



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.

HOUSE MADE TREATS + *Desserts*

PLANT-BASED CHOC MOUSSE 422cal (Hazelnuts) €6.95
Plant-Based Chocolate Mousse, Hazelnuts, Zero waste
Plant-based Marshmallows

MISO PANNA COTTA 544cal (Cashews) €6.95
Miso Panna Cotta, Caramelised Pineapple, Burnt White Chocolate

THE MATCHA BAR 388cal (Cashews, Oats) €4.50
Oat Nougat, Matcha, Cashews & Coconut Butter, White Chocolate

THE NUTBUTTER BAR 399cal €4.50
Oat Nougat, Raspberry & Coconut, Spanish Peanuts, Dark Chocolate

PROTEIN BAR 454cal (Peanuts, Oats) €3.95
Oats, House Made Peanut Butter, Seeds, Cranberries

BANANA MUFFIN 215cal (Oats) €3.50
Banana, Dark Chocolate, Oats

COLD DRINKS

WB YEATS STILL OR SPARKLING WATER €3.00

PARACHUTE CBD €4.10

SYNERCHI KOMBUCHA €4.95

Ginger & Lemongrass or Raspberry & Rosehip or Coconut & Pineapple

CONNOLLYS JUICE €3.95

Raspberry & Elderflower or Apple & Pear

GUNNA RASPBERRY LEMONADE €3.10

LIMONATA €3.10

VIT HIT RASPBERRY & WATERMELON €4.10

Hot Drinks

AMERICANO €3.30

DOUBLE ESPRESSO €3.30

MACCHIATO €3.50

CAPPUCCINO €3.80

LATTE €3.80

FLAT WHITE €3.80

CORTADO €3.60

HOUSE MADE MOCHA €4.95

HOUSE MADE HOT CHOCOLATE €4.50

ICED COFFEE €4.95

(Includes Choice of Syrup & Plant-Based Milk)

TEA INFUSIONS €3.20

ADD PLANT-BASED MILK €0.60

ADD SYRUP €1.00

BEER & WINE

BREWDOG PUNK IPA 330ML (Barley) €5.50

ASAHI LARGER 330ML (Barley) €5.50

TRULLO RED WINE 750ML €28.95

TRULLO WHITE WINE 750ML €28.95

WINE BY THE GLASS

MERLOT, FRIULI, ITALY 150ML €7.50

PINOT GRIGIO, FRIULI, ITALY 150ML €7.50

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



€11.50

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

€4.95
- JERK JACKFRUIT TACOS 256cal (Cashews)



€11.50

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

€4.95
- IRISH BRISKET TACOS 670cal



€13.50

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

Chef Recommends: Add Black Beans & Rice Side

€4.95
- CHICKEN TACOS 357cal



€12.95

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

Chef Recommends: Add Asada & Guasacaca Side

€4.95
- MUSHROOM ASADA TACOS 317cal



€11.50

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 Warm Squash & Feta Side

€4.95
- TUNA SASHIMI TACOS 249cal



€14.50

Marinated Tuna Sashimi, Blue Corn Tortilla, Kimchi, Pineapple Salsa, Plant-Based Sriracha Mayo, Tamari Pepitas

Chef Recommends: Add Small Green Bowl Side

€4.95

TOSTADAS

(2 tostadas per portion)

- PLANT BASED CHILI 245cal



€12.50

Plant Based Chili, Toasted Blue Corn tortilla, Guacamole, Feta Cheese, Sesame Chili Salt

Add Plant Based Feta

€0.50
- CHICKEN TOSTADAS 382cal



€13.95

Seasoned Chicken, Toasted Blue Corn Tortilla, Guacamole, Plant-Based Sriracha Mayo, Furikake
- TUNA TOSTADAS 352cal



€14.50

Marinated Tuna Sashimi, Toasted Blue Corn tortilla, Guacamole, Plant-Based Sriracha Mayo, Furikake

