





*My Cafe'*

*The Journal of  
Culinary Explorations*

- by Sawsan Baluch -



# BREAKFAST

## WITH THE SUN

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There I was, in the midst of a secluded bistro café in Paris, savoring the taste of bitter espresso as it danced around my taste buds with its flaky, buttery partner, the sweet Pain au Chocolate. I found a gorgeously typical Parisian café, a perfect place for me to sit, write in this diary and enjoy the morning peace. Breakfast is and always has been my favorite meal.

In India, they say a sweet start means a sweet day, I couldn't agree more. Mornings were always a big deal in our household. From my childhood days waking up to the smell of my grandmother's cooking to the elaborate breakfasts I made for my own children later in life.

At a very young age, my grandmother taught me how to make the simple stuff: Aseedah, Khatees, Eggs, Mehyawa, even the slightly more complicated Balaleet. Always cooking on a furn or a choolah, the small single-burner camping stoves.



To this day, the smell of kerosene mixed with the aroma of hot chapatti from the tawa is a powerful trigger for my childhood memories. My grandmother would teach me how to make the dough, patiently teaching me morning after morning how to get it right. We used to eat the chapatti with Sujji, a porridge-like concoction made of toasted semolina mixed with a sugary saffron infusion. My how those rich aromas bring back memories, of home, of family, of wonderfully simple yet elaborate breakfasts that bound us together... Breakfast really is the one meal that truly means family...

## EGG

**Florentine** D 4.2  
*poached egg, spinach*

**Short Ribs Florentine** D 6.7  
*poached egg, spinach, basil hollandaise*

**Mushroom Omelette** D 5.5  
*cheddar, herbs, caramelized onion, truffle*

**Vegetable Florentine** D 4.4  
*smoked labneh, beetroot, artichoke, pumpkin, rosemary, asparagus sauce, poached egg*

**Omelette** D 4.8  
*feta, avocado*

## FETEER

**Cheese** D 6.7  
*parmesan, feta, mozzarella*

**Spinach** D 7.9  
*cheddar, mozzarella, olives*

**Meshaltet** D 6.1  
*honey, chantilly*

**Minced Beef** D 8.5  
*parmesan, cheddar, mediterranean seasonings*

## SIGNATURE

**Arabian Breakfast** D, N 6.7  
*fried egg with garlic, fowl medames, labneh, olive, mehyawa*

**Indian Breakfast** D, N 7.6  
(please allow 20 minutes of preparation time)  
*chickpea poori, potato masala dosa, plain dosa, curry omelette, paniyaram, stuffed roti, vermicelli kheer, assorted chutney, served with karak chai*

**Crunchy Chicken Waffle** D 8.4  
*pan fried butter milk chicken, maple butter, maple & honey glaze, coriander*

**My Café' Shakshouka** D 5.5  
*egg, tomato*

**Fine Cheese Selection** D, N 12.7

## BREAKFAST PIZZA

**Calzone** D 7.9  
*mehyawa, feta cheese, fried egg, chives, lemon*

**Mehyawa** D 7.9  
*mozzarella, egg, onion, tomato, bell pepper*

**Zaatar** D 8.5  
*cherry tomato, labneh, feta*

Sweet  
Orange



## SIDE DISHES

**Crushed Avocado** 2.6

**Homemade Bread Basket** D, N 3.9

## HEALTHY CORNER

**Trio Of Avocado** D 5.5  
*burrata, parmesan cracker, scrambled egg*

**Strawberry Yogurt** D, N 4.7  
*berries, granola, nuts*

**Coconut Espresso Pudding** D, N 4.2  
*coconut milk, espresso, chia seeds, granola, berries, nuts*

## SWEET

	For 4pax	For 2pax
<b>Bakery Basket</b> <small>D, N</small>	6.5	3.5
<i>plain croissant, berries pizzetta, chocolate croissant, pistachio twist, nutella roll, homemade raspberry jam, butter</i>		

**Orange Almond Cake** D, N 4.6  
*warm almond cake, fresh orange, vanilla chantilly, orange sauce*

**Japanese Pancake** D 5.8  
(please allow 15 minutes of preparation time)  
*fresh berries, marinated strawberry, mascarpone cream*

**Waffle** D, N 4.5  
*caramel or chocolate sauce, fresh berries, chantilly*

## FRENCH TOAST

**Caramel** D, N 4.9

**Mascarpone** D 4.9

**Nutella** D, N 5.3

**Banana Club** D, N 4.6

**Sticky Toffee Pudding** D, N 6.2  
*date cake, toffee sauce, ice cream*

**Churros** D 6.1  
*chocolate sauce, dulce de leche*

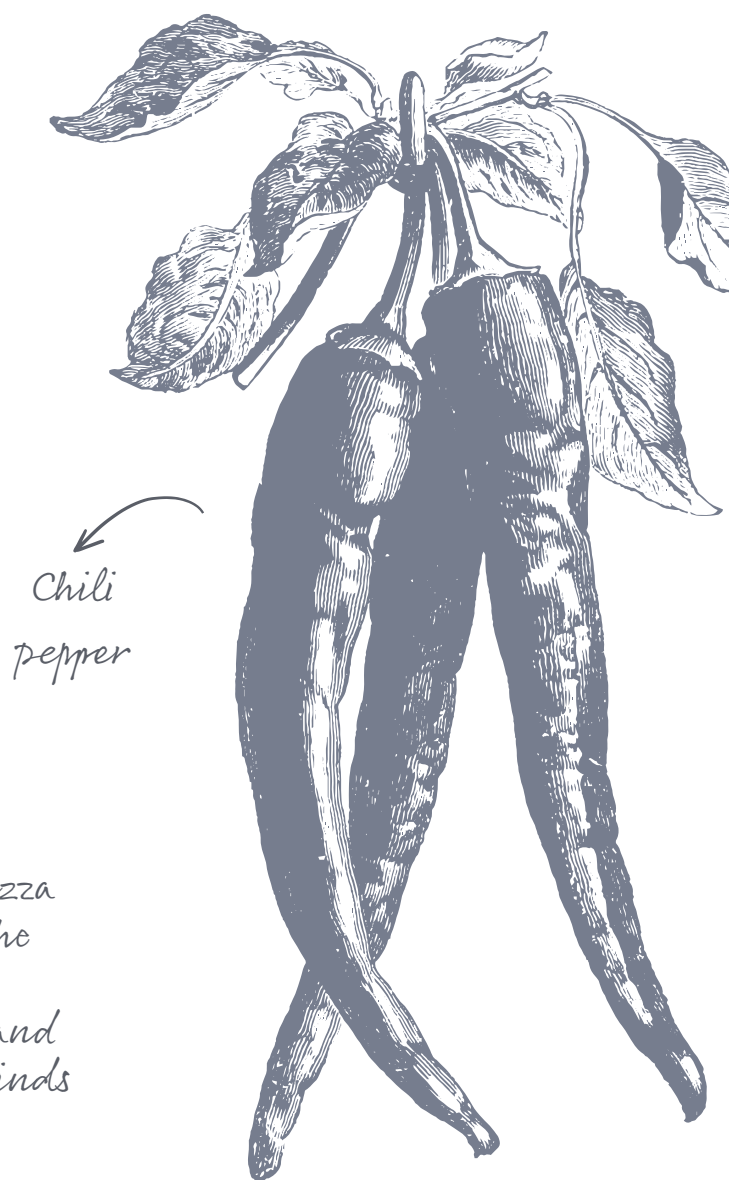
D - Contains Dairy N - Contains Nuts

Please inform your waiter of any dietary requirements you might have.

All prices are in Bahraini Dinars and includes 10% service charge, 5% government levy & 5% VAT.



# A TASTE OF MAINS & A HELPING OF STARTERS



Chili  
pepper

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I am now in Antibes, sitting inside Michelangelo's pizzeria on the Rue de Cordiers, enjoying a perfectly simple pizza with little cheese and cherry tomatoes, the pizza base is the true star of this show. The crust so thin and crispy, yet dense and doughy, with a distinct aroma that reminds me of Khabbaz bread.

It brings my memories to my childhood, when on cold winter nights my grandmother would tear up fresh hot Khubez into pieces, and drizzle a savory concoction of Yugut (round goat cheese balls, similar to Kishek, or Jamid) with fried onion, garlic and plenty of burnt butter – a hearty and tasty meal for winter! “It all begins with the right Tamse”, she would always say, as the smell of simmering onions, garlic, ginger and chili wafted through the house, several times a day. My earliest childhood memories are of my grandmother in her kitchen, she practically lived in it!

I grew up to become the kind of wife and mother who integrated her family, social life and businesses with and around her kitchen. Even my grandmother's famous Afghani Lamb, her best dish and a favorite in our household, I made sure it was on my menu from the moment My Café opened its doors. This dish began in my grandmother's simple kitchen, and continued into my family home, and can now be experienced by all through My Café, forever a tribute to a woman whose hands fed me, taught me, showed me how to do it all, and to whom I owe my success. I'm sure she is up there smiling down at us as we savor every bite.

