

## ALL DAY BREAKFAST

daily 6.30 am - 4.00 pm

## THE USUAL SUSPECTS

**EGGS BENNY (GF)(SF)****AED 52**

organic poached eggs served on sauteed spinach & roasted mushrooms in baked avo halves topped with our special hollandaise

*add salmon - 823 Cal*

*add grilled turkey ham - 875 Cal*

**MUNNA AMLET**

our decadent masala omelette served with karak chai

*feta cheese & mushrooms - 396 Cal*

**AED 52**

*smashed avo & mushrooms 477 Cal*

**AED 42****MUESLI POWER (V)(D)(N)****AED 55**

house muesli with greek yogurt, spirulina, forest berries, green apples, kiwi & caramelised banana topped with roasted almonds - 230 Cal

**OVERNIGHT OMEGA OATS****AED 42**

overnight oats & chia pudding loaded with blueberries, raspberries, flax & chia seeds topped with caramelised banana & toasted almonds - 230 Cal

**AVO-THING YOU EVA WANTED (V)(VE)(D)**

smashed avocado on grilled pumpnickel bread topped with your choice of

*tomato & feta - 805 Cal*

**AED 48**

*organic poached eggs - 861 Cal*

**AED 42**

*grilled mushrooms - 556 Cal*

**AED 45****EGGS & AVO (D)**

fried eggs with smashed avocado, sweet potato hash, grilled mushrooms & feta cheese

*regular*

**AED 52**

*add chicken sausages - 122 Cal*

**AED 55****FRENCH TOAST (V)(D)****AED 52**

homemade brioche infused with tres leches & cinnamon served with creme chantilly & salted caramel - 365 Cal

## START THE DAY LIKE A LEGEND

**SHEIKH SHUKA (V)(D)****AED 55**

the real og breakfast! organic baked eggs served on a bed of spiced tomato sauce topped with feta cheese, parsley & homemade pita 677 Cal

**FUL OF IT! (V)(VE)(GF)**

the ultimate vegan protein power boost! regional broad beans with garlic lemon, tomato, cumin, parsley & mint served with homemade pita bread

*regular 217 cal*

**AED 45**

*add poached eggs*

**AED 48****SHEIKH & BAKE (V)(D)****AED 52**

homemade manakeesh loaded with local cheeses & organic wild zaatar folded & baked perfection 550 cal

## SOMETHING TO SATISFY THE CRAVINGS

**PANCA-TACIOUS! (V)(GF)(D)**

who said they can't be awesome & healthy at the same time?

try our homemade gluten-free buckwheat buttermilk pancakes served with your choice of

*macerated berries 556 Cal*

**AED 48**

*chia yohurt & kiwi 455 Cal*

**AED 55****WAFFLE SHUFFLE (V)(D)**

crispy & light waffles made of pure joy served with your choice of

*fresh forest berries 613 Cal*

**AED 48**

*crispy baked chicken 1168 Cal*

**AED 55**

## DESSERTS

### **PAVLOVA (D)**

**AED 48**

crispy merengue topped with local rose sorbet  
and seasonal fruit - 711 Cal

### **VEGAN CHOCOLATE CAKE (GF)(N)(VE)**

**AED 48**

chocolate mousse with coconut milk, dark chocolate sauce,  
coconut jelly swirl with date & chocolate tuille along  
with wild berries - 409 Cal

### **HONEY PANNA COTTA (D)**

**AED 48**

spiced infused raw emirati honey, 'organic local strawberry'  
mint, mango, iranian pistachios and merengue - 322 Cal

### **CLASSIC TIRAMISU (D)(G)**

**AED 48**

ladyfinger cookies soaked in café rider espresso,  
served with mascarpone cheese and dusted with  
rich organic cocoa powder - 758 Cal

### **SKILLET BAKED CINNAMON APPLE (V)(D)(G)**

**AED 48**

spiced caramelised granny smith apple baked in a pie crust  
served with cardamom ice cream - 545 Cal

**D** - dairy **N** - nuts **V** - vegetarian **VE** - vegan **SF** - seafood **GF** - 90% gluten free

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## DIPS, SOUPS AND BITES

### **CREAMY FETA CHEESE & PISTACHIO DIP (D)** **AED 38**

roasted cherry tomatoes, fresh basil and herbs - 464 Cal

### **BEETROOT MOUTABEL (V)(D)** **AED 48**

vibrant beetroots mixed with labneh and tahini - 236 Cal

### **HUMMUS (V)(VE)(GF)** **AED 45**

perfectly balanced hummus with tahini topped with olive oil and pine nuts - 191 Cal

*add pulled duck or beef* **AED 20** - 310 Cal

### **FALAFEL (VE)** **AED 38**

served with tahini sauce - 191 Cal

### **CRISPY HALLOUMI (D)(V)** **AED 48**

homemade halloumi fries served with tomato relish - 433 Cal

### **CHARRED BABY MARROW TZATZIKI (V)(D)** **AED 48**

strained yogurt mixed with organic cucumber, charred zucchini, mint, garlic, and topped up with sumac powder - 63 Cal

### **SPICED VEGETABLE SOUP (VE)** **AED 48**

served with zucchini, chickpeas and coriander pesto - 433 Cal

### **MEZZE PLATTER (D)(N)(G)(V)** **AED 128**

moutabel, hummus, haloumi, tzatziki, mixed olives, pickles, and labneh ball mix served with homemade pita bread - 693 Cal

