



NUTBUTTER Menu

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.















Cold Drinks

WB YEATS STILL OR SPARKLING WATER	€2.65
PARACHUTE CBD	€3.50
SYNERCHI KOMBUCHA	€4.95
Ginger & Lemongrass or Raspberry & Rosehip or Coconut & Pineapple	
CONNOLLYS JUICE	€3.95
Raspberry & Elderflower or Apple & Pear	
GUNNA LEMONADE	€2.95
Ginger or Raspberry	

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	€4.50
(Includes Choice of Syrup & Plant-Based Milk)	
TEA INFUSIONS	€3.00
ADD PLANT-BASED MILK	€0.50
ADD SYRUP	€0.75

Treats + Desserts

PLANT-BASED CHOC MOUSSE 422cal (Hazelnuts)  	€5.95
Plant-Based Chocolate Mousse, Hazelnuts, Zero waste Plant-based Marshmallows	
MISO PANNA COTTA 544cal (Cashews)   	€6.50
Miso Panna Cotta, Caramelised Pineapple, Burnt White Chocolate	
THE MATCHA BAR 388cal (Cashews, Oats)    	€3.95
Oat Nougat, Matcha, Cashews & Coconut Butter, White Chocolate	
THE NEW NUTBUTTER BAR 399cal   	€3.95
Oat Nougat, Raspberry & Coconut, Spanish Peanuts, Dark Chocolate	
CASHEW & RASPBERRY TRUFFLE 118cal (Cashews) 	€2.95
Cashew & Raspberry, Coconut	
PROTEIN BAR 454cal (Peanuts, Oats)  	€3.95
Oats, House Made Peanut Butter, Seeds, Cranberries	
BANANA MUFFIN 215cal (Oats)  	€2.95
Banana, Dark Chocolate, Oats	

BEER & WINE

BREWDOG PUNK IPA 330ML (Barley) 	€4.95
TRULLO RED WINE 750ML 	€24.95
TRULLO WHITE WINE 750ML 	€24.95
WINE BY THE GLASS	
UN'OMBRA SAUVIGNON BLANC 175ML 	€6.50
UN'OMBRA RED REFOSCO 175ML 	€6.50

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



NUTBUTTER

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

TACOS (2 tacos per portion)



- PLANT-BASED CHORIZO TACOS 331cal** €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 Side €4.50
- JERK JACKFRUIT TACOS 256cal (Cashews)** €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 the Cob Side €4.50
- IRISH BRISKET TACOS 670cal** €11.00
Slow Cooked Grass-Fed Irish Brisket, Blue Corn Tortilla, Kimchi, House Made Spicy Peanut Rayu, Coriander
Chef Recommends: Add Black Beans & Rice Side €4.50
- CHICKEN TACOS 357cal** €11.00
Seasoned Chicken, Blue Corn Tortilla, Kimchi, Guasacaca, Pickled Red Onion, Sesame Chili Salt
Chef Recommends: Add Asada & Guasacaca Side €4.50
- MUSHROOM ASADA TACOS 317cal** €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 Seasonal Heirloom Bowl Side €4.50
- TUNA SASHIMI TACOS 249cal** €12.95
Marinated Tuna Sashimi, Blue Corn Tortilla, Kimchi, Pineapple Salsa, Plant-Based Sriracha Mayo, Tamari Pepitas
Chef Recommends: Add Small Green Bowl Side €4.50

TOSTADAS (2 Tostadas Per Portion)

- TUNA TOSTADAS 239cal** €12.50
Marinated Tuna Sashimi, Toasted Blue Corn tortilla, Guacamole, Plant-Based Sriracha Mayo, Furikake
Chef Recommends: Add Asada & Guasacaca Side €4.50
- SALMON TOSTADAS 309cal** €11.50
Marinated Salmon Crudo, Toasted Blue Corn tortilla, Guacamole, Plant-Based Sriracha Mayo, Furikake,
Chef Recommends: Add Corn on the Cob Side €4.50

