

# SOPHIE'S

## GREEN MENU

### VEGETARIAN & VEGAN

#### BREADS & DIPS

Ciabatta & Dips (1A,4) **6.00 V**  
Garlic flatbread & Hummus (1A,10) **6.00**

#### ANTIPASTI ~ TO START

Sophie's Signature Soup, Oatmeal Soda Bread (1A,1F,4,9) **8.95 V**  
Heritage carrots, Beetroot, barley, rocket & Feta Cheese (1A,4,12,13) **13.95**  
Gem Salad, Spinach Mayo, Parmesan, Crouton (1A,4,10,13) **11.50**

#### IL SECONDO ~ MAIN EVENT

Tempura Carrots, Tender stem, baby Potatoes, chili Soya dip  
(1A,10) **14.95 V**

Vegetarian Burger, tomato, Leaves, relish, slaw salad & fries  
(1A,9,13) **16.95 V**

Red pepper & Spinach Rigatoni (1A,7,9,13) **16.95**

\*= Can be made Vegan **V**= Vegan

[@sophiesrooftop](#) / (021) 234 1205 / [sophies.ie](#)

**ALLERGEN:** 1-Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2-Peanuts, 3-Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedonia, H-Walnut), 4-Milk, 5-Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6-Mollusc, 7-Eggs, 8-Fish, 9-Celery, 10-Soya, 11-Sesame Seeds, 12-Mustard, 13-Sulphur Dioxide & Sulphites, 14-Lupin.

**A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE**

All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes.

**SOPHIE'S**