

## BRUNCH CLASSICS

<b>SERVED FROM 11AM-3PM</b>	
<b>CENTRIC BENEDICT</b>	€16 <sup>.95</sup>
Grilled Sourdough, Avocado, Poached Egg, Truffled Hollandaise, Streaky Bacon Or Smoked Salmon (1,2,3,4,5,8,11A,12) (May contain traces of Sesame, Hazelnut and other sources of gluten)	
<b>SMASHED AVOCADO ON TOAST</b>	€16 <sup>.95</sup>
Poached Egg, Pico Di Gallo, Feta (1,2,8,11A) (May contain traces of Sesame, Hazelnut and other sources of gluten)	
<b>POTATO &amp; CHORIZO HASH</b>	€16 <sup>.95</sup>
Spinach, Black Pudding, Poached Eggs, Hollandaise Sauce (1,2,8,11A,12,13)	
<b>CHICKEN &amp; WAFFLES</b>	€17 <sup>.50</sup>
Fried Buttermilk Chicken, Oven Baked Waffles, Honey & Pickled Chilli Sauce (1,2,11A,12)	
<b>BREAKFAST BRIOCHE</b>	€15
Sausage, Bacon, Egg, House Relish & Watercress (1,2,8,11A,12,13)	

## GOURMET SANDWICHES & BITES

<b>BUFFALO CHICKEN WRAP</b>	€17
Buttermilk Tenders, Hot Sauce, Cheddar Cheese, Blue Cheese Sauce, Cos Lettuce, Fries (1,2,8,11A,12,13)	
<b>OPEN STEAK SANDWICH</b>	€20 <sup>.50</sup>
Sliced Flat Iron Steak, Baked Focaccia, Tempura Onions, Garlic Aioli, Caramelised Onion, Shaved Parmigiano (1,2,8,9,11A,12,13)	
<b>FALAFEL &amp; HUMMUS</b>	€12 <sup>.50</sup>
Beetroot Hummus, Harissa & Honey Vegan Aioli, Mix Leaves, Vegan Spinach Tortilla Wrap (1,2,8,11A,12,13)	
<b>HYATT HOUSE TOASTIE</b>	€14
Irish Pulled Ham Hock, Aged Irish Cheddar, House Pickled Onions, Mustard Aioli, Sourdough (1,2,7,8,11A,12,13)	
<b>CENTRIC CHOWDER</b>	€15
Classic Dublin Bay Chowder Smoked Seafood, Dill & Cream Broth, Guinness Bread (1,2,3,4,5,8,9,11A,11B,11C,11D,12,13)	
<b>CRISPY SALT &amp; CHILLI CAULIFLOWER WINGS (VEGAN)</b>	€13 <sup>.95</sup>
Garlic Aioli (6,7,8,11A,12,13)	
<b>ADD FRIES OR BOWL OF SOUP TO ANY SANDWICH</b>	€5

## SIDES

<b>TRIPLE COOKED FRIES</b>	€6
(11A)	
<b>BUTTERMILK ONION RINGS</b>	€6
(2,11A)	
<b>TRUFFLE FRIES</b>	€8 <sup>.50</sup>
Parmesan Cheese, Truffle Aioli (1,2,11A,13)	
<b>HONEY ROASTED ROOT VEGETABLES</b>	€8
(2)	
<b>CENTRIC HOUSE SALAD</b>	€8
(1,2,9)	
<b>CREAMED MASH</b>	€6 <sup>.50</sup>
(2)	

