

weekdaybrunch

MONDAY - FRIDAY from 11am

CROSTINI GRANDE

All served on char-grilled Italian bread

AVOCADO (v) 12.50

w/ buffalo mozzarella, char-grilled vine tomatoes, basil pesto & 2 poached eggs.

CHAR-GRILLED BUTTERFLY CHICKEN BREAST 17.95

w/ melted goats cheese, roast red peppers, grilled asparagus, rocket, red pepper mayo & duck fat home fries.

SARDINE BRASATO - SLOW COOKED SARDINES 13.95

w/ sautéed spinach, tomato, green olives & rosemary. 2 poached eggs.

IRISH BLACK ANGUS

8OZ STRIPLOIN 21.95

w/ sticky balsamic roast red onions, duck fat home fries & black pepper butter.

SALADS

BUFFALO MOZZARELLA & BALSAMIC GLAZED BEETROOT SALAD 15.95

w/ maple & chilli roast butternut squash, walnut & endive

CHICKEN CAESAR SALAD 15.95

w/ baby gem, croutons & parmesan.

COBB SALAD 16.95

w/ chicken breast, egg, avocado, blue cheese, ranch dressing, bacon & iceberg.

2 POACHED EGGS ON TOASTED BAGEL

w/ rocket, vine tomato & hollandaise

FLORENTINE (v) 10.95

w/ spinach.

BENEDICT 12.50

w/ thin sliced traditional baked ham.

POPEYE 13.95

w/ oak smoked salmon & sautéed spinach.

SIDES 3.95

Boston baked beans / Duck fat home fries / Streaky smoked bacon / Roast red peppers / Avocado / Char-grilled asparagus/

CHEESE PLATE

12.95

Served w/ white onion & sultana agrodolce, crackers

- 'Young buck' blue cheese / Brewers gold / '15 fields' cheddar

HOUSE BRUNCH FAVOURTIES

CALAMARI 14.95

deep-fried squid rings w/ chilli & lime seasoning, basil & garlic mayo, home fries. Rocket & parmesan salad, wedge of lemon.

SAN LORENZO'S JERK CHICKEN TACOS 14.95

w/ avocado salsa, fried chorizo, red pepper mayo, iceberg lettuce, coriander, chilli & lime.

PASTA ZUCCA (v) 16.95

w/ caserecci pasta. Maple & chilli roast squash, sprouting broccoli, toasted cashew nuts & whipped gorgonzola dolce & rocket.

BREAKFAST OF CHAMPIONS 14.95

w/ jumbo traditional butchers sausage, Kelly's black pudding, streaky smoked bacon, flat-cap mushrooms, vine tomato, boston baked beans, duck fat home fries & 2 fried eggs.

SUPER NACHOS 14.95

BBQ chilli beef, avocado & tomato salsa, melted cheddar cheese, jalapenos & sour cream.

CRAB CAKES 15.50

w/ char-grilled asparagus, 2 poached eggs, duck fat roasties. Hollandaise, rocket & vine tomato.

SCALLOPS AL FORNO 21.95

grilled scallops in the half shell w/ crab, red pepper, mash & hollandaise.

PORK BELLY HASH 14.95

slow roast gremolata pulled pork belly hash potatoes w/ spring onions, boston baked beans & 2 fried eggs.

COCO POPS FRENCH TOAST (v) 13.95

w/ salt caramelized bananas, peanut butter, mascarpone whipped cream, belgian chocolate sauce.

SET LUNCH 2 courses 21.95 / 3 courses 26.95

STARTERS

Creamy flat cap mushroom soup

w/ shaved parmesan & white truffle oil, char-grilled crostini

Buffalo mozzarella

w/ balsamic glazed beetroot, maple & chilli roast butternut squash, walnut pesto & endive

Pan-fried gambas

w/ white wine, chilli & garlic

Duck liver & marsala parfait

w/ Italian white onion agro-dolce, char-grilled crostini

Sardine brasato bruschetta

slow cooked sardines w/ tomato, green olives & rosemary

MAINS

Grilled corn-fed chicken saltimbocca

prosciutto & rosemary. Chantaney carrots, new potatoes, buttered sprout tops, silverskins & marsala

Pasta zucca

w/ caserecci pasta. Maple & chilli roast squash, sprouting broccoli, toasted cashew nuts & whipped gorgonzola dolce & rocket

Grilled Hake al forno

w/ red pepper & crab peperonata, potato gnocchi, parmesan & hollandaise

Ragu di cervo

Venison bolognese slow cooked w/ chianti & tomato w/ rigatoni pasta & parmesan

10oz Irish black angus striploin steak

w/ sage & mustard mash, tenderstem sprouting broccoli, pepe nero sauce (supplement 6 euro)

DESSERTS

Tiramisu

New York Nutella baked cheesecake

w/ chocolate brownie ice-cream, salted caramel sauce (supplement 2.95 euro)

Gelato selection of home-made ice-cream

(Please ask your server)

Dark chocolate pot

w/ crushed amaretti biscuits, mascarpone whipped cream

DESSERTS

APRICOT GLAZED

PANETTONE BREAD

& BUTTER PUDDING 9.95

w/ cherry ripple ice-cream & custard.

NEW YORK NUTELLA

BAKED CHEESECAKE 10.95

w/ chocolate brownie ice-cream & salt caramel sauce.

GELATO SELECTION OF

HOME MADE ICE-CREAM 6.95

(Please ask your server)

DARK CHOCOLATE POT 7.95

crushed amaretti biscuits, mascarpone whipped cream

TIRAMISU 7.95

PECAN PIE 8.95

w/ vanilla ice-cream & maple syrup.

We are also open for:

DINNER

MON - SAT/5pm & SUN/ 5.30pm

BRUNCH

SAT & SUN from 10am

We are very sorry we cannot guarantee your meal will be nut free or your specific allergen free. All our food may contain nuts or allergens or traces of nuts or allergens. Allergy information is available on request as per EU directive however the information provided is a guide only & in no way can be guaranteed authoritative. The management very regretfully reserve the right not to serve a severe allergy or medical emergency customer.

* (v) dishes may contain rennet. / All of our beef is 100% Irish.

FOR BOOKINGS ONLINE www.sanlorenzos.ie / EMAIL reservations@sanlorenzos.ie / CALL 014789383 / TWITTER @sanlorenzos / INSTAGRAM @sanlorenzos