Your neighbourhood space to chill, dine and connect.

## FOOD

# ALL DAY BREAKFAST

Neighborhood Breakfast (E) (G) (SP) 55 Two Organic Eggs Any Style, Toast, Choice of Beef Bacon or Chicken Sausage

Benedicts (E) (D) (G) (SP) (F)
English Muffin, Organic
Poached Eggs, Hollandaise
Classic Beef Bacon 55
Smoked Salmon 65

Breakfast Sandwich (E) (D) (G) (M) (SP) 65 Organic Egg Any Style, Brioche, Turkey Ham, Beef Salami, Provolone, Gruyere, Tomato Chutney, House Salad

Avocado Toast (V) (E) (G) (M) (SE) (SP) 65 Smashed Avocado, Multigrain Toast, Two Organic Poached Eggs, Breakfast Radish, Frisée Salad, Lemon Dressing



# **BURGERS**& SANDWICHES

All sandwiches are served with a choice of Natural Cut French Fries, Sweet Potato Fries or House Salad

Triple Stacked Grilled Cheese (E) (M) (D) (G) 55 Cheddar, Jack, Provolone, Caramelized Onions, Tomato, Avocado, Spinach, Aioli

Chipotle Chicken Burrito (E) (D) (G) (M) (SP) 70 Pulled Spiced Chicken, Guacamole, Ranch, Pepper Jack, Cilantro

**Wagyu Steak Burger** (E) (D) (G) (M) (SP) 95 Wagyu Burger, Gherkins, Tomato, Caramelized Onion, Coleslaw, Herb Mayo



## **SALADS**

Counter Culture Caesar Salad (E) (D) (G) (M) 55 Chopped Romaine, Parmesan Crisps, Semi-Dried Cherry Tomato, Croutons

**Summer Wellness Bowl** (V) (G) (T) (SP) 65 Cucumber, Chopped Tomato, Pomegranate Seeds, Cashews, Bulgur Wheat, Feta, Baby Gem, Radish,Red Onion, Lemon-Basil Vinaigrette

SALAD ADD ON Chicken 15 | Prawn (CR) 20 | Salmon (F) 25

## **SHARING PLATES**

"If you want to".....

CCC Garlic Baguette (E) (D) (G) (SP) 40 Kalamata Tapenade, Spicy Cheese Dip

**Chicken Wings** (D) (M) (SE) 60 Buffalo, BBQ or Garlic Parmesan Crudités, Blue Cheese Dip

Nachos (G) (D) (SP) 80 Crushed Avocado, Sour Cream and Chives, Cheese Sauce, Jalapeño Pico De Gallo, Smoked Beef Chorizo

**Grilled Chicken and Pineapple Sour Dough Pizza** (D) (G) 85
Sour Dough Bread, Creamy Sauce,
Cajun Chicken, Grilled Pineapple,
Pepper jack Cheese

CCC Bar Feast (E) (D) (CR) (F) (G) (M) (SP) 110 Choose Any Two 85 | Choose Any Three 95

Jalapeño Poppers, Chicken Wings, Breaded Prawns, Fish Goujons

**Sides:** Fries, Blue Cheese, Chipotle Mayo, Tartar Sauce

## **GO** VEGAN

**Quinoa and Avocado Salad** (VE) (SP) 50 Heirloom Tomato, Baby Potato, Baby Gem, Feta, Herb Lime Vinaigrette

**Side Salad** (VE) (SP) (M) 50 Heirloom Tomato, Baby Potato, Mushroom, Radicchio, Onion Relish

**Leek and Mushroom Puff** (VE) (M) (SP) (G) 50 Exotic Mushroom, Chili, Truffle Oil, Vegan Cheese, Salad

**Burrito** (VE) (M) (SP) (G) (SE) 60 High Protein Wrap, Avocado, Beans, Capsicum, Tomato, Chili, Lettuce, Coriander, Cheddar, Salad

**Neighborhood Breakfast** (VE) (SP) (SY) (SE) (G) 65 Meat-free Sausage, Ratatouille, Sautéed & Grilled Mushrooms, Toast

**Burger** (VE) (M) (SP) (G) (SE) 75 Protein Bun, Tomato Chutney, Onion Relish, Cheddar, Lettuce

## OUR TAKE ON Classics

Mediterranean Gnocchi (V) (E) (D) (G) (SP) 75 Homemade Toasted Gnocchi, Mediterranean Veg & Tomato Sauce, Kalamata, Basil Oil, Parmesan

