BEVERAGES

TEAS	35
Signature Blends Msheireb Blend Baraha Blend	
Black English Breakfast Earl Grey Assam Darjeeling 1st Flu Far East Mango Chocolate	ısh
Green Long Jin Peach Moroccan Mint Lychee and Strawbe	rry
Oolong Red Oolong	
White Bai Mu Dan Apricot White Rose and Raspberry	
Herbal Rooibos Orange and Cactus Fig Chamomile Flowers	
COFFEE	
Turkish Double Espresso Cappuccino Latte Mocha Hot Chocolate	35
Espresso Macchiato Americano	30
JUICES	
Orange Grapefruit Watermelon Pineapple Carrot Apple	35

VIENNOISERIES PLAIN CROISSANT DG 16 ALMOND CROISSANT DGN 20 PAIN AU CHOCOLAT DG 20 RED VELVET CROISSANT DG 20 BERRY BERLINER DG 20 FRUIT DANISH DG 22 SIGNATURE HAZELNUT ROLL DGN 22 CARAMEL AND VANILLA CRUFFIN DGN 22 **COLD ITEMS** GREEK YOGHURT DGNV 55 Homemade granola, blueberry compote, chia seeds, Malika honey and berries TROPICAL FRUIT SALAD V 40 Orange and vanilla dressing BIRCHER MUESLI GNV 45 Berries and coconut ARABIC COLD MEZZEH DGNV 65 Hummus, baba ghanoush, muhammara, labneh and homemade pita bread **EGGS** CREATE YOUR OWN 55 Fried, poached or boiled egg Scrambled egg or omelette^D with your favorite ingredients Peppers, tomato, onion, mushroom, spinach, chili, coriander, parsley, turkey ham, smoked salmon and cheddar cheese Served with confit cherry tomato, green asparagus and homemade hash brown OUR SHAKSHUKA DG 60 Poached egg with tomato, peppers, onion, cumin, paprika, feta cheese and parsley HUEVOS RANCHEROS D 60 Baked eggs, spicy chorizo sausage, tomato ragout, jalapeños and manchego cheese EGG BENEDICT G 65 Toasted brioche muffin roll, sautéed turkey ham, baby spinach and Hollandaise sauce AVOCADO CROSTINI DGV 65 Smashed avocado, tomato chutney, poached eggs, arugula salad, feta crumble and extra virgin olive oil ALASKAN CRAB CROISSANT DGN 105 Toasted croissant, avocado, scrambled egg, coconut and lime mayonnaise, mango and chili salsa,

togarashi and coriander

HOT ITEMS

BACON AND CHEESE BRIOCHE ROLL ^{DG} Chili jam, fried egg, sundried tomato, sautéed beef chorizo and spinach	65
ATLANTIC SALMON QUICHE DGN Leek and goat cheese quiche, asparagus, vine ripened tomatoes and arugula	85
HALLOUMI TOAST PGV Grilled halloumi, caramelized onion, avocado, sundried tomato and arugula	70
FOUL MEDAMES GV Tomato, tahini, olive oil, parsley, cumin powder, homemade pita bread	50
MALIKA HONEY SAJ PGN Toasted saj with cheese and roasted macadamia nuts	55
CHEESE & ZAATAR SAJ ^{DG} Traditional saj with zaatar, cheese and tomato	50
SWEETS	
SPECIAL PANCAKES DGN Tahina, Malika honey, Greek yoghurt, walnuts and goji berries	50
CHOCOLATE PANCAKES PG Hot chocolate sauce, chantilly vanilla cream and chocolate pearls	45
TRADITIONAL PANCAKES ^{p.g} With a choice of maple syrup, honey, berries and cream	45
HAZELNUT FRENCH TOAST DGN Salted caramel sauce	65

TO START

TROPICAL FRUIT SALAD V

Orange and vanilla dressing

COLD MEZZEH V

MARINATED OLIVES

HUMMUS WITH EXTRA VIRGIN OLIVE OIL

SOFT LABNEH WITH OLIVE OIL D

GRILLED HALLOUMI CHEESE D

HOT ITEMS

FOUL MEDAMES GV

Tomato, tahini, olive oil, parsley, cumin powder, homemade pita bread

OUR SHAKSHUKA DG

Poached egg with tomato, peppers, onion, cumin, paprika, feta cheese and parsley

MALIKA HONEY SAJ DGN

Toasted saj with cheese and roasted macadamia nuts

IOUNGE FAVOURITES

170

TO START

FRUIT SALAD

Wild berries

GREEK YOGHURT DGNV

Homemade granola, blueberry compote, chia seeds, Malika honey and berries

EGGS

HUEVOS RANCHEROS D

Baked eggs, spicy chorizo sausage, tomato ragout, jalapeños and manchego cheese

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AVOCADO CROSTINI DGV

Smashed avocado, tomato chutney, poached eggs, arugula salad, feta crumble and extra virgin olive oil

SWEETS

TRADITIONAL PANCAKES DG

With a choice of maple syrup, honey, berries and cream