# LUNCH MENU

## CENTRIC EXPRESS LUNCH

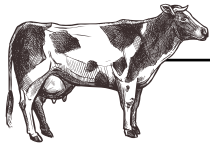
<b>LIBERTIES GATE BEEF BURGER</b>	€19 <sup>.95</sup>
Brioche, Maple Bacon, Smoked Cheddar, Mayo, Lettuce, Tomato, House Relish, Chunky Fries (1,2,8,11A,12,13)	
<b>HOUSE CURRY</b>	€20
Please Ask Server For This Week's Homemade Curry, Served With Jasmine Rice & Poppadom (1,2,6,8,10A,11A,12,13)	
<b>GLAZED CRISPY CHICKEN WINGS &amp; FRIES</b>	€20
House Guinness BBQ Or Sweet & Spicy Sauce (1,2,6,7,10D,12,13)	
<b>CHICKPEA &amp; LENTIL DAHL</b>	€18 <sup>.95</sup>
Jasmine Rice, Avocado, Pita Bread, Mixed Seeds (7,8,11A,12,13)	
<b>CENTRIC TACOS</b>	€20
Tempura Hake, Crushed Avocado, Mango, Tomato Salsa, Gribiche, Hot Sauce & Fries (1,2,3,4,5,8,11A,12,13)	
<b>BUTTERMILK CHICKEN BURGER</b>	€19 <sup>.95</sup>
Brioche Bun, Red Cabbage Slaw, Chipotle Mayo & Fries (1,2,8,9,11A,12,13)	
<b>TRADITIONAL FISH “N” CHIPS</b>	€24
Beer Battered Fresh Fish, Pea Purée,Tartare Sauce, Chunky Fries (1,2,3,4,5,8,11A,12,13)	
<b>CAESAR SALAD</b>	€18 <sup>.95</sup>
Grilled Chicken, Cos Lettuce, Parmesan Cheese, Croutons & Bacon (1,2,3,4,5,8,11A,12,13)	
<b>SUPERFOOD SALAD</b>	€20
Mixed Leaves, Citrus Quinoa, Beetroot, Feta Cheese, Kalamata Olives, Pomegranate & Mixed Seeds & Avocado With Wholegrain Dressing (1,2,8,9,11A,12,13)	
<b>RIGATONI</b>	€19 <sup>.95</sup>
Italian Sausage, Ragu, Basil, Parmesan (1,2,8,11A,12,13)	



HYATT  
CENTRIC™  
THE LIBERTIES  
DUBLIN

ALLERGENS: 1. Egg 2. Milk 3. Crustaceans 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

# Food Sourcing

**Food Item:**

Beef

**Supplier:**

Robinson Meats

**Location:**

Chapelizod, Dublin 20

**KM Radius:**

5.8km

**Food Item:**

Pastries & Sourdough

**Supplier:**

ARYZTA

**Location:**

Grange Castle, Dublin 22

**KM Radius:**

16km

**Food Item:**

Watercress

**Supplier:**

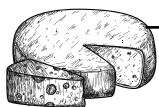
McCormack Family Farms

**Location:**

Boycetown, Dunsany Co. Meath

**KM Radius:**

44km

**Food Item:**

Blue Brie Cheese

**Supplier:**

Wicklow Farm House

**Location:**

Curranstown, Arklow,  
Co. Wicklow

**KM Radius:**

87.2km

**Food Item:**

Mayonnaise

**Supplier:**

Blenders

**Location:**

Whitestown, Dublin 24

**KM Radius:**

12km

**Food Item:**

Sliced Pan Bread

**Supplier:**

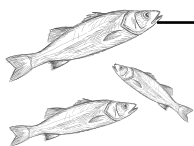
Johnston Mooney & O' Brien's

**Location:**

Finglas, Dublin 11

**KM Radius:**

7.8km

**Food Item:**

Fresh Haddock

**Supplier:**

Kish Fish

**Location:**

Howth, Co. Dublin

**KM Radius:**

18.2km

**Food Item:**

Sauces & Condiments

**Supplier:**

McDonnells

**Location:**

Drogheda, Co. Meath

**KM Radius:**

51km

**Food Item:**

Root Vegetables &  
Seasonal Greens

**Supplier:**

Keelings Fruit & Veg Co

**Location:**

Richmond St, Co. Dublin

**KM Radius:**

16km

## REDUCING CARBON FOOTPRINT

By significantly cutting down the distances food travels, local sourcing directly contributes to lowering greenhouse gas emissions. This practice is instrumental in combatting climate change, as the transportation of food accounts for a large portion of the carbon footprint associated with food production.

## ENSURING FRESHER, MORE NUTRITIOUS FOOD

The shorter time frame between harvest and consumption ensures that locally sourced foods retain more of their nutritional value and taste. Freshness is not only a matter of flavor but also a significant factor in the nutritional content of food, with fresh produce often containing higher levels of vitamins and minerals.

## SUPPORTING SUSTAINABLE LAND USE

Local farmers and agriculturists often employ farming methods that are more harmonious with nature, such as crop rotation, organic farming, and permaculture, promoting ecological balance and resilience.

## ENHANCING FOOD SAFETY

Shorter supply chains mean there are fewer points at which food can become contaminated. Furthermore, personal relationships with local producers allow consumers to ask questions and gain insights into farming practices, enhancing transparency and trust in the food system.

## CONSERVING WATER

Local food systems often use water more efficiently, especially when compared to large-scale industrial farms. By optimizing water use through sustainable practices, local farming helps in conserving water resources, which is increasingly important in regions facing water scarcity.

