


2017

Fia Rathgar Menu 2017

Fia

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MENU
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Food



At Fia, we're lucky enough to be working with some extraordinary producers and suppliers, who share our passion for working with the best nature has to offer. We're constantly striving to work with as much Irish, Organic, and Ethical produce as possible. Our menu is constantly changing in response to the seasons. We complement our staple menu with weekly specials. On weekends, we favour a brunch menu throughout the day.

Below is a sample weekday menu

Breakfast (9-12)

Toast 3

Le Levain Sourdough Toast with Country Butter + Rhubarb and Vanilla Compote/ Peanut Butter

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Porridge 6.00

Organic Whole Oats, Chocolately Buckwheat Crumble, Champagne Rhubarb, Highbank Apple Syrup, Greek Yoghurt

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Granola 6.50

Chocolately Buckwheat Granola, Greek Yoghurt, Champagne Rhubarb, Seasonal Compote, Highbank Apple Syrup, Mint

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Eggs + Greens 7

Olive Oil Scrambled Eggs + Organic Mc Nally's Kale on Le Levain Sourdough Toast w/ Lemony Garlic Yoghurt + Sesame Salt

Add Gubbeen Chorizo / Mc Carthy's Black Pudding 2.50

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Mushrooms on Toast 9

Balsamic Braised Portobello Mushrooms + Oyster Mushrooms on Le Levain Sourdough Toast w/ Truffle Creme Fraiche, Fresh Herbs, + Kale Powder

Add Soft Fried Egg 1

Add Mc Carthy's Black Pudding 2.50

Lunch (12-4)

Gubbeen Toastie 7.50

Gubbeen Hot Smoked Ham, Gubbeen Cheese, Caramelised Onion Puree, Tartine Sourdough + Dressed Mc Nally's Organic Leaves

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Eggs + Greens 7

Olive Oil Scrambled Eggs + Organic Mc Nally's Kale on Le Levain Sourdough Toast w/ Lemony Garlic Yoghurt + Sesame Salt

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Mushrooms on Toast 9

Balsamic Braised Portobello Mushrooms + Oyster Mushrooms on Le Levain Sourdough Toast w/ Truffle Creme Fraiche, Fresh Herbs, + Kale Powder

Add Soft Fried Egg 1

Add Mc Carthy's Black Pudding 2.50

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