

PATISSERIE

All patisserie and bakery items are available for take away. Ask your server or collect on your way out



Éclair Valrhona v Made using 70% Valrhona chocolate 6.00

Carrot Cake with Milk

Chocolate & Orange v 7.00

Open Vanilla Éclair v

filled with vanilla pastry cream, topped with raspberry and basil 6.00

Chocolate Mousse Cake v, v+

Made with cashew nuts and coconut 6.80

Summer Opera Cake v white chocolate, pistachio and raspberry 7.50

The Mary Cake v, FL A Bewley's classic since the 1940's. Rich chocolate mousse with a delicate apricot centre set upon almond sponge 7.80

Patisserie Tasting Plate v,

Taster of Summer Opera Cake, Taster of Éclair Valrhona and Taster of Fruit Tartlet 10.00

BLUEBERRY CHEESECAKE

A delightful blueberry glazed vanilla cheesecake with a blueberry confit centre on a base of biskélia chocolate and rice krispies v, FL 7.90



BAKERY

Crafted with heart. See our team at work in our bakery downstairs

MORNING PASTRIES

Sourdough Croissant v 3.20

Pain au Chocolat v 3.50

Raisin Danish v 3.50

Vanilla Cream Brioche Bun v 3.70

Mixed Berry Danish v 4.50

HERITAGE BUNS

Original Sticky Bun v 3.70

Cherry Bun v 3.70

Almond Bun v 4.20

CLASSICS

Scone v, FL Choose from: plain, fruit, cherry, raspberry & white chocolate or flourless. Served with clotted cream and homemade berry compote. Heated on request 4.80

Bewley's Apple Pie v topped with amandine and almond crumble 5.50

Chocolate Brownie v, FL with whipped cream 6.50

Lemon Drizzle Cake v with whipped cream 6.50

Spiced Orange Cake v, FL with whipped cream 6.50

Banana & Aubergine Chocolate Brownie v, v+, FL 5.30

Cookies v Chocolate chip, white chocolate chip or milk and white chocolate chip 2.50

ICE-CREAM

Traditional coupes featuring our indulgent ice-cream, homemade in the heart of Grafton Street

Affogato v Espresso with two scoops of vanilla ice-cream 6.00

High Bowl Profiteroles v Bewley's Grafton Street homemade vanilla ice-cream served with creamy vanilla choux buns, warm chocolate sauce and toasted almonds 8.00 ✕

Eton Mess v Vanilla ice-cream, raspberry sorbet, fresh strawberries, crunchy meringues and vanilla chantilly cream 10.00 ✕

Good for sharing ✕

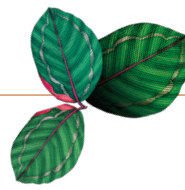
MONDAY BUNDAY

Have a heritage bun or vanilla cream bun with your coffee or tea for 2.00

Vegetarian (V), Vegetarian Option available, please ask your server (V*), Vegan (V+), Vegan Option available (V+)) Flourless (FL), Flourless Option available, please ask your server (FL*)

BREAKFAST

Weekdays until 12.30pm. Weekends & bank holidays until 3pm



FRESH & WHOLE

Granola Yoghurt Parfait v Irish natural yoghurt layered with fresh berries, berry compote, honey and organic granola 7.50

Melon & Fresh Fruit Salad v, v(+) served with mimosa cream 8.50

Organic Porridge v served with Medjool dates, banana and honey 5.80 (Available until 12.00pm)

Freshly Baked Breads v with butter, jam or honey 3.90

Sourdough Toast v with butter, jam or honey. Gluten free toast available 2.50

Fresh Orange Juice 3.00

HOT CHOICES

Bewley's Light Breakfast Slice of bacon, hand tied sausage, black and white pudding, scrambled egg and baked cherry vine tomatoes, served with our own brown soda bread 10.50

