

BÖ
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Welcome to BŌTA

Where we practice sustainability, promote wellness and embrace the beauty of nature through delightful, down-to-earth culinary experiences.

Our menu features a variety of comfort food with a strong influence of Southeast Asian dishes, complemented by vegan, vegetarian, gluten-free and low GI dishes, all designed to nourish your mind, both body and soul.

  [bota.dubai](#)



Breakfast

Ricotta Pancake G, D, E

Mixed berries, whipped cream, maple syrup

55

Date Pancake GF, N, VEGAN *New*

Buckwheat pancake, homemade date syrup, fresh berries, crunchy granola, coconut yoghurt, pistachio

55

Pistachio Waffles N, G, D, E

Homemade pistachio paste, toasted pistachio, berries, pistachio cream

55

Classic French Toast E, D, G *New*

Fresh berries, berry compote, vanilla cream, cinnamon sugar, maple syrup

58

Tartines

Halloumi Toast G, D, M, N, SE *New*

Walnut bread, pumpkin hummus, tomato, cucumber ribbons, grilled halloumi, fresh za'atar, pumpkin seeds, pomegranate, petite salad

55

Vegan Super Toast N, G, SO, SE, VEGAN *New*

Activated charcoal sourdough, vegan basil pesto, sliced avocado, cashew miso drizzle, flax seeds, served with mushroom scrambled tofu, almond dukka

60

Egg & Salmon Toast G, N, E, S, D, M *New*

Walnut bread, ricotta spread, soft scrambled eggs, smoked salmon, chives, petite salad

62

Avocado Toast G, N, D, M

Walnut bread, poached egg, smashed avocado, cherry tomato, sliced radish, petite salad

62

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Pastries

Freshly baked every sunrise

Butter Croissant G, D, E	15
Chocolate Croissant D, G, E	15
Almond Croissant D, G, E, N	15
Cheese Croissant D, G, E	15
Custard Danish D, G, E	15
Cinnamon Roll D, G, E, N	15
Banana Chocolate Bread G, SE, N, VEGAN	20

Sunshine Bowls

Oatmeal Porridge G, N, VEGAN

Oatmeal soaked in almond milk, topped with caramelized banana, coconut yoghurt

55

Millet Porridge GF, N, VEGAN *New*

Millets cooked in almond milk, dry fruits, nuts, balsamic roasted strawberries & coconut yoghurt

55

Passion Fruit & Chia N, G, VEGAN

Passionfruit compote, cacao nibs, flax seeds, granola, berries

55

Homemade Granola G, N, D

Fresh berries, banana, mango, kiwi, dragon fruit, low-fat yoghurt

58

Açaí Bowl G, N, VEGAN

Fresh berries, banana, mango, dragon fruit, granola, grated coconut

58



Croissant Sandwiches

Pastrami G, E, D, SP *New*

Balsamic compressed cantaloupe, horseradish cream, rocket leaves

40

Smoked Salmon G, E, S, D *New*

Herb cream cheese, pickles, capers, rocket leaves

40

Turkey Ham G, E, N, D, SP *New*

Pistachio crusted camembert, cranberry preserve, rocket leaves

35



Eggs

Three Eggs Any Style G, E, D

Served with asparagus, cherry tomato, toasted sourdough

48

Eggs Benedict E, G, D, SP

Beef bacon, poached eggs, hollandaise, English muffin

58

Eggs Royale D, G, E, S

Wilted baby spinach, smoked salmon, poached eggs, hollandaise, croissant roll

62

Shakshuka G, E, D, N

Poached eggs, roasted tomato and sweet pepper stew, feta cheese, pine nuts, mini pita bread

58



Keto Breakfast S, N, E, D, SP

Smoked salmon, beef bacon, poached eggs, avocado, camembert, confit vine tomatoes, almond-coconut bread

65

Full English Breakfast E, G, D, SP, N

Two eggs your way, Cumberland beef sausage, beef bacon, hash brown, sautéed mixed mushrooms, roasted cherry tomato, baked beans, walnut toast, choice of tea or coffee, and orange juice

