

# fika

DINNER WED-SUN 17:00-22:00

## bar bites

- CURRY FRIED CHICKPEAS **2**  
3
- KIMCHI POWDERED  
HOMEMADE CRISPS **2,12**  
3
- AROMATIC INFUSED OLIVES  
4
- JOSPER SMOKED ALMONDS **4,10**  
4

## tacos

- BLACK BEAN FALAFEL **2,7,12**  
*Babaghanoush, pico de gallo,  
chipotle crema on a soft shell*  
8
- GRILLED FILLET STEAK **12,13,14**  
*Chimi churri, BBQ corn salsa  
on a soft shell*  
10
- TUNA TARTAR **2,5,7,12**  
*Fermented calabrian chilli,  
togarashi on a tostada*  
10

## on the side

- HAND CUT CHIPS  
*Rosemary Salt, Parmesan* **2,7**  
4
- BBQ CORN  
*Smoked chilli butter, pecorino* **7**  
4.50
- MIXED LEAVES  
*Rocket, feta, grilled peach,  
citrus dressing* **7**  
4.50
- JAPANESE SLAW **12,13**  
4
- FOCCACCIA FLATBREAD **2**  
4

## OUR SUPPLIERS

*McLoughlins Dublin's premium craft butchers  
Kish fish | DVP Doyle's Veg Prep*

## ALLERGENS

- |                             |                 |
|-----------------------------|-----------------|
| 1 CELERY                    | 8 MOLLUSCS      |
| 2 CEREALS CONTAINING GLUTEN | 9 MUSTARD       |
| 3 CRUSTACEANS               | 10 NUTS         |
| 4 EGGS                      | 11 PEANUTS      |
| 5 FISH                      | 12 SESAME SEEDS |
| 6 LUPIN                     | 13 SOYA         |
| 7 DAIRY PRODUCTS            | 14 SULPHIDES    |

## small bites

- BEEF BRISKET CROQUETTES **2,4,7,14**  
*w/ Smoked tomato ketchup & pecorino*  
8
  - BLACK BEAN DIP  
& HOUSE MADE PICKLES **2,9,12**  
*w/ Focaccia flatbread*  
7.50
  - SMOKED FISH PATE & DILL OIL **2,5,7**  
*w/ Focaccia flatbread*  
9
  - CHARCOALED KING PRAWNS **3,7,9,13,14**  
*Smoked chilli butter & kimchi*  
10
  - CHILLI FISH SAUCE CHICKEN WINGS **5,9,12,13**  
*w/ Cucumber, lime*  
10
- ## off the josper
- ADOBO CHICKEN THIGH SKEWERS **9,12,13,14**  
*Fermented yuzokosha, Japanese slaw*  
10
  - VEGETABLE & HALLOUMI SKEWERS **12,13**  
*Mixed grain salad, sesame, vegan mayo*  
8.50
  - GRILLED MONKFISH SKEWERS **5,7,12,13**  
*Miso, sweetcorn puree*  
12
  - GRILLED FILLET STEAK SKEWERS **12,13,14**  
*Chimichurri, burnt salsa verde, charred onion*  
14
- ## dessert
- STRAWBERRY GRANITA **4**  
*w/ Italian meringue and charred pineapple*  
7
  - CHOCOLATE CUSTARD **4,7**  
*w/ Vanilla mascarpone and sea salt honeycomb*  
7
  - HAZELNUT AND OLIVE OIL CAKE **10,4**  
*w/ Sweet ricotta, toasted nuts and orange*  
7
- ## dessert shots
- LEMON MERINGUE PIE  
6
  - JAM DONUT  
6
  - SNICKERS  
6
  - PICKLEBACK  
6

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BRUNCH SAT & SUN 11:00-15:00

## brunch mains

- EGGS ON TOAST **2,4,7**  
*Two eggs cooked to your way on toasted sourdough  
w/ cultured butter*  
7.50
- BRIOCHE FRENCH TOAST **7,10**  
*Ricotta, strawberries, honeycomb and almond brittle*  
10
- BACON AND EGG **2,4,14**  
*Smoked bacon and fried egg sandwich,  
fermented jalapeno hot sauce, cheddar and rocket*  
8.50
- MEDITERRANEAN BOWL **4,7,9,13**  
*Grilled halloumi, cauliflower, aubergine,  
black bean dip, sumac, labneh, mixed grain salad  
w/ free range poached egg*  
10
- AVOCADO & EGGS **2,4,5,7,14**  
*Avocado and cherry tomatoes on sourdough  
with whipped feta, poached egg*  
9 add salmon +3 add bacon +2
- VEGAN BREAKFAST **2,12,13**  
*Scrambled tofu, tempah bacon, miso mushroom, avocado,  
smoked beans, cherry tomato and spinach*  
12

