

Cold Drinks

WB YEATS SPARKLING WATER	€2.65
PARACHUTE CBD	€3.50
SYNERCHI KOMBUCHA	€4.95
Ginger & Lemongrass, Raspberry & Rosehip, Coconut & Pineapple	
SYNERCHI KEFIR WATER	€4.95
Strawberry & Rhubarb, Yuzu Lemon & Mint	
CONNOLLYS JUICE	€3.95
Raspberry & Elderflower, Apple & Blackcurrant, Apple & Pear	
GUNNA GINGER OR RASPBERRY LEMONADE	€2.95







Hot Drinks

AMERICANO	€3.10
DOUBLE ESPRESSO	€3.00
CAPPUCCINO	€3.60
LATTE	€3.60
FLAT WHITE	€3.60
CORTADO	€3.40
HOUSE MADE MOCHA	€4.75
HOUSE MADE HOT CHOCOLATE	€4.25
ICED COFFEE (Includes choice of syrup & plant-based milk)	€4.50
TEA INFUSIONS	€3.00
ADD PLANT-BASED MILK	€0.50
ADD SYRUP	€0.75

Treats + Desserts

PLANT-BASED CHOC MOUSSE (Almonds, Cashews) 	€5.95
Plant-Based Chocolate Mousse, Nut Crumble, Coconut Flakes	
COCONUT SAGU	€5.95
Coconut Sagu, Caramelised Pineapple, Crispy Coco-Piña	
MISO PANNA COTTA (Cashews)   	€6.50
Miso Panna Cotta, Caramelised Pineapple, Burnt White Chocolate	
THE MATCHA BAR (Cashews, Oats)   	€3.95
THE NUTBUTTER BAR   	€3.95
AVO TRUFFLE	€2.95
CASHEW & RASPBERRY TRUFFLE (Cashews) 	€2.95
BANANA MUFFIN (Oats)  	€2.95

BEER & WINE

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 	€24.95
TRULLO WHITE WINE 750ML 	€24.95
CANNED WINE CO. RED 187ML  	€7.95
CANNED WINE CO. WHITE 187ML  	€7.95
CANNED WINE CO. ROSÉ 187ML  	€7.95
WINE BY THE GLASS	
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.

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NUTBUTTER
Menu

There is a 60 minute return time on tables and diners only during peak periods



NUTBUTTER

We politely ask that there are no laptops used in the dining area at peak times

TACOS (2)



- PLANT-BASED CHORIZO TACOS 255cal** €9.95
Plant-Based Chorizo Mince, Blue Corn Tortilla, Irish Pickled Red Cabbage, Guasacaca, Pickled Red Onion, Sesame Chili Salt
Chef Recommends: Add Small Green Bowl €4.50
- JERK JACKFRUIT TACO (Cashews) 233cal** €9.95
Jerk Jackfruit, Blue Corn Tortilla, Irish Pickled Red Cabbage, Cashew Cream, Pickled Red Onion, Coriander, Sesame Chili Salt
Chef Recommends: Add Corn on Cob €4.50
- IRISH BRISKET TACOS 350cal** €11.00
Slow Cooked Grass-Fed Irish Brisket, Blue Corn Tortilla, Kimchi, House Made Spicy Peanut Rayu, Coriander
Chef Recommends: Add Black Beans & Rice €4.50
- CHICKEN TACOS 320cal** €11.00
Seasoned Chicken, Blue Corn Tortilla, Kimchi, Guasacaca, Pickled Red Onion, Sesame Chili Salt
Chef Recommends: Add Asada & Guasacaca €4.50
- MUSHROOM ASADA TACOS 255cal** €9.95
Portobello Mushroom Asada, Blue Corn Tortilla, Irish Pickled Red Cabbage, Guasacaca, Pickled Red Onion, Plant-Based Coconut Bacon, Sesame Chili Salt
Chef Recommends: Add Small Green Bowl €4.50
- TUNA SASHIMI 210cal** €12.50
Marinated Tuna Sashimi, Kimchi, Pineapple Salsa, Plant-Based Sriracha Mayo, Tamari Pepitas
Chef Recommends:
Add Asian Mole Sauce & Asada €4.50