80

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Lunch & Beyond

Available from 12pm until close

Starters

Edamame SO, SE, G, VEGAN
Choose between salted or spicy
40

Hoisin Duck Roll G, E, SO, SE, M
Confit duck, BBQ plum sauce
48

Vietnamese Rolls S, N, SO, SE, G
Shrimp and vegetables rolled in rice paper,
served with peanut sauce
50

Chicken Shumai G, SO, SE
Steamed chicken dumpling
served with chilli oil
60

Chips & Guac G *New*
Homemade guacamole, salsa, nachos
50

Wagyu Beef Gyoza G, SO, SE, E *New*
Wagyu beef dumpling, kabayaki sauce
65

Dynamite Shrimp G, E, S, SO, SE
Crispy shrimp, lettuce, dynamite sauce
65

Prawn Crackers S *New*
Served with sweet chilli sauce
35

Tuna & Avocado G, S, SE, SO, R *New*
Seared Yellowfin tuna, sesame soy dressing,
crispy ginger, spring onion, tomato, avocado
62

Dynamite Tofu SO, SE, N, GF, VEGAN *New*
Crispy tofu and vegetables tossed with
special vegan dynamite sauce
60

Chicken Satay N, S, SO, G
Five skewers of chicken tenders served with
peanut butter sauce and prawn crackers
60

Beef Tataki SO, SE, G, R
Thin slices of seared beef, garlic chips, pickled
mushroom, pickled ginger, sesame, soy dressing
90

Salmon Carpaccio G, SE, SO, S, R *New*
Red pepper, chilli, fennel shavings, ginger, kumquat, pink pepper,
grape confit, coriander, micro leaves, ponzu dressing
65



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Salads

BÖTA Salad D, N, GF *New*

Heirloom tomato, artichoke, asparagus, olives, cucumber, mixed peppers, onion, Greek feta, pine nuts, balsamic dressing

62



Mango Papaya Prawn Salad S, N, SE, GF

Mixed peppers, glass noodles, bean sprouts, crushed peanuts, chilli coriander dressing

68



Caesar Salad D, G, E, S, SO, M, SP

Grilled chicken, baby gem, beef bacon, egg, anchovies, croutons, Caesar dressing, parmesan cheese

68

Roasted Sweet Potato & Brie D, N, M, SO, GF *New*

Kale, edamame, brie, fresh figs, radish, pecan nuts, pumpkin seeds, yuzu dressing, raspberry, beetroot

62



Grain Power Salad N, GF, VEGAN *New*

Pearl barley, buckwheat, freekeh, lentils, mixed greens, tabbouleh, radish, pomegranate, pickled cauliflower, amaranth popcorn, almond flakes, mint vinaigrette

62

Sautēed Chicken Salad D, G, SO, SE, M

Soy ginger marinated chicken, yuzu honey mustard, mixed leaves, avocado, tomato, edamame, mixed peppers, cucumber, wonton crisps, yuzu kosho ranch

65

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Pizzas

Margherita G, D

Tomato sauce, mozzarella

62

Pepperoni G, D, SP

Tomato sauce, mozzarella, pepperoni

65

Hawaiian Chicken G, D, E, SP *New*

Fromage Blanc, BBQ Chicken, pineapple, corn, peppers, turkey ham, mozzarella

65

Wraps & Sandwiches

Falafel Pita Pockets D, G, SE *New*

Falafel, hummus, olives, gherkins, tabbouleh, crumbled feta served with Arabic pickles and tahini

60

Chicken Katsu Sando G, D, E, SO, SE

Milk bread, panko crumbed fried chicken, spicy slaw, lettuce, tomato, gherkin, tonkatsu sauce

75

Black Pepper Steak Sandwich G, D, SO, SE, E

Flank steak, sauteed mushroom, confit onion, kimchi, lettuce, horseradish aioli, ciabatta

