

# FRUITION

FOOD AND DRINKS MENU

# COFFEE CLASSICS

WE'RE PROUD TO SERVE COFFEE ROASTED BY SOMA COFFEE COMPANY, AN IRISH SPECIALTY COFFEE ROASTER BASED IN COUNTY CORK. SOMA IS KNOWN FOR THEIR DEDICATION TO QUALITY, SUSTAINABILITY, AND PRECISION, SOURCING ETHICALLY TRADED BEANS FROM THE WORLD'S BEST COFFEE-GROWING REGIONS. OUR HOUSE BRAZILIAN BEAN EMITS SMOOTH NOTES OF CHOCOLATE AND CARAMEL, PERFECT FOR ANY COFFEE LOVER. WE ALSO OFFER A ROTATING SPECIALTY BEAN—JUST ASK YOUR SERVER FOR DETAILS ON THIS MONTH'S SELECTION.

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 TEA SELECTION IS THOUGHTFULLY CURATED AND SUPPLIED BY WALL AND KEOGH, ONE OF IRELAND'S MOST RENOWNED TEA SPECIALISTS. BASED IN DUBLIN, WALL AND KEOGH IS CELEBRATED FOR THEIR COMMITMENT TO SOURCING THE FINEST ORGANIC TEAS AND HERBAL BLENDS FROM AROUND THE WORLD. SERVED BY THE POT.

Irish Breakfast Blend	€3.6	Lemon & Ginger	€3.8
Earl Grey	€3.8	Rooibos Red	€3.8
Moroccan Dust	€3.8	Put the Cat Out	€3.8
Peppermint	€3.8	Apple & Mistletoe	€3.8

Alternative Milk - €0.5 | Extra Shot - €0.8 | Syrup - €0.5 | Iced - €0.5

ALLERGENS : 1 - GLUTEN, 2 - CRUSTACEANS, 3 - EGGS, 4 - FISH, 5 - PEANUTS, 6 - SOYBEANS, 7 - MILK, 8 - NUTS, 9 - CELERY, 10 - MUSTARD, 11 - SESAME SEEDS, 12 - SULPHUR DIOXIDE, 13 - LUPIN, 14 - MOLLUSCS  
V - VEGETARIAN, V+ - VEGAN, GF - GLUTEN FREE

# OTHER DRINKS

Hot Chocolate	€4.3	Kombucha	€4.25
Matcha	€4.8	San Pellegrino	€2.95
Chai	€4.5	Still/ Sparkling water	€2.10
Fresh Orange Juice	€3.95		

Alternative Milk - €0.5 | Extra Shot - €0.8 | Syrup - €0.5 | Iced - €0.5

# FROM THE OVEN

OUR PASTRIES ARE BAKED FRESH EVERY MORNING. ASK YOUR SERVER OR STOP BY THE COUNTER TO SEE WHAT'S IN STORE.

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# JUICES

MADE FRESH

## 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

## Berry Blush

APPLE, STRAWBERRIES, BANANA

€5.95

## Ruby Roots

BEETROOT, APPLE, CARROT, LEMON  
AND GINGER

€5.95

## Kiwi Kiss

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

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# BRUNCH

## Maple and Walnut Granola (V, GF) €9.25

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

## Acai Bowl (V) €12.95

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

## Homemade Soup of the Day (VG) €7.25

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

## Buttermilk Pancakes (VG) €12.95

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

*ADD CRISPY BACON FOR €2.95*

## Avocado Toast (VG) €14.95

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

## Brioche Breakfast Stack €15.95

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

## Cherry Tomato, Chive and Basil Frittata (VG) €13.95

SERVED WITH A SIDE SALAD

## Chili Potato Tart (VG) €13.95

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

## Savoury Toast with Creamy Garlic Mushrooms (V) €11.25

ON SOURDOUGH BREAD SERVED WITH ROCKET

## Rainbow Salad (V, GF) €14.25

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

# KIDS SPECIAL

Hazelnut Granola with Natural Yoghurt	€5.25
Toast Soldiers and Scrambled Egg	€5.25
French Toast, Maple syrup and Fresh berries	€6.95
Kids Hot Chocolate	€2.65
Babycino – This one is on us!	

# 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 select list of suppliers we work with can be found below.

**ARTINE ORGANIC BAKERY, CO. DUBLIN**

**BRETZEL BAKERY, CO. DUBLIN**

**SOMA COFFEE COMPANY, CO. CORK**

**WALL & KEOGH, CO. DUBLIN**

**NORTH WICKLOW EGGS, CO. WICKLOW**

**MCNALLY'S FAMILY FARM, CO. DUBLIN**

**KEELINGS FRUIT, CO. DUBLIN**

**ATLANTIS OF KILMORE QUAY, CO. WEXFORD**

**REGAN ORGANIC FARM, CO. WEXFORD**

# FRUITION

ON THE GO  
MOBILE UNIT

## SANDWICHES/TOASTIES €8.25

ADD A HOT/COLD BEVERAGE FOR €10 (MEAL DEAL)  
ALL SERVED ON FLATBREAD

### Fruition Club

HOMEMADE PESTO, CHICKEN, MOZZARELLA, SUNDRIED TOMATO

### Avocado (V)

HOMEMADE PESTO, AVOCADO, MOZZARELLA, SUNDRIED TOMATO

### Cuban

HONEY HAM, SWISS CHEESE, PICKLES

### Serrano

TOMATO, MOZZARELLA, SERRANO HAM, VEGAN PESTO, AVOCADO

### Vegan (V+)

AVOCADO, ROCKET, SUNDRIED TOMATOES, OLIVE TAPENADE, PINE NUTS

## SHAKES €6.25

### Peanut Butter

BANANA, PEANUT BUTTER, MILK, HONEY, VANILLA PROTEIN POWDER, ICE

### Berry Coconut

MIXED BERRIES, COCONUT MILK, FLAXSEEDS, VANILLA PROTEIN POWDER, ICE

### Cinnamon Oatmeal

ROLLED OATS, CINNAMON, MAPLE SYRUP, ALMOND MILK, VANILLA PROTEIN POWDER, ICE

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