# APPETIZER

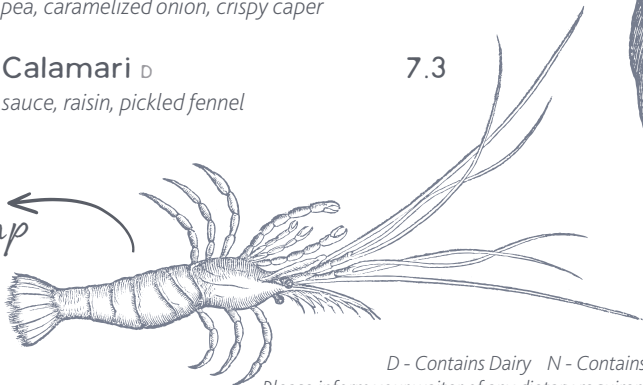
## VEGETARIAN

<b>Eggplant Parmigiana</b> <sub>D</sub>	6.7
<i>tomato sauce, eggplant, mozzarella, parmesan, basil</i>	
<b>Pumpkin Soup</b> <sub>D, N</sub>	7.3
<i>almond, cinnamon, cream</i>	
<b>Cheese Puff</b> <sub>D</sub>	4.2
<i>fried parmesan, gruyere, parsley, cayenne pepper</i>	
<b>Dahi Poori</b> <sub>D</sub>	6.1
<i>lentil fritter, sweet yoghurt, tamarind sauce, mint chutney, sev</i>	
<b>Artichoke</b> <sub>D, N</sub>	9.1
<i>aged balsamic dressing, truffle oil, hazelnut, parmesan</i>	
<b>Fine Cheese Selection</b> <sub>D, N</sub>	12.7
<i>homemade crackers, honey, fig jam, nuts, dates</i>	
<b>Selection of Homemade Bread</b> <sub>D, N</sub>	3.9
<i>served with herb butter, rosemary infused olive oil, tzatziki</i>	

## SEAFOOD

<b>Ceviche</b> <sub>D</sub>	6.8
<i>seabass, mango, passion fruit, coriander, citrus tomato dressing</i>	
<b>Duo of Prawn Wonton</b> <sub>D, N</sub>	7.9
<i>aromatic green curry, Thai salad, soy dressing, cashew nut</i>	
<b>Fish &amp; Chips</b> <sub>D</sub>	7.9
<i>hammour fritters, hand cut potato fries, tartare, pea foam</i>	
<b>Lobster Gratin</b> <sub>D</sub>	12.7
<i>lobster, mushroom, gruyere, parmesan, cream, tomato served with grilled baguette</i>	
<b>Popcorn Shrimp</b> <sub>D</sub>	7.9
<i>tempura, lime zest, homemade spicy mayo</i>	
<b>Grilled Octopus</b> <sub>D</sub>	10.7
<i>yellow split pea, caramelized onion, crispy caper</i>	
<b>Grilled Calamari</b> <sub>D</sub>	7.3
<i>miso butter sauce, raisin, pickled fennel</i>	

Shrimp



## CHICKEN

<b>Saffron Arancini</b> <sub>D, N</sub>	11.0
<i>chicken carbonara, porcini mushroom, parmesan, gruyere, truffle, confit tomato, hazelnut balsamic dressing</i>	
<b>Crispy Chicken Bao</b> <sub>D, N</sub>	7.9
<i>oat flake crusted chicken, carrot, cucumber, gochujang sauce, peanut dip</i>	
<b>Chicken Tikka Ravioli</b> <sub>D</sub>	7.9
<i>crunchy dumpling, mint yoghurt, curry sauce, fried herbs</i>	

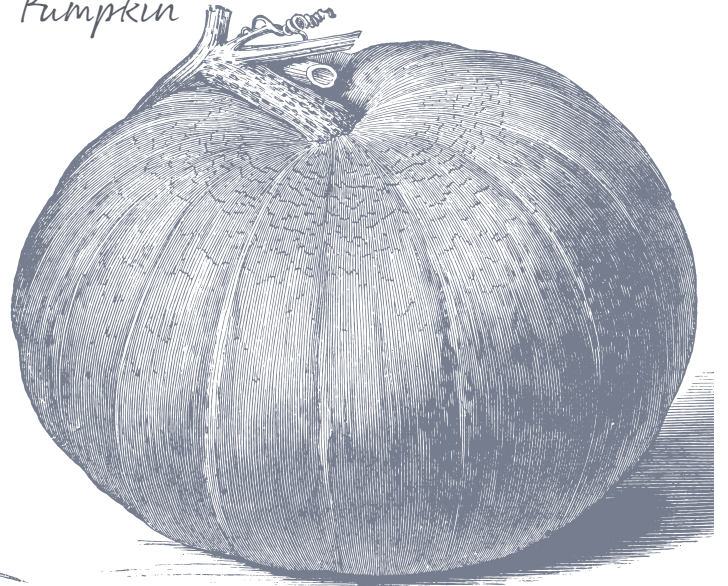
## BEEF

<b>Eggplant Bolognese</b> <sub>D</sub>	8.1
<i>minced beef, tomato sauce, eggplant, mozzarella, parmesan, basil</i>	
<b>Wagyu Beef Carpaccio</b> <sub>D</sub>	11.6
<i>fresh strawberry, feta cheese spherification, rosemary dressing</i>	
<b>Wagyu Beef Cold Cuts</b> <sub>D</sub>	14.6
<i>Homemade Pastrami/ Biltong/ Cecina/ Bresaola horseradish cream, mustard, grilled bread</i>	

## DUCK

<b>Seared Foie Gras</b> <sub>D, N</sub>	14.5
<i>orange zest puree, creme brulee brioche, red chicory, pear, mushroom marmalade, pistachio &amp; date sauce</i>	

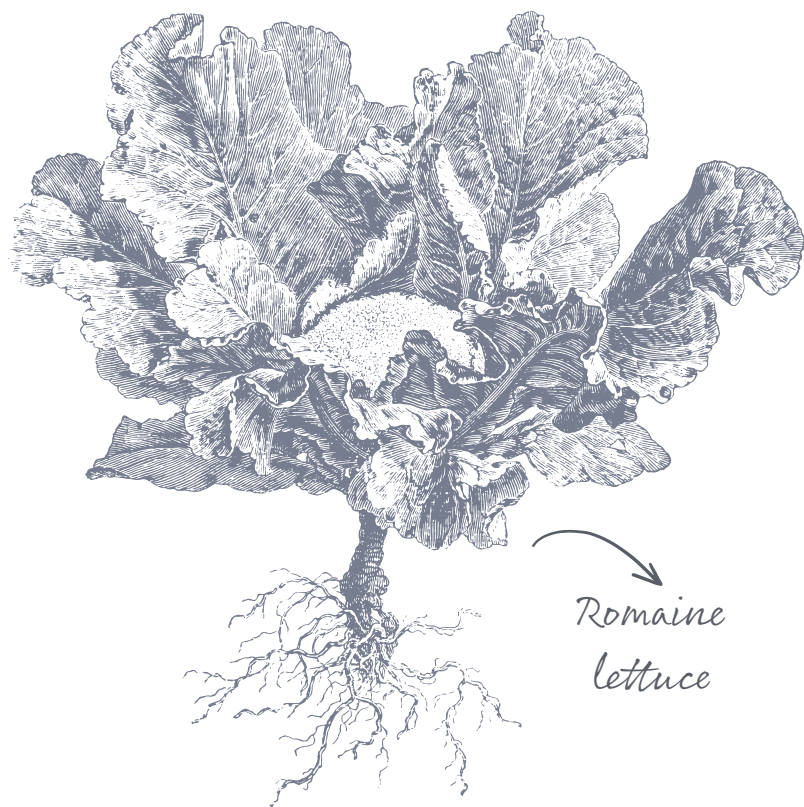
Pumpkin



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Romaine  
Lettuce

## SALAD

### Kale Salad <sup>N</sup> 6.1

*baby asparagus, roquette, green beans, baby spinach  
hazelnut, citrus dressing*

### Watermelon Feta Salad <sup>D, N</sup> 6.2

*feta cheese spread, fresh mint, cucumber, caramelized nuts,  
mint dressing*

### Burrata Salad <sup>D</sup> 9.7

*balsamic pearl, avocado, seasonal tomatoes, basil,  
vinaigrette dressing*

### Parmesan Cracker Salad <sup>D</sup> 6.7

*roquette, radicchio, strawberry, avocado, citrus dressing*

### Date Salad <sup>D, N</sup> 7.2

*roquette, feta, blanched almond, orange blossom vinaigrette*

### Crab Salad <sup>N</sup> 11.0

*quinoa, goji berries, pecan, citrus vinaigrette*

### Chicken Caesar Salad <sup>D</sup> 7.9

*romaine lettuce, basil, sundried tomato, parmesan, crouton*

## PASTA

### Spaghetti Alle Vongole <sup>D</sup> 7.5

*clams, garlic, parsley, chili, olive oil*

### Burrata Gnocchi <sup>D</sup> 9.5

*burrata, tomato sauce, cherry tomato, thyme, roast chili, basil*

### Penne Arrabiata <sup>D</sup> 6.7

*homemade tomato sauce, chili, basil, parmesan*

### Homemade Ravioli <sup>D</sup> 9.1

*wild mushroom, truffle oil, yoghurt foam, parmesan cracker*

### Orecchiette Bolognese <sup>D</sup> 9.7

*beef mince ragout, basil, cheese fondue, nutmeg*

### Linguine Carbonara <sup>D</sup> 7.9

*wagyu beef bresaola, parmesan, mushroom*

### Linguine Prawns <sup>D</sup> 8.5

*homemade tomato sauce, carrots, zucchini, basil, parmesan*

### Chicken Penne <sup>D</sup> 7.9

*cream, yoghurt, mushroom, parmesan*

## FROM THE OVEN

### Trinidad Shark & Bake <sup>D</sup> 7.8

*shark fritters, avocado, homemade bread, coleslaw, coriander,  
served with salad*

