

BREAKFAST

1. Baked Egg – AED 45
Three local eggs, leeks, spinach, cream & butter, zaatar powder served with grilled bread.
2. Herb crusted lava eggs- AED40
Two soft boiled eggs herb crusted eggs, Tomato ragout, toasted homemade bread

Sharing Breakfast for two, served with artisanal Homemade Baked Breads.

3. Egg Tagine – AED 85
Four Baked Eggs with choice of homemade sausages in herb tomato masala sauce.
4. The B&S Shakshouka Matbuka – AED 95
Four Eggs poached in a rich homemade tomato & red pepper sauce with garlic, chili & olive oil.
5. The B&S Green Shakshouka – AED 95
Four eggs cooked in a fresh koussa & melted onion salsa with fresh spinach, turmeric & dried chili flakes drizzled with olive oil.
6. Fallahin Breakfast – AED 55
Kaak Toast, Feta Cheese, Cucumber salad, Homemade Hummus, Tahini, Date Syrup, Salata Matbhuka, Grilled Bread Selection.
7. Homemade Sausages – AED 35
Two homemade sausages chicken, beef or lamb, Boston style baked beans, half roasted tomato served with toasted bread.
8. Eggs Benedict – AED 58
Two eggs, leek & parmesan cheese biscuit with Smoked Salmon or Bresola
9. English breakfast – AED 90,
Two eggs boiled, poached or fried, two homemade sausages, beef bacon, Boston style baked beans and homemade toasted bread.
10. Poached/ or Fried Egg – AED 35
Three eggs with homemade bread.
11. Scrambled Eggs – AED 40
Three Eggs – English Style, soft scrambled with grilled bread.
12. Omelette – AED45
Two eggs with choice of two ingredients, mushrooms, cherry tomato, spinach, rocket, feta, gruyere cheese.
13. Avocado Toast – AED 50
Smashed Avocado on beetroot sourdough bread with dukkan mix, pomegranate seeds, red radish, cherry tomato & micro greens.
With Poached Egg – AED 60
14. Smoked salmon bagel -AED 45
Homemade Bagel layered with 24hr cured smoked salmon, cream cheese, red onion, dill, capers served with leafy salad.
15. B&S Cereal & Granola Mix – AED 40
Homemade cereal with choice of Classic B&S Granola, Red Quinoa Granola or Candied Orange Granola with Horlicks Milk.
16. Hot Porridge – AED 50
Non-dairy porridge with Hibiscus poached pears, toasted almond flakes.
17. Lava French Toast – AED 55
Warm Brioche with chocolate ganache filling with fresh berries, whipped cream & pistachio.
18. Pot Barley & Apples – AED 50
Barley pudding, vanilla yoghurt, lemon caramel sauce, caramelized apples & coconut flakes.

19. Pumpkin Spice Pancake – AED 50
Three layered gluten free pumpkin spice pancakes, cinnamon whip mascarpone, pumpkin maple puree, toasted pumpkin & pecan nuts with maple syrup.
20. Superfood Pancakes – AED 55
Gluten Free, nutrition packed pancakes, honey vanilla yoghurt, goji berries, blueberries, chia seeds & flaxseeds.
21. Warm Banana Bread – AED 40
Warm Banana Bread with espresso butter, homemade cornflakes & coca nibs.
22. Viennoiseries – ask waiter
23. Extras:
 - Sliced Avocado – AED 20
 - Home cured Smoked Salmon – AED 25
 - Homemade Beef Bacon – AED 25
 - Homemade Boston Style Baked beans – AED 20
 - Egg anyway – AED 5
 - Mushrooms / Spinach – AED 10