- SMOKED BRISKET AND POTATO ROSTI **2,4,7,9,14**  
*Josper smoked brisket, fried egg, jalapenos,  
and roast red pepper*  
11
- FULL IRISH BREAKFAST **2,4,7,14**  
*Two poached eggs, bacon, sausages, black pudding,  
mushrooms, tomato, sourdough toast*  
12
- GRANOLA BOWL **2,7,10,11,12**  
*Yoghurt, house made granola, stewed rhubarb,  
blood orange, nut butter & seasonal fruits*  
7

## EXTRAS

- add egg +2
- add bacon +2
- add pudding +2
- add sausages +2
- add mushroom +2
- add smoked salmon +3

## brunch cocktails

- BELLINI **7**
- KIR ROYALE **7**
- MIMOSA **7**
- FRENCH **7.5**
- APEROL SPRITZ **9**
- CATALYST ESPRESSO MARTINI **10**

## jugs

- SPIKED ICED TEA **26**
- RED WINE SANGRIA **26**
- ROSÉ SANGRIA **26**
- PIMMS **26**

## coffee & tea

- AMERICANO **3**
- LATTE **3.20**
- CAPPUCCINO **3.20**
- FLAT WHITE **3.20**
- ESPRESSO **2.70**
- BREAKFAST TEA **2.50**
- GREEN TEA **2.75**
- JASMINE TEA **2.75**
- PEPPERMINT TEA **2.75**

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DRINKS

## cocktails

- TOMMY'S POMMY  
*Don Julio Blanco tequila, Triple Sec,  
lime juice, pomegranate syrup*  
12
- PINK G & TEA  
*Gordons pink gin, lemon juice,  
jasmine tea, topped with light tonic*  
9
- PEAR GRYLLES  
*Absolut pear vodka, Aperol,  
pineapple juice, elderflower, egg whites*  
10
- TROPIC THUNDER  
*Havana 3 rum, lime juice,  
topped with ginger beer*  
9.50
- J'E'MAPPLE  
*Jameson, apple syrup, lime juice,  
egg whites, Angostura Bitters*  
10.50
- PALOMA FAITH  
*Absolut grapefruit vodka, grapefruit syrup, grapefruit juice,  
lime juice, agave, topped with soda*  
9.50

- CATALYST ESPRESSO MARTINI  
*Absolut vanilla vodka, Kahlua,  
Catalyst espresso, sugar*  
10
- BENEDICT CUCUMBERBATCH  
*Beefeater gin, Triple Sec, lemon juice, cucumber, sugar*  
11
- SLOE & BEHOLD  
*Plymouth Sloe gin,  
passionfruit puree, lime juice*  
11.50
- RUM FLY WITH ME  
*Havana Especial rum, lime juice,  
red wine syrup, plum bitters,  
cherry foam*  
10.50
- APEROL SPRITZ  
*Aperol, prosecco, soda*  
9
- LOW ABV SPRITZ  
*White wine, elderflower, cucumber,  
mint, topped with soda*  
7.50

CLASSIC COCKTAILS ARE AVAILABLE UPON REQUEST

## jugs

- SANGRIA (RED OR ROSÉ) **26**
- SPIKED ICE TEA **26**
- PIMMS **26**

## WINE

### red

#### BOTTLE / GLASS

- TRULLO RED (150ML POUR; ON TAP)  
*Juicy, jammy and moreish. Medium bodied red from the  
south of italy with red and black fruit in the mouth and  
sweet spices on the finish — ITALY*  
5.75
- CARE TINTO 'TRIO' GARNACHA  
CABERNET SAUVIGNON SYRAH  
*Intense, powerful fruit which is perfectly balanced,  
full and intense — SPAIN*  
26 / 6.70
- SOLAZ BIO TEMPRANILLO  
*On the nose, noticeable red fruit aromas dominate, hints  
of spice and darker fruits. Full bodied & broad with a  
delicate balance between body & acidity — SPAIN*  
29 / 7.50
- DOMAINE PEIRIERE PINOT NOIR  
*Bright, ruby red color with intense  
flavour of ripe strawberries — FRANCE*  
34 / 8.5
- RIFT GAMAY NOIR  
*Aromas of cherry, blackberry and bilberry  
with spices and mineral influences — FRANCE*  
35 / 9
- BODEGA PIEDRA NEGRA MALBEC  
VEGAN/ORGANIC  
*This wine has ripe red fruits with a soft and smooth finish*  
— ARGENTINA  
38 / 9.50
- 69 BEAUJOLAIS  
*Aromas of cherry, blackberry and a real crowd pleaser  
full of red berry fruit and sweet notes on the nose but  
a darker side on the palate with a structured  
spicy finish — FRANCE*  
38 / 9.50
- A COURAL  
*An elegant and refined Syrah.  
Full bodied and as organic and natural as you can get.  
Lush red fruit and intense flavours are balanced by black  
pepper notes and good acidity — FRANCE*  
39