### Mumbai Chicken Sandwich 7.6

*indian spiced chicken breast, yoghurt & labneh spread, onion,  
mint chutney, tamarind, coriander, crispy potato*

### Short Rib Panini 10.9

*slow cooked short rib, caramelized onion, gruyere,  
homemade garlic mayonnaise*

### Grilled Minute Steak Sandwich <sup>D</sup> 10.3

*angus beef, greek pita, country fried potato, tzatziki sauce*

### Wagyu Beef Burger <sup>D</sup> 14.0

*kewpie wasabi mayo, gherkin, tomato, lettuce, cheddar  
served with mushroom cheddar sauce, french fries*



Tomato

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## PIZZA

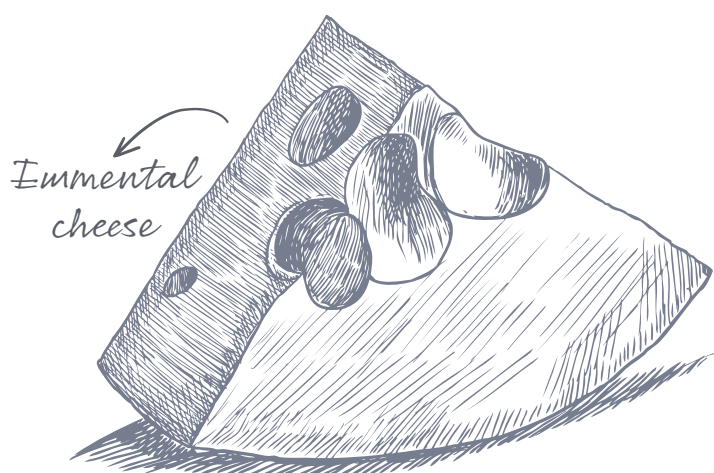
	L	M
<b>Margherita</b> <small>D</small>	7.9	4.9
<i>tomato sauce, mozzarella</i>		
<b>Vegetarian</b> <small>D</small>	8.5	5.5
<i>tomato sauce, grilled vegetable, olive, oregano, roquette, parmesan</i>		
<b>Butternut Squash</b> <small>D</small>	10.0	6.7
<i>gruyere, cheddar, bolognese, butternut squash puree, parmesan, parsley, fried onion</i>		
<b>Pepperoni</b> <small>D</small>	9.1	6.1
<i>tomato sauce, mozzarella, pepperoni</i>		
<b>Zaatar</b> <small>D</small>	8.5	5.5
<i>cherry tomato, labneh, feta cheese, zaatar, sumac</i>		
<b>Grilled Chicken</b> <small>D</small>	10.9	6.7
<i>zucchini cream, grilled chicken, cherry tomato, buffalo mozzarella, parmesan</i>		
<b>Chicken &amp; Mushroom</b> <small>D</small>	10.9	6.7
<i>olives, mozzarella, cherry tomato, labneh, chicken, mushroom</i>		
<b>Mushroom</b> <small>D</small>	11.6	6.7
<i>mascarpone, buffalo mozzarella, wild mushrooms, parmesan, truffle oil</i>		
<b>Baked Mehyawa</b> <small>D</small>	7.9	5.5
<i>mehyawa sauce, feta cheese, fried egg, chives, lemon</i>		
<b>Volcano Merguez</b> <small>D</small>	11.6	
<i>lamb merguez, mozzarella, spinach, gruyere, parsley, chili oil</i>		

## MY CAFE SIGNATURE PIZZA

	L	M
<b>Short Ribs</b> <small>D</small>	17.0	10.9
<i>mascarpone, mozzarella, caramelized onion, parmesan, spicy tomato sauce</i>		
<b>Seafood</b> <small>D</small>	15.8	9.7
<i>calamari, shrimp, clams, crème fraîche, chives, gruyere</i>		
<b>Stuffed Crust</b> <small>D, N</small>	11.6	7.2
<i>burrata, cheddar, sundried tomato, labneh, feta, cherry tomato, basil</i>		
<b>Tuna</b> <small>D</small>	19.4	11.6
<i>fresh tuna, wasabi, cream fraiche, ponzu marinated carrot, pickled ginger, roquette, sesame</i>		
<b>Black Truffle</b> <small>D</small>	19.4	11.6
<i>mushroom sauce, gruyere, truffle</i>		

## FETEER

<b>Minced Beef</b>	8.5
<i>parmesan, cheddar, nutmeg, mediterranean seasonings</i>	
<b>Spinach</b>	7.9
<i>cheddar, mozzarella, olives</i>	
<b>Feta &amp; Onion</b>	7.9
<i>feta cheese, spring onion, onion chutney</i>	
<b>Cheese</b> <small>D</small>	6.7
<i>parmesan, feta, mozzarella</i>	



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## MAIN

**Dairy-Free Mushrooms** 9.1  
wild mushroom, edamame, zucchini noodle,  
aromatic broth, almond foam

**Roasted Seabass** D 11.6  
spinach, black eyed beans, crispy leeks, clams, lemon foam

**Roasted Hammour** D, N 15.1  
celeriac, horseradish, celery root puree, shallots, walnut

**Seafood Paella** D, N 18.7  
hammour, prawn, squid, clams, lobster, egyptian rice, saffron,  
paprika, parsley, served with green apple coleslaw, aioli

**Grilled Chicken Breast** D 12.2  
homemade gnocchi, seasonal vegetables, tomato glaze  
blue cheese sauce/ mushroom sauce

**Mediterranean Veal Cheek** D 15.1  
sundried tomato, olive, basil, preserved lemon,  
fregola, parmesan

**Prawn Machboos** D 14.0  
aromatic rice pilaf, chili & lemon pickle

**Angus Beef Fillet (250grams)** D 20.5  
choice of a side dish & sauce

**Afghani Lamb** D, N 14.6  
rice pilaf, roasted nuts, crispy onion, caramelized carrot

**Grilled Lamb Chops** D, N 15.1  
eggplant, green tea noodles, chives, pickled chili,  
brown sauce

**Short rib Orzo** D 17.6  
8hrs braised short rib, thyme black lemon, chives, beef jus,  
sundried tomato

## TO SHARE

**My Cafe Signature Risotto** D 21.8  
prepared in a barrel aged parmesan wheel,  
acquerello risotto, wild forest mushroom, truffle oil

**My Cafe Linguine Carbonara** D 24.3  
prepared in a barrel aged parmesan wheel  
creamy wagyu bresaola, wild forest mushroom

**Veal Chop Milanese** D (500grams) 42.4  
béarnaise sauce & two side dishes of your choice

**Angus Chateaubriand** D (500grams) 50.4  
truffle tapioca mash, chermoula sauce, demi-glace  
two side dishes of your choice

**Wagyu Sirloin Grade 9++** D (500grams) 66.7  
béarnaise & two side dishes of your choice

## SIDES

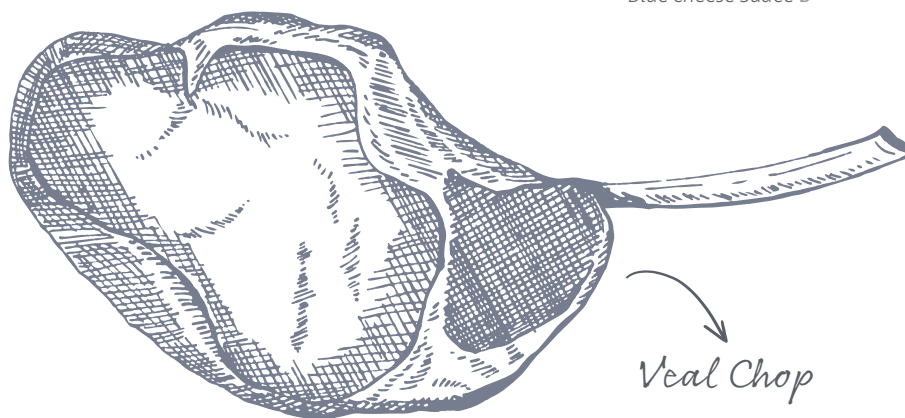
3.0

Side Salad  
Spinach Florentine D  
French Fries  
Garlic Bread D  
Olive Bread D  
Sweet Potato Fries, truffle oil D  
Crushed Potato D  
Green Bean  
Sautéed Vegetables  
Button Mushroom  
Lentil Salad D

