

BREAKFAST MENU

LE UOVA *We only use organic local eggs and serve with freshly baked bread*

STRAPAZZATE 🍃 44
Creamy scrambled eggs served with caramelized datterino tomatoes and locally grown sautéed mushrooms

AL TEGAMINO 44
Sunny side up eggs with crispy baby kale, quinoa and crunchy beef bacon

GRATINATE 🍃 49
Oven baked eggs in our rich arrabbiata sauce, melted parmesan and a crispy bread

IN CAMICIA 🐟 56
Poached eggs on a bed of crispy crushed potatoes, pickled beetroot topped with smoked salmon and hollandaise sauce

Melted Parmigiano Reggiano



Locally sourced organic eggs



Smoked salmon

I LEGGERI *A light & healthy start to your day*

BUDINO di CHIA 🌿🌱 32

Flavored chia seeds soaked in layers of coconut yoghurt, pomegranate and apple spinach pureé

AVENA e COMPOTE 🌱 34

Hot rolled organic oatmeal with almond milk served with our homemade fruit compote

AVENA al BOSCO 🌿🌱 39

Overnight almond milk marinated oats topped with sunflower seeds, chia and linseed with fresh berries

ACAI e ANACARDI 🌿🌱 39

100% natural acai layered with our homemade cashew butter, granola and fresh berries

YOGURT e GRANOLA 🌿🌱 39

Greek yogurt with homemade granola, fresh wild berries and a combination of chia and sunflower seeds



DAL PANETTIERE *Fresh homemade bread from the baker*

POMODORO e PROVOLONE TOAST 🍃 36
Toasted Otto bread with organic cherry tomatoes and melted provolone cheese

FOCACCIA TROTA al FUMO 🐟 39
Crispy focaccia topped with spicy avocado, smoked trout and Sicilian capers
Add on : Poached egg 6

VEGETARIANO 🍃 42
Ciabatta bread filled with grilled zucchini, eggplant, tomatoes and melted provolone cheese

LA TORTA RUSTICA 44
Puff pastry tart with baby kale, beef bacon and buffalo ricotta
or
Puff pastry tart with fresh baby mushrooms, kale and buffalo ricotta

BOMBOLONE PROVOLONE 52
Brioche bun gratinated with an egg on top, served with provolone cheese and crispy beef bacon

BOMBOLONE SALMONE 🐟 54
Brioche bun with organic avocado and smoked salmon, gratin egg on top



I DOLCI *A sweet start to your day*

LA CRÊPE 🍃

32

Crêpes filled with homemade blood orange marmalade served with ricotta cream and shredded dark chocolate

TORTINO d'AVENA ai FRUTTI 🍃🍓

29

Oatmeal cake with wild berries and Madagascar vanilla cream

PANCAKE alla RICOTTA 🍃🍓

34 / 54

Colorful soft buffalo ricotta pancakes with fresh fruits, caramelized banana with Venchi chocolate and orange glaze

FOCACCIA DOLCE 🍃

36

Crispy on the outside and soft on the inside sweet focaccia bread, topped with homemade fruit compote and Madagascar vanilla cream



GLI SFOGLIATI *Our viennoiserie, are baked fresh from the morning*

SFOGLIATELLE 🍃 6

Shell shaped Neapolitan mini pastry filled with orange flavored ricotta

CORNETTO 🍃 12

Freshly baked crisp golden croissant

ALMOND CROISSANT 🍃🌰 15

Freshly baked crisp golden croissant infused with almond

PISTACHIO CROISSANT 🍃🌰 15

Freshly baked crisp golden croissant infused with pistachio

SACCOTTINO 🍃 15

Rolled puff pastry filled with Venchi chocolate

GIRELLA 🍃 15

Wheel of brioche dough with raisins and custard

I PICCOLI 15

Our selection of mini croissant (3 pieces)



IL CAFFÈ *Coffee*

I CLASSICI

ESPRESSO ILLY (*Ristretto / Lungo*) 🍃 16

ESPRESSO ILLY DOPPIO 🍃 20
Double your Illy pleasure, in a medium-sized cup

ESPRESSO ILLY ALL'AMERICANA 🍃 20
Illy espresso served with a jug of hot water.

MACCHIATO CALDO 20
Illy espresso topped with a cloud of hot frothed milk

LATTE MACCHIATO 22
Hot frothed milk served in a glass, with Illy espresso

CAPPUCCINO 22
Fresh milk and Illy espresso

GLI SPECIALI FREDDI

CAPPUCCINO GRECO 22
Fresh milk with Illy espresso, mixed with ice cubes

FRAPPÈ AL CAFFÈ 🍃 21
Two Illy espressos blended with ice for a creamy, smooth frappè

ESPRESSO TIRAMISU 21
A smooth blend of ice cream, ladyfingers, and a double Illy espresso dusted with cocoa powder

L'AFFOGATO 21
Your choice of milk, chocolate or coffee, with a thick, dense cream of Illy espresso with whipped cream and cocoa powder

HALF & HALF SUMMER 21
Cold chocolate topped with a slightly sweetened Illy espresso frappè

GLI SPECIALI CALDI

CAFFÈ VIENNESE 21
Double Illy espresso topped with whipped cream

HALF & HALF WINTER 21
Slightly sweetened Illy espresso frappe, with a layer of hot chocolate

MAROCCHINO CALDO 21
Shot glass with a bottom layer of chocolate sauce, Illy espresso dusted with cocoa, topped with hot frothed milk

CAPPUCCINO VIENNESE 21
Illy espresso with hot frothed milk and a mountain of whipped cream dusted with cocoa

TEA 16
Choose from our selection of infused tea

Illy blend featuring nine different types of arabica beans: balance & perfection



ALLERGENS



VEGAN



VEGETARIAN



SEAFOOD



NUTS

All prices are in UAE dirhams and inclusive of 5% VAT. Some of our products may contain nuts or traces of nuts, in case of allergies please consult our team. The daily amount for an average adult is 2000 Calories. Requirements may vary based on individual needs.

Additional nutritional data is available upon request.

Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illnesses, especially if you have certain medical conditions.