



BY MARIAM ALMANSOORI

Generously  
made by mom



# Breakfast

## Egg & Tomato 42

Traditional Emirati scrambled eggs with fresh locally farmed tomato, infused with local spices.

• *Contains eggs, may contain dairy.*

## Baked Egg Fasoulia 44

Slow-baked eggs served with a spiced red bean stew and spiced sausage..

• *Contains eggs, gluten*

## Foul Medamas 43

Classic mashed fava beans with olive oil, lemon, and garlic.

• *May contain sesame.*

## Crispy Falafel 43

Golden-fried Nakhee patties served with tahini sauce.

• *Contains sesame.*

## Keema Hamsa 49

Minced meat sautéed with fresh locally sourced tomatoes, onions, and Emirati spices.

• *Contains onion, garlic.*

## Balaleet with Eggs (Toasted 47

### Vermicelli)

Sweet saffron vermicelli topped with savory fried Al Ain farms eggs.

• *Contains gluten, eggs, dairy.*

## Chicken Liver with Pomegranate 49

### Molasses

Pan-fried Al Ain Frames chicken liver glazed in rich pomegranate molasses.

• *Contains offal.*

## Sunny Side Eggs with a Hint of 37

### Saffron

Perfectly cooked eggs with a delicate saffron aroma.

• *Contains eggs.*

## Mahalla Zayed with Gamar and 39

### Honey

Traditional sweet bread with cream and local sider honey.

• *Contains dairy, gluten.*

## Khameer Benedict with Saffron 55

### Hollandaise

Khameer bread topped with poached eggs and saffron hollandaise.

• *Contains eggs, dairy, gluten.*

## Chammi Beetroot Toast

52

Toasted bread topped with beetroot and Emirati chami cheese.

• *Contains dairy, gluten.*

## Avocado (Egg, Halloumi)

54/57

Creamy avocado toast with optional toppings like eggs or Emirati chami cheese.

• *Contains eggs, dairy, gluten.*

## Amina Family Platter

120

Shared platter with five selected items from breakfast & appetizers and Karak tea pot.

• *Contains eggs, dairy, gluten, sesame, nuts (depending on selection).*

# Salads

## Corn Salad

62

Sweet corn tossed with Local herbs and a tangy dressing.

• *May contain dairy.*

## Watermelon Salad

47

Juicy watermelon paired with local herbs and feta-style cheese.

• *Contains dairy.*

## Caramelized Fig & Chami Cheese Salad

57

Warm locally sourced figs and chami cheese topped with date balsamic glaze.

• *Contains dairy.*

## Mango& Palm Heart Salad (seasonal)

57

Tender palm hearts with citrus slices in a light dressing.

# Soups

## Creamy Mushroom Soup

39

Rich and velvety mushroom soup with a hint of local herbs.

• *Contains dairy, may contain gluten.*

## Lentil Soup with Arabic Spices

35

Classic lentil soup seasoned with Middle Eastern spices.

• *May contain gluten.*

## Bone Broth Soup (Collagen Soup)

39

Nutrient-rich broth simmered to extract natural collagen.

• *Contains meat derivatives.*





# Appetizers

Emirati-Spiced Chicken ..... 43

## Sriracha Bites

Crispy Al Ain farms chicken bites tossed in spicy Emirati-Sriracha sauce.

• *Contains gluten, may contain soy.*

Crispy Fried Prawns with Loomi ..... 63

Deep-fried prawns seasoned with loomi (dried lime) powder.

• *Contains shellfish, gluten.*

Baby Crispy Calamari with ..... 63

## Bezar and Lemon

Crisp calamari rings with traditional bezar spice & lemon.

• *Contains mollusks, gluten.*

Jasheed Stuffed Samosa Dip ..... 49

Crispy pastry filled served with dips.

• *May contain citrus.*

Emirati-Spiced Aroug Bread ..... 39

## Tamarind dip

Local aroug bread served with tangy tamarind dip.

• *Contains gluten.*

# Dips & Hamsat

Classic Hummus ..... 39

Silky hummus made with tahini and zesty lemon.