## SAUCES

1.8

Béarnaise Sauce D  
Chimichurri  
Porcini Sauce D  
Green Peppercorn Sauce D  
Blue cheese Sauce D



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# KOBE BEEF

## EXCLUSIVELY IMPORTED FOR MY CAFE

We are proud to serve 100% source verified Tajima-gyu strain of Japanese black cattle raised in Hyogo prefecture of the Kobe region in Japan. The cattle are fed on grains for 400 days and are raised in a stress-free and healthy environment resulting A3 quality meat with a marbling ratio of 9++

### KOBE BEEF

(Price per 100grams)

Tenderloin D	59.3
Ribeye D	64.1
Chuck Roll D	29.1
Chuck Rib D	23.0

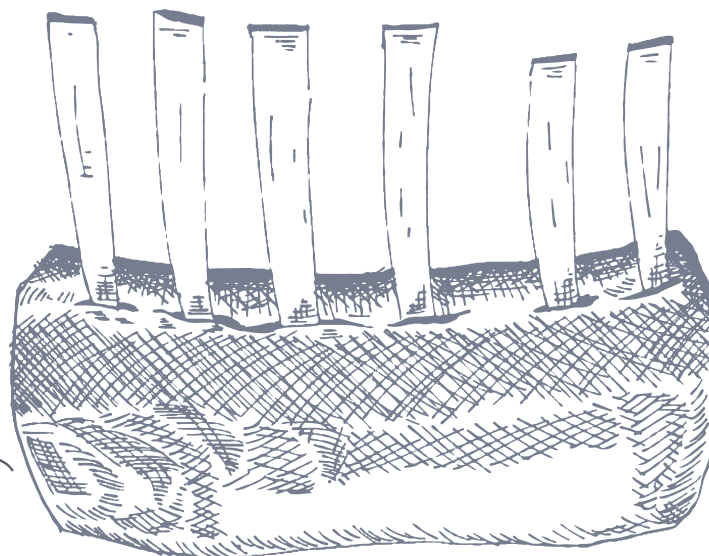
#### Sauces

Béarnaise D  
Chimichurri D  
Porcini D  
Peppercorn D  
Blue cheese Sauce D

#### Side Dishes

Side Salad  
Spinach Florentine D  
French Fries  
Garlic Bread D  
Olive Bread D  
Sweet Potato Fries, truffle oil D  
Crushed Potato D  
Green Bean  
Sautéed Vegetables  
Button Mushroom  
Lentil Salad D

Veal Rib



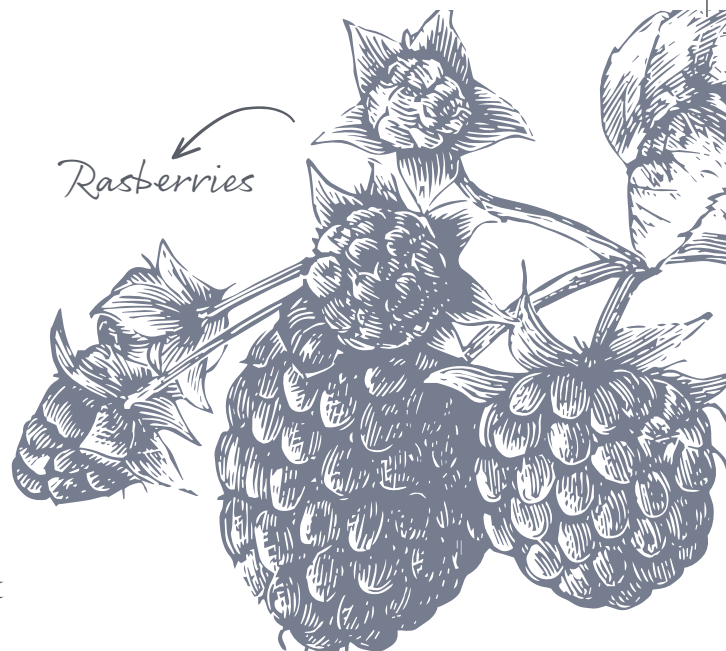
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# DESSERTS

## FOR A GRAND FINALE



It is a breezy afternoon in St. Tropez, I decide to sit in Alexandre's Micka's original patisserie, enjoying its namesake "La Tarte Tropézienne", also known as "La Tarte de Saint-Tropez". Brigitte Bardot was introduced to this divine dessert and named it after the town.

## DESSERTS

**Hot Chocolate Fondant** D, N 6.7  
salted caramel, chocolate biscuit, vanilla ice cream

**'My' Sticky Toffee Pudding** D, N 6.2  
date and brown sugar cake, toffee sauce

**Churros** D 6.1  
chocolate sauce, dulce de leche

**Deconstructed Tiramisu** D 6.1  
cookie shot coffee, espresso mascarpone, lady finger



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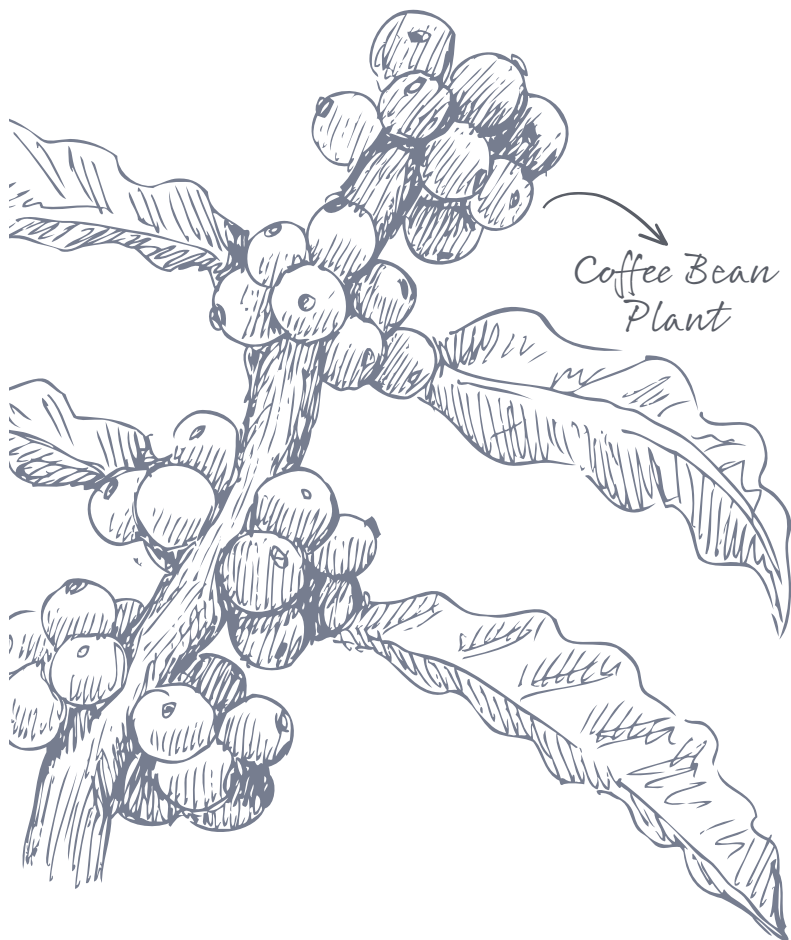
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# HOT DRINKS GROUND, BREWED & POURED

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As I sit at the Promenade de la Croisette, the iconic boulevard and the beating heart of Cannes, I savor endless cups of espresso on sunny breezy afternoon, people-watching and writing in my diary, contemplating the similarities between our The Arab and the French – we both love luxury, finery, fine food, jewelry, high fashion etc. – yet I find it wonderful how we both appreciate coffee so much.

My mind goes back to my childhood, how every morning my grandmother would show me how to make chai, a simple drink, yet requires a lifetime of practice – piercing and toasting the cardamom, boiling the milk correctly, preparing and adding the saffron at the right time, how to mix and prepare and pour the hot beverage we were so depended on. In the afternoons it would be red tea served with gand, crystalized fruit sugar. We would wake up in the afternoon after our naps to the smell of Arabic coffee wafting.

I always remember the simple white porcelain bowls filled with fanajeen, tiny coffee cups that would be swirling in water, clinking together. When I grew up and explored the world, I realized how in every corner of the earth, and every era of history, the rituals and traditions surrounding hot beverages are all different yet the same. From elaborate Japanese tea ceremonies to an Italian barista's preparation of a cappuccino, from the Bedouin gahwar rituals to the complicated South American methods of preparing a perfect mate, we all love our hot drinks because they bring us together – they are social facilitators. A coffee or tea is fine alone, but with friends and family, it is an experience, a conversation, a memory...



