

tír

seasonal

irish

deli

we are tír and we are here to connect with nature, people and culture.

tír is Irish for country or land. everything we make is based on 3 core values; deliciousness, irishness and sustainability. we visit the farms and producers. we follow the seasons. we use the food that grows around us. we play with wood fire, fermentation, pickling, ageing, roasting and curing.

we study sustainability to make sure we are giving back to the beautiful land that sustains us. we study irish food history because we don't really know what it is but we long to be a part of it.

and above all, we study sandwiches. we learn from past masters. those humble heroes who had the divine inspiration to put smoked meat and seasonal vegetables between 2 pillowy slices of toasted heaven.

deliciousness drives us.





we'd love to cater your next office meeting or event

breakfast menu

sausage n' egg

free range fried egg, irish cheddar, seasonal relish, on pillowy brioche

€7

bacon n'egg

free range fried egg, irish cheddar, seasonal relish, pillowy brioche

€7

beans on toastie

tir baked beans, irish cheddar, free range egg, seasonal relish, bretzel sourdough

€6.50

yoghurt pot

greek style yoghurt, tir granola, seasonal compote

€3.75

porridge

overnight soaked irish oats, tir granola, seasonal compote

€4



all served in biodegradable packaging

|please check our menu|



all served in biodegradable packaging

[|please check our menu|](#)

lunch menu - sandwiches

house smoked roasted dexter beef

onion marmalade, irish cheddar, horseradish mayo, salt & vinegar crisps

€10

roasted free range chicken

seasonal slaw, house stuffing, fermented hot sauce, mayo, seasonal greens

€9

house smoked ham and cheddar cheese

seasonal slaw, ham crackling, mustard mayo

€9

honey glazed celeriac

pickled mushroom, irish cheddar, pumpkin seed crackling,

seasonal greens, pink garlic mayo

€8.50

sandwiches served on bretzel bakery ciabatta or poppy seed roll

lunch menu - bowls

roasted free range chicken

seasonal slaw, house stuffing, fermented hot sauce, seasonal greens, served on a bed of roasted root vegetables

€9

honey glazed celeriac

pickled mushroom, irish cheddar, pumpkin seed crackling, seasonal greens, pink garlic mayo, served on a bed of roasted root vegetables

€8.50



drinks

still | sparkling water

syrnechi kombuchas

san pellegrino

vit hit sparkling

parachute

snacks

keogh's cheese & onions crisps

keogh's salt & vinegar crisps

sweet treats

tír seasonal selection



suppliers

beef & ham – donabate dexter, dublin

chicken - feighcullen farm, kildare

veg – mixed irish growers via condren's, dublin

bread – bretzel bakery, dublin

coffee – cloud picker, dublin



large - bespoke orders

please contact Shane Kelly, who can talk you through and recommend the best options for your requirements.

hello@tirfood.ie

tír

small to medium orders

order from our breakfast or lunch menu
each item will be labelled individually.



seasonal
irish
deli



