

T H E C A K E C A F É M E N U

Alcohol

BEERS

O'Hara's Red Ale 500ml 6.00 red ale
O'Hara's Curim 500ml 6.00 a light Irish wheat beer
O'Hara's IPA 500ml 6.00

WINES

We source wine from small Old World vineyards. Ask your waiter for the monthly specials

WHITE - Rueda Vina Sanzo 2011 Valsanzo g 5.70 / b24.50
A beautiful Spanish white: crispy and lively on the palate, with tropical fruit aromas. A good alternative to the ubiquitous Sauvignon.

RED - Marche Rosso Il Casolare San Lorenzo g5.70 / b24.30
A Sangiovese/Montepulciano blend bursting with fresh fruit rounded by a hint of spices. Addictive...

SPARKLING - Glera Frizzante Ca' del Roro Prosecco g7.00 / b24.75 Soft and fruity with a crisp red apple palate and a very long finish, and a mousse more similar to a fully sparkling wine. A fantastic prosecco.

COCKTAILS

all 6.95

Mimosa – a breakfast classic – a glass of sparkling prosecco topped with freshly squeezed orange juice

Aperol Spritz -

Bellini – a coupe glass of prosecco served with with seasonal fruit compote

Kir Royal – with blackcurrant

Lemon Drop – Prosecco with zesty Lemonchello Liqueur

Elderflower Fizz – organic elderflower and prosecco the perfect pre lunch combination

Cardamom Bucks – Fizz bubbles with fresh orange juice and a hint of ground cardamom

Cointreau Hot Chocolate – rich and smooth Valrhona hot chocolate served with a shot of intensely orangey Cointreau

Liquor

Cold Drinks & Coffee

COLD DRINKS

Homemade Lemonade 2.90
Lavender Lemonade with a hint of mint 2.90
Lemonade Special - See Board 3.50
House Made Kombucha (seasonal flavours) - 3.90

Blackcurrant / Elderflower cordial 2.80

Made with black currants grown in Wicklow by the Jeffares family; full of vitamin C and with no added sugar

Spicy Ginger Beer 2.95

Freshly Squeezed Orange Juice 3.50

Iced Latte 2.95

Iced Americano 2.50

Iced Tea 2.80

Elderflower Espresso Tonic 3.50

Hand Pressed Trass Apple Juice 2.95

Organic Cola 2.80

Sparkling Fior Uisce Mineral Water

300ml 2.50 750ml 3.95

HOT COFFEE

We use Ariosa Coffee roasted here in Ireland, all of our coffee drinks are made with a double shot If you prefer we can make any of your drinks with either Almond, Soy or Oat milk

Black 2.50

Flat White 2.60

Cappuccino 3

Café Latte 3

Espresso 2.50

Decaffeinated +.50

Macchiato 2.20

Chai Tea Latte 2.80

Extra Rich Valrona Hot Chocolate 3.10 (A dessert in a cup)

Mocha 3.00

Bicerin 3.10 Amazing, decadent chocolate and coffee - Melted chocolate, a double espresso and a dollop of whipped cream

Teas

DRIED

Barry's Gold Blend 2.40

Earl Grey 2.90

This special Earl Grey has a fresh bergamot aroma; it is a careful blend of teas from China and India with a full-bodied and intense flavour.

Oolong 2.90

Oolong means black dragon and is semi oxidised between black and green tea. This version is flavoured with orange blossom. Deliciously refreshing and elegant with light floral tones.

Wild Irish Foods create teas using native Irish plants and flowers. Choose from the following 2.90

Nettle with Elderberries Dandelion and Hawthorn - Buzz

Helps to regenerate body and mind

Cleavers and Horsetail Nettle, Milk Thistle Heather and Marigold

Detox,

Chamomile Vervain, Oat Straw and Lemon Balm

Chillax - This infusion is the ultimate calming and relaxing blend

Meadowsweet with Lemon Balm, Peppermint, Fennel and Chamomile

Aids digestion

FRESH

Fresh mint and Sencha green tea 2.90

Mint leaves from McNally's organic farm mixed with green tea which is named for the way its leaves are rolled into shiny green pearls. One of the best-known teas from the province of Zhejiang. The fresh, earthy taste mixes very well with the freshness of the mint.

Honey, Lemon & Ginger 2.70

Moni's Spice Tea 2.30

Tumeric, Honey & Black Pepper

Thyme and lemon 2.70

Fresh sprigs of Irish Thyme with a squeeze of lemon juice with or without a spoon of Honey.