## SELECTION OF TEA

Choice of tea & Sweet delights	5.5
Chamomile Breeze	2.3
Earl Grey	2.3
Ginger Calm	2.3
Green Tea	2.5
Jasmine Silver Needle	2.9
English Breakfast	2.3
Peppermint	2.5
Fresh ginger, Lemongrass tea	2.5
Karak Tea	2.8
Cinnamon	2.3

## SELECTION OF COFFEE

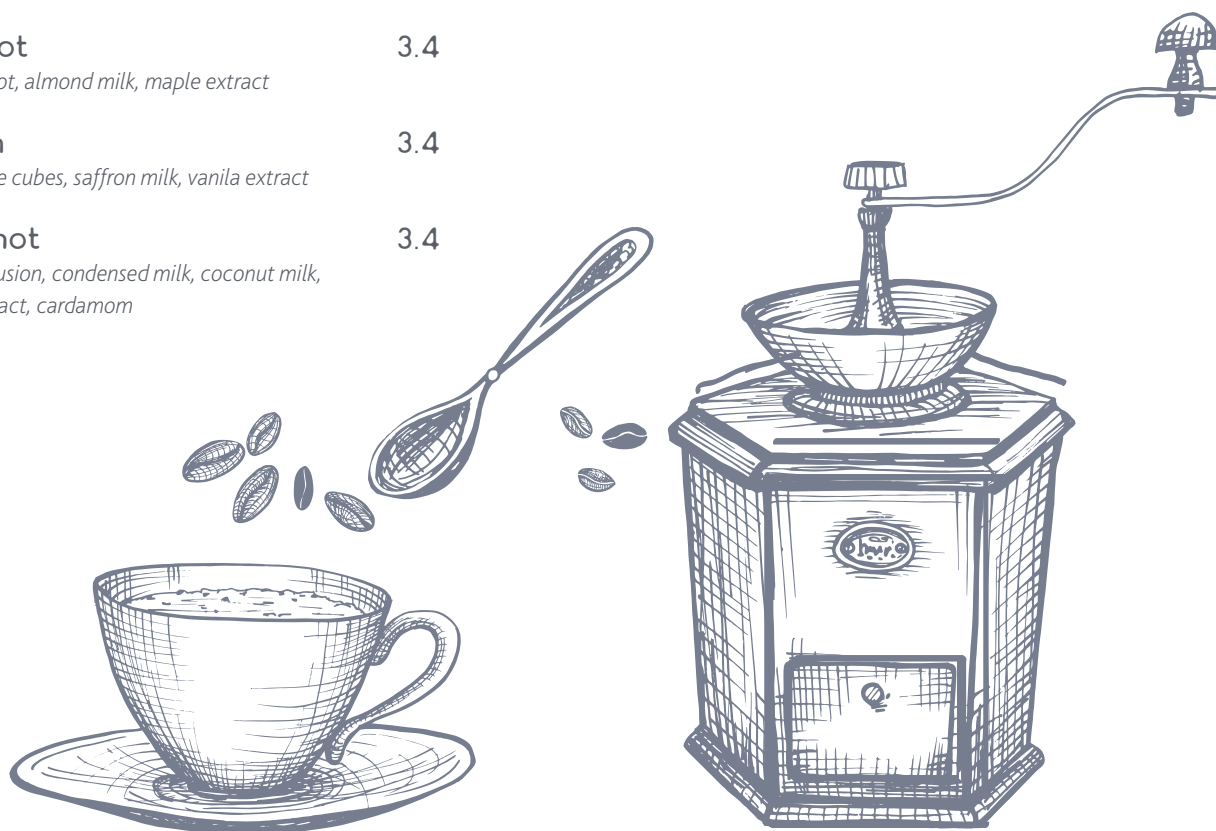
Americano	1.9
Espresso	1.6
Ristretto	1.4
Macchiato	1.8
Double Espresso	2.3
Café Latte	2.3
Cappuccino	2.3
Turkish Coffee	3.2
Iced Latte	3.6
Matcha Latte	3.6
Flavoured Latte	3.6
Cookie Shot Espresso	2.8

## SUMMER MILK BEVERAGES

**Beetroot** 3.4  
*rose, beetroot, almond milk, maple extract*

**Saffron** 3.4  
*frozen coffee cubes, saffron milk, vanilla extract*

**Bergamot** 3.4  
*earl grey infusion, condensed milk, coconut milk,  
almond extract, cardamom*



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# COLD DRINKS

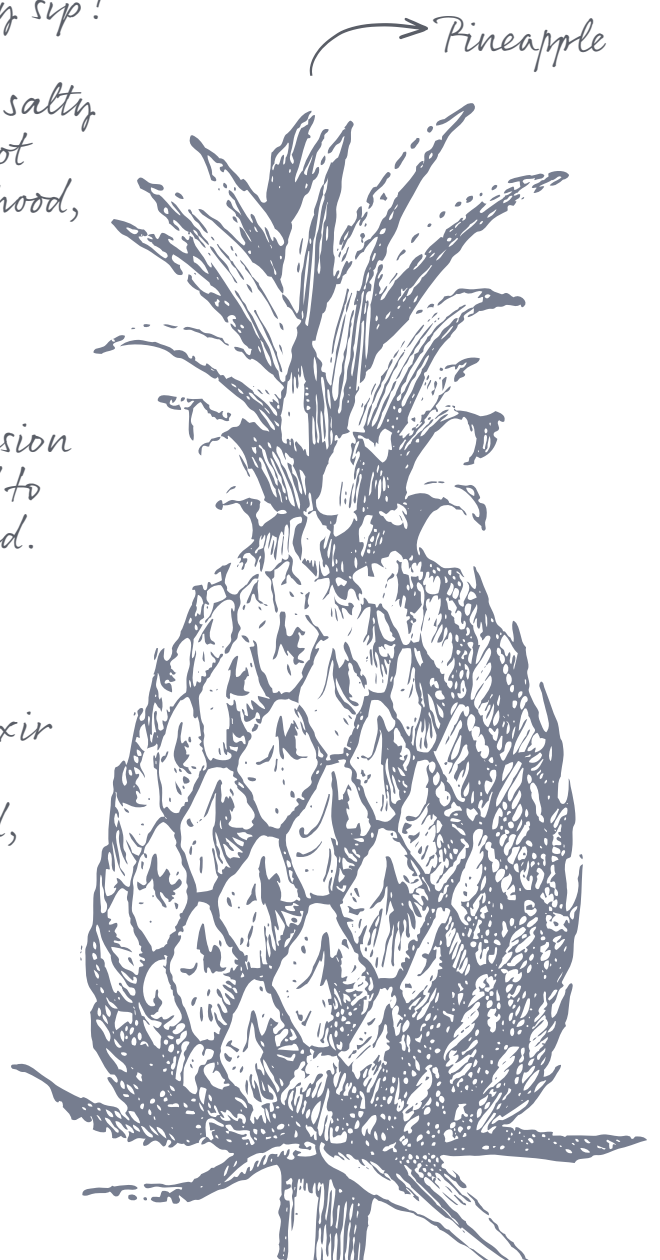
## TO REFRESH & REJUVINATE

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*On those balmy summer nights on the Mediterranean, nothing cools me down more than a refreshing glass of French lemonade, the gorgeously fizzy Citron Pressé that is so clear and sparkly, it brings me joy with every sip!*

*Breathing in the scent of citrus and the salty sea breeze, my mind goes back to those hot Bahraini summer afternoons of my childhood, when a glass of Limonada was such a rejuvenating relief. My grandmother would add rose water to her lemonade, and always served it alongside another gorgeous cold drink, a sweet saffron infusion with puffed basil seeds, which continued to cool us long after the drink was consumed.*

*I pay homage to these summer drinks with my own concoction, my signature Saffron Lemonade, a sweet and tangy elixir with orange blossom flower essence. This mix was a favorite in our household, and I made sure it was on my menu – a refreshing and reviving drink that cools the body and soothes the soul.*



## MOCKTAILS

**Saffron Lemonade** 3.6  
*saffron infuse, orange blossom, sweet & sour*

**Hibiscus Lemonade** 3.6  
*pineapple, homemade hibiscus soda, lime*

**Watermelon Mojito** 3.6  
*fresh watermelon juice, mint, lime, berries*

**Apple Mojito** 3.6  
*apple, mint, lime, honey*

**Passion Fashion** 3.6  
*passion fruit, coconut, cranberry juice*

**Berry Punch** 3.9  
*raspberry, blueberry, apple, ginger, maple syrup*

## MISTY CREATIONS

**Pineapple Margarita** 4.2  
*lemongrass & chili syrup, lime, himalayan pink salt*

**Yuzu Lemonade** 4.2  
*grapes, yuzu, mint, elderflower*

## ICE TEA

Glass/Carafe

**Lemongrass** 3.3 / 8.8  
*tea, lemongrass, sweet and sour*

**Rose** 3.3 / 8.8  
*tea, rose water, rose syrup, sweet and sour*

**Mix Berry & Peach** 3.7 / 9.8  
*tea, strawberry, raspberry, peach, sweet and sour*

## FRESH JUICES

**Comfort** 3.6  
*beetroot, pineapple, green apple, lemon, ginger, honey*

**Detox** 3.6  
*lemongrass, coriander, spinach, red apple, lemon, ginger*

## SOFT DRINKS

Coke, Coke Light, Coke Zero, Fanta orange, 7UP, 7UP Light  
Soda water, Ginger ale 1.8

