BREAKFAST

BAKERY BASKET Sliced bread, demi baguette, sourdough, bread rolls [D] (E) (G)	30
SELECTION OF VIENNOISERIE Croissants, pain au chocolate, assorted Danish pastry (D) (E) (G)	40
FLAVOURED YOGHURT Mango / strawberry / mixes berries (D)	45
OATMEAL PORRIDGE Rolled oats, berries, toasted almond flakes [N]	55
BIRCHER MUESLI Mixed oats, apples, pears, nuts, yoghurt, honey [D] (N)	60
EGGS YOUR WAY Sauteed mushrooms, grilled asparagus, grilled tomato [E]	65
SEASONAL FRUIT PLATTER Melon, pineapple, berries, exotic fruits	70
FRENCH TOAST Homemade brioche loaf, berries, salted caramel, Chantilly [D] [E] [G]	75
BUTTERMILK PANCAKE STACK Caramelised banana, berries, maple syrup	75
SMOKED SALMON BENEDICT Poached eggs, toasted sourdough, smoked salmon, mashed avocado, truffle – hollandaise [E] [G] [S]	100
AVO Crushed spiced avocado, tomato tartar, chive – mushroom ragout, sunflower seeds, fresh basil	75
ACAI BOWL Banana, almond milk, homemade granola, blueberries, coconut shavings, strawberry [N]	75
OVERNIGHT CHOCOLATE CHIA PUDDING Chia, banana, coconut milk, peanut crumble, raspberries [N]	75

BEVERAGES

WATER (Still & Sparkling) Local Small 30 Local Large 40 Voss Small 40 50 Voss Large FRESH JUICES 50 Apple Orange 50 50 Pineapple Watermelon 50 50 Carrot **SOFT BEVERAGES** Pepsi 30 Diet Pepsi 30 7up 30 30 Diet 7up Mirinda 30 Ginger Ale 30 Soda Water 30 Tonic Water 30 Red Bull / Sugar Free 50

BEVERAGES

TEA	
ENGLISH BREAKFAST	40
EARL GREY YIN ZHEN	40
MANDARIN JASMINE	40
GUNPOWDER	40
MOROCCAN	40
PEPPERMINT HERBAL	45
GREEK MOUNTAIN	45
nuit d'été	45
CHAMOMILE MATRICAIRE	45
PASSION DE FLEURS	50
ICED TEA (lemon, peach, passion fruit)	50
COFFEE	
RISTRETTO	30
ESPRESSO	30
DOUBLE ESPRESSO	35
AMERICANO	40
FLAT WHITE	45
CAPPUCINO	45
CAFÉ LATTE	45
тосна	45
TURKISH COFFEE	45
FRENCH PRESS	50
ICED COFFEE (VANILLA, CARAMEL)	50
HUT CHUCUI ATE	50

SALADS & COLD

HUMMUS Chickpeas puree, sesame paste, lemon juice, olive oil (SS)	50
HUMMUS BEIRUTI Chickpeas puree, sesame paste (tahini), garlic, parsley, pine nuts, roasted cumin powder [N] (SS)	60
MUTABAL BATINJAN Grilled eggplant, lemon juice, tahini, yogurt, olive oil [D] (SS)	60
DARNABIT MAGLI Fried cauliflower, tahini sauce, olive oil (SS)	60
FATTOUSH Cucumbers, tomatoes, lettuce, fresh mint, lemon, sumac, pomegranate molasses, fried pita croutons [G]	80
FREEKEH SALAD Grilled halloumi, cherry tomatoes, cucumbers, kalamata olives, toasted walnuts, pearl onions, lemon dressing [D] (N)	80
QUINOA TABOULEH Chopped parsley, chopped tomatoes, onions, pomegranate, fresh mint	90
MOROCCAN BEETROOT CARPACCIO Harissa shrimps, baby beets, grapefruit, crumbled feta, dill leaves, saffron dressing [D] (S)	100
COLD MEZZEH PLATTER Muhammara, warak enab, baba ghanoush, labneh, and hummus beiruti, served with freshly baked homemade pita bread [D] (G) (N) (SS)	120

SOUP

MEDITERRANEAN LENTIL SOUP Lemon wedges, pita croutons (G)	65
ROASTED TOMATO SOUP Served with croutons (G)	65
MOROCCAN LAMB HARIRA SOUP Classic hearty tomato based Moroccan lentil and chickpeas soup, lamb, vermicelli, dates [G]	75
APPETISERS	
FALAFEL PLATE Chickpeas fritters, tahini sauce, mixed pickles (SS)	75
BATATA HARRA Arabic – spiced potatoes, bell peppers, onions, herbs	75
MAKANEK SAUSAGES Lebanese lamb sausages, pomegranate molasses, garlic, fresh cilantro, spices	90
MINI MUSAKHAN ROLLS Sumac – spiced chicken, caramelised onions, olive oil, garlic yoghurt [D]	95
HOT MEZZE PLATTER Meat kibbeh Spinach fatayer Cheese rakakat Meat sambousa Served with tahina sauce and mixed pickles [D] (G) (N) (SS)	125

MAINS

MIXED VEGETABLES SALOONA Assorted vegetables, Emirati spices, saffron rice	105
HARISSA ROASTED SPATCHCOCK BABY CHICKEN Baby chicken, cumin scented fricassee of green lentils, grilled butternut pumpkin	150
MOROCCAN CHICKEN TAGINE Chicken, onions, green olives, baby potato, Moroccan spices, couscous [D] (G)	150
GRILLED TIGER PRAWNS Tiger prawns, chermoula marinade, cinnamon-spiced sweet potatoes, garlic parsley sourdough (G) (S)	165
DUKKAH CRUSTED SEABASS Grilled sea bass, dukkah spices, freekeh, harra sauce [D] (N] (S) (SS)	175
BEEF BARKOK TAGINE Beef striploin, prunes, apricots, saffron, ras el hanout, spice mix, couscous (G) (D)	175
BRAISED LAMB SHANK OUZI Arabic spiced braised lamb shank, aromatic saffron rice, toasted almond flakes, garlic yoghurt (D) (N)	200
MIXED GRILL	
MASHAWI MSHAKALEH Mixed grill platter including shish tawook, kabab halabi, lamb chops, marinated beef skewers Served with grilled vegetables, saffron rice or fries, and garlic sauce [D] (E)	300

DESSERT

UMM ALI Puff pastry, whipped cream, pistachio powder, toasted almond flakes (D) (E) (G) (N)	60
BAKED RASPBERRY CHEESECAKE Raspberry jelly, white chocolate ganache, fresh berries [D] (E) (G)	70
TRES LECHES CAKE Rose-infused milk, dried rose petals, rose ganache [E] [G]	70
CLASSIC TIRAMISU Lady finger biscuits, mascarpone, espresso, cocoa powder [D] (E) (G)	70
SEASONAL FRUIT PLATTER Melon, pineapple, berries, exotic fruits	70
PREMIUM BAKLAVA Pistachio baklava, vanilla ice cream [D] (G] (N)	80
CRÈME BRÛLÉE Vanilla Chantilly and berries [D] (E)	80