

FRUITION

FOOD AND DRINKS MENU

COFFEE CLASSICS

PROUDLY SERVING SOMA COFFEE, AN IRISH ROASTER FROM COUNTY CORK KNOWN FOR QUALITY AND SUSTAINABILITY. ENJOY OUR HOUSE BRAZILIAN BEAN WITH SMOOTH CHOCOLATE AND CARAMEL NOTES, OR ASK ABOUT THIS MONTH'S ROTATING SPECIALTY.

Espresso	€3.5	Flat White	€3.8
Long Black	€3.7	Latte	€4.1
Cortado	€3.8	Cappuccino	€4.1
Macchiato	€3.8	Mocha	€4.4
Piccolo	€3.8		

TIMELESS TEAS

OUR TEAS ARE CURATED BY WALL AND KEOGH, DUBLIN'S RENOWNED TEA SPECIALISTS, KNOWN FOR THEIR ORGANIC BLENDS SOURCED FROM THE WORLD'S FINEST. SERVED BY THE POT.

Irish Breakfast Blend	€3.5	Lemon & Ginger	€3.6
Earl Grey	€3.6	Rooibos Red	€3.6
Moroccan Dust	€3.6	Put the Cat Out	€3.6
Peppermint	€3.6	Apple & Mistletoe	€3.6

OTHER DRINKS

Hot Chocolate	€4.3	Kombucha	€4
Matcha	€4.8	San Pellegrino	€2.95
Chai	€4.5	Still/ Sparkling water	€2
Fresh Orange Juice	€3.95		

JUICES

Green Glow SPINACH, KALE, CUCUMBER, GREEN APPLE, LEMON AND GINGER	€5.95	Sunshine PINEAPPLE, MANGO, COCONUT WATER AND LIME	€5.95
Citrus Kick GRAPEFRUIT, ORANGE, LEMON	€5.95	Pick Me Up APPLE, STRAWBERRIES, BANANA	€5.95
Dragons Blood BEETROOT, APPLE, CARROT, LEMON AND GINGER	€5.95	Iron Man APPLE, STRAWBERRIES, KIWI	€5.95
Berry Burst STRAWBERRY, BLUEBERRY, RASPBERRY AND APPLE	€5.95		

BUBBLES & SPRITZES

Mimosa

CHAMPAGNE AND FRESH ORANGE JUICE

€9.95

Aperol Spritz

APEROL, PROSECCO, TOPPED UP WITH SODA WATER AND GARNISHED WITH A FRESH ORANGE SLICE

€9.95

Hugo Spritz

ST. GERMAIN, PROSECCO, TOPPED UP WITH SPARKLING WATER GARNISHED WITH ELDERFLOWER AND MINT

€9.95

BRUNCH

Maple and Walnut Granola (V, GF)

A MIX OF TOASTED WALNUTS, FLAKED ALMONDS, COCONUT CHIPS AND SUNFLOWER SEEDS WITH VANILLA, MAPLE, ORANGE AND CINNAMON. SERVED WITH A SEASONAL COMPOTE (APPLE, RHUBARB, ETC) AND NATURAL YOGHURT

€9.25

Acai Bowl (V)

FROZEN STRAWBERRY & BANANA ACAI TOPPED WITH HOMEMADE GRANOLA, VARIETY OF BERRIES, BANANA, CHIA SEEDS, PEANUT BUTTER

€12.95

Homemade Soup of the Day (VG)

BUTTERNUT SQUASH, CHILI OIL, CRÈME FRAICHE, GARNISHED WITH MICRO-HERBS. SERVED WITH SOURDOUGH

€7.25

Buttermilk Pancakes (VG)

FLUFFY PANCAKES, MAPLE SYRUP, TOPPED WITH AVONMORE CREAM, KEELING'S BERRIES, CARAMELISED WALNUTS

€12.95

ADD CRISPY BACON FOR €2.95

BRUNCH

Avocado Toast (VG)

SMASHED AVOCADO ON TOASTED NATURALLY FERMENTED SOURDOUGH LE LEVAIN 24H BREAD, POACHED EGGS, CHERRY TOMATO SALSA, CHILI FLAKES, ACHILL ISLAND SEA SALT, SIRACHA

€14.95

Brioche Breakfast Stack

BRIOCHE BUN, BABY SPINACH, FRIED EGG, SMOKED SALMON AND HOLLANDAISE SAUCE

€15.95

Cherry Tomato, Chive and Basil Frittata (VG)

SERVED WITH A SIDE SALAD

€13.95

Chili Potato Tart (VG)

WITH SUNDRIED TOMATOES, ROASTED GARLIC AND CHILLIES. SERVED WITH A SIDE SALAD

€13.95

Savoury Toast with Creamy Garlic Mushrooms (V)

ON SOURDOUGH BREAD SERVED WITH ROCKET

€11.25

Rainbow Salad (V, GF)

EDAMAME, CORN, RAINBOW CHARD, SPRING ONION, AVOCADO TOSSED WITH QUINOA AND A MAPLE AND CIDER DRESSING. SERVED WITH HOUMOUS AND CHOICE OF BREAD

€14.25

OUR SUPPLIERS

At Fruition, we take pride in working with trusted suppliers who share our commitment to quality, sustainability, and ethical practices.

We prioritise sourcing locally whenever possible, supporting Irish producers and reducing our environmental impact. We also strive to use Fairtrade products and sustainably grown ingredients, ensuring our offerings are both socially responsible and environmentally conscious.

From farm to cup or plate, our mission is to deliver exceptional quality while supporting a more sustainable future. A list of suppliers we work with can be seen below.

BREAD & PASTRIES
TARTINE ORGANIC BAKERY

COFFEE
SOMA COFFEE, COMPANY, CORK

TEAS
WALL & KEOGH, PORTOBELLO, DUBLIN

EGGS
NORTH WICKLOW EGGS, CO. WICKLOW

VEGETABLES
MCNALLY'S FAMILY FARM