80

BŌTA Chicken Wrap G, D, SE *New*

Harissa chicken, chickpeas, hummus, tabbouleh, crumbled feta, tahini

65

Beef Quesadilla G, D

Minced beef, cheddar cheese, avocado, served with sour cream, tomato salsa

80

Burrata Toast G, D, N, M *New*

Focaccia, smoked artichoke, burrata, confit tomato, pesto, balsamic glaze, baby rocca

78

Wagyu Sliders G, D, E, SE, SO

Lettuce, tomato, onion jam, gherkins, cheese, sesame brioche

80

Loaded Angus Burger G, D, E, SO, SP

Beef bacon, fried egg, grilled onions, cheddar cheese, tomato, pickle, lettuce, burger sauce, potato bun

82

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BŌTA Bowls

Seared Tuna SO, SE, G, S, R

Edamame, avocado, cucumber, carrot, red cabbage, pickle ginger, Kaiso, mango salsa, wild rice

78

Beef Ramen E, G, SO, S

Ramen noodles, miso broth, lean beef, vegetables, soft-boiled egg

78

Buddha Bowl SO, SE, G, VEGAN *New*

Matcha noodles, buckwheat, freekeh, roasted tofu, green goddess sauce, broccolini, kale, purple potato, pickled cucumber, sprouts, sesame seeds

70

Samurai G, E, SE, SO, S

Soy glazed salmon, tofu, wakame, avocado, edamame, radish, pickled ginger, brown rice

80

Poké Bowl S, SO, SE, G, E, R

Salmon or tuna, edamame, kaiso salad, avocado, cucumber, red onion, pickled ginger, crispy garlic and onion, seasoned Japanese rice

80

Yakitori Chicken SO, G, SE, E

Grilled chicken, fried egg, edamame, avocado, carrot, bok choy, sugar snaps, sauteed broccoli, spring onion, seasoned brown rice

80

Protein Power E, GF, N, M, SE *New*

Harissa spiced chicken, boiled egg, falafel, sweet potato, quinoa, hummus, pesto vinaigrette, pumpkin seeds, pine seeds

78

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Main Courses

Green Goddess Pasta N, G, VEGAN *New*

Vegan pesto, wholemeal spaghetti, avocado, pistachios

70



Fillet of Seabass SO, D, S *New*

Pan-fried seabass, spicy lemon coconut broth, bean sprouts, rice noodles, bok choy, edamame, snow peas

98

Beef Fried Rice G, S, SO, SE, E, D

Japanese fried rice, tenderloin strips, salmon roe, crispy garlic

82

Szechwan Chicken G, SO, SE

Crispy chicken tossed in Szechwan sauce served over soba noodles

82

Teriyaki Salmon SE, SO, S, G *New*

Grilled teriyaki-glazed salmon fillet, brown rice, edamame, sugar snaps, bok choy, pickled ginger, avocado

98



Eggplant Milanese G, SE, SO, N, VEGAN *New*

Breaded chargrilled eggplant, miso sauce, pickled ginger, mushrooms, edamame

75



Sides

Miso Soup S, SO, G

25

Jasmine Rice

28

Steamed Vegetables

28

House Salad M

28

Potato Fries G

28

Sweet Potato Fries G

28

Onion Rings G

28

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BŌTA Combo

Gunkan Sushi Platter ^{E, S, SO, SE, R, G} *New*

Mix platter of kani crab, quail egg, mango, ikura, spicy salmon, wakame

80

Nigiri or Sashimi Sampler ^{S, SO, G, SE, R}

Choose 9 pieces of nigiri or sashimi of your choice

78

Tuna Bento ^{SE, S, SO, G, E, R}

5 pieces of tuna sashimi, 2 tuna nigiri, 8 pieces spicy tuna roll miso soup

110

Maki Mania ^{SO, SE, G, VEGAN}

Combination of vegetarian maki: 3 pieces of asparagus, cucumber, avocado, mango, lettuce

85

Salmon Bento ^{SE, S, SO, G, E, R}

5 pieces salmon sashimi, 2 salmon nigiri, 8 pieces spicy salmon maki, served with miso soup

