


Your neighbourhood space to chill, dine and connect.

# FOOD MENU


## ALL DAY BREAKFAST

 **Mr & Mrs Benedict** (E)(D)(G)(SP)(F) | **75**  
Toasted Brioche, Organic Poached Eggs, Hollandaise, Fresh Greens, Veal Ham or Smoked Salmon

**Breakfast Club** (E)(D)(G)(SP) | **80**  
Sunny Side Up, Beef Bacon Bits, Turkey Ham, Shredded Cheddar, Avocado, Breakfast Bread, Sundried Tomato Mayo, House Salad


**Neighborhood Breakfast** (E)(G)(SP)(M)(D) | **95**  
Two Organic Eggs Any Style, Beef Bacon, Chicken Sausage, Hash Brown, Sourdough Toast

**Mr. Popular** (V)(E)(G)(M)(SE)(SP) | **80**  
Smashed & Sliced Avocado, Multigrain Loaf, Organic Poached Eggs, Frisée Salad, Herb Oil

 **Crab & Salmon Bagel** (E)(G)(F)(CF)(CR)(SE)(SP) | **95**  
Lump Crab Mayo, Smoke Salmon, Sesame Bagel, Avocado, Pickle Shallot, Green Apple


## OUR TAKE ON Classics

**Courgette Rigatoni** (G)(D)(SP) | **75**  
Grated Zucchini, Chili Garlic Butter, Sundried Tomato Pesto

 **Curried Salmon** (D)(F)(E)(SP) | **115**  
Pan Fried Salmon, Cucumber Potato Salad, Quail Egg, Anchovy Herb Dressing

**Waffle Chicken** (G)(D)(SP)(E) | **95**  
Sweet Potato Waffle, Crispy Chicken Escallop, Beef Bacon, Alfa Rocket Salad, Maple Emulsion

**Spiced Garlic Butter Prawn** (G)(CR)(D)(M) | **115**  
Grilled Prawn, Fennel Salad, Country Bread

 **Murgh Makhani** (D)(T)(SP)(G) | **100**  
Chicken Tikka Cooked In Spiced Creamy Rich Tomato Gravy, Rice

**Tennessee BBQ Rib** (A)(SP)(C)(M) | **140**  
8-Hour Slow Cooked Prime Rib, Homemade Jack Daniel's™ BBQ Sauce, Beef Bacon Bits, Matchstick Potato, Cheese Sauce

## BURGERS & SANDWICHES


All sandwiches are served with a choice of skin on French fries, crispy chips or house salad



 **Mushroom Cheese Grill** (D)(G)(SP)(V) | **75**  
Portobello Mushroom, Sweet Chard Onion Multigrain Bread, Aged Cheddar, Truffle Mayo

**Our Club** (E)(D)(G)(SP) | **90**  
Grilled Chicken, Turkey Ham, Aged Cheddar, Beef Bacon Bits, Grated Egg, Avocado, Sourdough, Sundried Tomato, Mayo, Lollo Rosso Lettuce

**French Dip** (G)(D)(C)(M) | **95**  
Braised Pulled Beef, Braising Jus, French Cheese, Baguette

 **Brisket Stack** (E)(D)(G)(SP)(M) | **95**  
Cured Slice Brisket, Caramelized Onion, Brie Cheese, Nutmeg Cream, Braised Mustard Cabbage, Fried Egg, Country Bread

**Fully Loaded Beef Burger** (E)(D)(G)(SP) | **100**  
Home Ground Wagyu Patty, Grilled Mushroom, Jicama and Spring Onion Slaw, BBQ Sauce, Smoke Cheddar, Potato Bun

## BITES "If you want to"

**Polenta Fries** (E)(D)(G)(SP)(V) | **55**  
Panko Crusted Polenta, Parmesan Snow, Truffle Aioli

**Five-spice Calamari** (G)(SP)(F)(P) | **60**  
Rice Flour, Baby Calamari, Sriracha Mayo


**Hot Wings** (D)(G)(SP) | **75**  
Crispy Wings, Gochujang BBQ, Pickle Carrot, Blue Cheese Ranch Dip

 **Nacho Mucho** (G)(D)(SP) | **85**  
Crushed Avocado, Sour Cream, Cheese Sauce, Jalapeño, Pico De Gallo

Cajun Chicken **15** | Chorizo Con Carne **15**

## SALADS

**Counter Culture Caesar** (E)(D)(F)(G)(M) | **75**  
Chicken, Chopped Romaine, Parmesan Crisps, Semi-Dried Cherry Tomato, Croutons, Quail Egg, Anchovy, Caesar Dressing

 **Summer Wellness Bowl** (V)(G)(D)(T)(SP) | **75**  
Cucumber, Tomato, Cashews, Bulgur, Spelt, Feta, Kale, Broccoli, Red Onion, Butternut Pumpkin, Herb Dressing, Pomegranate Molasses

**ADD ON**  
Chicken 30 | Prawn (CR) 50 | Salmon (F) 40

**Stone Fruit & Mozzarella** (V)(D)(T)(SP)(M) | **75**  
Grilled Peach, Apricot, Baby Mozzarella, Walnut, Balsamic Glaze, Arugula, Citrus Dressing




## GO VEGAN & KETO

**Chickpea Omelette** (VE)(SP) | **55**  
Capsicum and Onion Fajita, Vegan Mayo, House Salad

**Peach & Apricot** (VE)(SP)(M)(KE) | **65**  
Grilled Peach, Apricot, Beans, Walnut, Fresh Greens, Feta, Balsamic Glaze


**Vegan Breakfast** (VE)(SP)(SY)(SE)(G) | **85**  
Meat-Free Sausage, Ratatouille, Sautéed Mushrooms, Hash Brown, Sourdough Toast

