

LUNCH MENU

GOURMET SANDWICHES

BUFFALO CHICKEN WRAP 1, 2, 11A, 13	€10.00
BUTTERMILK TENDERS, HOT SAUCE, BLUE CHEESE SAUCE, COS LETTUCE	
ITALIAN MEAT & CHEESE TOASTIE 2, 8, 9, 11A, 13	€11.50
FOCACCIA, MATURE CHEDDAR, MARINARA SAUCE, ROCKET, SALAMI & PROSCIUTTO	
VEGAN HALLOUMI 8, 9, 11A	€10.00
FOCACCIA, PICO DE GALLO, GRILLED HEIRLOOM TOMATOES	
SMOKED SALMON & BRIOCHE 1, 2, 3, 4, 5, 11A	€11.50
CREAM CHEESE, PETIT CAPERS, ROCKET	
ADD FRIES OR BOWL OF SOUP TO ANY SANDWICH	€3.00
SOUP OF THE DAY 1,2,9,11A,11C,11D	€7.00
WITH HOUSE GUINNESS BREAD	

CENTRIC EXPRESS LUNCH

FISH TACOS 1, 2, 3, 4, 5, 8, 11A, 7, 13	€18.95
TEMPURA FISH, CRUSHED AVOCADO, MANGO & TOMATO SALSA, GRIBICHE SAUCE, FRIES	
CAESAR SALAD 1, 2, 3, 4, 5, 8, 11A, 13, GFA	€11.95
ADD CHICKEN	€4.00
COS, SHAVED PARMESAN, SMOKED BACON, HERB CROUTONS	
BUTTERMILK CHICKEN BURGER 1, 2, 8, 11A, 13	€16.95
BRIOCHE, RED CABBAGE SLAW, CHIPOTLE MAYONNAISE, FRIES	
CENTRIC CURRY 2, 10D, 11A, 13, GFA	€16.95
PLEASE ASK YOUR SERVER FOR THIS WEEK'S HOMEMADE CURRY	
GLAZED CRISPY WINGS & FRIES 1, 2, 6, 7, 8, 10A, 12, 13	€15.00
PORTION OF 12	
TEELING WHISKEY BBQ SAUCE OR SWEET & SPICY SAUCE	
LIBERTY GATE BEEF BURGER 1, 2, 8, 11A, 13	€17.95
MAPLE BACON, RED CHEDDAR, GEM LETTUCE, TOMATO, MAYONNAISE, FRIES	
CHICKPEA & LENTIL DAHL 6, 8, 11A, 13, GFA	€17.00
JASMINE RICE, AVOCADO, PITA BREAD, MIXED SEEDS	

ON THE SIDE

CHUNKY CHIPS 11A	€5.00
PARMESAN FRIES 1, 2, 11A, 13	€6.50
BLACK TRUFFLE AIOLI	
CREAMED MASH 2	€6.50
CHIVE & BACON CRUMB	
SEASONED SWEET POTATO CUBES 1, 8, 11A, 13	€6.50
CHIPOTLE AIOLI	
CENTRIC HOUSE SALAD	€6.50
PASTA & CHEESE BAKE 1, 2, 8, 11A	€8.50
BACON CRUMB, PARMESAN CHEESE	

BRUNCH CLASSICS

EGGS BENEDICT 1, 2, 8, 11A, 13	€15.00
GRILLED SOURDOUGH, TRUFFLED HOLLANDAISE, CRUSHED AVOCADO STREAKY BACON OR SMOKED SALMON	
PANCAKE STACK 1, 2, 11A	€10.00
SEASONAL FRUIT, CRUMBLE, BERRY COMPOTE, MAPLE SYRUP & SWEETENED CREAM	
MUSHROOMS ON TOAST 1, 2, 8, 11A, 13, GFA	€11.00
FOREST MUSHROOMS, CHIVES, POACHED EGG TRUFFLE OIL, HOLLANDAISE SAUCE	
PATATAS BRAVAS 1, 2, 8, 11A, 13	€11.00
SWEET POTATO, CHORIZO. SPINACH, POACHED EGG, HOLLANDAISE SAUCE	
OVEN BAKED FLAT BREAD 1, 2, 8, 11A, 13	€12.00
BURRATA CHEESE, HEIRLOOM TOMATO, BALSAMIC GLAZED PEACH	

SOMETHING SWEET

TOFFEE PUDDING 1, 2, 11A	€8.00
CARAMEL SAUCE, VANILLA ICE CREAM	
SUMMER BERRY & Caramel Crumble 1, 2, 11A	€8.00
CRÈME ANGLAISE	
PECAN BROWNIE 1, 2, 10E, 11A	€8.00
CRUMBLE, GANACHE SAUCE, VANILLA ICE CREAM	
ETON MESS 1, 4, 10G, 11A, GFA	€9.50
CRUSHED MERINGUE, FRESH BERRIES, SWEETENED CREAM	
CHEESE OF THE DAY 1, 2, 10E, 11A, GFA	€14.00
CHUTNEY, CANDIED NUTS, CRACKERS	

MANY OF YOUR DISHES CAN BE PREPARED FREE FROM GLUTEN SPECIFICALLY AND FOR OTHER ALLERGENS PLEASE ASK A TEAM MEMBER.

ALLERGENS:

1. Egg
2. Milk
3. Shell Fish
4. Molluscs
5. Fish
6. Peanut
7. Sesame
8. Soy
9. Sulphur Dioxide
10. Nuts: 10A Almond, 10B Hazelnut, 10C Walnut, 10D Cashew, 10E Pecan, 10F Brazil, 10G Pistachio, 10H Macadamia, 11. Cereals (Containing Gluten): 11A Wheat, 11B Rye, 11C Barley, 11D Oats, 11E Spelt, 11F Kamut, 12. Celery, 13. Mustard, 14. Lupin

FOLLOW US ON SOCIAL

@hyattcentricdublin #hyattcentricdublin



Scan the QR code to access
Plan my stay

HYATT CENTRIC™

THE LIBERTIES
DUBLIN

Our Executive Chef and Kitchen team are passionate about creating simple, flavoursome dishes from quality ingredients.

Every opportunity is taken to source locally, with the area boasting a huge amount of wonderful suppliers.

We want to create a memorable dining experience for you through excellent food, wonderful service and a great atmosphere.

Enjoy!

FOLLOW US ON SOCIAL

@hyattcentricdublin #hyattcentricdublin

