

# Breakfast

*The most important meal of the day to start your journey of life once again. Showcasing our Baker's artisanal baking skills and pairing freshly baked bread with seasonal & local ingredients. Relish our all-day breakfast selections curated for veg & non-veg inspired by all-time classics.*

## Classical

### Vietnamese Crepes

Crispy Pancake, Sautéed Vegetables with Scrambled Tofu 439

### Vegan Pancakes

Organic Wheat flour, Wild Forest Honey with Roasted Almond Butter 399

### Early Start

Olive Cranberry Granola, Greek Yogurt, Fresh Fruit and Wild Forest Honey 329

### Crème De Funghi Croissant Sandwich

Mushrooms in Cream Sauce, Butter Croissant 459

### Parisian Breakfast

Classic Croissant, Two high protein eggs, served as a French omelet, grilled cherry tomatoes, with sautéed spinach & mushrooms 479

### Eggs Benedict

Two High Protein Poached Eggs topped with Hollandaise sauce on toasted multi-grain sour dough 479

### Scrambled Egg Croissant Sandwich

Two High Protein Eggs scrambled and nestled between a Butter Croissant 469

 Vegan

 Veg

 Non-Veg

\* for allergen and other options, please ask for our Chef: Gluten, egg, dairy, peanuts, tree nuts, potatoes, sesame, refined sugar, chickpeas, soy.

# Healthy Burgers

*The best in Town*

## Black Bean Burger

Kidney Beans, Sweet potato, served in a multi-grain burger bun 299

## Pulled Jackfruit Burger

Pulled Jackfruit, coleslaw, served in a multi-grain bun 299

## Lump Crab Burger

Lump Crab meat (100gms) seasoned and made into patties and served in house made burger rolls and garlic aioli 399

## Chicken Caesar Burger

Grilled Chicken (100gms), Fried Egg, Caesar Dressing in a multi grain burger bun 349

## Pulled lamb Burger

Grass fed lamb (100gms) braised and pulled, served with thinly sliced onions 399

-  Vegan
-  Veg
-  Non-Veg

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# Brunch

*Brunch time with friends to catch-up on memories and time-gone by made with the freshest ingredients directly from our farmer partners, processed daily in-house to retain freshness and nourishment.*

## Pumpkin And Beet Wrap

House made wrap stuffed with slow roasted red beets and butternut squash with honey walnut dressing and pickled onions 429

## Tex Mex Spinach Wrap

Spinach infused organic whole wheat wrap with refried beans, organic paneer, served with pico de gallo 439

## Lebanese Wrap

Wheat Wrap stuffed with hummus, shredded veg and falafel 449

## Hummus And Shrimp

Turneric Wrap stuffed with hummus and Shrimp (40/5) . Served with hot sauce 499

## Spicy Crab Wrap

Spinach Wrap stuffed with seasoned lump crab meat. Served with hot sauce 599

## Chili Chipotle Chicken Wrap

Beet wrap stuffed with chipotle chicken (100gms) . Served with chipotle mayo 449

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# Sourdough Sandwiches

*Made fresh daily in-house*

## **Mediterranean Veg Sandwich**

Slice of sourdough topped with freshly grilled vegetables , served with ginger mustard. 349

## **Basil Pesto Mushroom Sandwich**

Sautéed Mushrooms, Basil pesto (nuts) on multi-grain sour dough 349

## **Sourdough Chicken Sandwich**

Slice of sourdough with grilled chicken (100gms), served with Harissa 399

## **Pesto and Cottage cheese Panini**

Cottage cheese marinated in pesto (nuts) grilled served in a Panini ,accompanied with Harissa 349

## **Chicken Panini**

Peri-Peri marinated free range chicken (100 gms) grilled & served pressed Panini with honey mustard dip. 399

## **Shrimp Panini**

Seasoned jumbo shrimps (40/5) grilled & served on pressed Panini served with garlic aioli & spicy tomato sauce 449