 **Tomato & Avo Toast** (VE)(SP)(SE) | **80**  
Heirloom Tomato Basil, Smashed Avocado, Vegan Feta Cheese, Balsamic Glaze, Multigrain Bread

**Chicken & Mushroom** (KE)(M)(SP) | **95**  
Grilled Chicken Breast, Sauté Mushroom, House Salad, Chicken Jus

**Keto Salmon** (F)(KE)(SP) | **110**  
Pan Grilled Salmon, Cucumber Bean Salad, Lemon Dressing, Herb Oil

## SWEETS

 **Cone Cheesecake** (D)(SP)(G)(E) | **45**  
Strawberry Cheese Ball, Waffle Biscuit, Graham Cracker, Strawberry Cheesecake Ice Cream

**Poach Pear** (G)(D)(T) | **45**  
Saffron Pear, Lavender Yoghurt, Tree Nut Granola, Rhubarb Compote

**Organic Chocolate Terrine** (T)(SP)(VE)(KE)(V) | **45**  
Orange Mousse, Coco Soil, Toasted Almond

**Ice Cream Selection** | **16 per scoop**

**Acai Bowl**  
Godmother | **35**  
Godfather | **45**



BEVERAGE

MENU

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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 • Americano | 25  
Latte | 28 • Cappuccino | 28 • Mocha | 28  
Babychino | 10  
Extra Shot | 5  
Flavored Syrups | 5  
Hazelnut • Vanilla • Caramel • Mint

COLD BREW  
COFFEE

25



HOT CHOCOLATE

28



Single Origin Bitter Chocolate,  
Whipped Cream, Chocolate Granite

SOFT DRINKS

25

Red Bull | 40

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


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

SHOOTER



Orange and Ginger | 10

WATER



Local Water 0.5l | 15  
Local Water 1.5l | 20  
San Benedetto Still 0.5l | 20  
San Benedetto Still 1l | 30  
San Benedetto Sparkling 0.5l | 20  
San Benedetto Sparkling 1l | 30

WINES



**Sparkling Wines**  
**Conte Fosco Cuvée Brut, Italy** (E)(D)(SP)  
Glass 50 | Bottle 250

**Red Wines** (SP)  
**Cabernet Sauvignon, Anakena, Chile**  
Glass 42 | Bottle 195

**Nero D’Avola Da Luca, Italy**  
Bottle 205

**Casa Cabernet Sauvignon  
by Lapostelle, Chile**  
Bottle 250

**Simonsig Cabernet Shiraz,  
South Africa**  
Bottle 275

**White Wine** (SP)  
**Pinot Grigio Italia, Italy**  
Bottle 195

**Sauvignon Blanc, Anakena, Chile**  
Glass 42 | Bottle 195

**Casa Chardonnay by Lapostolle, Chile**  
Bottle 250

**Simonsig Chenin Blanc,  
South Africa**  
Bottle 275

**Rosé Wine** (SP)  
Wilderness Bay Rose, South Africa  
Glass 44 | Bottle 205

MOCKTAILS



 **Pinger Spritz** | 30

The Beets | 30  
Virgin Mojito | 30  
Virgin Piña colada | 30  
Virgin Mary | 30

COCKTAILS

50

All our cocktails are hand-crafted  
using fresh squeezed juices

 **Raspberry Royal**

Mojito  
Piña Colada  
Tropical Heaven  
Cosmopolitan  
Whiskey Sour  
Mai Tai  
Margarita  
Aperol Spritz  
Espresso Martini

Buy 1 Get 1 FREE, 12 pm - 5pm

**Gin Fizz** Lemon or Rhubarb  
Glass 40 | Bottle 185

SPIRITS



Stolichnaya | 40  
Bombay Sapphire | 40  
Bacardi | 40  
Jose Cuervo Gold | 40  
Jim Beam | 40  
Sailor Jerry Spiced | 40  
Johnnie Walker Red Label | 40  
Hennessy VS | 44  
Hendrick’s | 47  
Ketel One | 47  
Johnnie Walker Black Label | 48  
Jack Daniel's | 48

BEERS



Heineken 0.0 non-alcoholic | 25  
Strongbow | 42  
Peroni | 42  
Tiger | 42  
Corona | 45  
Draught Heineken | 48  
Draught Stella | 50  
Draught Birra Moretti | 48  
Erdinger Weissbrau 500ml | 57

HAPPY HOUR

**Spirits** | 25  
Stolichnaya  
Bombay Sapphire  
Bacardi Carta Blanca  
Johnnie Walker Red Label

**Wines** | 32  
**Sparkling Wine** (E)(D)(SP)  
Conte Fosco Cuvée Brut, Italy

**White Wine** (SP)  
Sauvignon Blanc, Anakena, Chile

**Rosé Wine** (SP)  
Wilderness Bay Rose, South Africa

**Red Wine** (SP)  
Cabernet Sauvignon, Anakena, Chile

**Bottled Beer & Cider** (G) | 30  
Tiger  
Carlsberg  
Heineken  
Strongbow Cider

**Draught Beer** (G) | 38  
Heineken  
Birra Moretti

All prices are in UAE Dirhams (AED) and include 10% service charge, 7% municipality fee and 5% VAT. If you have any concerns regarding food allergies, please alert your server prior to ordering.  
(E) – Eggs, (D) Dairy, (SP) – Contains Sulphite, (G) – Contains Gluten. Spirits are served at 30ml, Sparkling Wine by the glass 125ml, Wines by the glass 150ml.