

BREAKFAST

(SERVED EVERY DAY FROM 7AM UNTIL 12PM)

- Purple Breakfast (D, E, V, Vegan Available) 75

Beetroot Hummus, Avocado, Grilled Haloumi, Poached Egg, Cherry Tomato, Raw Honey, Chickpeas, Broccolini

Greek Yogurt & Honey Comb (D, G, N, V) 60

Homemade Granola, Berries, Roasted Nuts

Acai bowl (G, N, V) 72

Homemade Granola, Mix Berries, Organic Peanut Butter, Banana, Coconut Flakes

Kachapurri (D, E, G) 60

Georgian Baked Eggs & Cheese Bread, Zaatar, Mozzarella, Provolone, Parmesan

Shakshoumi (D, E, V, G) 58

Smoked Tomato Sauce, Organic Eggs, Grilled Halloumi Cheese , Harissa yoghurt, Coriander, Toasted baguette.

Turkish Eggs (D, E, G) 60

Herbed Labneh, Poached Egg, Garlic Chilli oil, Mint, Dill, Pita Bread
- Avocado Light load (D, E, G, Vegan Available) 60

Sourdough Toast, Avocado, Grilled tomato, Turkey Bacon, Poached egg

Full Monty (D, E, G) 95

Eggs Your Style, Hash Brown, Chicken Sausage, Turkey Bacon, Baked Beans, Portobello Mushroom, Grilled Local tomato

Complimentary Cold Pressed Juice or Hot Bevies of Your Choice

Truffle Egg Royal (D, E, G, F, Vegetarian Available) 70

Sautéed Spinach, Smoked Salmon, English Muffin, Truffle Hollandaise Sauce

Eggs your style (D, E, G) 65

(Served Alongside House Salad & House Made Sourdough Toast)

Choose your fillings: Mushroom, Cheese, Bell Peppers, Tomato, Onion, Cheese

Add On: Smoked Salmon or Turkey Ham - 10 AED



BAKED CROISSANTS

- SMOKIMOTO (D, G, E, S, F) 60

Plain Croissant, Smoked Salmon, Cream Cheese, Cappers, Red Onions
- LATIN LOVER (D, G, E, V) 52

Plain Croissant , Guacamole, Pickled Jalapeno, Sweet Corn
- PLAIN (D, G, E, V) 20
- PAIN AU CHOCOLAIT (D, G, E, V) 25
- ALMONDS (D, G, E, V) 25

BRUNCH

(SERVED EVERY DAY FROM 12PM UNTIL 12AM)

SALAD & APPETIZERS

- Tamarind Chicken Wings (D, G, E) 55

Glazed Chicken wings, Grilled Lemon, Sesame Seeds
- Dakos Salad (V, D, G, N) 65

Homemade Sourdough, Croutons, Candies Tomatoes, Feta Cheese, Organic Cucumber, Capsicum, Fresh oregano, Taggiasche, Pickled Onion
- Shrimps Salad (S, E, Vegan Available) 65

French Beans, Black Olives, Baby Potatoes, Lettuce, Boiled Egg, Garlic Mayo, Lemon Dressing
- Ginger Honey Goat Salad (V, D, N) 72

Baked Goat cheese, Asparagus, Arugula, Local Lettuce, Roasted Beetroot, Pecan, Ginger honey Dressing
- Burrata & Carciofi (V, D) 85

Grilled Artichoke, Baby Marrow, Confit Tomatoes

FRESH PRODUCTS LOCALLY SOURCED AND SUSTAINABLE PRODUCED
Fish used in our dishes are non-endangered and caught/farmed in a sustainable manner | Micro Greens and Herbs-UNS Farms, Farmex, Alquoz, Dubai | Tomato-Elite Agro, Pure Harvest, Abu Dhabi | Berries Elite Agro, Abu Dhabi | Most of the vegetables IGR Farms, Abu Dhabi | Egg Plant, Bell Peppers, Beetroot - IGR, Abu Dhabi | Mushrooms - Kinoko, Dubai | Chicken Al Dabra Farms, Al Ain | Eggs Arabian Farms, Dubai | Coffee & Tea are organic and sustainably crafted

