2017

Ard Bia at Nimmos Breakfast/Lunch Menu 2017

Ard Bia at Nimmos

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**BREAKFAST**

10 to Noon

**Ard Bia granola**
seasonal fruits, natural yoghurt 6.5

**Buttermilk pancakes**
crushed hazelnuts, honey yoghurt, compote, 7.5

**Breakfast bap**
“pigs on the green” sausages, fried egg, onion relish, organic leaves, home baked bap 8

**Avocado + eggs (all day)**
organic spinach, sourdough, herb pesto, toasted seeds 8.5

+ **Collerans streaky bacon** 2.5

+ **Burren smokehouse salmon** 3

**Galway market eggs herb omelette**
creamy leek + mushroom, Toonsbridge feta roast tomato, soda bread 8.5

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**Teapots**
Barry's pot for one 1.8
Barry's pot for two 2.8
Darjeeling 2.8
Earl Grey 2.8
Jasmine Green Tea 2.8
Green tea with seaweed 3.2
Rooibos 2.5
Moroccan Peppermint 2.8
(all our herbal teas are Solaris organics)

**Coffees**
American 2.9
Decaf 2.9
Flat white 3
Latte / Cappuccino 3
Espresso 2.7
Mocha 3.5
Macchiato 2.7
Lebanese cardamon coffee 3.5

Our coffee is Anam, small independent roaster in Killenora, Co.Clare
All milk is organic and supplied by The Dairy Village
(almond milk + 50c)

**Drinks 250ml**
Ballycross farm pink lemonade 4.5
Ballycross farm apple and carrot 4.5
Jug seasonal cordial 3.5

**Juices 250ml**
Orange 4
Apple 4

**Wine**
Glass house red 175ml 7
Glass house white 175ml 7

**White Hag Craft Beer all 330ml**
Little Fawn Session Ale, Session IPA 4.2% 5.5
Danu Kolsh, Kolsch Style Ale 4.6% 5.5
Fionnabair, Wit Beer 5.0% 6.5
Bran & Sceolan, Irish IPA 7.2% 7
Orpens apple cider 5.3% 7
Erdinger non-alcoholic 500ml 4

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**LUNCH**

Noon to 3:30

**Tomato + fennel chowder**
market fresh fish, shellfish, herb crème fraîche 12

**Honey mustard Colleran’s ham sandwich**
smoked scamorza, spiced apple relish, soda bread 8.5

**Ard Bia hummus, grilled veggies + sourdough**
pink pickled onion, pesto 7.5

**Organic quinoa + Galway goats cheese salad**
sprouting lentils, carrot, beetroot, toasted seeds 8

+ **Burren smokehouse salmon** 3

**Ard Bia Game + Gubbeen chorizo burger**
apple aioli, home baked bap, paprika wedges, Oisins leaves 12

all our breads are baked in house every morning

Please inform your waiter if anyone in your party has a food allergy