115

Nigiri & Maki Sampler ^{SE, S, SO, G, E, R}

Nigiri - 1 piece each of tuna, salmon, prawn, hamachi, ikura

Maki - 2 pieces of tuna, salmon, California

115

Nigiri & Sashimi Sampler ^{SE, S, SO, G, R}

9 pieces of sashimi, 9 pieces of nigiri

Choose any three from the selection

118

BŌTA Boat ^{SE, S, SO, G, E, R}

Upgrade Nigiri & Sashimi Sampler with

8 pieces of chef's choice maki rolls

160



Sashimi & Nigiri

4 pieces of Nigiri or 6 pieces of Sashimi

Ikura ^{S, SO, G, R}

Salmon Roe

55

Tako ^{S, SO, G}

Octopus

55

Shake ^{S, SO, G, R}

Salmon

55

Hamachi ^{S, SO, G, R}

Yellow Tail

58

Hotate ^{S, SO, G, R}

Scallops

65

Saba ^{S, SO, G}

Mackerel

55

Maguro ^{S, SO, G, R}

Tuna

55

Ebi ^{S, SO, G}

Prawn

55

Unagi ^{S, SO, SE, G}

Eel

58

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Maki Rolls

Rainbow G, E, S, SE, SO *New*

Prawn tempura, crab mayo, ebi prawn, avocado, pickled ginger, spicy mayo, tobiko, teriyaki sauce

82

Teriyaki Shake G, SE, SO, S, E *New*

Cooked salmon, avocado, spring onion, sesame seeds

75

Mango Cucumber SE, SO, G, VEGAN

Mango, cucumber, iceberg lettuce, sesame seeds

68

Baby Maha G, S, SO, E, R

Prawn tempura, salmon, avocado, teriyaki sauce

78

Crunchy California G, S, E, SO, R

Avocado, crab stick, cucumber, iceberg lettuce, tobiko

75

Spicy Tuna & Crab S, G, R, E, SE, SO

Spicy tuna, crab stick, cucumber

80

Surf & Turf SE, SO, S, D, G, E, R

Wagyu beef, tempura prawn, avocado, asparagus, cream cheese, tobiko, teriyaki sauce, spicy sauce

110

Smoked Volcano S, G, E, SO, SE, R

Spicy tuna, shiitake mushroom, cucumber, avocado, salmon, crab stick

85

Dynamite G, D, SE, SO, S, E

Crispy fried eel, spicy cream cheese, avocado

85

Philly Cheese D, S, G, SO, R

Crab stick, salmon, avocado, cream cheese

82

Dragon G, R, S, SO, E

Grilled shrimp, avocado, tuna, unagi, teriyaki sauce

80

Crazy Prawn Tempura G, S, E, SO

Prawn tempura, avocado, crab mayo

80

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Desserts

All of desserts are sweetened with low-glycemic, plant-based sugar alternative, no added sugar.

Yuzu Berry Tart D, E, G *New*
Vanilla diplomat cream, mixed berries

25

Bliss Truffles N, VEGAN *New*
Coconut, pistachio, almond-flavoured
rich homemade protein bites

20

Basque Cheesecake D, E, GF *New*
Served with kumquat & blueberry compote

40

Vegan Chocolate Delight N, VEGAN *New*
Vegan chocolate entremet, dates,
almond filling

30

Dry Fruit Cinnamon Cake D, G, E, N *New*
Mixed fruit and nuts layer cake,
cream cheese frosting

35

Mango Coconut Entremet D, N, GF *New*
Alphonso mango compote,
coconut mousse, dry fruits

35

Cookie Jar G, N, E *New*
Two pieces of chef's special
homemade cookies

15

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Tiramisu Pot D, G, E, N *New*
Hazelnut praline, chocolate shavings
35



Blackout Muffin D, G, E *New*
Warm chocolate lava muffin
20

Exotic Fruit Bowl *New*
Seasonal fruit, berries & passion fruit sorbet
served in pineapple basket
48



