



brews & booches

Java republic loose leaf organic teas

Irish breakfast €2.50 | earl grey | Darjeeling
| peppermint | camomile | Japanese genmaicha miyazaki
| African rooibos caffeine-free | Pure Fruit €3.00

copia green organic single blend subriana coffee

espresso €2.50 | flat white €3.00 | latte €3.00
cappuccino €3.00 | americano €2.70

decaffeinated lupine coffee  13 €2.70

prana chai

masala spiced fresh chai brewed to order with
fresh organic moo juice with honey 7 | bonsoy soya
milk 8
€3.50 

vegan agave chai  €3.95

peppermint masala chai  €3.95

golden girl turmeric latte

masala spiced Prana chai with fresh turmeric root
brewed to order with fresh organic moo juice
7 | bonsoy soya milk 8
€3.95 

organic matcha tea

€3.50 

organic matcha tea latte

with fresh organic moo juice 7 | bonsoy soya milk 8
€4.00 

Magic Mayan hot chocolate

€4.00 

triple filtered echo water

still/sparkling 1 litre with free refills €2.00

Ko Kombucha

three flavours; original/ blueberry/ strawberry
€3.80   

to finish

blueberry, lemon & lavender cheezecake 8

€5.50

ultimate raw chocolate

orange brownie      8

€5.00

honeyed walnut, lemon & almond polenta cake 3. 8.

€5.50

wild orange, poppy seed & almond cake 3. 8.

€5.50

spiced banana, chocolate & coconut loaf with vanilla cashew cream

€4.50   8

raspberry & dark mint chocolate loaf

€4.50   8

energy balls (x2)

€3.50      8

 vegan  gluten-free  dairy-free  raw  contains nuts

ALLERGENS KEY: 1. Gluten | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soybeans | 7. Milk | 8. Nuts | 9. Celery | 10. Mustard |
11. Sesame Seeds | 12. Sulphur Dioxide and Sulphites | 13. Lupin | 14. Molluscs

When preparing your food, every effort is made to avoid cross-contamination. However, all dishes are prepared in an environment that handles gluten.