

## Treats + *Desserts*

<b>PLANT-BASED CHOC MOUSSE</b> (Hazelnuts, Cashews) 🌱🌰 €5.95 Plant-Based Chocolate Mousse, Nut Crumble, Coconut Flakes
<b>PLANT-BASED PASSION FRUIT MOUSSE</b> (Hazelnuts, Cashews) 🌱🌰 €5.95 Plant-Based Passion Fruit Mousse, Nut Crumble, Coconut Flakes
<b>MISO PANNACOTTA</b> (Cashews) 🌱🌰 €6.50 Miso Panacotta, Caramelised Pineapple, Burnt White Chocolate
<b>THE MATCHA BAR</b> (Cashews, Oats) 🌱🌰 €3.95
<b>THE NUTBUTTER BAR</b> 🌱🌰 €3.95
<b>AVO TRUFFLE</b> €2.95
<b>CASHEW &amp; RASPBERRY TRUFFLE</b> (Cashews) 🌱 €2.95
<b>BANANA MUFFIN</b> (Oats) 🌱 €2.95

## Cold Drinks

WB YEATS SPARKLING WATER	€2.65
WB YEATS STILL WATER	€2.65
PARACHUTE CBD	€3.50
SYNERCHAI KOMBUCHA	€4.95
Ginger & Lemongrass, Raspberry & Rosehip, Coconut & Pineapple	
SYNERCHAI KEFIR WATER	€4.95
Strawberry & Rhubarb, Yuzu Lemon & Mint	
CONNOLLYS JUICE	€3.95
Raspberry & Elderflower, Apple & Blackcurrant, Apple & Pear	
WHOLE EARTH	€2.95
Cola, Cranberry, Ginger	

## Hot Drinks

AMERICANO	€2.90
DOUBLE ESPRESSO	€2.75
CAPPUCCINO	€3.40
LATTE	€3.40
FLAT WHITE	€3.40
CORTADO	€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 🍷	€5.00
UN'OMBRA RED REFOSCO 175ML 🍷	€5.00

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 Red Cabbage, Guasacaca, Pickled Red Onion, Sesame Chili Salt  
Chef Recommends: Add Small Green Bowl €4.50
- JERK JACKFRUIT (Cashews)** 214cal €9.95  
Jerk Jackfruit, Blue Corn Tortilla, Pickled Red Cabbage, Cashew Cream, Pickled Red Onion, Coriander, Sesame Chili Salt  
Chef Recommends: Add Corn on Cob €4.50
- GRASS FED IRISH BRISKET** 350cal €11.00  
Slow Cooked Grass-Fed Irish Brisket, Blue Corn Tortilla, Kimchi, House Made Peanut Rayu, Coriander  
Chef Recommends: Add Black Beans & Rice €4.50
- CHICKEN** 314cal €11.00  
Seasoned Chicken, Blue Corn Tortilla, Kimchi, Guasacaca, Pickled Red Onion, Sesame Chili Salt  
Chef Recommends: Add Asada & Guasacaca €4.50
- PORTOBELLO ASADA** 255cal €9.95  
Portobello Asada, Blue Corn Tortilla, Pickled Red Cabbage, Guasacaca, Pickled Red Onion, Plant-Based Coconut Bacon, Sesame Chili Salt  
Chef Recommends: Add Seasonal Heirloom Bowl €4.50
- TUNA SASHIMI** 210cal €12.50  
Marinated Tuna Sashimi, Kimchi, Pineapple Salsa, Plant-Based Sriracha Mayo, Tamari Pepitas  
Chef Recommends: Add Tropical Portobello €4.50

Sides

- SEASONAL HEIRLOOM BOWL** 134cal €4.50  
Irish Heirloom Tomatoes, Pickled Red Onion, Fermented Black Garlic Dressing, Plant-Based Parmesan, Tamari Pepitas.
- TROPICAL PORTOBELLO** 144cal €4.50  
Portobello Asada, Mango Tamarind Dressing, Feta, Plant-Based Coconut Bacon, Coriander
- ADD PLANT-BASED FETA CHEESE** €0.50
- SMALL GREEN BOWL** 164cal €4.50  
Mixed Leaves, Pickled Red Onion, Irish Nori Cucumber, Miso Dressing, Sesame Chili Salt
- CORN ON COB** 122cal €4.50  
Corn on Cob, Plant-Based Sriracha Mayo, Plant-Based Coconut Bacon, Coriander
- BLACK BEANS & RICE** 254cal €4.50  
Black Beans, Black Rice, Coriander, Sesame Chili Salt
- ASADA & GUASACACA** 129cal €4.50  
Portobello Asada, Guasacaca, Plant-Based Parmesan Cheese, Sesame Chili Salt

