

COTTO

BRUNCH

BLACK PUDDING SANDWICH 10.90

Jack McCarthy's 'Queens' black pudding w/ slow roast tomato + apple relish, pickles + a fried egg on top. (1)(3)(9)(10)

MUSHROOMS ON TOAST 10.90

wild mushrooms on toasted Arun bakery brioche, w/ truffle, parmesan + a poached egg. (1)(3)(7)

AVOCADO ON TOAST 9.9

smashed avocado + poached eggs on sourdough toast. (1)(3)

BRUNCH BAP 11.5

McCarthy's black pudding, Hicks sausage patty, fried egg + hollandaise on a brioche bun w/ homefries. (1)(3)(9)(10)(12)

OXMANS BREAKFAST 12.5

sausages, crispy bacon, black pudding, mushrooms, roast tomato, beans, 2 poached eggs + toasted sourdough. (1)(3)(9)(10)(12)

SAUSAGE SANDWICH 10.5

Hicks sausage w/ Emmenthal, tomato relish + house pickle w/ a fried egg. (1)(3)(7)(9)(10)(12)

EGGS SHAKSHOUKA 11.2

middle eastern baked eggs w/ our grilled flatbread, labneh, coriander + pickled candy beetroot. (1)(3)(7)(8)(10)(11)

SMOKED PASTRAMI REUBEN 10

w/ russian dressing, gruyere, sauerkraut + market pickles w/ a fried egg. (1)(3)(7)(10)(12)

(1) gluten (2) crustaceans (3) eggs (4) fish
(5) peanuts (6) soybeans (7) milk (8) nuts
(9) celery (10) mustard (11) sesame seeds
(12) sulphites (13) lupin (14) molluscs

10% charge on parties of 5 or more.

Suppliers - Arun Bakery, Cloud Picker Coffee, Jack McCarthy, Lilliput Trading Co., Hicks.

46 Manor Street, Stoneybatter, D7.
01 552 2918 - www.cotto.ie - [fb/cottodublin](https://fb.com/cottodublin)
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SPARKLING GL. BT.

CIPRIANO FRIZZANTE 7.25 30

Glera. Veneto, Italy.

Notes of white flowers, apples + lemon.

BEER / CIDER

PERONI 300ML 5

SIERRA NEVADA PALE ALE 330ML 6

COLD DRINKS

SAN PELLEGRINO CANS 2.5

ACQUA PANNA STILL WATER 2.5/4.75

SAN PELLEGRINO SPARKLING WATER 2.5/4.75

HOT DRINKS

OUR COFFEE COMES FROM CLOUD PICKER.

ESPRESSO / AMERICANO 2.5

COFFEE W/ MILK 2.9

TEA 2.5

HERBAL TEA - INTELLIGENT TEA CO. 2.9

DIGEST / BUZZ / COLDBUSTER

HOT CHOCOLATE 2.9

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COTTO

WHITE

GL. BT.

BASIANO Viura. Navarra Spain. Tropical fruit, nicely rounded palate w/ soft acidity.	6	24
MIOPASSO 2014 Fiano. Sicily, Italy. Fresh + floral, well balanced citrus acidity w/ a touch of honey.	7	27
MANDOLETO Pino Grigio. Veneto, Italy. Crisp + fresh, citrus fruit, bone dry.	7	28
MONTE TONDO SOAVE MITO Garganega. Veneto, Italy. Ripe pear, apple + floral notes, textured.	7	28
MAISON DE PARNESSE Sauvignon Blanc. Languedoc, France. Aromatic w/ passionfruit + kiwi notes, lively acidity.	7.5	30

RED

GL. BT.

FINCA EL PASO Garnacha. Carinena, Spain. Strawberries, black pepper, soft palate w/ no tannins.	6.5	24
MANDOLETO Nero d'Avola. Sicily, Italy. Dark berry fruit + spice, silky tanins, fresh finish.	6.75	27
LA CLOSERIE DES LYS ROUGE Merlot-Cabernet-Syrah. Languedoc, France. Juicy ripe red fruit, medium bodied w/ no oak.	7	28
SALADINI PILASTRI ROSSO PICENO Sangiovese-Montepulciano. Marche, Italy. Cherries + dried herbs, softened in oak barrels. Organic.	7.5	29
LES AMIES COTES DE RHONE Rhône, France. Crushed blackcurrant + blackberry, spice + thyme.	7.5	30
PALACIO DEL CAMINO REAL RIOJA CRIANZA Tempranillo-Garnacha-Viura. Rioja, Spain. Mature red fruit, baking spices, vanilla.	8	32

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