



Old Music shop

BREAKFAST
Mon-Sun
'til 12.00pm

Old Music Shop

LUNCH
Mon-Sun
12-4pm

FULL IRISH BREAKFAST €15.00

Bacon | Free Range Egg
Olhausen's Irish Pork Sausages
Black & White Pudding
Grilled Tomato | Hash Brown
Baked Beans | Ba E Oa Su Wh

SMALL BREAKFAST €10.00

Olhausen's Irish Pork Sausage
Bacon | Irish Free Range Fried Egg
Ba E Oa Su Wh

VEGGIE BREAKFAST €13.00

Irish Free Range Fried Egg | Grilled
Mushrooms | Hash Brown | Baked
Beans | E M Wh

VEGAN BREAKFAST €13.00

Vegan Sausage | Baked Beans
Grilled Tomato | Mushrooms
E Oa Su Wh

EGGS YOUR WAY €9.00

Scrambled, Poached or Fried eggs
Served on Toasted White or Brown
Bread | E Wh M

ADD STREAKY BACON €3.00

BREAKFAST OMELETTE €13.00

Olhausen's Irish pork Sausage, Egg
& Bacon | Ba E Oa Su Wh

VEGGIE OMELETTE €13.00

Peppers, Onion, Mushroom,
Tomato & Spinach | E M

GRANOLA COMPOTE €10.00

Mixed Fruit Compote | Natural
Yogurt | Granola Topping
M Oa Wh

DELUXE PORRIDGE €10.00

Flahavan's Porridge, Fresh Fruit
Oa Wh M

HOMEMADE SAUSAGE ROLL €5.50

Olhausen's Irish pork Sausage
Wrapped in a Puff Pastry
Ba E Oa M Su Wh

VEGAN SAUSAGE ROLL (VG) €5.50

Vegan Sausage Wrapped in a
Vegan Puff Pastry | So Ba Wh Su

PASTRIES & TREATS

HOMEMADE SCONES

€4.00

With Fresh Whipped Cream
Jam & Butter | Wh E M

**SELECTION
OF
HOMEMADE BAKES**

Please Ask your Waiter
Wh M E

TREAT YOURSELF

Sparkling Cream Tea €29.95

Cream Tea for Two - Freshly baked fruit
scones, served with Jam & Fresh Cream
& a Glass of Prosecco | Wh M Su

Traditional Cream Tea €18.00

Cream Tea for Two - Freshly Baked Fruit
Scones, served with Jam & Fresh Cream
and Irish Breakfast Tea | Wh M Su

HEARTY LUNCH

BEEF & GUINNESS STEW €17.00

Chef's Potatoes | Fresh
Vegetables | Parsnip Crisps | M
Su Wh Ce

BEER BATTERED FISH & CHIPS €17.00

Mixed Leaves | Tartar Sauce
F M Wh Su

VEGAN FALAFEL SALAD (VG) €16.00

Dressed Mixed Leaves | Mixed
Peppers | Cherry Tomatoes,
Toasted Pine Nuts | N

QUICHE LORRAINE €14.00

Eggs | Bacon | Cheddar Cheese
Tomato & Thyme
Served with Fries & Salad
M Wh E

VEGGIE QUICHE (V) €14.00

Eggs | Peppers | Onion | Tomato
Mushrooms | Spinach | Cheese
Served with Fries & Salad
Wh M E

DESSERTS

Salted Caramel Fondant €8.50

Freshly Whipped Cream | Mixed
Berries | Vanilla Ice Cream
M Wh E

Homemade Apple Pie €8.50

Vanilla Ice Cream, Freshly
Whipped Cream | M Wh E

Mixed Berry Crumble €8.50

Vanilla Ice-Cream | Maple Cream
Raspberry coulis. | M Wh

Chocolate Fudge Brownie €8.50

Pecans, Caramel | Vanilla Ice-Cream
Chocolate Sauce | M Wh N

SOUP OF THE DAY €7.00

Served Homemade Brown
Bread | Wh

SEAFOOD CHOWDER €12.00

Served with Homemade Brown
Bread | Wh Ce M Mo F

CRISPY CHICKEN WINGS €10.00

Hot & Spicy Sauce | Celery
Stick | Blue Cheese Dip |
Toasted Sesame Seeds
SeSe Ce M Wh

LARGE PORTION..... €16.00

BRUSCHETTA (V) €9.50

Toasted Sourdough | Buffalo
Mozzarella | Tomatoes Fresh
Basil | Balsamic Reduction |
Wh M

SANDWICHES

CHICKEN CAESAR WRAP €14.00

Roast Chicken Breast, Crispy
Bacon, Crisp Iceberg Lettuce
Classic Caesar Dressing &
Parmesan Shavings served in
Wrap | Wh M E Mu Ba

BLT €14.00

Bacon, Lettuce, Tomatoes,
Mayonnaise on Toasted
Sourdough | Wh M E

THE DUBLINER €14.00

Dubliner Cheese, Home Baked
Ham, Crisp Iceberg Lettuce
with Coleslaw served on
Grilled Sourdough Bread
M Wh E