Sides

- MUSHROOM ASADA & ASIAN MOLE 116cal (Wheat, Almonds)** €4.50
Portobello Mushroom Asada, Spicy Asian Mole Sauce, Feta, Furikake
- ADD PLANT-BASED FETA** €0.50
- SMALL GREEN BOWL 164cal** €4.50
Mixed Leaves, Pickled Red Onion, Irish Nori Cucumber, Miso Dressing, Sesame Chili Salt
- CORN ON COB 164cal** €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 Mushroom Asada, Guasacaca, Plant-Based Parmesan Cheese, Sesame Chili Salt



- THE BROTH 138cal** €4.50
Vegetable Base Broth, Black Beluga Lentils, Irish Pak Choi, Lime Squeeze, Coriander, Sesame Chili Salt
- ADD MISO + SPICY PEANUT RAYU** €2.50
- MEAL DEAL (ADD TO ANY BOWL)** €2.95
- ADD KIMCHI** €1.95

Proteins

- JERK JACKFRUIT 71cal** **SLOW COOKED 143cal**
- SEASONED CHICKEN 111cal** **GRASS FED IRISH BRISKET**
- PLANT-BASED 82cal** **MARINATED 80cal**
- CHORIZO MINCE** **TUNA SASHIMI (€ 1.50)**
- PORTOBELLO MUSHROOM ASADA 48cal** **PLANT BASED CHILI (Wheat) 75cal**

Bowls

UPGRADE ANY BOWL TO BLACK RICE €1.00

ALL BOWLS INCLUDE A PROTEIN OF YOUR CHOICE

- RAINBOW PAD THAI 490cal** €13.50
Brown Rice, Coconut & Peanut Sauce, Irish Pak Choi, Irish Nori Cucumber, Irish Pickled Red Cabbage, Mixed Peppers, Irish Pickled Carrot, House Made Spicy Peanut Rayu + Protein
Chef Recommends: Jerk Jackfruit
- MUCHO VEGANO (Cashews) 433cal** €13.95
Brown Rice, Black Beans, Pico de Gallo, Irish Pickled Red Cabbage, Guacamole, Cashew Cream, Coriander, Sesame Chili Salt + Protein
Chef Recommends: Plant-Based Chorizo Mince
- MEXICAN BOWL 686cal** €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, Almonds) 323cal** €13.95
Black Rice, Spicy Asian Mole Sauce, Irish Nori Cucumber, Kimchi, Irish Pickled Red Cabbage, Tamarind Aubergine, Irish Pickled Carrot, Sesame Chili Salt + Protein
Chef Recommends: Grass Fed Irish Brisket
- SIMPLE BOWL 484cal** €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 583cal** €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
- UPGRADE ANY POKE TO BLACK RICE €1.00**

Seasonals

- AUTUMN GREENS 338cal** €13.50
Irish Seasonal Leaves, Irish Rainbow Carrots, Irish Nori Cucumber, Tamarind Aubergine, Pickled Red Onion, Plant-Based Coconut Bacon, Tamari Pepitas, Coriander, Mint, Lime Squeeze, Fermented Black Garlic & Miso Dressing, Feta, Furikake + Protein
- ADD PLANT-BASED FETA** €0.50
Chef Recommends: Mushroom Asada
- EARTHY BOWL 364cal (Wheat, Almonds)** €13.50
Brown Rice, Spicy Asian Mole Sauce, Roast Irish Cauliflower, Irish Noir Cucumber, Tamarind Aubergine, Irish Rainbow Carrots, Irish Pickled Carrot Furikake + Protein
Chef Recommends: Mushroom Asada
- ADD PLANT-BASED FETA** €2.50
Chef Recommends: Half Hass Avocado
- CLASSIC POKE 473cal** €16.50
Marinated Tuna Sashimi, Brown Rice, Miso Dressing, Baby Kale, Irish 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, Irish Pickled Red Cabbage, Irish Nori Cucumber, Pineapple, Wasabi Caviar, Plant-Based Sriracha Mayo, Sesame Seeds
Chef Recommends: Half Hass Avocado €2.50

POKE

UPGRADE ANY POKE TO BLACK RICE €1.00

