

FOOD

All-day Breakfast

ORGANIC EGGS ONLY

Eggs on Avo on Toast (V) (G) (N) (SE)	48
SERVED POACHED, SCRAMBLED, OR FRIED OVER SMASHED AVO ON SOURDOUGH WITH CHERRY TOMATOES, SLICED RADISHES, ZA'ATAR & HOUSE DUKKAH	
Shakshoumi (V) (D) (G) (N)	60
TWO EGGS COOKED IN A TOMATO & RED PEPPER SAUCE WITH PAN-FRIED HALLOUMI, TOPPED WITH HOUSE PESTO	
Masala Omelette (V) (D) (G)	54
WITH POTATOES, CUMIN SEEDS & GREEN CHILLIES, SERVED WITH PARATHA, TOMATO CHUTNEY, CHILLI OIL & LABNEH ON THE SIDE	
An Englishman In New York (D) (G) (SE)	70
AN ENGLISH BREAKFAST SERVED INSIDE A NEW YORK BAGEL WITH BAKED BEANS & HASH BROWNS ON THE SIDE	
Pulled Beef Benedict (D) (G)	68
A SINFUL BED OF PULLED BEEF & GRILLED MUSHROOMS, TOPPED WITH TWO POACHED EGGS FOR PILLOWS & HOLLANDAISE SAUCE	
Turkish Eggs (D) (G) (N)	56
TWO POACHED EGGS ON ZA'ATAR & GARLIC YOGHURT, SERVED WITH VEAL SAUSAGES & TOPPED WITH TOASTED PINE NUTS, DRIED MINT, CHILLI FLAKES & CHILLI OIL	
Portobello Toast (VE) (G)	54
SLICED GRILLED PORTOBELLO MUSHROOM, SMASHED AVO ON TOAST, SAUTEÉD LEEKS & CHERRY TOMATOES TOPPED WITH ALFALFA SPROUTS & CHILLI FLAKES	
French Toast (V) (D) (G) (N)	52
EGG SOAKED HOUSE BRIOCHE, FILLED WITH OUR OWN CHOCOLATE & HAZELNUT SPREAD SERVED WITH A GRILLED BANANA, MACADAMIA PRALINE & CITRUS ANGLAISE	
Tokyo Fluff (V) (D) (G)	52
JAPANESE FLUFFY PANCAKE WITH BERRIES & MAPLE SYRUP. NEEDS 8 MINS IN THE OVEN & ANOTHER 2 FOR ALL THE FLUFF	
Banana Bread (V) (D) (G) (N)	26
WITH WALNUTS, CHIA SEEDS & CINNAMON, SERVED WITH BERRY COMPOTE & BUTTER	

Freshly Baked Croissants

MADE IN-HOUSE, NIGHTLY

Plain (V) (D) (G)	15
Cheese (V) (D) (G)	16
Almond (V) (D) (G)	20
Pain Au Chocolat (V) (D) (G)	16
The Morning After (G) (D)	58
PLAIN CROISSANT STUFFED WITH VEAL SAUSAGES, CHARRED RED PEPPERS, FETA & A FRIED EGG	
Babak is Back (V) (D) (G)	40
PLAIN CROISSANT STUFFED WITH GRILLED HALLOUMI, SLICED TOMATO & A FRIED EGG	

Salads & Appetizers

Salads on the counter rotate daily, no two days are the same. You can pick one salad or mix as many as you like for AED 50, with the following add-on options:

GRILLED CHICKEN (D)	16	BAKED FETA (D)	25
TENDERLOIN STEAK	65	GRILLED HALLOUMI (D)	16
CHILLI PRAWNS	45	SESAME GARLIC TOFU (G) (SE)	16

Soup of the Day (VE) 25
ASK ANYONE WHO LOOK LIKE THEY WORK HERE

Guacamole (VE) 50
MADE WITH MEXICO'S FINEST AVOCADOS, SERVED WITH CORN TORTILLA CHIPS

Burrata on Toast (D) (G) (N) (SE) 58
WITH MARINATED TOMATOES, PEACHES, CRISPY BRESAOLA, BASIL, AVOCADO PESTO, BALSAMIC REDUCTION WITH A SLICE OF ZA'ATAR BRUSHED SOURDOUGH

