

## BRUNCH COCKTAILS

### Mimosa

Fresh Orange Juice, Prosecco <sup>(12)</sup>

### Espresso Martini

Vanilla Vodka, Kahlua Coffee Liqueur,  
Cold Brew, Sugar Syrup

### Pornstar Martini <sup>(12)</sup>

Vanilla Vodka, Passionfruit Puree,  
Fresh Lime Juice, Prosecco

### Aperol Spritz <sup>(12)</sup>

Aperol, Soda Water, Prosecco, Fresh Orange Slice

### Bloody Mary <sup>(4,6,9,12)</sup>

Kettle One Vodka, Tomato Juice, Lemon Juice,  
Worcestershire sauce Sauce, Tabasco, Celery Stick

### Margarita

Don Julio Tequila, Cointreau Orange,  
Fresh Lime Juice, Sugar Syrup

## BRUNCH MAINS

### Eggs Royale

€13.50

Poached Egg, English Muffin, Smoked  
Salmon, Hollandaise 12.50 <sup>(1A, 3,4,7,12)</sup>

### Eggs Benedict

€13.50

Poached Egg, Bacon, English Muffin,  
Hollandaise 12 <sup>(1A,3,7,12)</sup>

### Eggs Florentine

€13.50

Poached Egg, English Muffin,  
Spinach, Hollandaise <sup>(1A,3,7,12)</sup>

### Nolita Breakfast

€15.50

Poached egg, Sausage, smoked streaky, roast  
plum tomato, black & white, pudding <sup>(1A,3,10,12)</sup>

### Breakfast Burger:

€16.50

Beef Burger, Fried Egg, Bacon, Scamorza  
cheese, served with Fries <sup>(1A,3,7,10,11,12)</sup>

### Smashed Avocado Toast

€13.00

Feta cheese, tomato, onion, <sup>(1A 3 7 8A 8D 11 13)</sup>  
add poached eggs €2

## SALADS

### Classic Chicken Caesar salad

€16.95

Crisp pancetta, aged Parmesan,  
crouton, baby gem <sup>(1A,3,4,7,10,12)</sup>

### Superfood

€16.50

Mixed quinoa, beetroot, carrot, broccoli,  
pomegranate, lemon & herb dressing  
Add free-range chicken €2.50 |  
prosciutto €2.50 | feta €1.50 <sup>(7)</sup>

## PIZZA

### Breakfast pizza

€16.50

Irish sausage, smoked streaky bacon, black and white  
clonakility, Poached eggs & hollandaise <sup>(1A, 3,10,12)</sup>

### Margherita

€15.00

“Fiammante” San Marzano tomato, fior di latte, 24  
months aged parmesan, basil, extra virgin olive oil <sup>(1A,7)</sup>

### Marinara

€14.50

“Fiammante” San Marzano tomato confit  
garlic & oregano, extra virgin olive oil <sup>(1A)</sup>

### Cherry NoLita

€17.50

18 months “Galloni” parma ham, fior di latte,  
24mts aged parmesan, cherry buffalo DOP, santos  
cherry tomato, rocket, extra virgin olive oil <sup>(1A,7,12)</sup>

### Piccante

€17.00

“Fiammante” San Marzano tomato,  
fior di latte, schiacciata, house pickled  
chilli, extra virgin olive oil <sup>(1A,7,12)</sup>

### Wicklow Glazed Ham & Wild Mushroom

€16.00

“Fiammante” San Marzano tomato, wicklow glazed  
ham, fior di latte, wild mushroom & truffle <sup>(1A,7,12)</sup>

### Vegan

€16.00

Roast squash purée, roast sweet potato, caramelised red  
onion, pickled chilli, char grilled broccoli, rocket <sup>(1A)</sup>

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64 S. GREAT GEORGE'S ST, DUBLIN 2

Allergen information <sup>(1)</sup> Gluten, <sup>(1A)</sup> Wheat, <sup>(1B)</sup> Barley, <sup>(1C)</sup> Rye, <sup>(1D)</sup> Oats, <sup>(2)</sup> Crustacean, <sup>(3)</sup> Egg, <sup>(4)</sup> Fish, <sup>(5)</sup> Peanuts, <sup>(6)</sup>  
Soybeans, <sup>(7)</sup> Milk, <sup>(8)</sup> Nuts, <sup>(8A)</sup> Almonds, <sup>(8B)</sup> Hazelnuts, <sup>(8C)</sup> Cashews, <sup>(8D)</sup> Pecan Nuts, <sup>(8E)</sup> Brazil Nuts, <sup>(8F)</sup> Pistachio Nuts,  
<sup>(8G)</sup> Macadamia Nuts <sup>(9)</sup> Celery, <sup>(10)</sup> Mustard, <sup>(11)</sup> Sesame Seed, <sup>(12)</sup> Sulphur Dioxide, <sup>(13)</sup> Lupin, <sup>(14)</sup> Molluscs,

GF - Gluten Free, V - Vegan VG - Vegetarian. Nolita uses 100% Irish Beef

# NOLITA

IN PURSUIT *of* GOOD TIMES