Seafood Duglere (D) (G) (F) (CR) (SP) 95
Prawns, Mussels, Clams, Baby Calamari,
Black Cod, Taggiasca Olives, Roasted Baby Root,
Grilled Sour Dough

Butter Chicken (D) (T) (SP) 85 Chicken Tikka Cooked in Spiced Creamy Tomato Gravy, Rice

Pan Seared Salmon (D) (F) (CR) (SP) 110 Herb Crushed Potatoes, Baby Spinach & Fennel Salad, Lemon Butter Dressing Bourbon Glazed Ribs (A) (G) (D) (SP) (C) (M) (F) 125 5 Hour Slow Cooked Prime Rib Glazed with Homemade Jack Daniel's™ BBQ Sauce, Thick Fries, Cheese Sauce

Chicken Katsu Curry (D) (G) (SY) (E) (SE) 95 Mild Curry, Crispy Chicken Cutlet, Jasmine Rice, Sautéed Vegetables

# SWEETS

Molten Chocolate Cake (D) (T) (G) 40 Vanilla Ice Cream

Caramelized Banana Pudding (VE) (G) 45 Oats Crumb, Toffee Sauce, Vanilla Cream, Almond Ice Cream

**Ice Cream** (D)
Visit our Exciting Ice Cream Counter

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Upur neighbourhood space to chill, dine and connect.

## BEVERAGE



## **TCHABA PREMIUM TEA 25**

Royal Breakfast | Rooibos Heal | Earl Grey Flora Moroccan Nights | Chamomile Breeze Green Tea Curls | Verbena Mint



## **ARABICA BEANS CLASSIC COFFEE**

Espresso 20 Latte | Cappucino | Americano 25

Extra Shot 5 Flavored Syrups 5 Hazelnut | Vanilla | Caramel | Mint



## **COLD BREW COFFEE** 15



## **FRESHLY BREWED ICED TEA** 25

Classic Black | Rooibos Heal Anti-Oxidant Green



## **HOT CHOCOLATE 25**

Single Origin Bitter Chocolate, Whipped Cream, Chocolate Granite



**SOFT DRINKS 25** 



## **FRESHLY PRESSED 30**

All of our juices are prepared daily in-house and made with love

Zinger Carrot, Apple, Ginger

Mean Green

Apple, Celery, Spinach, Cucumber

**Brainy Beets** Beetroot, Carrot, Orange



## **SMOOTHIES** 30

"BAD" (N) Banana, Almonds, Dates, Strawberries, Almond Milk

Berry Blast (N) Mixed Berries, Spinach, Ginger, Green Apple, Almond Milk

#### **Next of Kin**

Acaí, Soya Yoghurt, Green Apple Juice, Mix Berries, Banana



## SHOOTER 10

Orange and Ginger



## WATER

Local Water 0.5l 15 Local Water 1.5l 20 San Benedetto Still 0.5l 20 San Benedetto Still 11 30

San Benedetto Sparkling 0.5l 20 San Benedetto Sparkling 11 30



## **WINES**

**Sparkling Wines** 

Hardy's Riddle, Australia (E) (D) (SP) Glass 40 | Bottle 199

Sea Change, Italy (SP)

Bottle 250

Rosé Wine (SP)

Wilderness Bay Rose, South Africa Glass 36 | Bottle 175

Red Wines (SP)

**Arcadian Merlot, Australia** Glass 39 | Bottle 195

Nero D'Avola "Angel" Giorgio & Gianni, Italy (Organic) Bottle 205

**Casa Cabernet Sauvignon** by Lapostelle, Chile Bottle 205

Simonsig Cabernet Shiraz, South Africa Bottle 245

White Wine (SP)

