BREAKFAST

7:00 am - 12:00 pm



PASTRIES

Pasteries may change seasonally

Plain Croissant	1.30/ 1.80
Pain Au Chocolat	2.30
Apple Turnover	3.05
Apple Danish	1.85
Cinnamon Roll	2.70
Date Muffin (GF)	2.20
Bomboloni	0.90/ 1.40
Apricot Fruit Danish	3.30
Strawberry Fruit Danish	3.50
Pistachio Power Bar (GF)	1.95
Sticky Date Pudding (GF)	3.60
Toot and Fig Ginger Muffins (GF)	2.20
Za'atar Roll	2.70
Spinach and Feta Puff Pastry	3.40

SWEET

Pastry Selection Basket Strawberry Vanilla Jam Peach Cinnamon Jam Mulberry Jam	3.95
Pancakes Homemade Labneh Cream Summer Fruits Honeycomb	5.60
Chocolate Granola Raw Chocolate Bonbons Fresh Almond Milk (GF)	4.60
Fruit Granola Probiotic Rich Coconut Yogurt Seasonal Fruit (GF)	4.75

MAN'OUSHE BOARD

Za'atar Akkawi Cheese	Homemade Labneh Marinated Olives	5.50
Ricotta Akkawi Cheese	Homemade Labneh Marinated Olives	5.35
Za'atar Homemade Lal	oneh Marinated Olives	4.60

SAVORY

Upon request, we offer gluten-free bread options

Ceremonial Breakfast Foul Medames Eggs Homemade labneh Aish Baladi	5.80
Shakshuka Organic Tomatoes Cumin Aish Baladi	6.65
Egg Tartine Avocado Lemon Vinaigrette Roasted Tomato Ancient Sourdough Loaf	5.80
Ejjah Sandwich Eggs Homemade Labneh Microgreens Simit Bread	4.50
Mehyawa Buns Grilled Halloumi Seasonal Salad Soft-boiled Eggs	5.45
Cheese Sandwich Ancient Sourdough Loaf Mature Cheddar Mango Chutney	5.45
Egg Brioche Bun Pepporomata Duqqa Aioli	4.50
Avocado Puff Pastry Poached Eggs Guacamole	4.00
Good Morning Tacos Guacamole Eggs Salsa Taqueria Coriander (GF)	5.80
Homemade Labneh Marinated Olives Palestinian Za'atar Aish Baladi	4.50
Handcrafted Mahlab Cheese Board Authentic Date Honey Cranberry Date Chutney Yoghurt Bread	6.00