## MAINS

<b>RATATOUILLE (V)(D)(VE-OPTION)</b>	<b>AED 68</b>
eggplant, zucchini, squash, and tomato - 146 Cal	
<b>TRUFFLE GNOCCHI (V)(D)</b>	<b>AED 82</b>
with mixed mushroom and creamy truffle sauce - 439 Cal	
<b>SEVEN VEGETABLE TAGINE (VE)</b>	<b>AED 68</b>
with couscous seven seasonal vegetables with harissa & rosewater yoghurt - 560 Cal	
<b>SCREAMY VEGAN POLENTA (VE)</b>	<b>AED 52</b>
with roasted broccoli & smokey roasted cherry tomato - 146 Cal	
<b>GRILLED SEA BASS FILLET (SF)(N)</b>	<b>AED 80</b>
with mediterranean sauce (cherry tomato, black olives, fennel & lemon) - 275 Cal	
<b>GRILLED OCTOPUS (SF)(D)</b>	<b>AED 158</b>
with chickpea puree, fennel, crispy capers, mixed micro greens salad, and grilled lemon - 319 Cal	
<b>SPATCHCOCKED MARINATED CHICKEN LEMON &amp; THYME (D)</b>	<b>AED 110</b>
24-hr marinated corn-fed baby chicken marinated in preserved lemon with thyme - 866 Cal	
<b>RIBEYE STEAK (220G BLACK ANGUS) (D)</b>	<b>AED 138</b>
served with café de paris butter - 517 Cal	
<b>NEIGHBOURHOOD MIX GRILL (G)(D)</b>	<b>AED 158</b>
jospersized homemade shish kebab, adana kofta, half grilled chicken & jospersized root vegetable served with garlic aioli, amba & house kabis - 611 Cal	
<b>LAMB SOUVLAKI (D)</b>	<b>AED 85</b>
served with tzatziki and greek salad - 407 Cal	
<b>COWBOY STEAK (SHARING STEAK - 500G BLACK ANGUS)</b>	<b>AED 248</b>
served with chimichurri - 763 Cal	

## SIDES

<b>TRIPLE COOKED FRIES (V)</b>	<b>AED 23</b>
served with aoili	
<b>SWEET POTATO FRIES (V)</b>	<b>AED 23</b>
served with aioli	
<b>HERB ROASTED BABY NEW POTATOES (V)(VE)</b>	<b>AED 28</b>
<b>ROASTED CAULIFLOWER WITH TAHINA DRESSING (VE)</b>	<b>AED 28</b>
served with pomegranate	
<b>SEASONAL GRILLED VEGETABLES (V)(VE)</b>	<b>AED 28</b>
<b>GRILLED GREEN ASPARAGUS (V)(VE)</b>	<b>AED 25</b>

## SAUCES

**BEURRE CAFÉ DE PARIS | CHIMICHURRI | PEPPERCORN  
MUSHROOM | HARISSA**

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## STARTERS

### **SALT BAKED BEETROOT (D)(V)**

**AED 52**

creamy goat cheese, pickled onion and apple - 453 Cal

### **BURRATA (V)(D)**

**AED 68**

served with grilled asparagus, citrus gremolata and sourdough - 498 Cal

### **TUNA YUZU WATERMELON SALAD (SF)**

**AED 72**

compressed yuzu infused watermelon, yellow fin tuna, boston lettuce, and red radish - 342 Cal

### **SALMON TARTAR (SF)(D)**

**AED 72**

avocado crème, radish, pickled cucumber, and dill crème fraise - 317 Cal

### **JOSPERIZED CLAMS (SF)(G)**

**AED 58**

creamy goat cheese, pickled onion, and apple - 393 Cal

### **GRILLED HARISSA TIGER PRAWNS (SF)(G)**

**AED 78 | 3 PC**

served with grilled lemon - 481 Cal

**AED 138 | 5 PC**

### **FENNEL & APPLE SALAD (VE)**

**AED 38**

served with dill & pomegranate seeds - 236 Cal

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## BOWLS AND SALADS

### MIXED MEDITERRANEAN SALAD (D)(N)(G)(V)

**AED 52**

homemade croutons and lemon honey dressing - 267 Cal

### CAESAR SALAD (D)(G)(V)

**AED 58**

roman lettuce, parmesan cheese, croutons, boiled egg, and caesar dressing - 292 Cal

*add chicken / smoked salmon / prawns* **AED 16**

### WATERMELON GREEK SALAD (D)(G)(V)

**AED 52**

feta cheese, mint, red onion, parsley, rocket, and olives - 364 Cal

*add haloumi* **AED 12** - 433 Cal

### KALE & SALMON SALAD (D)(N)(V)(SF)

**AED 75**

kale leaves tossed with avocado, mango, green apple, cucumber, cherry tomato, and salmon served with yuzu & mango dressing with sumac - 266 Cal

### AHI POKE BOWL (SF)

**AED 68**

yellow fin tuna, seaweed salad, avocado, sushi rice, jalapenos, and sesame seeds - 361 Cal

### SPICY SALMON POKE (SF)

**AED 68**

soy marinated salmon, sushi rice, edamame, pickled cucumber, red cabbage, carrot, and sriracha mayo - 297 Cal

### FALAFEL BUDDHA BOWL (G)

**AED 58**

sushi rice, falafel, cabbage, edamame, carrot, pickled beetroot, soft boiled egg, and tahina dressing - 635 Cal

### SUPA FREEK (VE)

**AED 58**

freekeh, pulled black angus beef, cherry tomatoes, roasted broccoli, cucumbers, cilantro, grilled carrots, roasted beets, zaatar salsa verde & tahina emulsion - 641 Cal