



THE  
FUMBALLY

We only use meat suppliers who give their animals the freedom to roam, our eggs are always free range. We try to use as much organic and local produce as we can.

## SATURDAY

### FUMBALLY EGGS 6.00

Lightly scrambled eggs with olive oil, Gubbeen cheese, garlic and tomatoes on toasted brioche

### GREEN EGGS & HAM 9.50

A Fumbally take on a Dr. Seuss classic – toasted brioche with avocado, lightly scrambled fumbally eggs, herby tomatoes and Gubbeen chorizo

### AVOCADO

Breakfast 6 / Lunch 9.50

Avocado on rustic toast w/ pickled red cabbage, toasted seeds & popped amaranth

### EVERYTHING FREE GRANOLA 6.50

Our own gluten free, refined sugar free granola served with live cultured coconut yoghurt (dairy free) and fresh fruit

### BREAKFAST REUBEN 8.50

Thinly sliced salted beef, house pickles, grated Gubbeen cheese, mustard and a fried egg, on Le Levain walnut sourdough bread

### FALAFEL

Wrap 6.50 / Plate 9.00

Flatbread with falafel balls, hummus, harissa tomato sauce, tzatziki, minted tomatoes and cucumber, fresh and pickled cabbage mix, fresh herbs.

### PULLED PORCHETTA 6.50

Le Levain ciabatta with overnight braised garlic and fennel pork, caper mayo and plum compote

### SALAD PLATE 9.50

Our three daily salads served with hummus and rustic bread

### SATURDAY SPECIAL 12.00

an eggs based dish that changes every week.  
see the board for a full description

## SIDES & FERMENTS

Side Salad 3.50

Pickled Red Cabbage 3.50

Hummus & seeded crackers 4.50

Kimchi 3.50

Falafel balls 2.00

## THINGS TO ADD

Gubbeen hot smoked ham 2.00

Lacto fermented hot sauce .50c

Avocado 2.00

Pickled Red Cabbage 1.50

Eggs 2.00

Fumbally Nut Butter 1.50

*\*Please ask at the till for all of our allergy information and let the person at the till know about your allergies.*



## DRINKS MADE IN-HOUSE

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### FRESH JUICE

Smoothie 4.00

Straight up Orange Juice 3.50

### FERMENTED

Our fermented drinks use mother cultures to start the process, and flavours build from there. The gentle fizz is a natural result of the fermentation process

Lemon, Turmeric & Ginger fizz 3.50

Kombucha 3.50

Seasonal Kefir 3.50

Shot of probiotic fermented cabbage + ginger juice 1.00

## BEERS & WINES

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### WHITE WINE

'Domaine de Menard, 'cuvée Marine', France - 6 / 25  
natural - crisp, white peach, mineral

Bodegas Menade, Verdejo, Spain - 8 / 32  
Natural - Stone Fruit, Lime, Fresh

M Runkel, Grauerburgunder (Pinot Gris), Germany - 34  
Organic - Punchy, Mineral, Grapefruit

### IRISH BEER AND CIDER

Whiplash 330ml Rollover Session IPA 5.50  
A very heavily hopped yet still fry Session IPA

Brooklyn 330ml American Lager 4.50  
A dry-hopping beer with distinked caramel malt flavour

Craggies 500ml Ballyhook Flyer 6.50  
A exceptional dry Irish cider from the hills of Wicklow.

## COFFEE & TEA

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### WHERE WE GET OUR COFFEE

House Roaster - 3fe (Dublin)  
Guest Roaster - April (Copenhagen)  
We use mainly single origin coffee but also dabble with a blend from time to time

Black 2.70

White 3.00

Filter 3.50

Set 4.00

Guest Coffee +50c

Sunflower Milk +40c

Decaf +40c

Your own reusable t/a cup -20c

### TEAS

Irish Breakfast, Earl Grey, Jasmine Green, Camomile, Rooibos  
Peppermint, Home Grown Lemon Verbena

Mug 2.00

Pot 3.00

### OTHER HOT DRINKS

Chai latte 3

Hot Chocolate 3

Made with our own chai spice blend

### RED WINE

Bodegas Nobus 'Chaval', Bobal, Spain - 6 / 25  
*Organic - Raspberry, Elegant,*

Bodegas Fuentenarro, Tinta Fina, Ribero del Duero - 7.5 / 30  
*Natural - Cherry, Plum, Juicy*

Mas Lau 'Cuvee L', Carignan, France - 32  
*Natural - Aromatic, Red Berries, Silky*

Antonio Camillo 'Principo', Cilieglio, Italy - 35  
*Natural - Cherry, Plum, Juicy*

Wicklow Wolf 500ml IPA 6.50  
Dry hopped IPA with strong citrus notes

Dot Brew 500ml Rye Ale 6.50  
A light bodied ale with aromas of caramel made in Dublin 8

Dungarvan Blonde 500ml Lager 6.50  
Refreshing, Bright and Aromatics lager