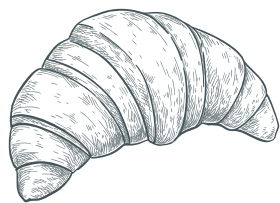


BREAKFAST

(SERVED EVERY DAY FROM 7AM UNTIL 12PM)

Purple Breakfast (D, E, V, Vegan Available)	80	Avocado Light load (D, E, G, Vegan Available)	64
Beetroot Hummus, Avocado, Grilled Haloumi, Poached Egg, Cherry Tomato, Raw Honey, Chickpeas, Broccolini		Sourdough Toast, Avocado, Grilled tomato, Turkey Bacon, Poached egg	
Greek Yogurt & Honey Comb (D, G, N, V)	64	Full Monty (D, E, G)	99
Homemade Granola, Berries, Roasted Nuts		Eggs Your Style, Hash Brown, Chicken Sausage, Turkey Bacon, Baked Beans, Portobello Mushroom, Grilled Local tomato	
Acai bowl (G, N, V)	77	<i>Complimentary Cold Pressed Juice or Hot Beviies of Your Choice</i>	
Homemade Granola, Mix Berries, Organic Peanut Butter, Banana, Coconut Flakes		Truffle Egg Royal	75
Kachapurri (D, G, E)	60	(D, E, G, F, Vegetarian Available)	
Georgian Baked Eggs & Cheese Bread, Zaatar, Mozzarella, Provolone, Parmesan		Sautéed Spinach, Smoked Salmon, English Muffin, Truffle Hollandaise Sauce	
Shakshoumi (D, G, E, V)	62	Eggs your style (D, E, G)	69
Smoked Tomato Sauce, Organic Eggs, Grilled Halloumi Cheese, Harissa yoghurt, Coriander, Toasted baguette.		(Served Alongside House Salad & House Made Sourdough Toast)	
Turkish Eggs (D, G, E)	64	Choose your fillings: Mushroom, Cheese, Bell Peppers, Tomato, Onion	
Herbed Labneh, Poached Egg, Garlic Chilli oil, Mint, Dill, Pita Bread		<i>Add On: Smoked Salmon or Turkey Ham - 15 AED</i>	
		<i>Add On: One Piece Egg - 10 AED</i>	

FRESHLY



BAKED CROISSANTS

SMOKIMOTO (D, G, E, S, F)	64
Plain Croissant, Smoked Salmon, Cream Cheese, Cappers, Red Onions	
LATIN LOVER (D, G, E, V)	56
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, S)	59	Ginger Honey Goat Cheese Salad (V, N, D)	77
Glazed Chicken wings, Chives, Sesame Seeds		Baked Goat Cheese, Asparagus, Arugula, Local Lettuce, Roasted Beetroot, Walnut, Ginger Honey Dressing	
Dakos Salad (D, G, N, V)	69	Burrata & Carciofi (V, D)	91
Homemade Sourdough, Croutons, Candies Tomatoes, Feta Cheese, Organic Cucumber, Capsicum, Fresh oregano, Taggiasche, Pickled Onion		Grilled Artichoke, Baby Marrow, Confit Tomatoes	
Shrimps Salad (S, E, Vegan Available)	69		
French Beans, Black Olives, Baby Potatoes, Lettuce, Boiled Egg, Garlic Mayo, Lemon Dressing			

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 Dahra 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 (D, E, G, SF)	96	Grilled Baby Squid (SF)	96
Mixes Seafood, Parsley, Confit Can Tomato, Sofrito		Hummus, Paprika Chickpeas, Pickled Tropea Onions	
Veal Schnitzel (D, E, G)	128	Marry Me Chicken (D, N, G)	128
Pan-Fried Breaded Veal Escalope, Potato & Cucumber Salad, Cranberry Jam, Fries		Corn Fed Chicken Supreme, Wild Mushrooms, Sundried Tomato, Gnocchi	

Chimichurri Steak

(D, G) 154

Smashed Baby Potatoes, French Beans, Chimichurri sauce
Add: Mushroom sauce +15
Black pepper sauce +15