Guanaja Dark Chocolate Cake G, D, E
70% dark Valrhona chocolate layered with
soft fudge sponge and salted caramel
40

Ice Cream D per scoop
Vanilla | Chocolate | Strawberry
18



Sorbet V, GF per scoop
Mango | Lemon Mint | Raspberry
18



Beers

Draught

	Half	Pint
Heineken	36	57
Birra Moretti	38	59
Thatchers	36	57
Stella Artois	36	57
Peroni	38	60

Bottled Beer

Heineken	47
Amstel Light	47
Stella Artois	47
Strongbow	47
Peroni	48
Corona	48
Thatchers	70
Heineken 0.0	28

Bucket of Four

Heineken	175
Amstel Light	175
Stella Artois	175
Strongbow	175
Peroni	190
Corona	190

Cocktails

Mojito Rum, lime, mint leaves, soda water	60
Mai Tai Rum, dark rum, orange juice, lime juice, grenadine	50
Piña Colada White rum, Malibu, pineapple juice, coconut milk	58
Caipiroska Vodka, lime, sugar	55
Bloody Mary Vodka, tomato juice, Tabasco, Worcestershire sauce, salt rim	65
Bullfrog Vodka, gin, rum, tequila, triple sec, blue curaçao, Red Bull, lemon juice	90
Margarita Tequila, simple syrup, triple sec, lime juice	60
Daiquiri Tequila, simple syrup, triple sec, lime juice	65
Aperol Spritz Aperol, prosecco, soda water	65
Caipirinha Cachaça, lime, sugar	55

Spirits

Aperitif

Martini Dry	47
Martini Bianco	47
Martini Rosso	47
Aperol	47
Campari	50
Pimm's No. 1	48

Vodka

Tito's	45
Stolichnaya	50
Absolut	49
Grey Goose	68

Gin

	30ml
Bombay Sapphire	45
Tanqueray	65
Bulldog	55
Hendrick's	65

Tequila

	30ml
Jose Cuervo Silver	45
Jose Cuervo Gold	45
Patrón Silver	70

Rum

	30ml
Bacardi White	45
Cachaça	45
Captain Morgan Spiced	50

Whisky

	30ml
Johnnie Walker Red Label	45
Johnnie Walker Black Label	65
Jack Daniel's	55



Wine

Red

	Glass	Bottle
Cuvée Sabourin Cabernet Sauvignon, France	50	220
Fleur du Cap Cabernet Sauvignon, South Africa	58	280
La Linda Malbec, Bodega Luigi Bosca, Argentina	60	285
De Bortoli Windy Peak Pinot Noir, Australia	70	340
Catena Malbec, Argentina	75	355

White

Cuvée Sabourin Sauvignon Blanc, France	50	220
Riff Pinot Grigio delle Venezie Organic, Italy	60	280
Da Luca Pinot Grigio, Italy	55	255
Montes Chardonnay, Chile	55	260
The Pure Winery White, Italy	65	300
La Scolca Gavi del Comune di Gavi 'Valentino', Italy	-	325
Dusky Sound Sauvignon Blanc, New Zealand	-	285

Rosé

Cuvée Sabourin Rosé Blush, France	50	220
Italia, Pinot Grigio Rosé, Italy	50	225
The Pure Winery Rosé, Italy	60	295
Sainte Marguerite Symphonie Rosé, France	-	535

Sparkling & Champagne

Conte Fosco Cuvee Brut, Italy	50	225
Zonin Prosecco, Italy	60	295
The Pure Winery Sparkling, Italy	65	315
Moët & Chandon Brut, France	-	765
Moët & Chandon Rosé, France	-	1030
Laurent-Perrier Cuvée Rosé Brut, France	-	895

Soft Drinks

Pepsi Diet Pepsi Mirinda 7up 7up Free	20
Soda Water Tonic Water Ginger Ale	20
Red Bull Regular or Sugar Free	35