TURKEY CLUB €15.00

Roast Turkey, Crispy Bacon,
Tomato, Homemade Coleslaw
& Iceberg Lettuce on Grilled
Sourdough Bread | M Wh E

CHICKEN & STUFFING €14.00

Roasted Chicken Breast,
Homemade Stuffing,
Homemade Coleslaw & Iceberg
Lettuce on Wholemeal Bread
M Wh E

BRIE & SWEET PEPPER €13.00

GRILLED CHEESE

Brie, Basil Pesto, Sweet Bell
Peppers & Rocket Leaves on
Grilled Sourdough Bread
M N Wh

All our Sandwiches are Served
with Salad & Skinny Fries

Allergens: Cereals: Wh Wheat, Ba Barley, Oa Oats, Ry Rye,
Ce Celery | Cr Crustaceans | E Eggs | F Fish | L Lupin | M Milk | Mo Molluscs
(Shellfish) | Mu Mustard | N Nuts | P Peanuts | N Nuts | SeSe Sesame Seeds
| So Soybeans | Su Sulphites | SD Sulphur Dioxide

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www.oldmusicshop.ie



White



MACABEO 7.5 29
Marques de Verdellano, Spain.
Fruity, lasting ending, elegant, fresh & tasty with apple and pineapple aromas

SAUVIGNON BLANC 8.5 34
Saint Marc Reserve, France
Crisp and fresh with intense aromas of citrus and exotic fruits

SAUVIGNON BLANC - 38
Old Coach Road, New Zealand
Clean and crisp with layers of fruit and well balanced freshness

ALBARIÑO 8.5 40
Piedra del Mar, Spain
Predominant on the palate a pleasant acidity that carries a fresh liveliness

PINOT GRIGIO 8 32
Tini, Grecanico, Italy
Intense and fresh wine, with flavours of white pear and zing lemon

CHARDONNAY 9 36
Saint Mark Reserve, France
A well-crafted and fresh white with loads of ripe apple, par and cream flavours

VERMINTINO 9 38
Adacio, Italy
A well-crafted and fresh white with loads of ripe apple, par and cream flavours

COETESE - 45
Broglia II Doge Gavi, Italy
Pale straw-yellow in colour. The Grenahce Blanc provide aromas and flavours of apples with a hint of aniseed.

Rosé



BOBAL 7.5 30
Sierra Salinas Rosé, Spain
Fresh, fruity and balanced, smooth and with a long finish, notes of strawberries and fresh cream.

GRENACHE, CARIGNAN 8 35
Les Petites Janelles Rosé, France
Very fruity, aromatic wine with nice scents of strawberry, cherry and grenadine. Very fresh, easy-drinking, peach and redcurrant on the finish.

Red



BOBAL, TEMPRANILLO 7.5 29
Marques de Verdellano, Spain.
Raspberry and blackberry notes. Rounded and well structured wine, the hints of red fruit stand out

MERLOT 8 30
Saint Marc, France
Generous and supple wine with silky tannins and intense aromas of red fruits and spices.

CABERNET SAUVIGNON 8 30
Saint Marc, France
Silky in the mouth and delivers fresh and spicy aromas.

MALBEC - 40
Don David Reserve, Argentina
Very well balanced together with sweet and soft tannins. Fruity, full of plums and chocolate notes.

MONTEPULCIANO 8.5 32
II Portone d' Abruzzo DOC, Italy
Markedly spicy on the nose with a slight chocolaty edge; the bouquet reveals a pleasant scent of plum and ripe cherry.

SHIRAZ 9 36
Shottersbrooke, Australia
The medium-bodied palate dominated by fresh and fruit-forward plum and strawberry flavours,

TEMPRANILLO - 38
Bodegas Muriel Rioja Crianza, Spain
Wide and elegant with a clean aftertaste, notes of vanilla, coconut and roasted coffee.

ROUGE (AOP) - 45
Château Mourgues du Grès Costieres du Nimes, France
The Grenahce Blanc provides aromas and flavours of apples with a hint of aniseed.

Bubbles



CHAMPAGNE MOET - 65
France
Distinguished by a bright fruitiness with notes of green apple and white flowers. The enticing palate is enhanced by fine bubbles and it's elegant maturity is revealed in notes of brioche and wheat

CHAMPAGNE SELECTION BRUT - 65
Pannier, France
Supple with a round body. Mature aromas of fully ripened fruit and notes of honey, vanilla.

Hot Drinks



Organic Tea Selection (J.J. Darboven)

Irish Breakfast Tea
Earl Grey
Peppermint
Apple Fruits
Camomile
Green Tea
Summer Berry

Freshly Brewed Coffee (J.J. Darboven)

Americano
Latte
Flat White
Cappucino
Espresso
Mocha

Kids Drink

Hot Chocolate
Apple, Orange, Cranberry Juice