



**KATIE DALYS**  
HERITAGE PUB & KITCHEN

# BREAKFAST

**SERVED 7 DAYS FROM 10AM - 12PM**

## GRANOLA

€8

Served with natural yoghurt, honey & a homemade mixed berry compote (V, 4, 5, 6, 7)

## BREAKFAST BAP

€9.5

Clonakilty sausage, maple cured bacon, Lisduff black & white pudding, fried egg & Ballymaloe relish in a brioche bun (6, 11)

## BURREN OAK SMOKED SALMON & CREAM CHEESE BAGEL

€11

Topped with capers, red onion & lemon wedge (3, 6, 7)

## KATIE'S FULL IRISH BREAKFAST

€12

Maple cured bacon, sausages, black & white pudding, fried egg, rustic potatoes, grilled tomato & baked beans served with batch loaf white toast (6,7, 11)

## PORTION OF TOAST €3

White batch loaf, served with jam & butter (V, 6, 7)

## PORTION OF SODA BREAD €3

Served with butter (V, 6, 7)

## FRESHLY BAKED SCONE €3.5

## FRESHLY BAKED FRUIT SCONE €3.7

Served with butter, jam & whipped cream (V, 6, 7, 11)

### Allergens

(GF) Gluten Free  
(V) Vegetarian

1. Crustaceans
2. Molluscs
3. Fish
4. Peanuts
5. Nuts
6. Gluten
7. Lactose
8. Soya
9. Sulphur Dioxide & Sulphites
10. Sesame Seeds
11. Eggs
12. Celery
13. Mustard
14. Lupin





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# TEA & COFFEE



<b>TEA</b>	<b>€2.6</b>
<b>HERBAL TEA</b>	<b>€3</b>
<b>AMERICANO</b>	<b>€3.3</b>
<b>ESPRESSO</b>	<b>€3.4</b>
<b>DOUBLE ESPRESSO</b>	<b>€3.6</b>
<b>LATTE</b>	<b>€3.6</b>
<b>CAPPUCCINO</b>	<b>€3.6</b>
<b>FLAT WHITE</b>	<b>€3.6</b>
<b>HOT CHOCOLATE</b>	<b>€4.1</b>
<b>IRISH COFFEE</b>	<b>€8.5</b>



## *The history of Irish Coffee*

The 'Irish Coffee' was born in Foynes, Co. Limerick. On a cold, wet evening in 1943 at the Port of Foynes, chef Joe Sheridan felt sorry for the American passengers awaiting their flight to be re-fuelled. He wanted to provide them with something warm to lift their spirits. By adding Irish whiskey to strong hot coffee and topping with Irish dairy cream - the Irish Coffee was born!

Irish Coffee became a huge success and an airport specialty. After the war, in 1952 Irish Coffee was introduced to the United States, by travel writer, Stanton Delaplaine. He brought it to the attention of Jack Koepler, a bartender at the Buena Vista Hotel in San Francisco and persuaded him to recreate it. The cream kept sinking when Koepler tried to make the drink, so he traveled to the source, Chef Joe Sheridan in Limerick, Ireland to learn the correct way to make this delicious coffee. From there, the secret spread far and wide to make this one of our most popular drink orders in Ireland to date. At Katie Dalys, we're renowned for our famous Irish Coffees - taking home awards over the years for taste and authenticity!

