protein

Chef Recommends: Spiced Chicken

Chef Recommends: Add Spicy Cashews €1.50

**HARVEST BOWL 444cal** €12.50

Brown Rice, Coconut & Peanut Sauce, Grilled Irish Pak Choi, Irish Butternut Squash, Irish Brussel Sprouts, Irish Pickled Red Cabbage, Pickled Irish Carrot, House Made Peanut Rayu + Protein

Chef Recommends: Grass Fed Irish Brisket

Chef Recommends: Add Kimchi €1.50

## The Broth

**THE BROTH 138cal** €3.95

Vegetable Base Broth, Black Beluga Lentils, Grilled Irish Pak Choi, Lime Squeeze, Coriander, Sesame Chili Salt

**ADD FREE-RANGE SOFT BOILED EGG (COLD)** €1.50

**ADD KIMCHI** €1.50

**MEAL DEAL (ADD TO ANY BOWL)** €2.50