### rosé

#### BOTTLE / GLASS

- AUTENTICO ROSE ORGANIC  
*Intense pink with touches of violet. Traditional lighter red  
fruits, with added confectinary aromas of soft sweets  
and cream, elegant with a smooth & long finish*  
25 / 6.50

### white

#### BOTTLE / GLASS

- TRULLO WHITE (150ML POUR; ON TAP)  
*An easy drinking Northern Italian white. Medium bodied and  
fresh with pears and red apples in the mouth — ITALY*  
5.75
- CARE BLANCO "TRIO" CHARDONNAY MACABEO,  
GARNACHA BLANCO  
*Fresh, clean, crisp and refreshing. Especially fruity and  
packed with green apple, pineapple and citrus fruits*  
— SPAIN  
26 / 6.70
- GIULIANA VERMENTINO SICILIANE  
*This wine offers lively aromas of pear, white peach,  
lime and pink grapefruit with citrus zest — ITALY*  
29 / 7.50
- TEN ROCKS SAUVIGNON BLANC  
*This wine is packed with lime and passion fruit. The palate  
is crisp and fresh with strong citrus flavours*  
— MARLBOROUGH, NEW ZEALAND  
35 / 9
- PIEDRA DEL MAR ALBARINO  
*Fresh nuances of ripe tropical fruits, dominated by mango  
and pineapple, accompanied by delicate aromas of banana  
& white fruits such as pears and golden delicious apples*  
— SPAIN  
35 / 9
- VILLA HUESGEN BY THE GLASS RIESLING  
*On the nose aromas of juicy fruit like ripe apple and apricot  
with a hint of lemon. On the palate well balanced  
with a fresh acidity, elegant fruit and a discreet  
minerality. Glacéed lemon on the finish*  
— GERMANY  
34 / 8.5
- BODEGA PIEDRA NEGRA PINOT GRIS  
- VEGAN/ORGANIC  
*A clear colour and a flavor profile that is intense and fresh  
with notes of pear and lime, melon and green tea, that leads  
to a smooth finish — ARGENTINA*  
38 / 9.50
- INVADERS SKIN CONTACT  
-NATURAL  
*This rose scented natural Muller  
Thurgau sits on its skins for numerous days which brings  
structure to the tropical fruit palate. Full bodied and bizarel-  
ly delicious — AUSTRIA*  
39
- SUCCESS PARELLADA - NATURAL  
*A grape normally used in production of Cava here it produc-  
es a textured, round wine with apple pie and citrus flavours.  
A clean and fresh natural white — SPAIN*  
45

## champagne & sparkling

#### BOTTLE / GLASS

- BLANC DE BLANC FRIZZANTE  
(150ML POUR; ON TAP)  
*Made from 100% chardonnay this toasty fizz has aromas  
of yellow fruits with a persistent mousse — FRANCE*  
7
- VALDO MARCA ORO VALDOBBIADENE  
PROSECCO SUPERIORE DOCG  
*Fresh and crisp with delicate bubbles  
and a clean zesty finish — ITALY*

## BEER

### draught

- HEINEKEN **5.70 / 3.30**
- MORETTI **6.10 / 3.60**

### bottle

- PERONI **6**
- CORONA **5.50**
- COORS **5.20**
- WICKLOW WOLF ELEVATION **5.50**
- HEINEKEN 0.0 **5.20**
- HOLLOW'S GINGER BEER **6.50**
- STONEWELL IRISH CIDER **6**
- STONEWELL APPLE &  
PASSION FRUIT CIDER **7**
- WICKLOW WOLF ARCADIA **5.50**

## SPIRITS

### whiskeys/scotch

- JAMESON **5**
- GREEN SPOT **9**
- RED BREST 12 YR **9.50**
- JACK DANIELS **5.50**
- GLENFIDDICH 12 YR **7.50**

### gin

- BEEFEATER **5**
- TANQUERAY **6.50**
- GLENDALOUGH **9**
- DRUMSHAMBO GUNPOWDER **9**
- PLYMOUTH SLOE GIN **7**
- GORDONS PINK GIN **5.50**

### vodka

- ABSOLUT VODKA **5**
- ABSOLUT FLAVOURS **5**
- GREY GOOSE **9**

### rums/tequilas

- HAVANA **3** **5**
- HAVANA ESPECIAL **6**
- DON JULIO BLANCO **9**
- OLMECA REPOSADO **6**

### brandy/liquers

- HENNESSY **5.50**
- BAILEYS **5.20**
- KAHLUA **4.80**
- DISARONNO **5.20**
- LUXARDO SAMBUCA **5.20**
- LUXARDO LIMONCELLO **5.20**

### soft drinks

- COKE **2.80**
- DIET COKE **2.80**
- COKE 0 **2.80**
- 7UP **2.80**
- DIET 7UP **2.80**
- CLUB ORANGE **2.80**
- OLD JAMAICA GINGER BEER **2.20**
- SELECTION OF THOMAS HENRY **3.40**
- SELECTION OF JUICES **2**