Bewley's Breakfast Two slices of bacon, two hand tied sausages, black and white pudding, scrambled egg and baked cherry vine tomatoes, served with our own brown soda bread 13.00

Smoked Salmon & Scrambled Egg FL* served with two slices of our own brown soda bread and baked cherry vine tomatoes 13.00

Poached Eggs & Avocado v, FL* Free-range poached eggs and avocado with rocket salad and Pecorino cheese on grilled sourdough and baked cherry vine tomatoes 10.50
Add smoked salmon 4.00

Eggs Benedict FL* Free-range poached eggs, baked lapsang souchong infused ham and hollandaise sauce on grilled sourdough bread 9.50

Shakshuka v, FL* Middle Eastern dish with tomatoes, peppers, garlic, chilli and cumi. Served with free-range poached eggs, natural yoghurt and a slice of sourdough toast 8.50
Add grilled halloumi or merguez lamb sausage 2.50

Toasted Ham & Gruyère Cheese

Sourdough Croissant v* Our ham is infused with lapsang souchong and baked in house 9.00

WEEKEND SPECIAL

Weekends & bank holidays until 3 pm

Eggs Royale FL* Free-range poached eggs and smoked salmon on grilled sourdough bread with homemade hollandaise sauce 10.50

CHILDREN'S MENU

Not for big people

BREAKFAST

Weekdays until 12.30 pm
Weekends & bank holidays until 2:30 pm

Sourdough Croissant v 3.20

Grilled Sausages & Baked Beans 5.50

Scrambled Egg on Toast v, FL* 5.50

Children's Porridge v served with Medjool dates, banana and honey 4.50 (Available until 12:00 pm)

Pain au Chocolat v 3.50

DESSERT

Cookie v 2.50

Vanilla Cream Brioche Bun v 3.70

Over the Rainbow Ice-cream Handmade vanilla ice-cream served with cream, berries, marshmallows and chocolate sauce v 6.50

Children's Hot Chocolate 5.50

DEAL

A breakfast or savoury bite menu item with a children's dessert and glass of milk or cordial 9.00

SAVOURY BITES

From 12.30 pm

Mini Margherita Pizza v with tomato sauce and mozzarella cheese 5.50

Sausage Roll 4.50

Quiche of the Day 5.50

Children's Soup 3.70

MILK & JUICE

Milk 1.50

Fresh Orange Juice 3.00

Apple Juice 3.00

Cordial Blackcurrant or orange 1.50



LUNCH & DINNER

SALADS

Available from 1pm

New Season Asparagus Salad v*, FL* with avocado, bacon, croûtons, baby gem, rocket and chardonnay vinaigrette dressing 14.50
Pairs well with our our Le Chapeau Noir Chardonnay, see over for more information

Chargrilled Vegetable Salad v, v+, FL* Chargrilled asparagus, red peppers, red onion, courgette, aubergine and mixed leaves with red pepper hummus and basil dressing 12.50
Add smoked chicken breast or tofu 3.50

Ardsalagh Goats Cheese Salad v, FL* with sundried tomatoes, green beans, chickpeas, Ardsallagh goat's cheese, baby gem lettuce and chardonnay vinaigrette dressing 12.50
Add smoked chicken breast or tofu 3.50

DEMI TARTINES

Available from 12 pm

Open sandwich served with a seasonal side salad. Choose one if you are peckish and three for a main meal option.
Mix or match, as you please.

Spiced Irish Chicken Tartine FL* Shredded chicken seasoned with chilli and spiced mayonnaise, served on turmeric-infused cornflour sourdough bread

Irish Smoked Salmon Tartine FL* with pickled cucumber, lime chantilly on Guinness and treacle bread

Mozzarella & Plum

Tomato Bruschetta v, FL* Plum tomatoes mixed with olive oil and basil topped with mozzarella on sourdough bread

Coronation Chickpea Tartine v, v+ Chickpeas mixed with vegan mayonnaise, soya yoghurt, mango chutney and curry spices, topped with grated carrot and red cabbage on walnut and raisin sourdough bread