BREADHOUSE™

BISTRO - BAKERY

ALL DAY CAFE - BREAKFAST - LUNCH - BRUNCH - DINNER

MAINS

- Seafood & Fregola (G, D, E, SF) 90

Mixes Seafood, Parsley, Confit Candy Tomato, Sofrito
- Grilled Baby Squid (SF) 90

Hummus, Paprika Chickpeas, Pickled Tropea Onions
- Veal Schnitzel (D, G, E) 110

Pan-Fried Breaded Veal Escalope, Potato & Cucumber Salad, Cranberry Jam, Fries
- Marry Me Chicken (D, N, G) 110

Corn Fed Chicken Supreme, Wild Mushrooms, Sundried Tomato, Gnocchi

Chimichurri Steak

(D, G) 136

Smashed Baby Potatoes, Sweet Paprika peppers, Chimichurri Sauce

Cajun Salmon

(D, F) 95

Grilled Gem Salad, Asparagus, Roasted Heirloom Carrots, Lemon

Pasta Siciliana

(D, G, E, V) 78

Calamarata Pasta, Tomato Sauce, Crispy Basil, Ricotta Salata Cheese, Eggplant



LOADED FOCACCIA

- Truffle Fries (D, G, V) 30

Grilled Asparagus (D, E, V) 25

Roasted Baby Potatoes (G, V) 20
- House Salad (G, V) 15

Sweet Potatoes Fries (G, V) 25

Grilled Artichoke (VE) 25

SIDE DISHES

- Tricolore (D, G, E, V, N) 45

Avocado Mousse, Plum Tomatoes, Stracciatella Cheese, Homemade Pesto
- BLT (D, G, E,) 60

Bresaola, Tomato, Lettuce , Mustard Mayo
- Pulled Norwegian Salmon 58 (D, G, E, F)

House Smoked Salmon, Cream Cheese, Sliced Onion, Cucumber, Olive & Sundried Tomato Tapenade, Arugula

Always Fresh, Always Hot

Satisfy your cravings with our **daily freshly baked** delights. From sourdough to french baguette, Indulge in artisanal bread, decadent pastries baked by our house bakers!

- Charcoal Burger (D, G, E) 90

Home Crafted Brioche Bun, Double Wagyu Patty, Cheddar, Caramelized Onion, Lettuce, Tomato
- French Dip Panini (D, G, E) 75

Pulled Slow Cooked Angus Beef, Provolone, Mix Mushrooms, French Brioche
- Chicken Caprese Sandwich 80 (D, E, G, N Vegetarian Available)

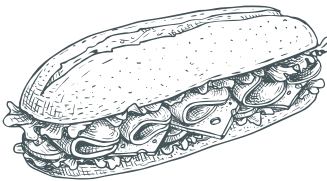
Corn Fed Chicken, Mozzarella, Basil, Pesto Aioli, Tomato, Balsamic
- Smashed Open Doner Kebab 68 (D, G, E)

Pita Bread, Coriander & Onion Sumac Salad, Garlic Mint Labneh

SANDWICH DELIGHTS

FRESHLY HOUSE MADE

SERVED WITH SALAD OR FRIES



PINZA-A-A



INHOUSE BAKED

Good things take time
Please allow 20 minutes for your pinza to be freshly prepared

- BAKED BURRATA (D, G, N, V) 68

Tomato Base, Pesto, Balsamic Glaze, Parmesan, Basil
- DIAVOLA (D, G, N) 68

Tomato Base, Spice Salami, Fiordilatte Cheese

- CACIO & PEPE (D, G, V) 68

Pecorino Cream , Black Pepper Parmesan, Wild Mushrooms, Rocket Leaves
- FOUR CHEESE CANDIED WALNUT (D, G, N, V) 65

Provolone, Blue Cheese, Parmesan, Mozzarella, Endives

SWEET

HOUSEMADE DESSERTS!