# The Broth



- THE BROTH** 138cal €4.50  
Vegetable Base Broth, Black Beluga Lentils, Irish Pak Choi, Lime Squeeze, Coriander, Sesame Chili Salt
- ADD MISO + RAYU** €2.50
- ADD KIMCHI** €1.50
- MEAL DEAL (ADD TO ANY BOWL)** €2.50



# Bowls

- RAINBOW PAD THAI** 491cal €13.50  
Brown Rice, Coconut & Peanut Sauce, Irish Pak Choi, Irish Nori Cucumber, Pickled Red Cabbage, Mixed Peppers, Pickled Carrot, House Made Peanut Rayu + Protein  
Chef Recommends: Jerk Jackfruit
- MUCHO VEGANO (Cashews)** 385cal €13.95  
Brown Rice, Black Beans, Pico de Gallo, Pickled Red Cabbage, Guacamole, Cashew Cream, Coriander, Sesame Chili Salt + Protein  
Chef Recommends: Plant-Based Chorizo
- MEXICAN BOWL** 672cal €13.95  
Brown Rice, Black Beluga Lentils, Coconut & Peanut Sauce, Pico de Gallo, Avocado, Sweet Potato, Pickled Red Onion, Sesame Chili Salt + Protein  
Chef Recommends: Seasoned Chicken
- FORBIDDEN RICE (Wheat)** 348cal €13.95  
Black Rice, Hoisin Sauce, Irish Nori Cucumber, Kimchi, Pickled Red Cabbage, Pineapple, Pickled Carrot, Sesame Chili Salt + Protein  
Chef Recommends: Grass Fed Irish Brisket
- SIMPLE BOWL** 385cal €13.95  
Brown Rice, Quinoa, Coconut & Peanut Sauce, Pico de Gallo, Guacamole, Kimchi, Pickled Red Onion, Sesame Chili Salt + Protein  
Chef Recommends: Plant-Based Chili
- SUPER BOWL** 544cal €13.50  
Brown Rice, Coconut & Peanut Sauce, Black Beans, Sweet Potato, Guacamole, Mixed Peppers, Pickled Red Onion, Plant-Based Coconut Bacon, Sesame Seeds + Protein  
Chef Recommends: Seasoned Chicken
- CLASSIC POKE** 456cal €16.50  
Marinated Tuna Sashimi, Brown Rice, Miso Dressing, Baby Kale, Pickled Red Cabbage, Irish Nori Cucumber, Pineapple, Wasabi Caviar, Plant-Based Sriracha Mayo, Sesame Seeds  
Chef Recommends: Half Hass Avocado €2.50
- PLANT POKE** 411cal €13.50  
Watermelon Sashimi, Brown Rice, Miso Dressing, Baby Kale, Pickled Red Cabbage, Irish Nori Cucumber, Pineapple, Wasabi Caviar, Plant-Based Sriracha Mayo, Sesame Seeds  
Chef Recommends: Half Hass Avocado €2.50
- SEASONALS**
- SUMMER GREENS** 311cal €13.50  
Seasonal Leaves, Irish Heirloom Tomatoes, Irish Nori Cucumber, Pickled Red Onion, Fermented Peaches, Plant-Based Coconut Bacon, Tamari Pepitas, Coriander, Mint, Lime Squeeze, Fermented Black Garlic Dressing, Plant-Based Parmesan, Sesame Chili Salt. + Protein  
Chef Recommends: Portobello Asada
- HEALTHY GREENS** 385cal €13.50  
Seasonal Leaves, Irish Roast Cauliflower, Irish Nori Cucumber, Sweet Potato, Pickled Red Onion, Fermented Peaches, Plant-Based Coconut Bacon, Feta Cheese, Coriander, Mint, Lime Squeeze, Mango Tamarind Dressing, Sesame Chili Salt + Protein
- ADD PLANT-BASED FETA CHEESE** €0.50  
Chef Recommends: Portobello Asada
- ADD HALF HASS AVOCADO** €2.50  
Chef Recommends: Add Half Hass Avocado

Proteins

- JERK JACKFRUIT** 65cal
- SEASONED CHICKEN BREST** 111cal
- PLANT-BASED CHORIZO** 82cal
- PORTOBELLO ASADA** 48cal
- SLOW COOKED GRASS FED IRISH BRISKET** 143cal
- MARINATED TUNA SASHIMI (€ 1.50)** 80cal
- PLANT-BASED CHILI** 75cal