Cajun Salmon

(D, F) 117

Grilled Gem Salad, Asparagus, Roasted Heirloom Carrots, Lemon

Pasta Siciliana

(D, G, E, V) 83

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

TRY A



LOADED FOCACCIA

Truffle Fries (D, G, V)	40	House Salad (G, V)	25
Grilled Asparagus (D, E, V)	40	Sweet Potatoes Fries (G, V)	30
Roasted Baby Potatoes (G, V)	25	Grilled Artichoke (VE)	40

SIDE DISHES

Tricolore (D, G, V, N) 59
Avocado Mousse, Plum Tomatoes, Stracciatella Cheese, Homemade Pesto

BLT (D, G, E,) 69
Bresaola, Tomato, Lettuce, Mustard Mayo

Pulled Norwegian Salmon 69
(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, S) 101
Home Crafted Brioche Bun, Double Wagyu Patty, Cheddar, Caramelized Onion, Lettuce, Tomato

French Dip Panini (D, G, E) 85
Pulled Slow Cooked Angus Beef, Provolone, Mix Mushrooms, French Brioche

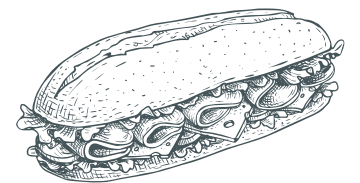
Chicken Caprese Sandwich 91
(D, E, G, N Vegetarian Available)
Corn Fed Chicken, Mozzarella, Basil, Pesto Aioli, Tomato, Balsamic

Smashed Open Doner Kebab 73
(D, G, E)
Lamb, Pita Bread, Coriander & Onion Sumac Salad, Garlic Mint Labneh

SANDWICH DELIGHTS

FRESHLY HOUSE MADE

SERVED WITH SALAD OR FRIES



BAKED BURRATA (D, G, N, V) 77
Tomato Base, Pesto, Balsamic Glaze, Parmesan, Basil

DIAVOLA (D, G, N) 80
Tomato Base, Spice Salami, Fiordilatte Cheese

CACIO & PEPE (D, G, V) 73
Pecorino Cream, Black Pepper Parmesan, Wild Mushrooms, Rocket Leaves

FOUR CHEESE CANDIED WALNUT 73
(D, G, N, V)
Provolone, Blue Cheese, Parmesan, Mozzarella, Endives

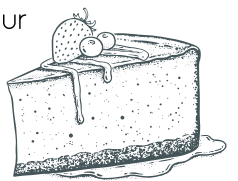


INHOUSE BAKED

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

SWEET HOUSEMADE DESSERTS!
BY OUR PASTRY CHEF COURTNEY

Ready for you at our display counter!



THE VEGAN CORNER

Baked Eggplant (VE) 69	Pink Pomelo (VE) 75
Confit Candy Tomatoes, Feta Cheese, Balsamic Glaze	Edamame, Grilled Zucchini, Quinoa, Bean Sprouts, Red Chicory, Pomegranate
Risotto (VE) 75	Protein Bowl (VE) 73
Butternut Squash, Coconut Flakes, Coriander, Vegan Feta	Beetroot Hummus, Avocado, Vegan Feta, Cherry Tomato, Chickpeas, Broccolini
<i>Add on: Salmon Prawns Corn-fed Chicken Breast</i> 20	Chocolate Dome (VE) 51
Crispy Cauliflower (VE, G) 59	Mixed Berries & Pistachio
Sriracha Butter, Ranch Sauce, Sesame, Chives	

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.

Sip, Savor, Indulge

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



Cappuccino	31
Latte / Spanish Latte	31
Flat White	27
Cortado	25
Americano / Long Black	29
Espresso / Dbl Espresso	22/27
Machiato Espresso / Dbl	24/27
Organic Matcha Latte	33
Hot Chocolate	28

Mocha	33
Flavoured Lattes	33
Tiramisu (n) Pistachio (n) Turmeric	
Add Plant Based Milk	+6
Soy Almond Coconut Oat	
Add on Flavours	+6
Salted Caramel Vanilla Hazelnut	

MANUAL BREWS

V60	48
French Press	32

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	33
Add Flavour	+6
Lavender Elderflower Peach	
Classic Lemonade	30
Lemon Mint	30
Mango Tango	35
Mango Orange Lemon Mint 7up	
Berry Fizzy	35
Cranberry Raspberry Lemon Soda	