Chef Recommends: Add Asada & Guasacaca Side

€4.95
- SALMON TOSTADAS 423cal



€12.95

Marinated Salmon Crudo, Toasted Blue Corn tortilla, Guacamole, Plant-Based Sriracha Mayo, Furikake

Chef Recommends: Add Corn on the Cob Side


€4.95

SHARE & SIDES

- GUAC & CHIPS 237cal

€6.95

Toasted Blue Corn Tortilla Chips, Guacamole, Coriander
- SMALL GREEN BOWL 155cal



€4.95

Irish Seasonal Leaves, Pickled Red Onion, Irish Nori Cucumber, Miso Dressing, Sesame Chili Salt
- CORN ON THE COB 153cal




€4.95

Corn on the Cob, Plant-Based Sriracha Mayo, Plant-Based Coconut Bacon, Coriander
- BLACK BEANS & RICE 254cal



€4.95

Black Beans, Black Rice, Coriander, Sesame Chili Salt
- ASADA & GUASACACA 201cal



€4.95

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



- THE BROTH 138cal



€4.95

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)





€3.50



WARM BOWLS

UPGRADE *any* BOWL TO BLACK RICE FOR €1.00

- RAINBOW PAD THAI 458cal






€14.50

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 455cal (Cashews)






€14.95

Brown Rice, Black Beans, Pico de Gallo, Pickled Irish 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






€14.95

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

Chef Recommends: Seasoned Chicken

Chef Recommends: Add Cashew Cream

€1.95
- SUPER BOWL 600cal



€14.50

Brown Rice, Coconut & Peanut Sauce, Black Beans, Hot 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

HOT BOWLS



- THE NUTBUTTER PHO 122cal



€15.95

Hanoi Style Broth, Konjac Noodles, Lime Squeeze, Baby Corn, Organic Irish Shiitake, Irish Pak Choi, Bean Sprouts, Coriander, Pickled Shimeji, Red Chili, Scallions, Furikake + Protein

Chef Recommends: Seasoned Chicken

Chef Recommends: Add Kimchi

€1.95
- PANANG BOWL 733cal



€16.50

Brown Rice, Black Beluga Lentils, Panang Curry, Sweet Potato, Baby Corn, Organic Irish Shiitake, Bean Sprouts, Coriander, Pickled Shimeji, Red Chili, Scallions, Sesame Chili Salt + Protein

Chef Recommends: Seasoned Chicken

Chef Recommends: Add Roast Irish Cauliflower

€1.50

SEASONALS

- SPRING GREENS 312cal



€13.50

Seasonal Irish Leaves, Roast Irish Cauliflower, Pickled Irish Red Cabbage, Pickled Red Onion, Coconut Bacon, Half Avocado, Parmesan Cheese, Wild & Fermented Black Garlic Dressing, Tamari Pepitas, Furikake + Protein

Chef Recommends: Seasoned Chicken
- WARM SPRING BOWL 300cal (Almonds)



€13.50

Brown Rice, Black Bean Mole Sauce, Roast Irish Cauliflower, Pickled Irish Red Cabbage, Pickled Irish Carrot, Sesame Chili Salt + Protein

Chef Recommends: Plant Based Chorizo Mince

Chef Recommends: Add Kimchi

€1.95

PROTEINS

ALL BOWLS INCLUDE A PROTEIN OF YOUR CHOICE

- JERK JACKFRUIT 75cal



SEASONED CHICKEN 130cal

PLANT-BASED CHORIZO MINCE 87cal



MARINATED TUNA SASHIMI 86cal (+€2)


- SLOW COOKED GRASS FED IRISH BRISKET 178cal



PORTOBELLO MUSHROOM ASADA 48cal

PLANT BASED CHILI 70cal



MARINATED SALMON CRUDO 149cal (+€1)



POKE

UPGRADE *any* POKE TO BLACK RICE FOR €1.00

- CLASSIC POKE 527cal



€14.95

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