## MILKSHAKES

Vanilla, Strawberry, Chocolate 3.7

## SMOOTHIES

Strawberry, Banana, Mango, Raspberry 3.7

## WATER

**STILL** L M  
*Acqua Panna, Italy* 3.9 2.3

**SPARKLING** 4.1 1.6  
*Perrier, France*  
*S. Pellegrino, Italy* 4.7

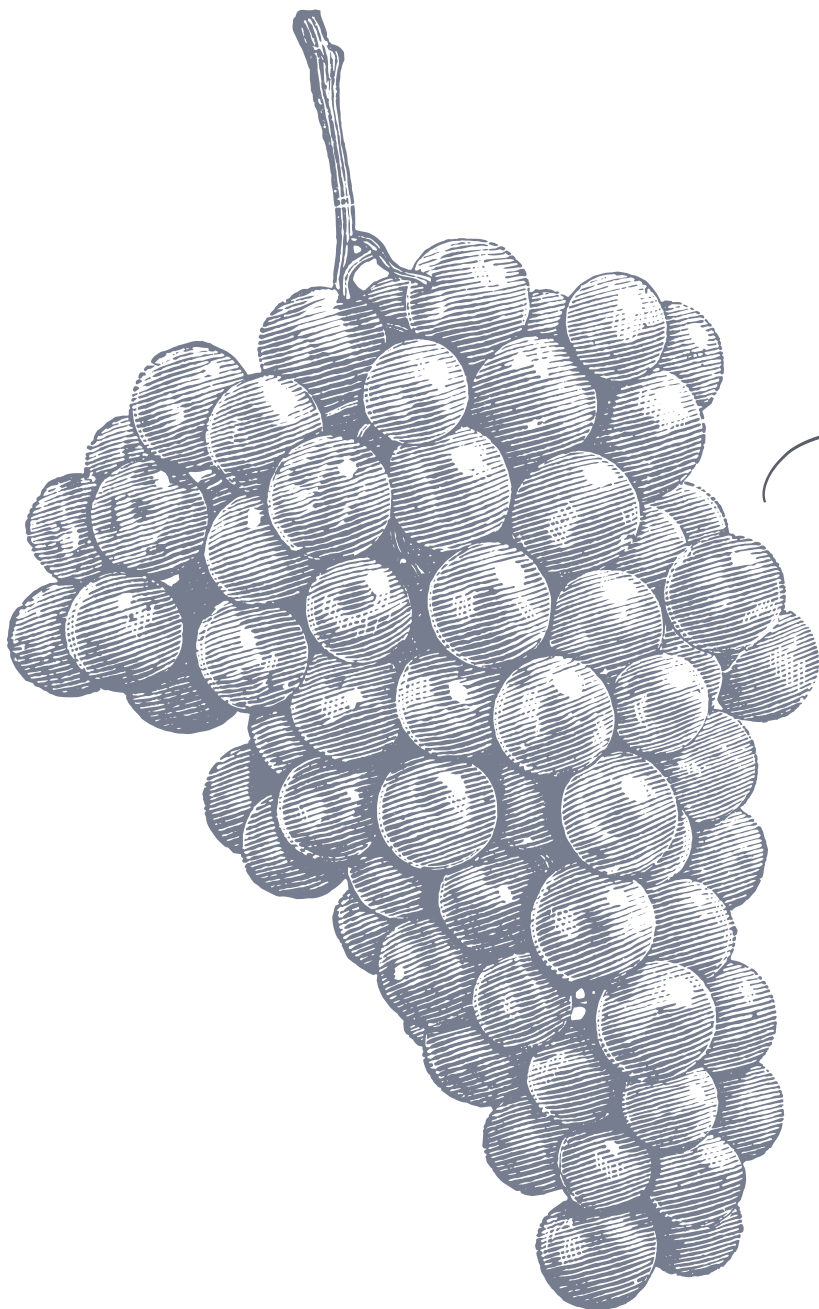


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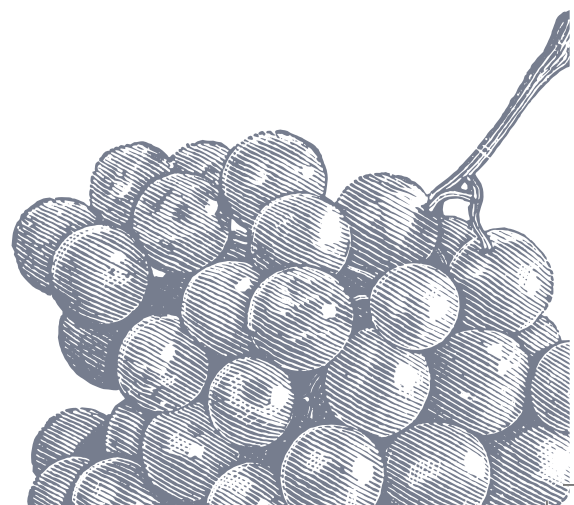
# EVENING DRINKS

## GRAPES, HOPS & GRAINS

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*Cabernet  
Sauvignon  
Grapes*





## ANYTIME

### MY CAFE SIGNATURE COCKTAILS

<b>Green Collins</b>	6.7
<i>gin, cucumber, elderflower, lemon, soda</i>	
<b>Me Gusta</b>	6.7
<i>tequila, fresh lime, cinnamon syrup, passionfruit</i>	
<b>White Satin</b>	6.2
<i>gin, lime, cream, orange bitter, egg white</i>	
<b>Bahrain Mule</b>	6.7
<i>vodka, My Cafe infused soda</i>	
<b>My Cafe Whiskey Sour</b>	7.2
<i>banana infused Jack Daniels, fresh lemon, maple, egg white</i>	
<b>Chili &amp; Lemongrass Margarita</b>	7.2
<i>tequila, chili &amp; lemongrass infused agave nectar, fresh lime</i>	

### MY CAFE SIGNATURE MARTINI'S

<b>The Frenchy</b>	7.2
<i>vodka, fresh pineapple puree, apple juice, framboise liqueur</i>	
<b>Espresso Martini</b>	7.2
<i>vodka, freshly brewed espresso, maple syrup, amaretto</i>	
<b>Rosemary Martini</b>	7.2
<i>vodka, rosemary, pineapple juice, angostura bitter</i>	
<b>Pomegranate Cosmopolitan</b>	7.9
<i>vodka, pomegranate liqueur, cranberry juice, fresh lime</i>	
<b>Apple MyTini</b>	8.5
<i>vodka, fresh apple puree, vanilla liqueur, lime, apple juice</i>	
<b>Watermelon &amp; Lychee</b>	7.9
<i>vodka, lychee puree, fresh watermelon</i>	

## HOPS

Asahi	4.8
Corona	4.8
Peroni	5.5
Amstel Light	3.7
Heineken	4.2
Stella	4.2

## GRAINS

### VODKA

Tito's	2.8
Belvedere	4.6
Crystal Skull	4.6
Ketel one Citroen	5.5
Grey Goose	7.2
Ciroc	7.2

### GIN

Gordons	3.3
Tanqueray	3.6
Tanqueray-10	4.2
Bombay Sapphire	3.6
Hendricks	4.8
Silent Pool	4.2
Citadelle	3.2

## Rum

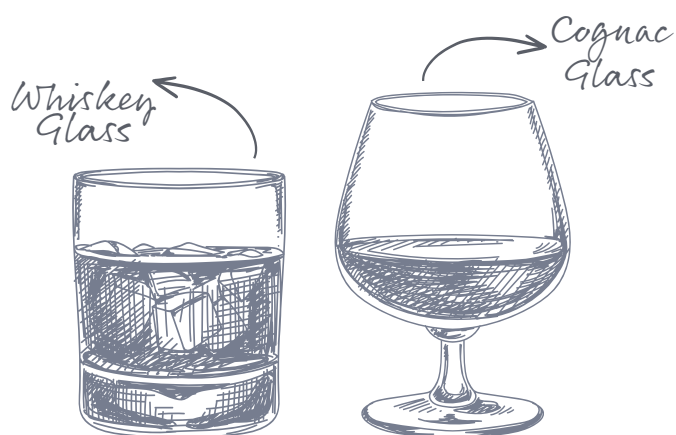
Bacardi white	3.0
Captain Morgan	3.3
Captain Morgan Spiced	3.3
Malibu	3.3
Plantation	2.9

## Whiskey

Talisker (10 Years)	4.2
Bushmills (10 Years)	4.2
Four Roses	3.2
Chivas (12 Years)	4.8
Jack Daniels	5.5
Glenmorangie (12 Years)	7.6
Glenfiddich (12 Years)	7.9
Johnnie Walker Black	6.7
Chivas 'Royal Salut' (21 Years)	15.1
Nikka Blend	6.9
Macallan (12 Years)	8.9

## Vermouth

Martini Dry	3.0
Martini Rosso	3.0
Martini Bianco	3.0



## SOMETHING TO FINISH

### LIQUEURS

Limoncello	3.6
Frangelico	3.2
Homemade Orancello	3.9
Baileys	3.6
Sambuca	3.6
Campari	3.6
Amaretto	3.6
Cointreau	3.6
Tia Maria	3.6
Fernet Branca	3.9
Jagermeister	4.2
Grand Marnier	4.2
Mastiha	3.9

