

FOOD

Breakfast

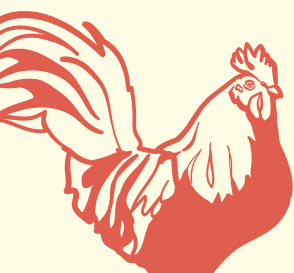
SERVED TILL MIDDAY ON WEEKDAYS & ALL-DAY ON WEEKENDS
ORGANIC EGGS ONLY

- 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

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



**TWO BREAKFASTS &
TWO COFFEES 100 DHS**

Until midday on weekdays & all-day on weekends

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	FALAFEL (SE)	15
CHILLI PRAWNS	45	GRILLED HALLOUMI (D)	16
GLAZED SALMON (served cold)	40	SESAME GARLIC TOFU (G) (SE)	16

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

Burgers

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

Sandwiches

ADD HAND-CUT FRIES OR A TINY SALAD FROM THE COUNTER FOR AED 20

Grilled Chicken & Avo Baguette (G) (SE) 52
FLAME-GRILLED CHICKEN FILLET, SLICED AVOCADO, TOMATOES, BABY GEM LETTUCE & HERB MAYO

BLT (D) (G) 61
BRESAOLA, LETTUCE, TOMATO, SOUR CREAM & MAYO IN BRIOCHE

Alfalfa Romeo (VE) (G) (N) (SE) 50
BALSAMIC ROASTED BUTTERNUT, ZUCCHINI, RED PEPPERS, AVOCADO, TURMERIC CARROTS, KALE PESTO, BEETROOT HUMMUS & ALFALFA SPROUTS ON SOURDOUGH

Braised Brisket on Sourdough (D) (G) 84
WITH CARAMELIZED ONIONS, IRISH CHEDDAR, SUN-DRIED TOMATOES, FRESH ROCKET, DIJONNAISE & MUSTARD

Filthy Falafel Wrap (VE) (G) (SE) 48
ARABIC BREAD STUFFED WITH CURRIED FALAFELS, PICKLED TURNIPS, PARSLEY TOMATO SALAD, ONIONS, SUMAC, VEGAN GARLIC AIOLI, LEMON TAHINI & CHILLI PASTE

Killer Prawn (G) (SE) 63
POACHED PRAWNS, SLICED AVOCADO, CAPERS & DILL MAYO, SERVED IN HOUSE-MADE BAGUETTE

Tuna Brioche (D) (G) 50
WITH FRESH ROCKET, SLICED ONIONS, CHIVES & TARTAR SAUCE

Grilled Cheese Sandwich (D) (G) 45
SERVED WITH TOMATO SOUP ON THE SIDE, ADD TURKEY BACON FOR AED 14

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)	
Imparator Köfte (D) (G)	78
CHARRED TURKISH BEEFCAKES, IRRESISTIBLY JUICY ON THE INSIDE, SERVED WITH HAND-CUT FRIES, TOMATO PARSLEY SALAD, ZA'ATAR & GARLIC STRAINED YOGHURT	
Laksa Noodles (D) (G) (SE)	78
EGG NOODLES TOSSED IN A SPICY COCONUT MISO SAUCE, GRILLED CHICKEN, BOK CHOY, RED ONION, CORIANDER TOPPED WITH CHILI OIL, SPRING ONION & CRISPY NOODLES	
Vegetarian option with crispy tofu (62 dhs) (G) (SE)	
Summer Body (D)	69
FROM OUR NOT-SO-SECRET-MENU. GRILLED CHICKEN SKEWERS, OVEN ROASTED VEGETABLES, AVOCADO & SPICY MAYO	
Dos Tacos (D)	
MADE WITH HAND-PRESSED CORN TORTILLAS	
Pulled Brisket, Sour Cream & Cilantro (D)	64
Tempura Sea Bass, Cabbage Slaw, Avo & Sriracha Mayo (G)	62
Chilli Prawns, Fried Kale, Avo & Sriracha Mayo (D)	75
Fried Chicken, Sriracha, Celery & Sour Cream (D) (G)	55
Avo Tempura, Cabbage Slaw, Sriracha, Vegan Aioli (VE) (G)	50

Desserts

Burnt Basque Cheesecake (V) (D)	35
DARK CRUSTED, SOFT CENTERED, WHAT MORE COULD A GIRL ASK FOR?	
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	
Tiramisu (D) (G)	40
LIKE TIRAMISU BUT BETTER	
Pecan Tart (D) (G) (N)	52
PECAN CREAM IN A SHORTBREAD TART WITH CARAMELIZED PECANS ON TOP & MASCARPONE ON THE SIDE	
Olive Oil Cake (D) (G)	35
SOFT APPLE SPONGE SERVED WITH KUMQUAT REDUCTION & WHIPPED LABNEH	

