

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	
An Englishman In New York (D) (G) (SE)	66
AN ENGLISH BREAKFAST SERVED INSIDE A NEW YORK BAGEL WITH BAKED BEANS & HASH BROWNS ON THE SIDE	
Pulled Beef Benedict (D) (G)	65
A SINFUL BED OF PULLED BEEF & GRILLED MUSHROOMS, TOPPED WITH TWO POACHED EGGS FOR PILLOWS, COVERED WITH HOLLANDAISE	
Turkish Eggs (D) (G) (N)	55
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)	52
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
HOUSE BRIOCHE SOAKED IN CINNAMON EGG BATTER, FILLED WITH OUR OWN CHOCOLATE & HAZELNUT SPREAD SERVED WITH A GRILLED BANANA, MACADAMIA PRALINE & CITRUS ANGLAISE	
Tokyo Fluff (V) (D) (G)	48
JAPANESE FLUFFY PANCAKE WITH BERRIES & MAPLE SYRUP. GIVE IT 10 MINUTES AS IT NEEDS 8 IN THE OVEN & ANOTHER 2 FOR ALL THE FLUFF	
Bircher Oats (V) (D) (N)	36
OATS, SOAKED OVERNIGHT IN GREEK YOGHURT, TOPPED WITH CARAMELIZED WALNUTS, BLUEBERRIES, CINNAMON, HONEY & APPLE CARPACCIO	
Banana Bread (V) (D) (G) (N)	30
WITH WALNUTS, CHIA SEEDS & CINNAMON, SERVED WITH BERRY COMPOTE & BUTTER	

Freshly Baked Croissants

MADE IN-HOUSE, NIGHTLY

Plain (V) (D) (G)	12
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

The Counter

Our salads are made fresh daily using locally sourced seasonal produce. No two days are the same. You can pick one salad or mix as many as you like for AED 48!

Make a meal of it with the following add-ons:

GRILLED CHICKEN (D)	16	BAKED FETA (D)	18
TENDERLOIN STEAK	65	FALAFEL (SE)	15
CHILLI PRAWNS	45	GRILLED HALLOUMI (D)	16
GLAZED SALMON (served cold)	40	SESAME GARLIC TOFU (G) (SE)	16

Big Salads

Burrata Salad (D) (G) (N) (SE) 85
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) 65
CUCUMBERS, PEPPERS, TOMATOES, KALAMATA OLIVES, FETA, RED ONIONS & FRESH OREGANO WITH LEMON OLIVE OIL DRESSING

Kale & Cranberry Salad (N) (VE) 80
KALE, BABY SPINACH, FRESH BASIL & OREGANO, DRIED CRANBERRY, PECANS, GRILLED ZUCCHINI, GRILLED ASPARAGUS, RED ONION, TOSSED IN LEMON MUSTARD & MAPLE DRESSING

Tacos

MADE WITH FRESHLY PRESSED CORN TORTILLAS & COME IN TWOS

Prawn Tacos (D) 65
PAN-FRIED FRESH OMANI PRAWNS TOSSED IN CHILLI & GARLIC, GUACAMOLE, SOUR CREAM & SALSA

Crispy Fish Tacos (G) 68
TEMPURA SEA BASS, CABBAGE SLAW, AVOCADO & SRIRACHA MAYO

Pulled Brisket Tacos (D) 60
SERVED INSIDE A GRILLED TORTILLA WITH MELTED CHEESE, CHARRED JALAPENO & SALSA

Avocado Tempura Tacos (VE) (G) 50
WITH CABBAGE SLAW, SRIRACHA, VEGAN AIOLI & SALSA

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

Sandwiches

ADD HAND-CUT FRIES TO ANY SANDWICH FOR AED 15

Grilled Chicken & Avo Baguette (G) (SE) 52
FLAME-GRILLED CHICKEN FILLET, SLICED AVOCADO, TOMATOES, BABY GEM LETTUCE & HERB MAYO, SERVED WITH APPLE COLESLAW ON THE SIDE

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

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

Filthy Falafel Wrap (VE) (G) (SE) 48
TORTILLA WRAP STUFFED WITH CURRIED FALAFELS, LETTUCE, RADISH, PICKLES, PARSLEY, ONIONS, SUMAC, VEGAN GARLIC AIOLI & LEMON TAHINI DRESSING, SERVED WITH MASALA FRIES ON THE SIDE

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

Tuna Brioche (D) (G) 50
WITH FRESH ROCKET, SLICED ONIONS, CHIVES & TARTAR SAUCE, SERVED WITH GARDEN SALAD ON THE SIDE

Grilled Cheese Sandwich (D) (G) 45
SERVED WITH TOMATO SOUP ON THE SIDE

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

Mains

Fillet Steak (200g/300g)	125 / 175
AUSTRALIAN TENDERLOIN GRILLED ON AN OPEN FLAME WITH THE FOLLOWING ADD-ONS;	
CRISPY POTATO FONDANT (D)	26
OVEN ROASTED VEGETABLES	25
HAND-CUT FRIES	22
PARMESAN ASPARAGUS (D)	26
MADAGASCAR PEPPER SAUCE (D)	8
CREAMY MUSHROOM SAUCE (D)	8
CHIMICHURRI	8
WHOLEGRAIN MUSTARD	4

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 & GARLIC STRAINED YOGHURT	

Laksa (D) (G) (SE)	78
SPICY COCONUT BROTH WITH EGG NOODLES, MISO, SHIITAKE MUSHROOMS, BOK CHOY, BROCCOLI, CORIANDER, SPRING ONIONS, CHILLI OIL & LIME, FLAME GRILLED CHICKEN BREAST	
Vegetarian option with crispy tofu (62 dhs) (G) (SE)	