My Big Fat Greek Salad (V) (D) 55
CUCUMBERS, PEPPERS, TOMATOES, KALAMATA OLIVES, FETA, RED ONIONS & FRESH OREGANO WITH LEMON OLIVE OIL DRESSING

Kale & Cranberry Salad (N) (VE) 58
KALE, BABY SPINACH, FRESH BASIL & OREGANO, DRIED CRANBERRY, PECANS, GRILLED ZUCCHINI, GRILLED ASPARAGUS, RED ONION, TOSSED IN LEMON MUSTARD & MAPLE DRESSING

Neapolitan Pizza

MADE IN A WOOD-FIRED OVEN WITH 24-HOUR FERMENTED DOUGH

Margherita (V) (D) (G) 50
CLASSIC MARGHERITA WITH FRESH MOZZARELLA & BASIL

Chillaboudit (D) (G) 65
PEPPERONI, VEAL SAUSAGE, GARLIC, ONION, GREEN CHILLI & FRESH MOZZARELLA

Labbra Rosse (D) (G) 74
SOPPRESSATA, MOZZARELLA, RICOTTA, RED ONION, OREGANO, HOT HONEY

Burrata Pesto (V) (D) (G) 74
TOMATO BASE WITH BURRATA, PESTO, TOASTED PINE NUTS, FRESH BUFFALO MOZZARELLA, TOPPED WITH FRESH ROCKET

Siciliana (V) (D) (G) 60
TOMATO BASE, MOZZARELLA, FRIED EGGPLANT, FRESH ROCKET, PARMESAN SHAVINGS, GREEN CHILLIES, CAPERS

Lunas over the Moon! (V) (D) (G) 60
GREEN PEPPER, KALAMATA OLIVES, MUSHROOM, ONION & FRESH MOZZARELLA

Burgers & Sandwiches

SERVED IN A JAPANESE MILK BUN WITH HAND-CUT FRIES ON THE SIDE

Double Cheeseburger (D) (G) (SE) 68
TWO 100G PATTIES SMASHED ON A HOT GRILL, TOPPED WITH CHEDDAR CHEESE, PICKLES & HOUSE BURGER SAUCE

Sriracha Chicken Burger (D) (G) (SE) 65
FRIED CHICKEN, ROMAINE LETTUCE, MAYO & PICKLES

Schrute Farm Burger (V) (G) (SE) 60
BEETROOT PATTY WITH CHEDDAR, AVOCADO, GRILLED ONIONS, LETTUCE, VEGAN AIOLI, MAYO & HOUSE KETCHUP

Braised Brisket Bun (D) (G) (SE) 74
SLOW-COOKED BRISKET WITH APPLE SLAW, DILL PICKLES & MUSTARD

Mains

- Fillet Steak (200g)** (D) 150
FLAME-GRILLED AUSTRALIAN TENDERLOIN TOPPED WITH CHIMICHURRI & SERVED WITH CRISPY POTATO FONDANT, CHARRED ASPARAGUS STEMS, & MUSTARD AIOLI
- Poke Me Up Before You Mango** (SE) 82
STICKY WHITE RICE WITH SALMON CUBES COOKED IN A TAMARI SAUCE WITH MANGO, PICKLED GINGER, BEETROOT CUBES, EDAMAME, CHILLI CUCUMBERS, AVOCADO, BREATHE.. CRISPY SHALLOTS, BLACK SESAME, SPRING ONIONS, TOASTED GARLIC & CHILLI MAYO
Vegan option with crispy tofu & vegan aioli dressing (AED 62) (G) (SE)
- Summer Body** (D) 69
FROM OUR NOT-SO-SECRET-MENU. GRILLED CHICKEN SKEWERS, OVEN ROASTED VEGETABLES, AVOCADO & SPICY MAYO

