

BRUNCH CLASSICS

SERVED FROM 11AM-3PM

CENTRIC BENEDICT €16.95

Grilled Sourdough, Avocado, Poached Egg, Truffled Hollandaise, Streaky Bacon Or Smoked Salmon (1,2,5,8,9,11A,12)
(May contain traces of Sesame, Hazelnut and other sources of gluten)

SMASHED AVOCADO ON TOAST €16.95

Poached Egg, Pico Di Gallo, Feta (1,2,8,11A)
(May contain traces of Sesame, Hazelnut and other sources of gluten)

POTATO & CHORIZO HASH €16.95

Spinach, Black Pudding, Poached Eggs, Hollandaise Sauce (1,2,8,11A,12,13)

CHICKEN & WAFFLES €17.50

Fried Buttermilk Chicken, Oven Baked Waffles, Honey & Pickled Chilli Sauce (1,2,11A,12)

BREAKFAST BRIOCHE €15

Sausage, Bacon, Egg, House Relish & Watercress (1,2,8,9,11A,12,13)

GOURMET SANDWICHES & BITES

BUFFALO CHICKEN WRAP €17

Buttermilk Tenders, Hot Sauce, Cheddar Cheese, Blue Cheese Sauce, Cos Lettuce, Fries (1,2,8,11A,12,13)

OPEN STEAK SANDWICH €20

Flat Iron Steak, Baked Focaccia, Tempura Onions, Garlic Aioli, Caramelized Onion, Shaved Parmigiano, (1,2,8,9,11A,13)

FALAFEL & HUMMUS €17

Beetroot Hummus, Harissa & Honey Vegan Aioli, Mix Leaves, Vegan Spinach Tortilla Wrap, Fries (7,8,11A,12,13)

HYATT HOUSE TOASTIE €15

Irish Pulled Ham Hock, Aged Irish Cheddar, House Pickled Onions, Mustard Aioli, Sourdough (1,2,7,8,9,11A,13)

CENTRIC CHOWDER €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)

CRISPY SALT & CHILLI CAULIFLOWER WINGS (VEGAN) €13.95

Garlic Aioli (6,7,8,13)

ADD FRIES OR BOWL OF SOUP TO ANY SANDWICH €5

CENTRIC EXPRESS LUNCH

LIBERTIES GATE BEEF BURGER €22

Brioche, Maple Bacon, Smoked Cheddar, Mayo, Lettuce, Tomato, House Relish, Chunky Fries (1,2,8,9,11A,12,13)

HOUSE CURRY €20

Please Ask Server For This Week's Homemade Curry, Served With Jasmine Rice & Poppadom (1,2,6,8,10A,11A,12,13)

GLAZED CRISPY CHICKEN WINGS & FRIES €20

House Guinness BBQ Or Sweet & Spicy Sauce (1,2,6,7,10D,11A,12,13)

CHICKPEA & LENTIL DAHL €19

Jasmine Rice, Avocado, Pita Bread, Mixed Seeds (7,8,11A,12,13)

CENTRIC TACOS €22

Tempura Fresh Fish, Crushed Avocado, Mango, Tomato Salsa, Gribiche, Hot Sauce & Fries (1,2,5,8,9,11A,13)

BUTTERMILK CHICKEN BURGER €19.95

Brioche Bun, Red Cabbage Slaw, Chipotle Mayo & Fries (1,2,8,9,11A,13)

TRADITIONAL FISH "N" CHIPS €24

Beer Battered Fresh Fish, Pea Purée, Tartare Sauce, Chunky Fries (1,2,5,8,11A,12,13)

CAESAR SALAD €20

Grilled Chicken, Cos Lettuce, Parmesan Cheese, Croutons & Bacon (1,2,5,8,9,11A,11C,12,13)

SUPERFOOD SALAD €21

Mixed Leaves, Citrus Quinoa, Beetroot, Feta Cheese, Kalamata Olives, Pomegranate & Mixed Seeds & Avocado With Wholegrain Dressing (2,8,9,12,13)

RIGATONI €20.50

Italian Sausage, Ragu, Basil, Parmesan (1,2,8,9,11A,12,13)

SIDES

TRIPLE COOKED FRIES €6

(9,11A)

BUTTERMILK ONION RINGS €6

(2,11A)

PARMESAN FRIES €8.50

Garlic Aioli (1,2,9,11A,13)

HONEY ROASTED ROOT VEGETABLES €8

(2,9) (May Contain Traces of Celery)

CENTRIC HOUSE SALAD €8

(1,2,9,13)

CREAMED MASH €6.50

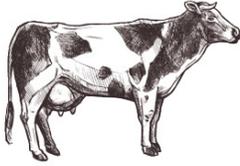
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LUNCH MENU



HYATT
CENTRIC™
THE LIBERTIES
DUBLIN

BEEF

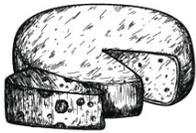


Supplier:
Robinson Meats

Location:
Chapelizod, Dublin 20

KM Radius:
5.8km

BLUE BRIE CHEESE

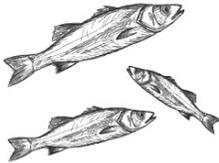


Supplier:
Wicklow Farm House

Location:
Curranstown, Arklow, Co. Wicklow

KM Radius:
87.2km

FRESH HADDOCK



Supplier:
Kish Fish

Location:
Howth, Co. Dublin

KM Radius:
18.2km

PASTRIES & SOURDOUGH



Supplier:
Aryzta

Location:
Grange Castle, Dublin 22

KM Radius:
16km

MAYONNAISE



Supplier:
Blenders

Location:
Whitestown, Dublin 24

KM Radius:
12km

SAUCE & CONDIMENTS



Supplier:
McDonnells

Location:
Drogheda, Co. Louth

KM Radius:
21km

WATERCRESS



Supplier:
McCormach Family Farms

Location:
Boycetown, Dunsany, Co. Meath

KM Radius:
44km

SLICED PAN BREAD



Supplier:
Johnston Mooney & O'Brien's

Location:
Finglas, Dublin 11

KM Radius:
7.8km

ROOT VEGETABLES & SEASONAL GREENS



Supplier:
Keelings Fruit and 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.

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.

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.

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.

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.