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



PRICES ARE IN AED & INCLUSIVE OF 5% VAT & 7% MUNICIPALITY TAX
TIPS ARE NOT INCLUDED BUT ALWAYS APPRECIATED

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	
Hibiscus Ice Tea	24
HIBISCUS TEA, FRESH MINT, LEMON JUICE, WATER, SUGAR SYRUP	
Mint Lemonade	20
FRESH MINT, LEMON JUICE, WATER, SUGAR SYRUP	
Super-Kale-A-Fragilistic ^(N)	38
KALE, BANANA, CASHEW, DATE, ALMOND MILK	
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	

Beer & Cider

Draught		Bottle	
Asahi	50	Sol	40
Paulaner	50	Peroni	40
Stella	50	Almaza	40
Heineken	50	Savanna Dry	40
Guinness Surger	55	Magners Original	40

Wine

White			
Pinot Grigio, Zonin Ventiterre DELLE VENEZIE, ITALY	45	200	
Chardonnay, Oxford Landing SOUTH AUSTRALIA	45	200	
Sauvignon Blanc, Babydoll MARLBOROUGH, NEW ZEALAND	55	250	
Vermentino, Tenuta Guado Al Tasso BOLGHERI, ITALY			400
Pinot Grigio, St. Michael-Eppan TRENTINO-ALTO ADIGE DOC, ITALY			375
Red			
Pinot Noir, Le Fou FRANCE	45	200	
Malbec, Zuccardi UCO VALLEY, ARGENTINA	55	250	
Cabernet Sauvignon, Errazuriz CHILE			250
Merlot, Baron Philippe De Rothschild PAYS D'OC IGP, FRANCE			250
Chianti, Castello di Albola TUSCANY DOCG, ITALY			325
Rosé			
Nederburg Rosé SOUTH AFRICA	45	200	
Minuty M Rosé FRANCE	70	300	

Bar Bites

FROM 3PM ONWARDS

Skewered Steak FLAME GRILLED TENDERLOIN, SERVED WITH CHIMICHURRI	65
Chilli Prawns PAN-FRIED IN CHILLI & LIME	60
Guacamole (VE) MADE WITH MEXICO'S FINEST AVOCADOS, SERVED WITH CORN TORTILLA CHIPS	50
Burrata Bruschetta (V) (D) (G) (N) (SE) WITH MARINATED TOMATOES, BASIL, AVOCADO PESTO, BALSAMIC REDUCTION WITH A SLICE OF ZA'ATAR BRUSHED SOURDOUGH	58
Chicken Tenders (G) SERVED WITH CHILLI MAYO	35
Baked Feta (D) (G) SERVED WITH FRESH FIGS, CHILLI HONEY GLAZE & TOASTED BRIOCHE	45
Pico de Gallo with Corn Chips (VE) SERVED WITH CORN TORTILLA CHIPS	30
Double-cooked Fries (VE) HAND CUT, BAKED, FRIED	25

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

Bubbles

Prosecco

Bisol Jeio
ITALY

65 300

Champagne

Moët & Chandon
FRANCE

575

Veuve Clicquot
FRANCE

625

Cocktails

	Aperol Spritz APEROL, PROSECCO, SODA WATER	60
	Margarita COINTREAU, TEQUILA, LIME, SALTED RIM	45
	Adult Filmstar Martini VODKA, PASSION FRUIT, LIME, VANILLA	45
	Mojito WHITE RUM, LIME, SUGAR, MINT, SODA WATER	45
	Long Island Ice Tea VODKA, TEQUILA, RUM, TRIPLE SEC, GIN	55
	Sol Sunset TEQUILA, GRENADINE, ORANGE JUICE, SOL	55
	Negroni CAMPARI, GIN, SWEET RED VERMOUTH	60
	Moscow Mule VODKA, LIME, GINGER BEER	55
	Old Fashioned BOURBON, ANGOSTURA BITTERS, SUGAR	60
	Machete Martini VODKA, KAHLUA, SUGAR, HOUSE ROAST ESPRESSO SHOT	60
	Caprinha CACHACA, BROWN SUGAR, LIME	40
	Bloody Mary VODKA, LEMON, TOMATO JUICE, SALT & PEPPER	40

Spirits

Gin

Bombay Sapphire	35
Gin Mare	50
Hendricks	50
Monkey 47	70

Vodka

Ketel One	35
Belvedere	65
Grey Goose	65
Ciroc	65

Tequila

Jose Cuervo Silver	35
El Jimador Reposado	35
Patron Silver	55
Don Julio Anejo	80
Komos Anejo	120

Whiskey

Famous Grouse	35
Jack Daniels	50
Johnnie Walker Black	50
Woodford Reserve	55
Chivas 12 Years	55
Macallan 15 Years	120

Brandy

Torres 10	35
Hennessy Vsop Cognac	65

Rum

Bacardi Carta Blanca	35
Malibu	30
Bacardi Carta Negra	35
Takamaka	35
Sailor Jerry Spiced	40
Ron Zacapa 23	65

FEED YOUR SOUL

ONE LIFE

ESTD

KITCHEN & CAFE

2015

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