COLD CAFFEINE

Espresso Tonic	35
Vitamic C	35
Orange Juice Espresso	
Cold Brew	38
Iced Americano	29
Iced Latte / Spanish	33/36
Frappes	35
Caramel Hazelnut	
Shakerato	29
Affogato	35

SOFTIES & WATER

Pepsi Diet Pepsi 7Up	22
Diet 7Up Mirinda Ginger Ale	
Redbull RedBull Sugar Free	40
Water	
Aquafina Still	13 25
Aquafina Sparkling	15 29
Fresh Juices	32

BREADHOUSE™

BISTRO - BAKERY

ORGANIC AVANTCHA TEAS



Black

Assam English Breakfast	30
Majestic Earl Grey	30
Organic Masala Spice Chai	30

Green

Organic Spring Mao Feng	30
Moroccan Mint	30
Jasmine Mao Jian	30

Herbal & Fruit Infusions

Organic Chamomile Blossoms	30
Organic Ginger Breezer	30
Apple Elderflower Cocktail	30
Rush Hour Berry (Infused Forest Berries)	32

White

Peach & Pear	30
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COCKTAILS

Aperol Spritz	60
Cosmopolitan	55
Margarita	58
Mojito	55
Daiquiri	55
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



BEERS

Paulaner Weiss Draught	70
Birra Moretti Draught	69
Heineken Draught	68
Corona Bottle	53
Estrella Bottle	53
Peroni Bottle	53
Heineken Bottle	53

HAPPYHOUR!

Daily | 5pm - 8pm
From 35 AED house beverages
30% OFF on food



SimplyWINE

CHAMPAGNE

Veuve Clicquot Yellow Label	800
Crispy & Lacy, Hint of Poached Cream, Apricot & Pickled Ginger	
Laurent Perrier Cuvee Brut N.V	750
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	52 195
France, Blend	
Fruity And Elegant. Balanced With Aromas Of Green Apple And Hints Of Spice	
Pol Remy Brut	52 199
France, Blend	
Fruity And Elegant. Balanced With Aromas Of Florals	

ROSÉ

Mirabeau	349
France, Côtes De Provence	
Lively Provence Rosé. Peach, Apricot Cherry And Orange Zest Aromas	
Plaimont Colombelle	52 209
France, Tannat & Cabernet Sauvignon	
Light, Crisp And Fresh. Notes Of Summer Red Fruits And Jasmine. Easy Drinking Rosé	

WHITE

Vistana Santa Carolina	52 199
Chile, Chardonnay	
Dry & Fresh	
Tropical Fruity Notes Of Pineapple & Banana	

SPIRITS

Vodka	
Absolut	48
Grey Goose	68
Belvedere	68
Rum	
Captain Morgan Spiced	52
Havana Club Añejo 3 Años	48
Cachaça 51	45
Gin	
Tanqueray	48
Hendricks	63
Tanqueray 10	59
Tequila	
Jose Cuervo Silver	48
Patrón Silver	69
1800 Añejo	68

Matua Sauvignon Blanc	69 300
New Zealand, Sauvignon Blanc	
Classic Marlborough - Refreshing & Crisp. Dominant Notes Of Passion Fruit	
Arcadian	52 199
Australia, Pinot Grigio	
Light And Refreshing. Aromas Of Pear And Apple With Citrusy Notes.	
Tesch Unplugged	349
Germany, Riesling	
Fresh And Vibrant. White Peach & Green Apple Aromas Cut By Mineral Notes.	

RED

Anakena	52 209
Chile, Cabernet Sauvignon	
Rich And Full Body. Driven By Black Fruits With A Long Lingering Finish	
Rigal, The Original Malbec	289
France	
Fruity And Well Balanced. Red Fruit And Elegant Peppered Aromas	
Cielo E Terra Bio Bio	249
Italy, Merlot	
Organic And Easy-Drinking Red With Notes Of Ripe Dark Fruit And A Hint Of Spice	
Plaimont Jean Des Vignes	52 199
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	64
JW Red Label	48
JW Black Label	68
Chivas Regal 12	68
Jack Daniels	62
Glenfiddich 12	74

Cognac

Hennessy VS	52
Courvoisier VSOP	79
Courvoisier VS	55