

FOREPLAY

OYSTERS €9

Three fresh shucked oysters served with lemon and tabasco.

THE 6IX €9

Classic poutine made with french fries, melty cheese 'curds' & gravy. Oh Canada! Add *bacon* + €3

BRUNCH DIP ON CRACK €8

Creamy avocado dip with bacon and grilled goat cheese baked in the oven. Served with toasted bread.

BUFFALO FRIED CHICKEN €8

Crispy fried chicken tossed in buffalo sauce. Served with creamy ranch

KIPSALON €11

French fries smothered with cheddar & mozzarella baked in the oven and topped with fried chicken, jalapeno, pickled onion, and shredded lettuce. Served with a side of creamy ranch and chipotle hot sauce.

MAIN ACT

CHICKEN & WAFFLES €12

Home-made waffle topped with fried chicken served with maple syrup. Add *bacon* + €3

DIRTY WAFFLE BURGER €14,5

Crispy fried chicken hugged between our home-made sweet waffle, topped with bacon, creamy coleslaw, chipotle hot sauce, herbed sour cream and melted cheddar.

THE PHILLY €13,5

Toasted buttered brioche bun topped with marinated steak covered in 'Gs' cheese whiz with pickled onion, jalapeño and melted provolone cheese.

BUFFALO SOLDIER €12

Crispy fried chicken with home-made chipotle hot sauce, served on a toasted brioche bun with lettuce, tomato, pickles and creamy ranch. Add *cheddar* +€1,5 Add a *fried egg* +€1,5

A REALLY NICE VEGAN BURGER €13

Beyond Meat® patty topped with smashed avo, sauteed mushrooms, vegan feta, pickled onions, mixed greens and spicy veganise

EGGS

BENNY BACON €12

Two poached eggs on a toasted English muffin with streaky bacon topped with hollandaise.

BENNY GREEN €14

Two poached eggs served on buttered brioche with avocado, sauteed spinach, crispy cavalo nero and topped with hollandaise.

BACON & TWO €12

Two eggs (scrambled, fried or poached) with bacon, sauteed mushrooms, smashed avo, grilled tomato and slow cooked black beans. Served with toasted buttered bread.

HABIBI €12

Inspired by Beirut. Scrambled eggs topped with za'atar served with grilled halloumi, labne, mint oil, fresh vine tomato, cucumber, kalamata olives and warm pita bread.

FABURRITO €12

Faberyayo's signature dish. Soft flour tortilla filled with scrambled eggs, cheddar, slow cooked black beans, creamy avocado, pico de gallo, jalapeño & chipotle hot sauce.

EGG SLUT €10

Classic BEC- with bacon, folded egg and american cheddar on butter-grilled brioche topped with jalapeño, chipotle mayo.

SIDES

fresh cut fries €4
creamy coleslaw €4
grilled halloumi €4
bacon €3
fried chicken €6,5
smashed avo €4
scrambled eggs €3
cheddar scrambled eggs €4
Sauteed mushrooms €4

HAPPY ENDING

FRENCH TOAST €11

Jewish braided challah bread soaked in egg, milk and vanilla, pan-fried and topped with fresh berries, raspberry compote and caramelized white chocolate crumble

S'MORES WAFFLE €9

homemade sweet waffle topped with fire-roasted marshmallow, chocolate ganache and graham cracker crumble.

MARYS

Gs CLASSIC BLOODY MARY €9,5

Ketel One vodka, home-made mary mix, lemon, celery.

BLOODY BACON €10,5

Ketel One vodka, home-made mary mix, bacon, lemon, celery.

BLOODY MARIA €11,5

Don Julio tequila, home-made mary mix, lime, chipotle .

BLOODY RIDICULOUS €14,5

Double shot of Ketel One vodka, home-made mary mix, fried chicken, bacon, lemon, celery. It's ridiculous!!

BLOODY FUEGO €10

Ketel One vodka, home-made mary mix, lemon, celery and a splash of home-made 'Gs-that's-hot sauce'.

BLOODY CARTEL €12

Casamigos mezcal, home-made mary mix, lime, chili.

BLOODY CAESAR €11,5

Ketel One vodka, Clamato [clam-infused tomato juice], tabasco, worcestershire, lemon, celery.

BLOODY TOKYO €10,5

Wasabi infused sake, home-made mary mix, ginger, lime, cucumber.

BLOODY KIMCHI €11

Soju, home-made mary mix, kimchi, furikake, lime.

Make it strong! Add an extra shot +€3,5

Make any bloody mary sluttly by adding an oyster +€3

Add bacon to any bloody! +€1,5

COCKTAILS

MAMA'S MEZCAL €10

Casamigos mezcal & Gs mama's pink lemonade with fresh lime, tajin & mint.

PAÑJA PIÑA €9,5

Pampero Especial, Coconut rum, Pimento Dram, fresh lime and pineapple juice.

PALOMA €10,5

Don Julio tequila, fresh grapefruit juice, lime, simple syrup and a splash of sparkling water.

GIN & JUICE €11

Tangueray blackcurrant royale gin with fresh orange and grapefruit juice and a splash of cointreau

WAKE-UP-TINI €11

Vanilla vodka, Kahlúa, double espresso.

Americano €3

Espresso €2,5

Cappuccino / Latte €3,5

Real hot chocolate €4,5

Tea [English breakfast / green] €2,5

Fresh mint / Ginger & lemon tea €3,5

Flat white €4

*All coffee available iced

HOT DRINKS

MULES

CLASSIC MOSCOW MULE €9,5

Ketel One vodka, Fever Tree ginger beer, lime, mint, Angostura Bitters.

DARK 'N' STORMY €9,5

Pampero Especial rum, Fever Tree ginger beer, lime, Angostura Bitters.

MEZCAMIGO MULE €12

Casamigos mezcal, Fever Tree ginger beer, lime, fresh passionfruit, passionfruit syrup, home-made 'Gs-that's-hot sauce', Tajin.

LAVENDER MULE €9,5

Tanqueray London dry gin, Fever Tree ginger beer, lime, lavender bitters, crème de violet.

OLD FASHIONED MULE €10,5

Bulleit bourbon, lime, Fever Tree ginger beer, Angostura bitters, orange zest.

MIMOSAS

MIMOSA €6.5

Prosecco and orange juice.

MANMOSA €7

Prosecco, Ketel One Grapefruit Vodka, grapefruit juice, .

FRENCH MIMOSA €9

Prosecco, Ketel One Vodka, Chambord, pineapple juice

MARACUJA MOSA €9

Prosecco, Passoã, passionfruit syrup, fresh passion fruit.

PEACH MIMOSA €7

Prosecco, Ketel One Peach Vodka and peach juice.

TIPSY DRINK

Red wine [Montepulciano] €4,5 / €22,5

White wine [Chardonnay] €4,5 / €22,5

Rose [Pinot grigio] €4,5 / €22,5

Prosecco Brut €5,5 / €26

Heineken | Vaasje €3 | Pint: €5,5

Two Chefs | White Mamba €5

Two Chefs | Funky Falcon €5

Two Chefs | Seasonal (ask server)

SOBER DRINKS

Home-made iced tea €4

Gs Mama's pink lemonade €4

Fresh orange juice /grapefruit juice/half-half €4,5

Organic apple juice / cranberry juice €3

Ginger Beer €3,5

Fever Tree ginger ale / Indian tonic €3,5

Cola/Cola Zero €2,5

Sparkling /Mineral water (750ml) €5,5