Beetroot Hummus ..... 45

Colorful hummus blend of beets and almonds.

Saffron Hummus with ..... 49

## Pistachios

Aromatic saffron hummus topped with crushed pistachios.

Roasted Cauliflower Hamsa ..... 37

Smoky cauliflower mixed with tahini in a warm dip.



# Main Courses

## Emawash Shrimps

83

Local spiced shrimps cooked in traditional emawash style.

• *Contains shellfish, spices.*

## Chicken Majboos

75

Fragrant chicken rice dish seasoned with Emirati spices.

• *May contain nuts, spices.*

## Grilled Jeder

83

Grilled Lamb Shank with Tamarind Sauce with basmati rice and nuts.

• *Contains nuts (rice topping), gluten (sauce).*

## Chicken Maragooga

69

Stewed chicken with vegetables and thin bread layers.

• *Contains gluten.*

## Bone Broth Margooga Topped with Short Ribs

105

Rich broth-based stew with tender short ribs and bread.

• *Contains gluten, meat derivatives.*

## Argyros Fish

110

Fried or grilled Local fish served with rice or fries.

• *Contains fish, may contain gluten (if fried).*

# Grills

## Beef Kebab with Ghee

75

Juicy beef skewers brushed with Emirati ghee.

## Chicken Kebab with Ghee

75

Tender Al Ain farmed chicken kebabs glazed with clarified butter.

## Saffron Shish Tawook

75

Grilled chicken skewers marinated in saffron yogurt.

## Chicken Tikka.

70

Spiced grilled chicken in a classic tikka marinade.

## Family Platter

215

Shish Tawook, Beef Kebab, Chicken Kebab with Saffron Rice Topped with Dried Pomegranate or Emawash Rice.





# Pasta & Risotto

Arabiata Pasta	59
Spicy tomato-based penne pasta.	
Chicken Bechamel Pasta with Turmeric	57
Creamy chicken pasta with a turmeric bechamel sauce.	
Shrimps Saffron Risotto	72
Creamy rice dish infused with fragrant saffron.	

# Sandwiches

Beef Sliders	63
Mini beef burgers with classic condiments.	
Chicken Sliders	59
Mini chicken burgers with a local twist.	
Beef Truffle Burger	81
With gourmet truffle sauce and caramelized onion infused by local dates.	
Cardamom Crispy Chicken Burger	71
Crunchy chicken burger seasoned with cardamom spice.	

# Kids’ Selection

Finger Food	20
Rice	15
Pasta	25
Fish & Chips	55

# Desserts



Mastic Um Ali

45

Creamy baked dessert with puff pastry, milk, and mastic flavor.

• *Contains dairy, gluten. May contain nuts.*

Date Pudding Tiramisu

53

Fusion dessert combining tiramisu and Emirati Khalas dates.

• *Contains dairy, gluten. May contain nuts.*

Aseeda

52

Warm wheat flour pudding flavored with saffron and ghee.

• *Contains gluten, dairy. May contain nuts.*

Luqaimat

47

Crispy fried dough balls drizzled with sider date syrup.

• *Contains gluten, dairy. May contain nuts.*

Elba

50

Emirati-style milk custard baked to perfection.

• *Contains dairy, eggs. May contain nuts.*

Karak Cake

49

Spongy cake infused with karak tea flavors.

• *Contains gluten, dairy. May contain nuts.*

Saffron San Sebastian

49

Burnt cheesecake with a saffron twist.

• *Contains dairy, eggs. May contain nuts.*

Sago

45

Pearl tapioca dessert sweetened with rose and cardamom.

• *Contains dairy. May contain nuts.*

Rose Layered Cake

49

With Pistachio Sauce and Drizzled with Rose.

• *Contains nuts (pistachio), dairy, gluten.*



# Coffee Selection

Espresso	20
Espresso Macciato	21
Café Latte	24
Cappucino	24
Americano	21
Piccolo	21
Cortado	21
Flat White	24
Spanish Latte	25
Mocha	25
Hot Chocolate	25
Matcha	35
Iced Americano	21
Iced Latte	24
Iced Spanish Latte	25
Iced Mocha	25
Iced Chocolate	25
Iced Matcha	35
Cold Brew	24
Affogato	35
Chef Mariam Coffee	39

Chef Mariam’s Signature Blend, A smooth, balance house blend with creamy oat milk and hit of sweetness.