Panuzzo

- MADE WITH PIZZA DOUGH & SERVED WITH A GARDEN SALAD ON THE SIDE
ADD HAND-CUT FRIES TO ANY SANDWICH (AED 20)
- Chicken Parm** (D) (G) 55
PARMESAN COATED FRIED CHICKEN, AIOLI, MOZZARELLA & DILL PICKLES
- Burrata & Bresaola** (D) (G) (N) 78
WITH SLICED TOMATOES, BASIL, PESTO & BALSAMIC REDUCTION
- Alfalfa Romeo** (VE) (G) (N) (SE) 46
BALSAMIC ROASTED BUTTERNUT, GRILLED ZUCCHINI, RED PEPPERS, AVOCADO, TURMERIC CARROTS, KALE PESTO, BEETROOT HUMMUS & ALFALFA SPROUTS
- Just for Paolo** (D) (G) 46
FRESH MOZZARELLA, FRESH TOMATOES, BASIL, OLIVE OIL
- Braised Brisket** (D) (G) 74
WITH CARAMELIZED ONIONS, IRISH CHEDDAR, SUN-DRIED TOMATOES, FRESH ROCKET WITH DIJONNAISE & MUSTARD
- Tuna Melt** (D) (G) 48
FLAKED TUNA, MELTED CHEDDAR, ROCKET, SLICED ONIONS & CHIVES
- Killer Prawn** (G) (SE) 66
FRESH CHILLI PRAWNS, AIOLI, SRIRACHA & ASIAN SLAW
- Supra Soppresata** (D) (G) 72
SOPPRESSATA, PEPPERONI, MOZZARELLA, RICOTTA, BASIL, FRESH TOMATOES

Desserts

- Lotus Cheesecake** (V) (D) (G) 44
LOTUS MOUSSE ON A BISCUIT BASE
SPRINKLED WITH LOTUS CRUMBLE
- Carrot Cake** (V) (D) (G) (N) 32
WITH WALNUTS & CREAM CHEESE FROSTING
- Decadent Brownie** (V) (D) (G) (N) 45
DARK BELGIAN CHOCOLATE BAKED WITH CASHEWS & WALNUTS, SERVED WITH VANILLA ICE CREAM & CHOCOLATE SAUCE
- Berry Pavlova** (D) 65
PASSION FRUIT, BLUEBERRIES, STRAWBERRIES, RASPBERRIES, CITRUS ANGLAISE, MASCARPONE CREAM

DRINKS

Espresso Based Coffee

OUR COFFEE IS SINGLE ORIGIN, SPECIALTY GRADE & ROASTED IN-HOUSE

Espresso	15/16	Flat White	21
Americano	19	Latte	22
Cortado	20	Cappuccino	21
Spanish Latte	28	Macchiato	17
Mocha	26	Long Black	19
Freddo Espresso	20	Jaffa Honey	22



DAIRY-FREE MILK ALTERNATIVES (AED 6):
HOUSE ALMOND MILK, SOY, COCONUT, OAT



Manual Brews

POUR-OVER BREWS THAT PRODUCE LIGHT, SUBTLE FLAVOURS.
CHECK WITH THE TEAM FOR BEAN ORIGINS & PROFILES

V60	26
Chemex	28
French Press	24

Tea

Organic Whole Leaf Tea	22
ENGLISH BREAKFAST, JASMINE BLOSSOM, ROOIBOS VANILLA, EARL GREY, SWEET CHAMOMILE, MOROCCAN MINT, GREEN SENCHA	
Organic Matcha Latte	28
ASK FOR DAIRY-FREE MILK ALTERNATIVES (AED 6)	
Lemon & Ginger	25
FRESH LEMON & GINGER SLICES BREWED IN HOT WATER	

Fresh Juices

Orange Juice	22
Pomegranate Juice	35
Fresh Coconut Water	30

Smoothies & Coolers

House Lemon Ice Tea	20
TURKISH TEA, FRESH MINT, LEMON JUICE, WATER, SUGAR SYRUP	
Mint Lemonade	20
FRESH MINT, LEMON JUICE, WATER, SUGAR SYRUP	
It Takes Two To Mango	32
MANGO, PASSION FRUIT, BANANA, ORANGE	
Dod's Peanut Butter Smoothie (D) (N)	28
PEANUT BUTTER, BANANA, DATES, MILK, SEA SALT	
Passion Forward	28
PASSION FRUIT, SODA WATER, MINT, SUGAR	
Don't Chia Wish Your Girl Was Cold Like Me? (D)	38
STRAWBERRIES, BLUEBERRIES, GREEK YOGHURT, CHIA SEEDS, HONEY	

FEED YOUR SOUL
ONE LIFE
ESTD 2015
KITCHEN & CAFE

(V) Vegetarian - (VE) Vegan - (D) Dairy - (G) Gluten - (N) Nuts - (SE) Sesame