Sides

- SEASONAL HEIRLOOM BOWL 231cal** €4.50
Irish Heirloom tomatoes, Fermented Black Garlic Dressing, Plant-Based Parmesan, Sesame Chili Salt
- 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 155cal** €4.50
Irish Seasonal Leaves, Pickled Red Onion, Irish Nori Cucumber, Miso Dressing, Sesame Chili Salt
- CORN ON THE COB 153cal** €4.50
Corn on the 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 201cal** €4.50
Portobello Mushroom Asada, Guasacaca, Plant-Based Parmesan, Sesame Chili Salt



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



ALL BOWLS INCLUDE A PROTEIN OF YOUR CHOICE

Bowls

UPGRADE ANY BOWL TO BLACK RICE €1.00

- RAINBOW PAD THAI 458cal** €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
Chef Recommends: Add Kimchi €1.95
- MUCHO VEGANO 399cal (Cashews)** €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
Chef Recommends: Add Pickled Red Onion €1.50
- MEXICAN BOWL 650cal** €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
Chef Recommends: Add Cashew Cream €1.95
- FORBIDDEN RICE 294cal (Wheat, Almonds)** €13.95
Black Rice, Spicy Asian Mole Sauce, Irish Nori Cucumber, Kimchi, Irish Pickled Red Cabbage, Pineapple, Irish Pickled Carrot, Sesame Chili Salt + Protein
Chef Recommends: Grass Fed Irish Brisket
Chef Recommends: Add Seasonal Roast Irish Cauliflower €1.50
- SUPER BOWL 521cal** €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
Chef Recommends: Add Pico De Gallo €1.50

Seasonals

- SUMMER GREENS 420cal** €13.50
Irish Seasonal Leaves, Irish Heirloom Tomatoes, Irish Nori Cucumber, Fermented Irish Strawberry, Pickled Red Onion, Plant-Based Coconut Bacon, Tamari Pepitas, Coriander, Basil, Lime Squeeze, Fermented Black Garlic Dressing, Feta Cheese, Furikake + Protein
Chef Recommends: Mushroom Asada
Chef Recommends: Add Half Avocado €2.50
- HEALTHY GREENS 295cal** €12.95
Irish Seasonal Leaves, Irish Heirloom Tomatoes, Roast Irish Cauliflower, Irish Nori Cucumber, Fermented Peaches, Mint, Coriander, Coconut Bacon, Feta Cheese, Mango, Tamarind Dressing, Furikake + Protein
Chef Recommends: Seasoned Chicken
Chef Recommends: Add Half Avocado €2.50
Plant Based Feta Cheese + €0.50

Proteins

- JERK JACKFRUIT 75cal**
- SEASONED CHICKEN 130cal**
- PLANT-BASED CHORIZO MINCE 87cal**
- PORTOBELLO MUSHROOM ASADA 48cal**
- SLOW COOKED GRASS FED IRISH BRISKET 178cal**
- MARINATED TUNA SASHIMI 86cal (+€2)**
- PLANT BASED CHILI 75cal (Wheat)**
- MARINATED SALMON CRUDO 149cal (+€1)**

POKE

- CLASSIC POKE 527cal** €14.50
Marinated Salmon Crudo, Brown Rice, Miso Dressing, Baby Kale, Irish Pickled Red Cabbage, Irish Nori Cucumber, Pineapple, Wasabi Caviar, Plant-Based Sriracha, Mayo, Furikake
Upgrade To:
Marinated Tuna Sashimi €2.00
Chef Recommends: Add Half Hass Avocado €2.50
- PLANT POKE 411cal** €12.50
Watermelon Sashimi, Brown Rice, Miso Dressing, Baby Kale, Irish Pickled Red Cabbage, Irish Nori Cucumber, Pineapple, Wasabi Caviar, Plant-Based Sriracha Mayo, Furikake
Chef Recommends: Add Half Hass Avocado €2.50

UPGRADE ANY POKE TO BLACK RICE €1.00