

SOPHIE'S

A contemporary New York Italian Style kitchen

BRUNCH MENU

72hr Sourdough focaccia, rosemary & extra virgin olive oil to share for the table ^(1a,4,7) 7

Chia bowl, Dates, Cocoa, Brazil Nuts, Seasonal Fruits
^(3E,10)
15

HEALTHY OPTIONS

Kale caesar salad, Lemon, Green Chili, Cantabrian Anchovies
^(1A, 4, 7, 8, 12,13)
14
Add Chicken +8
Add Atlantic Grilled Prawns ⁽⁸⁾ +10

Buffalo Burrata, Green Goddess, Fresh Peas
⁽⁴⁾
14
Add Parma Ham +6

Eggs Benedict, Ham, Poached Eggs, Crispy Potatoes, Tomato and Basil
^(1A, 4, 7, 13)
16

MAIN EVENT

Pancakes, Banana Whipped Cream, Maple Syrup
^{GF (3A, 4, 7,13)}
17

Cacio e Pepe with Braised Beef Cheek and Pangrattato
^(1A, 4, 7, 9, 13)
26

Irish breakfast, Sausage, Bacon, White & Black Pudding, Crispy Potato, Tomato, Mushroom, Baked Beans, Sourdough Toast, Eggs of your Choice
^(1A,1E,1F, 4, 7,12,13)
21

French Toast, Strawberries, Maple Syrup
^(1A, 4, 7)
17

Chicken Parmigiana, Crispy Chicken, Tomato, Fior di Latte, Basil
^(1A, 4, 7, 9, 13)
28

Steak and Eggs 5oz Sirloin Steak, Eggs, Crispy Potato and Cherry Tomato, Eggs of your Choice
^(4, 7,13)
26

Wild Mushroom Risotto, Crispy Garlic & Parsley
^(4, 9, 13)
28

Italian Sausage Burger, Lettuce, Tomato, Fior di Latte, Nduja Mayo, Chips and Salad
^(1A, 4,13)
21

Spaghetti Puttanesca, Nocellara Olives, Capers, Basil
^(1A, 4, 9, 13)
22

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, Pecans, E-Brazil, F-Pistachio, G-Macedemia, 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.

PIZZA

Margherita

Tomato Base, Fresh Basil,
Mozzarella, Extra Virgin
Oil
(1A,4,10)

17

Diavola

Tomato base, Mozzarella Fior
di Latte, Ventricina Salame,
Nduja
(1A,4,10)

21

Mortadella

Pistachio Pesto Base, Creamy
Straciatella Cheese, Pistachio
Mortadella, Arugula, Mozzarella,
Grana Padano
(1A, 3F, 4, 10)

21

Truffle

Truffle & Mushroom Pesto
Base, Grilled Fontina Cheese,
Crisp Frisee
(1A,4,10)

21

Pepperoni

Tomato Base, Fresh Basil,
Serrano Jalapenos, Red Onion,
Mozzarella
(1A,4,10,13)

19

CONTORNI ~ FOR THE TABLE

Grilled broccoli,
Ranch Sauce &
Almond Crumb
(3A, 4, 7, 13)

7

Grilled tomato

4

White & black pudding
(1A,1E,1F,7,10)

5

Sausage

(1A,12,13)

5

Bacon

5

Crispy potato

4

Fries

5

Truffle & Parmesan Fries
(4)

7

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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.
All our Beef is Irish sourced. All our Beef is 100% Irish Origin.

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