### COGNAC

Courvoisier VSOP	3.7
Remy Martin XO	14.6
Godet Antarctica, icy cognac	9.1

### TEQUILA

Don Julio Blanco	4.8
Jose Cuervo Silver	3.7
Ocho	3.7
Cafe Patron XO	4.1
Jose Cuervo Gold	3.7

### GRAPPA

Nibbio, Grappa di barbera	6.0
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### CALVADOS

Domaine Dupont, Calvados(17 Years)	11.6
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# WINES BY GLASS

## BUBBLES (120ML)

Canetelli Prosecco	4.9
<i>Veneto, Italy</i>	

## WHITE (150ml)

Argiolas Costamolina	5.3
<i>Vermentino di Sardegna, Italy</i>	

J. Moreau & Fils Chablis,	7.2
<i>Burgundy, France</i>	

Marchesi di Barolo Gavi di Gavi	7.9
<i>Piedmont, Italy</i>	

Pascal Jolivet Sancerre,	9.1
<i>Loire valley, France</i>	

## ROSÉ (150ml)

d2,	4.2
<i>Coteaux d'Aix en Provence, France</i>	

Chateau de Beupre,	5.3
<i>Coteaux d'Aix en Provence, France</i>	

Château de Selle Domaines d'Ott,	9.1
<i>Provence, France</i>	

## RED (150ml)

Passori Rosso,	4.8
<i>Veneto, Italy</i>	

Torres 'Celeste' Crianza,	5.5
<i>Ribera del Duero, Spain</i>	

Vina Chocalan 'Vitrum' Pinot Noir,	7.2
<i>San Antonio Valley, Chile</i>	

Micheal David 'Inkblot' Petit Verdot,	7.8
<i>Lodi, USA</i>	

Château du Grand Soussans Cru Bourgeois,	8.5
<i>Margaux, France</i>	

## SWEET WINES (90ML)

Torres 'Floralies' Moscatel Oro,	2.4
<i>Penedès, Spain</i>	

Calvet 'Réserve du Ciron' Sauternes,	3.0
<i>Bordeaux, France</i>	

Lustau Pedro Ximenez	6.7
<i>Jerez, Spain</i>	

Jaboulet Aîné Muscat de Beaumes-de-Venise	7.2
<i>Rhône Valley, France</i>	

## BUBBLES BY BOTTLE (750ml)

There is no better way to bring fun to a table than some bubbles. Our selection below has something for all bubbles lovers!

NV Canetelli Prosecco	19.6
<i>Veneto, Italy</i>	

NV Torres Sagre de toro	17.9
<i>Penedes, Spain</i>	

2009 Monzio Compagnoni Franciacorta Brut	59.4
<i>Lombardy, Italy</i>	

1998 Veuve Clicquot 'La Grande Dame'	376.0
<i>Reims, Champagne</i>	

# WHITE GRAPES

## LIGHT, FRESH & EASY TO DRINK (750ml)

*All of these wines are fresh and slurpable. ranging in complexity, fruit and texture, they all deliver bright fresh acid and easy drinkability.*

2018	San Simone Pinot Grigio	20.6
	<i>Friuli, Italy</i>	
2018	Penfolds Koonunga hill, Chardonnay	24.3
	<i>South Australia</i>	
2018	Torres Gran Vina Sol, Chardonnay	25.4
	<i>Penedes, Spain</i>	
2018	Pascal Jolivet Sancerre	45.9
	<i>Loire Valley, France</i>	
2015	Domaine Roger Belland Puligny Montrachet Premier cru	149.2
	<i>Burgundy, France</i>	

## SOMETHING MORE AROMATIC (750ml)

*This selection is more exotic in character - wonderful aromas and a slight richness makes them perfect with aromatic food.*

2017	Gotas de Mar Albarino	20.7
	<i>Rias baixas, Spain</i>	
2017	Argiolas Costamolina	24.4
	<i>Vermentino di Sardegna, Italy</i>	
2017	Marchesi di Barolo Gavi di Gavi	36.4
	<i>Piedmont, Italy</i>	
2013	Château Loudenne	46.1
	<i>Bordeaux, France</i>	
2013	Lupi Pigato Riviera	52.0
	<i>Ligure di Ponente</i>	
2018	Cloudy Bay Sauvignon Blanc	58.2
	<i>Marlborough, New Zealand</i>	

## RICH & ROUND (750ml)

*For those fancy something with more body. texture and richness this selection is perfect. Try with your favourite pasta!*

2017	Domaine de Vauroux Chablis	24.6
	<i>Burgundy, France</i>	
2018	J. Moreau & Fils Chablis,	35.2
	<i>Burgundy, France</i>	
2017	Domaine des Sénéchaux Châteauneuf-du-Pape	61.8
	<i>Rhône Valley, France</i>	
2016	J. Moreau & Fils Chablis, Premier cru	64.3
	<i>Burgundy, France</i>	
2012	Latour-Giraud Meursault 'Charles Maxime'	73.0
	<i>Burgundy, France</i>	
2004	Penfolds 'Yattarna' Chardonnay	140.7
	<i>South Eastern Australia</i>	

## SUNNY PINK ROSÉ'S (750ml)

*Nothing says 'sunny day' more than a crisp, pink rose. Our selection ranges from light and dry to wonderful and fruity.*

2017	d2	20.6
	<i>Coteaux d'Aix en Provence, France</i>	
2017	Château de Beupre Coteaux	25.5
	<i>d'Aix-en-Provence, France</i>	
2018	Château de Selle Domaines d'Ott	45.6
	<i>Côtes de Provence, France</i>	
2018	Domain Tassin Sancerre	23.5
	<i>Loirvalley, France</i>	



# RED GRAPES

## ELEGANT FRESH REDS (750ml)

*This selection of red wines are light in body, fresh and easy to drink. Perfect for warmer days and lighter food.*

2017		
<b>Boutinot Beaujolais Villages les Pivoines</b>	<b>18.2</b>	
<i>Beaujolais, France</i>		
2012		
<b>Silver Palm Zinfandel</b>	<b>18.2</b>	
<i>North Coast, USA</i>		
2016		
<b>Crozes-Hermitage</b>	<b>25.7</b>	
<i>Rhone, France</i>		
2016		
<b>Torres Celeste Crianza</b>	<b>28.0</b>	
<i>Ribera del Duero, Spain</i>		
2014		
<b>Micheal David Inkblot Petit Verdot</b>	<b>39.7</b>	
<i>Lodi Valley, USA</i>		
2015		
<b>Vina Chocalan Vitrum Pinot Noir</b>	<b>40.6</b>	
<i>San Antonio Valley, Chile</i>		
2013		
<b>Dezzani Barbaresco</b>	<b>46.1</b>	
<i>Piedmont, Italy</i>		

## FIRM, FULL & ROBUST (750ml)

*This selection is for our customers who enjoy their big reds. These are wines and grape varieties that deliver power, concentration and generous structure*

2015		
<b>Torres Grand Corona Reserva, Cabernet Sauvignon</b>	<b>25.9</b>	
<i>Penedes, Spain</i>		
2012		
<b>Clef de Murailles, Vacqueryras</b>	<b>27.0</b>	
<i>Rhone, France</i>		
2016		
<b>Dominique Portet Fontaine</b>	<b>28.9</b>	
<i>Yarra Valley, Australia</i>		
2011		
<b>Miguel Torres Cordillera Reserva Especial Carignan</b>	<b>38.6</b>	
<i>Maule Valley, Chile</i>		
2015		
<b>Zonin Amarone della Valpolicella</b>	<b>50.0</b>	
<i>Veneto, Italy</i>		
2014		
<b>'Riserva Ducale Oro' Chianti Classico, Gran selezione Gold</b>	<b>55.8</b>	
<i>Tuscany, Italy</i>		
2011		
<b>Finca Quara Tannat</b>	<b>59.1</b>	
<i>Cafayate valley, Argentina</i>		
2014		
<b>Bottega Brunello Montalcino DOCG</b>	<b>70.4</b>	
<i>Tuscany, Italy</i>		
2010		
<b>Marchesi di Barolo Riserva DOCG</b>	<b>103.7</b>	
<i>Piedmont, Italy</i>		
2011		
<b>Don Melchor Cabernet Sauvignon</b>	<b>145.5</b>	
<i>Puento Alto, Chile</i>		

## RICH, JUICY & SPICY (750ml)

*Fancy something with a little richer red fruit and spice? This selection of Merlot, Syrah and Grenache based red wines are for you. Enjoy with spicy dishes.*