# Arabic Coffee (Qahwa)

Traditional Gulf-style coffee brewed with medium roasted Emirati Arabica beans and infused with aromatic cardamom.

Small: 1-2 Pax	37
Big: 2-3 Pax	50



# Filter Coffee



Micro Lot & Special Lot	40
Traditional brew known for its deep flavor and aromatic richness, made by slowly dripping hot water through freshly ground coffee. Choice of Colombia and Ethiopia.	
Aeropress	31
Clever	31
Chemex	31
V60	31
Iced V60	31

# Mocktails

Rose Hibiscus	35
Naturally caffeine-free herbal infusion made from dried hibiscus petals, served chilled over ice.	
Amina Iced Tea	33
Signature blend of hand-selected teas infused with natural fruit, served chilled over ice.	
Mango Oasis	33
Creamy, tropical blend of fresh mango, smooth almond milk, rich mango purée, and a touch of natural sweetness from date syrup.	
Lavander Lemonade	35
Floral and citrusy refreshment crafted with soothing lavender syrup, zesty acid lemon, and the subtle herbal notes of blue lemongrass tea.	
Pistachio Rahas	35
Luxurious blend of creamy camel milk and traditional rahas, enriched with the nutty depth of pistachio paste and crunchy pistachio nuts.	
Saffron Dates	35
Creamy and nourishing blend of laban milk and yogurt, delicately infused with fragrant saffron threads and naturally sweetened with rich date paste.	
Paloma	33
Vibrant twist on the classic, this mocktail blends zesty grapefruit and lemon juices with the warmth of ginger syrup, a hint of chili heat, and aromatic basil leaves.	
Margarita	33
Soothing yet zesty blend of floral chamomile tea, tangy passion fruit purée, and a splash of sharp lemon juice.	



# Mojito

Classic Mojito

31

Refresher made with muddled mint leaves and freshly squeezed lime, topped with sparkling tonic water.

Strawberry Mojito

31

Refreshing twist on the classic mojito, this fruity blend combines muddled mint leaves, zesty lime, juicy fresh strawberries, and rich strawberry purée, topped with sparkling tonic water.

Passion Fruit Mojito

31

Vibrant fusion of muddled mint leaves and zesty lime, blended with fresh passion fruit and rich passion fruit purée, then topped with sparkling tonic water.

# Smoothie

Spice Chai Smoothie

40

Chilled and creamy blend of bold spiced chai and smooth milk, naturally sweetened with rich date syrup and finished with a touch of vanilla.

Acai Smoothie

40

Refreshing and nutrient-packed blend of antioxidant-rich açai, ripe banana, juicy blueberries, and hydrating coconut water.

# Fresh Juice

Orange Juice

28

Watermelon Juice

28

Carrot Juice

28

Carrot Orange

28



# Hot Tea

English Breakfast Tea	21
Bold and full-bodied black tea blend, known for its rich flavor and robust character.	
Chamomile Tea	24
Calming herbal infusion made from dried chamomile flowers, known for its delicate floral aroma and naturally sweet, apple-like flavor.	
Green Tea	21
Delicate and refreshing tea made from gently steamed green tea leaves, known for its light, grassy flavor and subtle sweetness.	
Citrus Moringa Tea	24
Ceylon green tea, Moringa, lemon peels, turmeric nibs, licorice root, curry leaf, cinnamon	
Pineapple Spice Tea	24
Pure Ceylon green tea, jasmine blossoms, pineapple, cinnamon, lemon zest and mango.	
Mango Zen Tea	24
Pure Ceylon green tea, marigold, orange blossoms, pineapple, and mango.	

# Soft Drinks

Coke	19
Coke Zero	19
Sprite	19
Fanta	19
Ginger Ale	19
<i>Water</i>	
Aqua Panna 250ml	18
Aqua Panna 500ml	28
San Pellegrino 250ml	18
San Pellegrino 500ml	29