BY OUR PASTRY CHEF COURTNEY

Ready for you at our display counter!



THE VEGAN CORNER

- Baked Eggplant (VE) 65

Confit Candy Tomatoes, Feta Cheese, Balsamic Glaze
- Risotto (VE) 70

Butternut Squash, Coconut Flakes, Coriander

Add on: Salmon | Prawns | 20

Corn-fed Chicken Breast
- Crispy Cauliflower (VE, G) 55

Sriracha Butter, Ranch Sauce, Sesame, Chives
- Pink Pomelo (VE) 70

Edamame, Grilled Zucchini, Quinoa ,Bean Sprouts, Red Chicory, Pomegranate
- Protein Bowl (VE) 68

Beetroot Hummus, Avocado, Vegan Feta, Cherry Tomato, Chickpeas, Broccolini
- Chocolate Dome (VE) 48

Mixed Berries & Pistachio Cream

D - Dairy | E - Eggs | F - Fish & shellfish | N - Nuts | G - Gluten | S - Sesame | VE - Vegan | V - Vegetarian
Allergen: All menus are subject to change without notice. Items on this menu may, despite the best efforts and care of our chefs, contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat.

All prices are in UAE Dirhams (AED) & include 7% municipality fee, 10% service charge & 5% VAT.

COFFEE BEANS USED

Nightjar	Brazil Single Origin Chachoeria Natural
Flavor Profile	Milk Chocolate, Butterscotch, Sapodilla Fruit
Variety	Yellow Catuai



DRIVERS CHOICE

Green Glow	35
Avocado, Spinach, Apple, Cucumber, Lemon	
Going Bananas	35
Banana, Peanut Butter, Almond Milk, Mirzam Chocolate, Honey	
Tropical Thunder	35
Passion Fruit, Kiwi, Coconut, Honey	
Classic Ice Tea	30
Add Flavour	+3
Lavender Elderflower Peach	
Classic Lemonade	30
Lemon Mint	30
Mango Tango	35
Mango Orange Lemon Mint 7up	
Berry Fizzy	35
Cranberry Raspberry Lemon Soda	



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Cappuccino	26
Latte / Spanish Latte	26/ 28
Flat White	24
Cortado	22
Americano / Long Black	24
Espresso / Dbl Espresso	19/24
Machiatto Espresso / Latte	21/26
Organic Matcha Latte	30
Mirzam Organic Hot Chocolate 76%	26
Mocha	30
Flavoured Lattes	29
Tiramisu (n) Pistachio (n) Turmeric	
Add Plant Based Milk	+4
Soy Almond Coconut Oat	
Add on Flavours	+3
Salted Caramel Vanilla Hazelnut	

MANUAL BREWS

Nightjar	Gonzo Seasonal Blend
Flavor Profile	Vanilla Biscuit, Honeycomb, Almonds

V60	45
French Press	29
COLD CAFFEINE	
Espresso Tonic	32
Vitamic C	32
Orange Juice Espresso	
Cold Brew	35
Iced Americano	26
Iced Latte / Spanish	28/30
Frappes	30
Caramel Hazelnut	
Shakerato	26
Affogato	32

SOFTIES & WATER

Pepsi Diet Pepsi 7Up	20
Diet 7Up Mirinda Ginger Ale	
Redbull RedBull Sugar Free	40
Water	
Harrogate Still 13 25	
Harrogate Sparkling 15 29	



ORGANIC AVANTCHA TEAS



Black		Herbal & Fruit Infusions	
Assam English Breakfast	25	Organic Chamomile Blossoms	28
Majestic Earl Grey	25	Organic Ginger Breezer	25
Organic Masala Spice Chai	28	Apple Elderflower Cocktail	28
Green		Rush Hour Berry	29
(Infused Forest Berries)		White	
Organic Spring Mao Feng	28	Peach & Pear	29
Morrocان Mint	27		
Jasmine Mao Jian	28		