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# Handmade Pastas

*Made fresh daily in-house*

## **Spaghetti Aglio Olio/Chicken/Prawns [40/6]**

House made fresh spaghetti tossed in extra virgin olive oil ,garlic, chilly flakes, parsley, lemon juice. An all time favorite. 449/ 549

## **Fettuccine Alfredo/ Chicken**

Classic Alfredo(white creamy) sauce flavored with herbs is tossed with thin flat noodles and seasoned , with chicken (100gms) 449

## **Pasta Alla Arrabiata/ Chicken**

House made fresh spaghetti cooked in rich tomato sauce with extra virgin olive oil, garlic, chilli flakes and chicken (100gms) 449

## **Spinach & Ricotta ravioli [Basil Pesto]**

House made cannelloni stuffed with baby spinach, spiced with nutmeg & parmesan, served with basil pesto (nuts) 529


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# Nourishing Bowls

*Made fresh daily in-house*

## Red Pepper Hummus and Grilled Paneer Bowl

Hummus infused with roasted red pepper, grilled house made paneer, served with pita bread 449 

## Spicy Pulled Mutton Bowl

Grass fed Mutton (100gms) slowed braised, served with black rice and broccoli 549

## Smoked paprika shrimp Bowl

Fresh Shrimp (40/5) rubbed with paprika and smoked, served with black rice, side salad, and Harissa dip 599

## Muhammara with Chicken

Anti-biotic free chicken (100gms) cooked in muhammara sauce (red pepper, molasses and spices) served with black rice 499

## Meat balls with Sour Dough Bread

Grass fed Mutton (100gms) made into seasoned Meat balls cooked in its own juices and touch of red wine served with black rice 559

## Thai green curry with black rice

"Hand pounded green curry paste, tender coconut milk, black rice" 489

## Indonesian prawn curry with brown rice

Plump Prawns, Spicy Red Curry, Mushroom, Thai Brinjal, Lemongrass 599

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# Lunch and Dinner

*Nourish food preparations made by our culinary team in our power kitchen, using cold pressed edible oils, seasoned cast iron cookware and other modern food testing methods.*

## Appetizers

### **Hummus and Grilled Veg with Pita**

Creamy Hummus, toasted seeds, grilled vegetables on pita 379

### **Shakshuka with pita bread / Sourdough**

High Protein Eggs (2 Eggs) poached with fresh tomato sauce, olive oil, pepper, seasoned with cumin, paprika and cayenne pepper served with slice of sour dough 359

### **Broccoli and Cottage cheese with Sumac**

Fresh Homemade cottage cheese and broccoli seasoned with sumac and paprika on slice of sour dough 359

### **Wasabi Prawns**

Grilled Jumbo prawns (15/2), wasabi, House Salad 599

### **Crab Cake**

Crab meat patties seasoned with cumin and paprika, served spicy tomato sauce 599

### **Sourdough Garlic Bread with Cheese**

Freshly Baked Sourdough filled with Mozzarella cheese 349

### **Zaatar Chicken Skewer with pita bread and Harissa**

Skewered Anti-biotic free chicken (100gms) marinated in Arabic spice, served with Harissa and side salad. 359