DEAL

Demi Tartines: choose one €5.50, choose two €10.00, choose three €15.00

HOT CHOICES

Available from 1pm

Crayfish Linguine with tomato and basil sauce, topped with Pecorino cheese 14.50
Pairs well with our Pinot Grigio Secolo, see over for more information

Chicken Cassoulet Irish chicken breast, smoked bacon and mushrooms in a chasseur sauce with dauphinoise potatoes 14.50
Try with our Castell Fuerte, Tempranillo, see over for more information

Roast Striplion of Irish Beef Open Sandwich FL* Warm striplion with caramelised onion, rocket leaves and béarnaise sauce on toasted sourdough bread 12.50
We recommend pairing with our Le Chapeau Noir Merlot, see over for more information

Quiche Lorraine with dried cured bacon, Gruyère cheese and nutmeg. Served with lemon mayonnaise baby potato salad and seasonal side salad. Heated on request 12.50

Quiche of the Day served with lemon mayonnaise baby potato salad and seasonal side salad. Heated on request 12.50

Toasted Ham & Gruyère Cheese Sourdough Croissant v* Our ham is infused with lapsang souchong and baked in house 9.00

SOUPS

Available from 12 pm

Soup of the Day Please ask your server for today's special 8.00

Mushroom & Tarragon Soup v, v+ with brown soda bread FL* 8.00

Soup & Scone Soup of your choice served with a cheddar cheese and chive scone 11.00

Soup & Demi Tartine Soup of your choice served with one demi tartine 12.00

Vegetarian (V), Vegetarian Option available, please ask your server (V*), Vegan (V+), Vegan Option available (V+))
Flourless (FL), Flourless Option available, please ask your server (FL*)
Please note that our Flourless bread is not vegan.
Bewley's takes pride in sourcing the very best quality Irish artisan produce. All our beef is 100% Irish and grass fed.

Feedback: Kindly tell us what you think. Please fill out a customer comment card or go to the link below

www.feedback.bewleys.com



Tiping: We believe that if you liked our service you should have the option to tip your server accordingly. There is a service charge of 10% for groups of 8 or more. All tips go directly to the team including those processed through credit cards.



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Bewley's Grafton Street, Dublin

COFFEE

All of our coffee beans are Fairtrade & roasted in Dublin

ESPRESSO

Our signature Grafton Street Espresso Blend N° 78
Taste notes: Fresh pineapple, brown sugar & lime

Espresso 3.00
Double Espresso 3.70
Flat White 4.00
Latte 4.00
Mocha 4.20
Macchiato 3.20
Cortado 4.00
Cappuccino 4.00/4.50
Americano 3.70/4.20

Regular/Large



All espresso coffees available decaffeinated

Non-dairy milk alternatives:
almond, soya, oat & coconut 0.50
Flavoured syrups 1.00
Extra shot 1.00

FILTER

Pot of Signature Grafton Street Filter Blend N° 1
Specially crafted by our Master Roaster Paul O'Toole 4.20

Cup of Signature Grafton Street Filter Blend N° 1 3.70

Pot of Guest Filter
Hand-picked organic coffee beans from Ye Genet farm, Guji zone, Ethiopia. Taste notes: Darjeeling tea, Turkish delight, bubblegum sweetness with a hoppy finish 5.20

Bewley's Frothy White
A mug of double strength signature Grafton Street filter blend N° 1 coffee, one third full fat milk, warmed until sweet 4.50

Bewley's Irish Coffee
Using double strength signature Grafton Street filter blend N° 1 coffee, homemade brown sugar syrup, organic Jersey cream and Jameson whiskey 9.00

TEA

All of our teas are loose leaf with the exception of our Fairtrade Special Blend

BLACK TEA

The finest selection of blends & single estates

Fairtrade Special Blend 3.50
Irish Breakfast 3.50
Irish Afternoon 3.50
Earl Grey 3.50
Darjeeling 3.50
Assam 3.50
Lapsang Souchong 3.50
Ceylon 3.50
Caramel Snap 3.50
Decaffeinated 3.50