Pinot Grigio Italia, Italy Bottle 175

Arcadian Sauvignon Blanc, Australia

Glass 39 | Bottle 195

Casa Chardonnay by Lapostolle, Chile Bottle 205

Simonsig Chenin Blanc, **South Africa** Bottle 235



## COCKTAILS (SP) 45

All our cocktails are hand-crafted using fresh squeezed juices

Mojito

Piña Colada

**Moscow Mule** 

Cosmopolitan

**Whiskey Sour** 

Mai Tai

Margarita

**Aperol Spritz** 

Gin Fizz

Lemon or Rhubarb Glass 40 | Bottle 185



## SPIRITS 30ml

Stolichnaya 38

**Bombay Sapphire** 38

Bacardi 38

Jose Cuervo Gold 38

Jim Beam 40

Sailor Jerry Spiced 40

Johnnie Walker Red Label 40

Courvoisier VSOP 40

Hendrick's 42

Ketel One 45

Johnnie Walker Black Label 48



## BEERS (G)

Heineken 0.0 non-alcoholic 25

Corona 36

Strongbow 36

Peroni 40

Tiger 40

**Draught Heineken** 46

**Draught Stella** 50

Erdinger Weissbrau 500ml 55

## **HAPPY HOUR**

Daily 4pm-7pm

Spirits 22

Stolichnava Bombay Sapphire Bacardi Carta Blanca Johnnie Walker Red Label

Wines 27

Sparkling Wine (E) (D) (SP) Hardy's Riddle, Australia

White Wine (SP)

Arcadian Sauvignon Blanc, Australia

Rosé Wine (SP)

Wilderness Bay Rose, South Africa

Red Wine (SP)

Arcadian Merlot, Australia

**Bottled Beer & Cider (G) 30** 

Tiger Corona

Peroni **Strongbow Cider** 

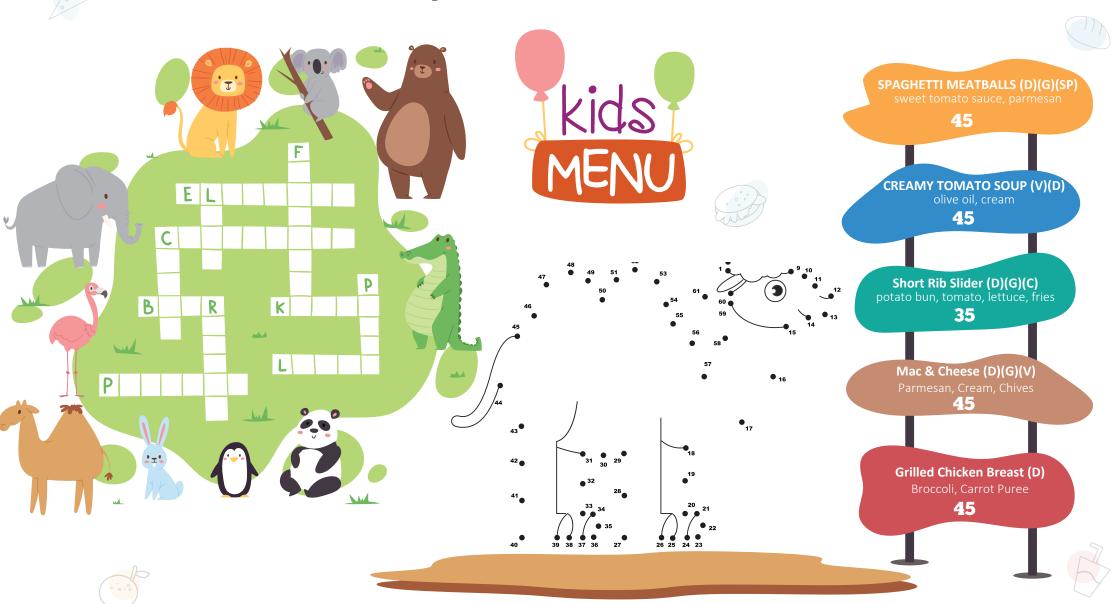
Draught Beer (G) 36

Heineken



## COUNTER CULTURE CAFE

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## COUNTER CULTURE CAFE

## **BREAKFAST**

#### 7AM - 11AM

#### APPLE AND CINNAMON PANCAKES (E) (D) (T) (G) 500 cal

Apple Cinnamon Compote, Homemade Pancakes, Toasted Almonds | 55

#### TWO EGGS ANY STYLE (E)(D)(G)

(Fried, Boiled or Poached) Toast | 50

#### NEIGHBORHOOD BREAKFAST (E) (G) (SP) 500 cal

Two Organic Eggs Any Style, Toast, Choice of Beef Bacon or Chicken Sausage | 55

#### BREAKFAST SANDWICH (E) (D) (G) (M) (SP) 480 cal

Brioche, Egg, Turkey Ham, Beef Salami, Provolone, Gruyere, Tomato Chutney, House Salad | **65** 