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# Sides

*Compliments the Nutrition*

## House Salad [Vinegrate]

Field greens with house dressing 159

## Roasted Baby Potatoes

Baby potatoes roasted in vegetable oil and Sumac 159

## Boiled Vegetables

Seasonal vegetables with fresh herbs 159

## Sauteed Spinach and Garlic

Fresh spinach sautead with garlic, oregano and red chilli flakes 159

## Brussel Sprouts

Blanched and sautead in butter flavoured with Sumac 149

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# Desserts

## *A Great Ending*

### **Carrot Cake**

Carrots, pineapple, walnuts, millets (nuts) 249

### **Burnt Orange and Cardamom Cake**

Valencia Oranges, Cardamom, Almond Meal, Extra virgin Olive Oil 209

### **Organic Whole Wheat Brownie**

Organic Whole Wheat, Dark Chocolate 55%, White Chocolate, Walnuts 269

### **Gluten Free Chocolate Brownie**

Millet Flour, 55% Dark Chocolate, Walnuts (Nuts) 189

### **Flourless Chocolate Cake**

Free Range Eggs, 70% Dark Chocolate 279

### **Vanilla Pot Of Cream**

Vanilla Bean, Eggs, Cream 279

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# Sourdough Pizza

*Made fresh daily in-house*

## **Margarita**

Sourdough crust, Buffalo Mozzarella, Pomodoro Sauce and Fresh Basil 449

## **Aubergine & Feta Cheese [Egg plant / Feta]**

Roasted Egg plant layered over seasoned tomato sauce baked with Feta cheese 499

## **Medettaranian Pizza [Sun dry tomato, Black olive, Artichoke, feta]**

Sourdough Pizza smothered with Pomodoro sauce, topped with onions, mushroom, sun dried tomatoes, Kalamata Olives and Artichokes, finished with crumbled feta cheese 499

## **Ocean Fresh [Seasonal Seafood / Shrimp / Squid / Tuna / Anchovis]**

Thin pizza crust, slightly coated with tomato sauce and topped with seasonal sea food (40/5) , drizzling of sauce and sprinkles of parmesan cheese and baked 599

## **Globe master [Chicken / Mushroom / Capers / roasted bell pepper]**

World famous pizza topped with all toppings (V/N.V) - LOADED 549

## **Crab and capers**

Thin pizza crust with velvety tomato sauce topped with succulent crab meat and tangy capers. Finished with mix of cheese 599

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# Hearty Soups

## *Soulful and Healthy*

### **Broccoli & Spinach Soup**

Broccoli & Spinach Soup served with a slice of our freshly toasted sour dough 269

### **Zucchini Basil soup with lemon**

Vegetable broth finished with garden fresh zucchini, basil and a squeeze of lime 249

### **Leek and Sea food**

Sea food broth finished with seasonal sea food and fresh leeks 349

### **Chick pea and Chicken soup**

Chunky chick pea and Chicken (50 gms) 329

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# Farm Fresh Salads

## *Nourishing*

### **Grilled Chicken Salad with Poppy Seed and Mollases dressing**

Anti-biotic Free Chicken (100gms) infused with sumic and grilled served with house made mollases reduction 429

### **Ancient Black Rice Salad**

Chak-hao rice, crumbled cheese, pumpkin & sunflower seeds, parsley, cumin, pomegranate-molasses dressing 389

### **Zaatar Chicken Salad**

Free Range Chicken (100gms) spiced with zaatar (Arabian Spices) grilled and served on top of fresh garden greens 429

### **Beetroot Apple Salad**

Pink lady apple, Roasted beets, Arugula, Feta cheese, Walnuts, Balsamic dressing 379

### **Greek Salad**

Traditional Greek salad with onions, cherry tomato, cucumber, Kalamata olives and lemon vinegerate and top with crumbled feta cheese 379

### **Water Melon & Feta**

Freshly cut watermelon roundles, sesame seeds, feta cheese, arugula, dressed with balsamic vinegarett 379

### **Poached Shrimp with arugula & mixed seed**

Fresh Shrimps (40/5) poached in court-boullion and served on arugula salad tossed with house dressing and garnished with mixed dry seeds 499

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# Things on Sourdough Toast

*Made fresh daily in-house*

## **Fresh Ricotta, Honey, Black Pepper**

House made Fresh Ricotta cheese, wild forest honey, toasted sour dough, crushed black pepper 479

## **Basil Pesto, Pan Grilled Mushrooms, Hand Torn Bocconcini**

Basil pesto ( nuts), pan grilled mushroom seasoned with thyme, Bocconcini, served on sour dough. 489

## **Sourdough Caprese**

Slice of Sourdough topped with fresh tomato and Buffalo mozzarella. Finished with fresh basil and balsamic reduction 459

## **Poached Chicken with fried Egg**

Slice of Sourdough with Poached chicken (100 gms) and fried egg served with Harissa 499

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