HERBAL TISANES

Calming & caffeine free

Peppermint 3.50
Camomile 3.50
Rooibos & Blood Orange 3.50
Lemon & Elderflower 3.50
Summer Fruits 3.50
Ginger & Lemongrass 3.50
Strawberry & Mango 3.50

GREEN TEA

Naturally high in antioxidants

Green Sencha 3.50
Oriental Beauty 3.50

SWEETENED SOPHISTICATION

Hot Chocolate
A smooth and indulgent drinking chocolate using only the finest quality Fairtrade cocoa beans (also available in white chocolate) 6.50

Chai Latte An exotic blend of spices and black tea in silky steamed milk. The perfect balance of sweet and spicy 4.20

Cookies & Cream Creamy and decadent blended ice frappé 4.90

SUMMER COOLERS

ICED TEAS

Loose leaf tea, infused in fresh filtered water to gently coax the delicate flavours and natural sweetness from the tea

Earl Grey & Fresh Strawberry 3.60
Strawberry & Mango 3.60
Green Tea & Passion Fruit 3.60

Choose still or sparkling

COLD BREW

Cold Brew with Lemon 3.80
Cold Brew with Blueberry Foam 4.60

ESPRESSO OVER ICE

Iced Vanilla Latte 4.50
Salted Caramel Freddo Double shot of espresso with salted caramel sauce topped with whipped skimmed milk 4.50

ESPRESSO MOCKTAILS

Espresso Orange Split A double shot of espresso with orange syrup topped with foamy milk 4.90
Tropical Harmony Double shot of espresso with earl grey tea concentrate and passion fruit syrup 4.90

WINES

RED WINE

by the glass 125 ml / bottle

Castell Forte Tempranillo
Navarra, Spain 7.50/28.00
Le Chapeau Noir Merlot
Languedoc, France 8.00/30.00
Los Haroldos Chacabuco Malbec
Mendoza, Argentina 8.50/32.00
Ripa delle Mandorle
Tuscany, Italy 10.00/38.00

WHITE WINE

by the glass 125 ml / bottle

Le Chapeau Noir Chardonnay
Languedoc, France 8.00/30.00
Pinot Grigio Secolo
Veneto, Italy 7.50/28.00
Domaine l'Herre Sauvignon Blanc
Gascony, France 8.50/32.00
Albariño Alba Vega
Rais Baixas, Spain 9.50/38.00

SPARKLING WINE

by the glass 125 ml / bottle

Prosecco Terra Serena
Veneto, Italy 8.50/38.00
Champagne A. Robert Brut
Champagne, France 16.00/75.00

DRINKS

SOFT DRINKS

Carafe of Filtered Water
Still or Sparkling 2.30
San Pellegrino
Lemon, Orange, Blood Orange 3.00
Coke (330ml) 3.00
Diet Coke (330ml) 3.00
Fresh Orange Juice 3.00
Apple Juice 3.00

COCKTAILS

Chocolate Espresso Martini
A double shot of our exceptional signature espresso with vodka, coffee liqueur and chocolate 10.00
Bloody Mary Classic vodka cocktail with spiced fresh tomato juice 9.00
Mimosa Prosecco topped with fresh orange juice 8.50
Gunpowder Gin & Tonic 8.20

BEERS

by the bottle

Dungarvan Stout (500ml) 6.00
Heineken (330ml) 5.50

Alcohol served after 11am Monday - Saturday and after 12 noon on Sunday. Alcohol can only be served with a meal, in adherence with our special restaurant licence terms. Our straws are completely compostable made from plant-based PLA



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Bewley's Grafton Street, Dublin

Bewley's

1840

GRAFTON STREET

Our mission is to delight the senses



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Proud to be serving Fairtrade