Fruit Juice

Orange	18
Apple	18
Mango	18
Tomato	18
Pineapple	18
Cranberry	25
Fresh Orange	30
Fresh Pineapple	30
Fresh Watermelon	30
Fresh Lemon Mint	30
Fresh Carrot	30

Water

	Small	Large
Aquafina Still	10	20
Acqua Morelli Still	20	28
Acqua Morelli Sparkling	20	28



Shakes & Milkshake



VI - Colada ^D	30
Pineapple juice, coconut syrup, ice cream, whipped cream	
Wild Milk ^N	35
Banana, vanilla, almond milk, maple syrup	
Fresh Motive ^N	35
Blueberries, raspberries, strawberries, almond milk	
Young Smoothie ^N	35
Strawberry, banana, almond milk	
Milkshake ^D	35
Chocolate Strawberry Vanilla	

Protein Shakes

Salted Caramel ^{D, GF}	40
Vanilla whey protein, choice of milk, fresh avocado, banana, salted caramel syrup	
Chia Protein ^{D, GF}	40
Chia seeds, banana, strawberry, choice of milk, vanilla whey protein powder	
Choco Peanut ^{D, N, GF}	40
Peanut butter, banana, choice of milk, chocolate whey protein powder	
Berry Berry ^{D, GF}	40
Blueberry, raspberry, strawberry, choice of milk, vanilla whey protein powder	

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Mocktails

Shirley Temple	22	Virgin Daiquiri	38
Grenadine syrup, 7up		Strawberry syrup, lemon juice, soda water	
Asian Sunrise	30	Iahula Pit	45
Mango, orange, lemon juice, grenadine, soda water		Peach purée, orange juice, pineapple juice, lime juice, mint leaves	
Bota booster	30	Mango Mule	45
Fresh orange, strawberry, pineapple juice		Mango juice, lime juice, ginger ale, honey syrup	
Gunners	30	Detoxicate Me	45
Lime cordial, Angostura bitters, ginger ale, soda water		Green apple, cucumber, pomegranate, aloe vera, beetroot	
Chapman	38	All Green	45
Lemon juice, lime cordial, 7up, Angostura bitters		Cucumber, fennel, ginger, parsley, mint juice	
Virgin Mojito	38		
Fresh mint leaves, lemon juice, simple syrup, soda water			

Tea

Premium Loose Leaf

English Breakfast	35
Earl Grey	35
Moroccan Mint	35
Apple Strudel	35
Chamomile	35
Darjeeling	35
Green Sencha	35

Kombucha

Sparkling fermented tea, brewed in Dubai,
crafted for your gut and taste bud

Kombucha Original	30
Kombucha Ginger	30
Kombucha Date	30

Coffee

Espresso	20
Double Espresso	26
Americano	21
Cappuccino	25
Cafe Latte	25
Macchiato	25
Flat White	25
Matcha Latte	25
Matcha powder, hot milk	
Spanish Latte	25
Espresso, hot milk, condensed milk	

Iced Coffee

Iced Americano	21
Iced Matcha Latte	25
Matcha powder, cold milk	
Iced Spanish Latte	25
Espresso, cold milk, condensed milk	
Iced Latte	25
Iced Mocha	25
Espresso, cold milk, cold chocolate	
Frappuccino	35
Espresso, ice cream, whipped cream	

Choose your milk

Soya	5
Almond	5
Coconut	5
Oat	5

Add your flavor

Chocolate Syrup	2
Toffee Syrup	2
Vanilla Syrup	2
Caramel Syrup	2

Cortado	25
Espresso, hot milk	
Hot Mocha	25
Espresso, hot milk, hot chocolate	
Golden Latte	25
Espresso, hot milk, turmeric	
Hot Chocolate	25
Affogato D, N	27
Scoop of ice cream with a shot of espresso, crushed nuts	

Specialty Brews

Cold Drip	27
Syphon 350ml	27
Chemex 400ml	30
French Press 350ml / 500ml	30 / 38
Cold Drip Bottle 200ml	35

