EDITION

BAKERY

Matcha White Chocolate Cookie	€4.50	Chocolate Twist	€4.80
All Butter Croissant	€4.50	Almond Croissant	€5.00
Fruit Scone	€4.50	Cinnamon Roll Cruffin	€5.00
Plain Scone	€4.50	Pistachio Matcha Croissant	€5.20

Scones served with fresh cream, jam & butter

BREAKFAST & BRUNCH

TRUFFLE SILK EGGS €11.50
Soft scrambled eggs, black truffle cream, crispy shallots, toasted sourdough

EDITION BREAKFAST BUN €14.50
Grilled bacon, fried egg, mature cheddar, caramelised onion, brown sauce aioli, toasted brioche

BROWN BUTTER PANCAKES €15.00
CHOOSE:
Dark cherry compote, coconut flakes, natural yoghurt **OR**
Sweet cured crispy bacon, maple syrup, Maldon sea salt flakes

GREEN GODDESS EGGS BENEDICT €16.50
Soft poached eggs, wilted spinach, whipped feta, sliced avocado, dill hollandaise, toasted sourdough

EDITION PROTEIN BREAKFAST €18.00
Soft scrambled eggs, hot-smoked salmon, whipped cottage cheese, roasted cherry tomatoes, edamame, toasted seeds, chilli flakes

ALL-DAY PLATES

BURRATA & ROASTED TOMATO €17.00
Burrata, heritage tomatoes, basil oil, grilled focaccia

GRILLED CHICKEN, GREENS & AVOCADO €19.50
Grilled Irish chicken breast, baby leaves, charred broccoli, avocado, toasted seeds, salsa verde

SANDWICHES

ROASTED VEGETABLE & WHIPPED FETA FOCACCIA €15.00
Roasted peppers, courgette, whipped feta, basil pesto, rocket, pickled red onion & hot honey

GREEN GODDESS CLUB €15.50
Chicken, herby avocado, cucumber, baby gem, bloomer bread

TUNA CRUNCH MELT €15.50
Yellowfin tuna, mature cheddar, red onion, celery, lemon & Dijon aioli, sourdough

CHRISTMAS SANDWICH €16.50
Roast turkey, baked ham, brie, stuffing, garlic aioli, cranberry compote, rocket on toasted sourdough

BOWLS & SALADS

CAESAR SALAD €18.50
Grilled chicken breast, crispy bacon, cos lettuce, garlic & herb croutons, grated Parmesan, Caesar dressing

HOT HONEY CHICKEN BOWL €19.50
Crispy chicken, brown rice, red cabbage, pickled cucumber, lime & honey yoghurt, chilli crunch

GLOW BOWL €21.00
Miso-glazed salmon, brown rice, kimchi, avocado, sesame crunch, yuzu dressing

SIDES

HOUSE FRIES €5.00
Served with garlic aioli

SWEET POTATO FRIES €5.00
Served with garlic aioli

SOUP OF THE DAY €9.00
Served with Guinness bread

Our fare is shaped by long-standing relationships with Irish producers, sourcing local ingredients through sustainable practices. From farm to table, we serve only the freshest seasonal produce, along with premium chicken and free-range eggs. Healthy, nutritious, and always full of flavour.

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EDITION

ESPRESSO BAR

Espresso	€3.80		
Americano	€4.20	Iced Americano	€5.00
Cappuccino	€4.75		
Latte	€4.75	Iced Latte	€5.00
Flat White	€4.75		
Mocha	€4.75		

MATCHA BAR

Classic	€4.75
Matcha Latte	€5.50
Strawberry Matcha Cloud	€5.50
Pistachio Matcha Latte	€5.50

HOT CHOCOLATE

After Eight	€4.80
Hazelnut Cream	€4.80
Gingerbread Hot Chocolate	€4.80

SPECIALITY TEAS

Supreme Matcha Green	€4.00
Earl Grey	€4.00
Mint Matcha Green	€4.00

CAFFEINE FREE TEAS

Turmeric, Ginger & Orange	€4.00
Spiced Vanilla Chai	€4.00
Chamomile, Vanilla & Manuka Honey	€4.00
Three Mint	€4.00
Lemongrass & Ginger	€4.00
Three Chamomile	€4.00

ADD A SYRUP €0.50
Vanilla / Hazelnut [2.2] / Caramel

ALTERNATIVE MILKS €0.30
Soy [8] / Almond [2.1] / Oat [1.4] / Coconut [8]

SMOOTHIES

TROPICAL PUNCH €7.00
Papaya, mango, passionfruit, coconut milk

MATCHA FUEL €7.00
Matcha, avocado, oat milk

ICED & WELLNESS DRINKS

KOMBUCHA
LIGHTBREW

VIGO Acai	€5.50
VIGO Original	€5.50

LONGBREW

BIO VIGO Yerba Mate	€5.50
BIO VIGO Mango + Maracuja	€5.50

LAVENDER LEMONADE €7.00
Lavender syrup, fresh lemon juice, sparkling water

STRAWBERRY-GINGER LEMONADE €7.00
Strawberry & ginger syrup, fresh lemon juice, sparkling water

SOFT DRINKS

Coca-Cola, Diet Coca-Cola, Coca-Cola Zero, Club Orange, 7UP, 7UP Free	€4.80
San Pellegrino Lemon | Orange	€4.80
Fresh Apple Juice | Orange Juice	€5.00

COCKTAILS

MIMOSA €11.00
Prosecco, fresh orange juice

BELLINI €11.00
Prosecco, peach

APEROL SPRITZ €12.00
Aperol Liqueur, Prosecco, soda

MANGO & PASSIONFRUIT SPRITZ €12.00
Mango, passionfruit, Prosecco, soda

HUGO €12.00
Elderflower, Prosecco, mint, lime

FESTIVE SPRITZ €13.00
Pinot Grigio, ginger ale, cranberry juice

RED WINE

Glass | Bottle
175ML

DOPPIO PASSO, PRIMITIVO, ITALY €9.00 | €35.00
A dense bouquet of black fruits such as cherries and blackberries

LA VILLETTE CABERNET SAUVIGNON, FRANCE €9.50 | €36.00
Elegant notes of liquorice, roasted coffee beans and dark chocolate

VISTA FLORES MALBEC, ARGENTINA €10.50 | €42.00
Elegantly structured, showing ripe blackberry and blackcurrant fruit

WHITE WINE

BLANCO LA SECA VERDEJO, SPAIN €8.50 | €34.00
Straw yellow with green hues, bright, fresh and balanced aromas

SANTA MARGHERITA PINOT GRIGIO, ITALY €9.50 | €39.00
Clean, intense aromas of Golden Delicious apples and pears

OPAWA SAUVIGNON BLANC, NEW ZEALAND €10.00 | €40.00
The palate is refreshing and intense, displaying crisp citrus notes

ROSÉ

MARQUÉS DE CÁCERES EXCELLENCE ROSÉ, SPAIN €9.00 | €35.00
Pale rosé colour with rose petals and refined notes of peaches

BUBBLES

Glass | Bottle
125ML

SERENA SPAGO, PROSECCO €9.50 | €36.00
Brilliant hue and inviting, faintly citrus-like aromas

MOËT & CHANDON, BRUT IMPÉRIAL NV ÉPERNAY 200ML €37.00
Vibrant notes of green apple and citrus fruits on the nose, accompanied by mineral nuances, hints of white flowers, as well as aromas of brioche and fresh nuts

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