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 & A HOUSE BURGER SAUCE	
Braised Brisket Bun (D) (G) (SE)	74
SLOW-COOKED BRISKET WITH APPLE SLAW, DILL PICKLES & MUSTARD	
Schrute Farm Burger (V) (G) (SE)	60
OUR OWN BEETROOT PATTY WITH CHEDDAR CHEESE, SLICED AVOCADO, GRILLED ONIONS, LETTUCE, VEGAN AIOLI, MAYO & HOUSE KETCHUP	
Grilled Chicken Burger (D) (G) (SE)	66
FLAME-GRILLED CHICKEN, TURKEY BACON, LETTUCE, SLICED AVOCADO, CRISPY ONIONS, PARMESAN & CAESAR DRESSING	

Desserts

Burnt Basque Cheesecake (V) (D)	35
DARK CRUSTED, SOFT CENTERED, DIVINE CHEESECAKE	
Lotus Cheesecake (V) (D) (G)	44
LOTUS CHEESE MOUSSE ON A BISCUIT BASE SPRINKLED WITH CRUSHED LOTUS	
Carrot Cake (V) (D) (G) (N)	32
WITH WALNUTS & CREAM CHEESE FROSTING	
Vegan option available	
Decadent Brownie (V) (D) (G) (N)	40
DARK BELGIAN CHOCOLATE BAKED WITH CASHEWS & WALNUTS, SERVED WITH VANILLA ICE CREAM & CHOCOLATE SAUCE	
Orange Almond Cake (V) (N)	30
ORANGE SPONGE CAKE TOPPED WITH TOASTED ALMOND & ORANGE REDUCTION, NATURALLY SWEETENED WITH HONEY	



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

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

* AVAILABLE ICED

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	
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	

Special Teas

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)	
Boba Matcha Latte	36
ICED, ASK FOR DAIRY-FREE MILK ALTERNATIVES (AED 6)	
Lemon & Ginger	25
FRESH LEMON & GINGER SLICES BREWED IN HOT WATER	
Turkish Tea	5
COMES IN A SMALL	

BAR

Bar Bites

Flame-grilled Tenderloin Steak (100g) SERVED WITH CHIMICHURRI	65
Chilli Prawns PAN-FRIED IN CHILLI & LIME	60
Guacamole (VE) (G) MADE WITH MEXICO'S FINEST AVOCADOS	50
House Salsa with Corn Chips (VE) (G) SERVED WITH CORN TORTILLA CHIPS	26
Double-cooked Fries (VE) HAND CUT, BAKED, FRIED	22

Beer

Draught

ASAHI	50
PAULANER	50
STELLA	50
HEINEKEN	50
GUINNESS SURGER	55

Bottle

FRANZISKANER WEISSBIER	50
SOL	40
PERONI	40
ALMAZA	40
SAVANNA DRY	40
HOEGAARDEN WITBIER	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

Bubbles

		
Prosecco, Bisol Jeio ITALY	65	300
Brut Champagne, Moët & Chandon FRANCE		475
Rose Champagne, Moët & Chandon FRANCE		475

FEED YOUR SOUL

ONE LIFE

ESTD 2015
KITCHEN & CAFE

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BAR

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
	Caprinha CACHACA, BROWN SUGAR, LIME	40
	Sol Sunset TEQUILA, GRENADINE, ORANGE JUICE, SOL	55
	Negroni CAMPARI, GIN, SWEET RED VERMOUTH	60
	Moscow Mule VODKA, LIME, GINGER BEER	55
	Old Fashioned BOURBOUN, ANGOSTURA BITTERS, SUGAR	60
	Machete Martini VODKA, KAHLUA, SUGAR, HOUSE ROAST ESPRESSO SHOT	60
	Long Island Ice Tea VODKA, TEQUILA, RUM, TRIPLE SEC, GIN	55
	Bloody Mary VODKA, LEMON, TOMATO JUICE, SALT & PEPPER	40

Spirits

Gin

BOMBAY SAPPHIRE	35
GIN MARE	50
MONKEY 47	70
HENDRICKS	50
BEEFEATER PINK GIN	35
REGULAR BEEFEATER	35
CHASE PINK GIN	55

Vodka

BELVEDERE	65
GREY GOOSE	65
CIROC	65
KETEL ONE	35

Tequila

EL JIMADOR REPOSADO	35
DON JULIO ANEJO	80
PATRON XO CAFÉ	35
PATRON SILVER	55
JOSE CUERVO SILVER	35
KOMOS ANEJO	120

Rum

BACARDI CARTA BLANCA	35
BACARDI CARTA NEGRA	35
BACARDI CARTA 8 ANOS	50
MALIBU	30
TAKAMAKA RUM	35
TAKAMAKA 69	35
RON ZACAPA 23	65
SAILOR JERRY SPICED	40

Whiskey

FAMOUS GROUSE	35
JACK DANIELS	50
JACK DANIELS HONEY	50
CHIVAS 12 YEARS	55
GLENMORANGIE	60
MACALLAN 15 YEARS	120
JW BLACK LABEL	50
WOODFORD RESERVE	55

Brandy

TORRES 10	35
HENNESY VSOP COGNAC	65

Mezcal

DEL MAGUEY VIDA	50
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Aperitif

APEROL	20
CAMPARI	20
PIMMS	20
CINZANO EXTRA DRY	20
CINZANO BIANCO	20
LIMONCELLO	20

Digestif

JÄGERMEISTER	30
ABSINTHE	35
KAHLUA	30
FRANGELICO	30
AMARULLA	30
SAMBUCA	30
DISARONNO	30