



Bohemian Girl

BALFES

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BRUNCH

Grilled halloumi on sourdough toast, asparagus, chimichurri V €16
(1 wheat, 12)

Eggs Benedict, baby spinach, honey roast ham, herb salad,
hollandaise, sourdough €19 (1 wheat, 3, 7, 12)

Prosciutto eggs Benedict & parmesan, hollandaise €19
(1 wheat, 3, 7, 12)

Buttermilk pancakes with banana, raspberry,
vanilla ice cream & honeycomb butter V €17 (1 wheat, 3, 7)

or

Blueberries filled pancakes with bacon & maple syrup €17 (1 wheat, 3, 7)

Mushroom & Spinach Focaccia, poached egg, roasted paprika sauce,
almond & feta cheese V €17 (1 wheat, 3, 7, 8 almond, 12)

BALFES FAVOURITES

Balfes smashed avocado, poached eggs, rocket, roasted
vine tomatoes, pomegranate, mix seeds & sourdough V €20
(1 wheat, 3, 11, 12)

BodyByrne* Breakfast €22 (1 wheat, 3, 6, 7)

Poached or scrambled eggs, avocado, sweet potato,
cured turkey rasher, white turkey pudding, black pudding,
tomato & toasted sourdough

Eggs Royale, red onion, crispy capers, salad,
smoked salmon, Guinness bread & hollandaise €19
(1 wheat, 3, 4, 6, 7, 12)

Balfes vegan breakfast VE €19 (1 wheat, 6, 10, 11)
Warm hummus, sautéed mushroom, spinach, sweet potato,
avocado, vegan sausage & roasted cherry tomato

STARTERS & SALADS

Available from 12pm

Pan-fried gambas & crusty baguette,
garlic butter, smoked romesco €20 (1 wheat, 2, 7, 8 almonds, 12)

Buffalo milk burrata, Heritage tomatoes, basil & pine nut
pesto, toasted baguette V €18 (1 wheat, 6, 7, 8 almond, pine nut, 12)

Soup du Jour & warm crusty baguette,
salted Irish butter V €11 (1 wheat, 7)

Balfes classic Caesar salad, rosemary focaccia,
aged parmesan & anchovy dressing €17 (1 wheat, 3, 4, 7, 10)

Superfood salad, quinoa, golden beetroot,
pomegranate & feta V/GF €18 (7, 10, 11, 12)

Add to your choice of salad:

grilled chicken €7 / gambas €10 (2, 7, 12) / avocado €4

MAINS

Available from 12pm

Dexter beef burger, brioche bun, fried egg, bacon,
beef tomato, lettuce, red onion & fries €26 (1 wheat, 3, 6, 7, 10, 12)

Balfes vegan burger, pickle, tomato, pesto, spinach,
vegan mayonnaise & fries VE €23 (1 wheat, 6, 8 cashew, 10, 12)

Beer-battered haddock & chips,
mushy peas & tartare sauce €27 (1 wheat, 3, 4, 6, 10, 12)

Roaring Water Bay organic moules frites marinière,
white wine, shallots & butter €26 (1 wheat, 7, 12, 14)

Crispy chicken burger, coleslaw, beef tomato, gem salad,
red onion, harissa mayo & sweet potato fries €26 (1 wheat, 7, 12, 14)

6oz striploin, wild mushroom, poached egg,
hollandaise sauce & fries €36 (1 wheat, 3, 6, 7, 12)

SIDES

French fries €6 (1 wheat, 6) V
Sweet potato fries €7 (1 wheat, 6) V
Hash brown €7 (1 wheat, 6) VE

Parmesan fries €7 (1 wheat, 6, 7)
Heritage tomato salad, red onion & rocket salad VE/GF €7 (12)
Tenderstem broccoli & flaked almonds VE/GF €8 (8 almond)

DESSERTS

Amarena cherry pavlova, black cherry ice cream & Chantilly cream V/GF €12 (3, 7, 12)

Affogato hazelnuts, Italian meringue & vanilla ice cream €13 (3, 7, 8 hazelnuts)

Balfes vegan chocolate brownie & candied pecan VE/GF €14 (7, 8 pecan)

Café gourmand: Three miniature desserts & your selection of tea or coffee V €14 (8, cashew, almond, 3, 7)

SCÚP Gelato - Black cherry, rum & raisin, Bourbon vanilla V/GF €3.5 per scoop (3, 7)

SCÚP Sorbet - Blueberries, lemon, Wexford strawberry VE/GF €3.5 per scoop

BodyByrne* Balfes' creative, health-conscious dishes are carefully put together by Siobhán & Paul Byrne of BodyByrne Fitness
with over 30 years experience of keeping the country fit & healthy.

V - Vegetarian | VE - Vegan | GF - Gluten free | We strive to source all of our fish and seafood from sustainable sources.
All our Meat and Poultry is 100% Irish and is traceable from farm to fork. Our teas and coffees are sustainably certified.

List of allergen: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Dairy & Milk - 8 Nuts - 9 Celery - 10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs