



BURGERS



BuJo Burger

Double patty, grass fed Irish beef, cheese, pickles, BuJo Burger sauce, toasted brioche bun

€8.50
+ Bacon €1.50



Limited Edition No.15 by DJ Marcus O'Laoire The Big Love Burger

Double patty chargrilled, grass fed Irish beef; peppered maple bacon; Knockanore Oakwood Smoked raw milk cheddar, onion jam, buffalo mayo; Hijinks super-ultra-mega-mouthparty relish (it's really good – trust Marcus)

€11.00



BeefRoot Burger

15% sweet beetroot, 15% crunchy quinoa & 70% grass fed Irish beef patty, cheese, crinkle cut pickles, tomato, onion, BuJoBurger sauce, toasted brioche bun

€9.50



Beyond Meat® Vegetarian Burger

Beyond Meat® patty; cheese, crinkle cut pickles, tomato, onion, BuJoBurger sauce, toasted brioche bun

€9.50



Beyond Meat® Vegan Burger

Beyond Meat® patty; organic garlic aioli veganaise; vegan cheese; crinkle cut pickles, tomato, onion on a toasted vegan brioche bun

€9.50



Bunless BuJo Burger Bowl

Choose Beef, BeefRoot or Beyond Meat® Kick the carbs with a bowl of handpicked, Co. Wexford grown curly kale, shredded raw veggies & BuJoBurger sauce on the side.

€9.50

+CUSTOMISE YOUR BURGER

| | |
|--------------------------|-------|
| + Tomato / Onion | FREE |
| + Beechwood Smoked Bacon | €1.50 |
| + Free range fried egg | €1.70 |
| + Extra beef patty | €2.50 |
| + Extra sausage patty | €2.50 |
| + Extra cheese | €0.50 |
| + Gluten-free bun | €1.50 |
| > Single BuJoBurger | €6.50 |

BEER / WINE / CIDER

Wicklow Wolf Craft Beer (473ml) €5.80

- Arcadia Lager ABV 4.5%
- Elevation Pale ale ABV 4.8%

Dan Kelly's Craft Cider (473ml) €6.00

- Single variety 'Katy'

Wine (150ml) €6.50

- Sauvignon Blanc (France)
- Pinot Grigio (Italy)
- Organic Malbec (Argentina)



SHAKES & DRINKS



Bottomless Soft Drinks €3.50

BuJo Handspun Shakes €4.75

- Strawberry + Shortcake
- Chocolate + White Chocolate Chip
- Salted Caramel + Apple Crumble
- Vanilla

Limited Edition Shake Póg Mo Shake €5.25

Coolhull Farm vanilla ice cream, passionfruit purée, white chocolate flake & mini malt chocolate balls

SIDES

Hand Cut Fries €3.25

Twice Cooked & Lightly Salted

Panko Pickles €4.50

Housemade Sriracha Mayo

Chippie Dippies €1.50

- Baconnaise
- Chipotle Aioli
- Roast Garlic Mayo
- Sriracha Dip
- BuJoBurger Sauce

BREAKFAST AT BUJO

10am-2pm. Every Friday, Saturday & Sunday

The BuJo Breakfast Sandwich €7.00

Luke Bogue's Hampshire Rare Breed pork sausage patty; Oliver Carty's maple cured & beechwood smoked crispy bacon; O'Reilly's Annalitten Farm sunnyside up free range egg and molten cheese.

Sausage, Bacon & Cheese €6.50

Double Bacon Cheese Butty €6.00

Sausage, Egg & Cheese €6.00

Bacon, Egg & Cheese €6.00

Bacon & Cheese €4.50

Egg & Cheese €4.50

3FE Filter Coffee – FREE refill! €2.00

UNDER 10's BUJO KIDDO BOX

Single plain burger, fries & drink €8.00

Single plain burger, fries & milkshake €9.50

+ a scoop of ice cream €1.50

LIMITED EDITION 15

BY DJ MARCUS O'LAOIRE



THE BIG LOVE BURGER

Marcus O'Laoire is a man on a mission. Between a supreme love of food, a packed international DJ calendar with shows all around the world, as well as constantly sold out residencies in Dublin, a love of good times, parties and seeing smiles on people's faces, we decided to channel his seemingly limitless energy into a very special burger. A flame grilled double pattied party in your mouth with buffalo mayo, onion jam, Knockanore Cheddar, peppered maple bacon and a Hijinks super-ultra-mega-mouth-party relish, (it's really good – trust Marcus), inspired by Marcus's favourite flavours bringing all the goodness together. We all need a little more love in our lives, and this is the best way to get it... big style. See you down the front!



Marcus O'Laoire

IG @marcusthedj
T @marcuscomedy
FB @themarcusparty
#bigloveburger

@bujoburgerjoint

@grainne43
#burgersbetter
bujo.ie

@beyondmeat

#beyondburger
#beyondmeat
beyondmeat.com

@foodmadegood

#foodmadegood
thesra.org

#thisisirishfood

#origingreen
#eeeeats



BEEFROOT BURGER

The BeefRoot is a high-protein, flexitarian burger featuring 70% succulent, grass fed Irish beef which has been blended with 15% low-calorie sweet beetroot and 15% high-fibre crunchy quinoa to give an incredible flavour and lightness. This 150g patty is served BuJoBurger style with molten cheese; crinkle cut pickles & BuJoBurger sauce on a toasted brioche. Boost it with complimentary tomato & onion or an Annalitten Farm free range sunny-side-up egg if you're looking for a protein boost.



THE BEYOND BURGER®

We are very proud to be the first restaurant in Ireland to introduce The Beyond Burger®! The Beyond Burger® is the world's first plant-based burger that looks, cooks, and tastes like a fresh beef burger. It has all the juicy, meat deliciousness of a traditional burger, but comes with the upsides of a plant-based meal. The Beyond Burger® packs 20g of plant-based protein into a 120g patty and has no GMOs, soy or gluten. BuJo's Culinary Director Gráinne O'Keefe has created a vegan & vegetarian Beyond Burger.



BUJO BURGER BOWL

Go carb free with Bunless BuJo Burger Bowl

For the first time at BuJo you can choose to have any burger – BuJo, BeefRoot or Beyond Burger® on a bed of handpicked, curly kale grown on Mick Keogh's family farm in Crossabeg, Co. Wexford. Lightly seasoned with fresh lemon juice and a pinch of salt, the curly kale is accompanied with shredded raw veggies and housemade BuJoBurger dressing, (or roast garlic veganise aioli). Pro Tip: Boost your bunless bowl with added protein by adding an Annalitten Farm free-range sunny-side-up egg.



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