2018	<b>Passori Rosso</b>	23.0
	<i>Veneto, Italy</i>	
2017	<b>Baron Rothschild Escudo Rojo</b>	26.7
	<i>Maipo Valley, Chile</i>	
2015	<b>Beronia Reserva Tempranillo</b>	27.4
	<i>Rioja, Spain</i>	
2016	<b>Marchesi di Barolo Barbera d Asti DOCG</b>	29.1
	<i>Piedmont, Italy</i>	
2016	<b>Brazin old Vine Zinfandel</b>	25.8
	<i>Lodi Valley, USA</i>	
2017	<b>Terrazas de los andes Reserve Malbec</b>	29.7
	<i>Mendoza, Argentina</i>	
2012	<b>Chateau Ksara</b>	35.2
	<i>Bekaa valley, Lebanon</i>	
2015	<b>Ruffino Riserva Ducale Chianti Classico</b>	36.4
	<i>Tuscany, Italy</i>	
2017	<b>Boekenhoutskloof The chocolate block</b>	46.1
	<i>Franschoek valley, South Africa</i>	
2014	<b>Corte alla Flora Vino Nobile di Montepulciano</b>	50.6
	<i>Tuscany, Italy</i>	
2012	<b>Viña las Niñas El Guapo</b>	139.3
	<i>Valle de Colchagua, Chile</i>	

## MY CAFE BORDEAUX COLLECTION (750ml)

*For the discerning lovers of wines from Bordeaux, My Café collection has examples from a range of vintages and regions that represent quality and value for money for our valued customers.*

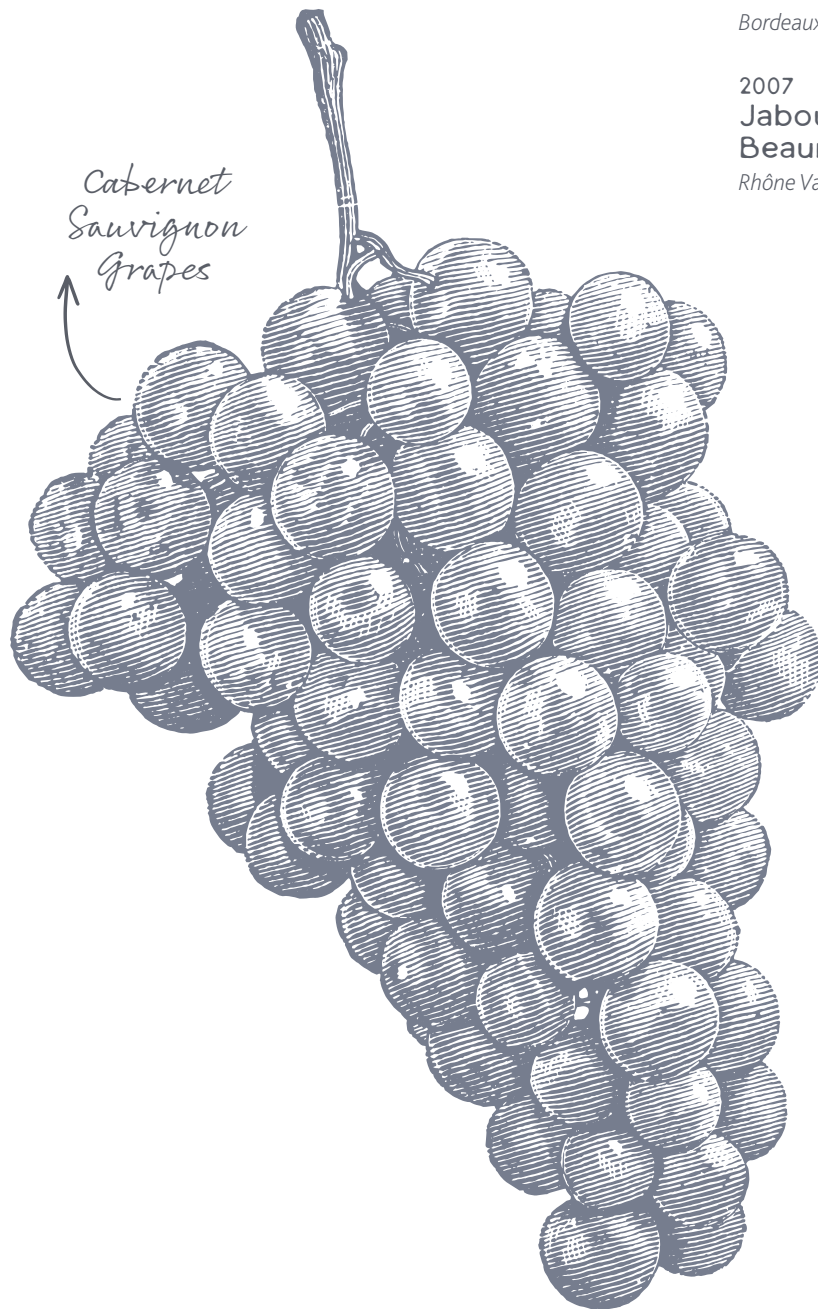
2017	<b>Château du Grand Soussans Cru Bourgeois</b>	41.2
	<i>Margaux</i>	
2010	<b>Demoiselle de Sociando Mallet</b>	47.1
	<i>Haut Medoc</i>	
2012	<b>Château Cotes de rol, Grand cru</b>	56.7
	<i>Saint- Emilion</i>	
2011	<b>Château la fleur d'Arthus Grand cru</b>	61.5
	<i>Saint- Emilion</i>	
2013	<b>Château Batailley, Grand Cru Classé</b>	87.7
	<i>Paulliac</i>	
1998	<b>Château Gruaud Larose 2<sup>eme</sup> Cru Classé</b>	254.7
	<i>St-Julien</i>	
2005	<b>Château Gruaud Larose 2<sup>eme</sup> Cru Classé</b>	333.5
	<i>St-Julien</i>	

## MARCHESI ANTINORI (750ml)

*With history of wine production dating back to 1395, Marchesi Antinori has not only strongly influenced the history of the region but has led the way in the future as well. The house is paving the way in using Bordeaux blends very successfully in the Chianti region. My Cafe is proud to showcase wines from this esteemed Estate in Tuscany.*

2016  
**Antinori 'Tignanello'** 146.8  
*Tuscany, Italy*

2008  
**Antinori 'Solaia'** 481.4  
*Tuscany, Italy*



*Cabernet  
Sauvignon  
Grapes*

## SOMETHING LUCIOUS & SWEET (750ml)

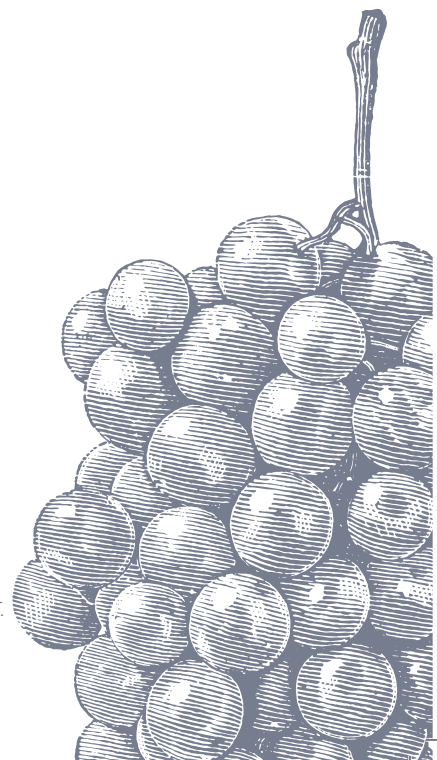
*Spoil yourself with a glass of deliciously, enticingly sweet or fortified wine. There is no better way to finish a meal!*

NV  
**Torres 'Floralies' Moscatel Oro** 15.8  
*Penedès, Spain (500ml)*

NV  
**Lustau Pedro Ximanez** 26.7  
*Jerez, Spain (375ml)*

2017  
**Calvet 'Réserve du Ciron' Sauternes** 30.3  
*Bordeaux, France (750ml)*

2007  
**Jaboulet Aîné Muscat de Beaumes-de-Venise** 61.9  
*Rhône Valley (750ml)*



*All prices are in Bahraini Dinars and includes 10% service charge, 5% government levy & 5% VAT.*

I've learned that the concept of "cuisine" is an illusion, from curry-spiced macaronato mehyawapizzas, food is fluid because people and cultures are fluid, especially in this day and age. It all comes down to what you do with ingredients. All I ever search for, when trying new recipes or restaurants, is excellent ingredients prepared in a perfect way using authentic, innovative or simple interesting technique, because I love learning and exploring new ways to prepare a simple ingredient.

I always advise my fellow diners to try as many different dishes as they can, don't hold back, be excited, savor every bite, revel in its deliciousness! Because care, consideration and passion truly show in the food. I firmly believe that taste is in the fingers, it is the heart and soul of a chef that makes a beautiful dish. A good meal means happiness, good food affects your hormones, your mood, your self-esteem, your relationships.

Breaking bread with loved ones reaffirms your ties, celebrating over a feast makes the night unforgettable, and if we are having a fight with a loved one, cooking and eating together are the fastest way to get over things.

Ultimately, food brings us together, sharing a meal is one of the most fundamental things about being human, and never forget that life is short and the ability to enjoy food is one of its greatest gifts.

So go on, enjoy!

- Sawsan Baluch







*My Cafe'* 