#### **BENEDICTS**

#### CLASSIC (E) (D) (G) (SP) 750 cal

English Muffin, Beef Bacon, Organic Poached Eggs, Hollandaise | 55

#### SMOKED SALMON (E) (D) (F) (G) (SP) 750 cal

English Muffin, Sautéed Spinach, Organic Poached Eggs, Hollandaise | 65

#### SHAKSHOUKA (E) (D) (G) 340 cal

Cumin & Coriander Infused Rich Tomato Sauce Baked with Organic Eggs, Multigrain Bread | 65

#### GRANOLA & YOGHURT (V) (D) (T) (G) (SP) 480 cal

Honey Roasted Muesli, Mixed Berries | 58

#### AVOCADO TOAST (V) (E) (G) (M) (SE) (SP) 394 cal

Smashed Avocado, Multigrain Toast, Two Organic Poached Eggs Breakfast Radish, Frisée Salad, Lemon Dressing | **65** 

#### BREAKFAST BURGER (E) (D) (G) (SP) 758 cal

Soft White Roll, Beef Burger, Crispy Beef Bacon, Avocado, Fried Egg, Aged Cheddar | **65** 

#### FRUIT PLATTER | 45

#### **MIXED PASTRIES | 45**

#### **SIDES**

Mushrooms (V) | 20 • Beef Bacon (D) (G) (M) (C) (SP) | 20 Beef Sausage (SY) | 20 • Roasted Tomatoes (V) | 15

Baked Beans (V) | 15 • Beef Patty (E) (G) | 25

Cereal (D) (G) (T)  $\mid$  20 • Bread Basket (D) (G) (T)  $\mid$  20

#### **INDIAN BREAKFAST**

Please ask your server for today's special

#### **ALL INCLUSIVE BREAKFAST (E) (D) (G) 115**

Fruit Platter, Mixed Pastries, Choice Of One Main, Choice Of Fresh Juice & Tea, Coffee, Hot Chocolate

#### **CONTINENTAL BREAKFAST (E) (D) (G) 65**

Mixed Pastries, Choice Of Fresh Juice & Tea, Coffee, Hot Chocolate

#### **GO VEGAN**

#### NEIGHBORHOOD BREAKFAST (VE) (SP) (SY) (SE) (G) 65

Meat-free Sausage, Ratatouille, Sautéed & Grilled Mushrooms, Toast

#### **BURGER** (VE) (M) (SP) (G) (SE) **75**

Protein Bun, Tomato Chutney, Onion Relish, Cheddar, Lettuce

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## COUNTER CULTURE CAFE

## BEVERAGE 7AM - 11AM



## **TCHABA PREMIUM TEA** | 25

Royal Breakfast | Rooibos Heal | Earl Grey Flora Moroccan Nights | Chamomile Breeze Green Tea Curls | Verbena Mint



#### ARABICA BEANS CLASSIC COFFEE

Espresso | 20 Latte | Cappuccino | Americano | 25 Extra Shot | 5

Flavored Syrup | 5 Hazelnut | Vanilla | Caramel | Mint



## HOT CHOCOLATE | 25

Single Origin Bitter Chocolate, Whipped Cream, Chocolate Granite



#### FRESHLY BREWED ICED TEA | 25

Classic Black Rooibos Heal Anti-Oxidant Green



#### FRESHLY PRESSED | 30

All of our juices are prepared daily in-house and made with love Zinger Carrot, Apple, Ginger Mean Green Apple, Celery, Spinach, Cucumber Brainy Beets Beetroot, Carrot, Orange



## **ENERGY DRINKS | 40**

Red Bull Red Bull Sugar Free



#### **SMOOTHIES (N)** | 30

All our smoothies are prepared with almond milk and ice "BAD" Banana, Almonds, Dates, Strawberries Berry Blast Mixed Berries, Spinach, Ginger, Green Apple



Orange and Ginger

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