COCKTAILS

Aperol Spritz	60	Paulaner Weiss Draught	60
Cosmopolitan	55	Heineken Draught	55
Margarita	58	Corona	45
Mojito	55	Estrella Damn	45
Daiquiri	55	Peroni	45
Espresso Martini	60		
Gin Basil	55		
Old Fashioned	60		
Jager Bomb	60		

Not Classic Enough?
Ask Our Team For Any Other
Cocktail You Are Craving

Fridays UNPLUGGED

Join us for a night
of Live music!
7 - 10 PM



BEERS

Paulaner Weiss Draught	60
Heineken Draught	55
Corona	45
Estrella Damn	45
Peroni	45

HAPPYHOUR!

Daily | 5pm - 8pm
From 25 AED house beverages
30% OFF on food



Sip, Savor, Indulge

Explore our exquisite selection of handcrafted beverages
meticulously curated to elevate your experience

SimplyWINE

CHAMPAGNE

Veuve Clicquot Yellow Label	750
Crispy & Lacy, Hint of Poached Cream, Apricot & Pickled Ginger	
Laurent Perrier Cuvee Brut N.V	700
Balanced And Fresh. Hints Of Citrus & White Flowers	

SPARKLING WINE

Da Luca Prosecco	320
Italy, Glera Fresh With Bright Citrus Flavours	
Pierlant Blanc De Blancs Brut	42 195
France, Blend Fruity And Elegant. Balanced With Aromas Of Green Apple And Hints Of Spice	

ROSÉ

Mirabeau	310
France, Côtes De Provence Lively Provence Rosé. Peach, Apricot Cherry And Orange Zest Aromas	

Plaimont Colombelle	42 195
France, Tannat & Cabernet Sauvignon Light, Crisp And Fresh. Notes Of Summer Red Fruits And Jasmine. Easy Drinking Rosé	

WHITE

Vistana Santa Carolina	42 195
Chile, Chardonnay Dry & Fresh Tropical Fruity Notes Of Pineapple & Banana	

SPIRITS

Vodka	
Absolut	42
Grey Goose	60
Belvedere	62
Rum	
Captain Morgan Spiced	45
Havana Club Añejo 3 Años	42
Cachaça 51	45
Gin	
Tanqueray	42
Hendricks	55
Tanqueray 10	52
Tequila	
Jose Cuervo Silver	42
Patrón Silver	60
1800 Añejo	65

Dusky Sound	280
New Zealand, Sauvignon Blanc Classic Marlborough - Refreshing & Crisp. Dominant Notes Of Passion Fruit	

Arcadian	42 195
Australia, Pinot Grigio Light And Refreshing. Aromas Of Pear And Apple With Citrusy Notes.	

Tesch Unplugged	320
Germany, Riesling Fresh And Vibrant. White Peach & Green Apple Aromas Cut By Mineral Notes.	

RED

Anakena	42 195
Chile, Cabernet Sauvignon Rich And Full Body. Driven By Black Fruits With A Long Lingerig Finish	

Rigal, The Original Malbec	275
France Fruity And Well Balanced. Red Fruit And Elegant Peppered Aromas	

Cielo E Terra Bio Bio	230
Italy, Merlot Organic And Easy-Drinking Red With Notes Of Ripe Dark Fruit And A Hint Of Spice	

Plaimont Jean Des Vignes	42 195
France, Cotes De Gascogne Soft And Juicy Gascon Red With Ripe Red Fruit Notes And Soft Tannins	

SHOOTER

B-52	55
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Whisky	
Jameson	55
JW Red Label	45
JW Black Label	60
Chivas Regal 12	60
Jack Daniels	55
Glenfiddich 12	65
Cognac	
Hennessy VS	50
Courvoisier VSOP	75
Courvoisier VS	52