BROMIS BRASSERIE

LUNCH

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Sandwiches

€19 The Ultimate Club Sandwich

Roasted chicken, smoked pancetta, lettuce, plum tomato, egg salad, pesto aioli in toasted Bretzel white bread, served with rustic fries

8oz Premium Irish Beef Steak Sandwich

Grilled striploin steak with wasabi aioli & aruaula on toasted sourdough, with crispy onions, homemade peppercorn dipping sauce, truffle parmesan fries

Salads

€19 **Chicken Schnitzel Caesar**

Crunchy chicken schnitzel, Romaine lettuce, crispy pancetta, parmesan & basil Caesar dressing

Halloumi & Hummus Salad €19

Tomato and harissa hummus with grilled halloumi, baby leaves, pickled red onion, quinoa, roasted beetroot, pomegranate & citrus olive oil dressina

Vegan option available with sesame-crusted tofu

Protein Salmon Bowl

Ballycotton Oak Smoked Salmon, fragrant rice, slow-roast peppers, fresh avocado, pickled red onion, edamame beans, crispy kale, black sesame seeds, spicy jerk mayo drizzle

Hot Honey Chicken Bowl €20

Sweet & spicy crispy chicken, fragrant rice, pickled onion, shredded lettuce, fresh avocado, red slaw, toasted mix seeds, chili & lime mayonnaise

Nibbles

• Smoked, Sea Salt Toasted Almonds

• Charcuterie board:

€6 €14

A selection of olives, sundried tomatoes, harissa hummus, artisan crackers, serrano ham, aged balsamic vinegar, and virgin olive oil.

Starters

Soup Of The Day

€9.5

Served with rustic bread

Smoked Salmon Platter €15

Roasted beetroot, avocado mousse, pickled red onion, capers, dill & lime cream cheese, homemade Guinness bread

Burrata Bowl €14.5

Watermelon, cucumber ribbon, burrata, mint and basil dressing, crushed pistachios, rosemary crostini.

€16 Gambas

Sauteed prawns, smoked paprika and chilliinfused oil, citrus zest, served with crusty sourdough bread

Asparagus Salad

Grilled asparagus, baby spinach, quinoa, pomegranate, kalamata olives, citrus dressing |

Add grilled tofu +€2 VE |smoked salmon +€4.5

Main Courses

grated parmesan

Lemon & Green Pesto Tagliolini

€22

Aperol Mimosa

€12

Baby spinach, tender broccoli, sundried tomato in a light basil & lemon sauce, topped with fresh

Cipriani's Organic Egg Tagliolini combines exceptional taste with sustainability, crafted from the finest organic ingredients.

Roast Irish Chicken Supreme

€24

Smoked bacon and leek white wine sauce,

Hereford Beef Burger

grilled leek, chive mash

Two premium Irish beef patties, Dubliner €23 cheddar, caramelised onion, pickles, brioche bun, rustic fries

Traditional Fish & Chips

Lightly battered fresh cod fillet with hand-cut chips, pea & mint purée, caper & herb aioli, and

Catch Of The Day

Please ask your server for today's catch of the

Cocktails

Aperol Liqueur, Prosecco, fresh orange juice

Hugo Spritz

€14

St. Germain Elderflower Liqueur, Prosecco, fresh lime, mint, soda water

Paloma

€14

Don Julio Tequila, fresh grapefruit juice, lime, soda water

Espresso Martini

€14

Istil 38 Vanilla Vodka, Coffee Liqueur, Baileys, espresso

French 75

€14

Drumshanbo Irish Gin, Champagne, lemon, and simple syrup

€14 **Passionfruit Martini**

Istil 38 Vanilla Vodka, passion fruit liqueur & puree, Prosecco, lemon juice

Selection of cocktails available as non-alcoholic, please ask your server for more information

Sides Creamy mash potato €6.5

Truffle & parmesan fries €7 Battered onion rings €5.5

€24.5

Sweet potato fries Tender steam broccoli, crushed smoked almond €5.5

€5

€12