

# *The Secret Garden*

## *Brunch Menu*

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### ALLERGEN GUIDELINES

*V - Vegetarian VE - Vegan*

*We welcome guests with special dietary requirements. Please alert a member of our staff if you have any allergies or intolerances and we will work to accommodate your needs.*

*The following denotes which of the allergens apply to each of the dishes*

*1. Gluten 2. Eggs 3. Fish 4. Peanuts 5. Soybeans 6. Milk 7. Nuts 8. Mustard 9. Sesame 10. Lupin 11. Celery 12. Sulphur Dioxide  
13. Crustaceans 14. Molluscs*

*Nuts may consist of walnuts, hazelnuts, almonds, pistachio, pine nuts, chestnuts*

*Cereals containing gluten may consist of wheat, durum, emmer, semolina, spelt, farina, farro, graham, Khorasan wheat, einkorn wheat, rye, barley, triticale, wheat starch.*

*Rapeseed oil is used in the cooking of all grilled meats/vegetables/deep fried product*

*All our beef is 100% Irish*

*We consciously purchase items from sustainable sources. We support local growers and producers where possible. Our suppliers are FX Buckley, Keelings, Pallas foods, La Rousse, Kish Fish, Italicatessan, O' Mahony Meats*

*Please be aware that due to shared cooking and preparation areas, we cannot guarantee that any menu item is allergen free.*

*Some dishes may contain small bone and shell fragments.*

We operate a cashless restaurant,  
we accept all major debit and credit cards

## Brunch Staples

### Yoghurt & Granola bowl – 8

Wild berries granola & compote, 10% low fat yoghurt, maple syrup  
(V) 1 wheat, barley, 6, 12

### Protein pancakes – 13

Maple syrup, chocolate drops, strawberries, peanut butter, Chantilly cream  
(V) 1 oat, 2, 5, 6

### Shakshuka baked eggs – 13

Squash, onion, coriander, feta cheese, heirloom tomato, chilli, sourdough bread  
(V) 1 wheat, rye, barley, durum, 2, 12

### Breakfast salad – 15.50

Streaky bacon, pudding, sautéed potatoes, mesclun greens, poached egg, sundried tomatoes, pine nuts, wholegrain mustard dressing  
1 wheat, 2, 5, 8

### Vegan Wrap – 12.50

Vegan feta cheese, black rice, beans, scallions, squash, coriander, spiced tomato & carrot ketchup  
(V) (VE) 1 wheat, 11, 12

### Tomato, basil & parmesan scrambled eggs – 12.50

Lemon, grilled sourdough & sour cream

Add streaky bacon +3

Add smoked salmon + 4.50

Add black & white pudding +3

(V) 1 wheat, rye, barley, durum, 2, 6

## Indulgent Treats

### Chicken Croissant – 16

Southern fried chicken, pickled red cabbage, lettuce, roasted garlic mayo, house cut chips  
1 wheat, 2, 4, 6, 7, 8, 11, 12

### Lobster roll – 22.50

Buttered poached lobster, celery, lettuce, remoulade, grilled brioche, house cut chips & hollandaise  
1 wheat, 2, 3, 6, 7, 8, 11, 13, 14

### Breakfast burrito – 15

Scrambled eggs, streaky bacon, potatoes, cheddar, edamame, scallions, coriander, jalapeno and tomato salsa, Sriracha sauce  
1 wheat, 2, 6, 11, 12

### Nduja Turkish Eggs – 14

Herbs and garlic yoghurt & whipped feta, edamame, poached eggs, pickled cabbage, Nduja and chorizo sausage, sourdough toast  
1 wheat, 2, 6, 12

### Beef burger – 18

Gem lettuce, tomato, jalapeño relish, bacon, red cheddar, crispy onion, basil mayo, brioche bap, house cut chips  
1 wheat, 6, 8

# THE ALEX

REST • RELAX • ROOM

The  
Secret  
Garden

## Brunch Menu

## SIDES

Loaded parmesan fries, truffle mayo €4.50

(V) 1, 2, 6, 8, 12

House cut chips €4.50

(V) 1, 8, 12

Sweet potato fries, piri-piri mayo €4.50

(V) 1, 2, 6, 8, 12

## PASTRIES

Croissant €3.25 1 wheat, 2, 6, 7

Almond croissant €3.25 1 wheat 2, 4, 6, 7

Cinnamon swirl €3.50 1 wheat, 2, 6, 7

Pain au chocolat €3.50 1 wheat, 2, 6, 7, 9

## DESSERTS

Dark chocolate & coconut tart €7.50

Orange sorbet, raspberry coulis, toasted pistachio

(V) 4, 5, 7, Almonds, Peanuts

Cookie skillet to share €10

Vanilla ice-cream, lashings of butterscotch sauce

(V) 1 wheat, 2, 5, 6

Paganini baileys cheesecake €7.50

Clotted cream, lemon & mango purée

(V) 1 wheat, 2, 5, 6

Sticky toffee pudding €7.50

Vanilla ice cream, caramel

(V) 1 wheat, 2, 6, 7

## COCKTAILS €11

### MIMOSA

Prosecco, orange Juice

### GRAPEFRUIT MIMOSA

Prosecco, grapefruit juice

### ESPRESSO MARTINI

Vodka, coffee liqueur, espresso

### BLOODY MARY

Vodka homemade bloody mary mix

### APEROL SPRITZ

Aperol, soda water, prosecco

### SECRET SPRITZ

Ketel one peach & orange blossom vodka, peach bitters, Laurent Perrier Champagne

### V,G&T

Seedlip non-alcoholic gin, blueberry syrup, lime juice, elderflower tonic

## SIGNATURE COCKTAILS €11

### NIGHT OF PASSION

White rum, apricot brandy, passion fruit liqueur, passion fruit syrup, coconut syrup, pineapple juice

### Café ATIENZA 6

Teelings Irish whiskey, Cloud Pickers cold brew, brown sugar syrup, chocolate bitters, vanilla cream

### PIANO PIANO 7 Almonds, 6

Coffee liqueur, amaretto, frangelico, butterscotch, coconut rum, vanilla cream, chocolate syrup, lady fingers

Please share your experience with us @thealex dublin #thealexsecretgarden 