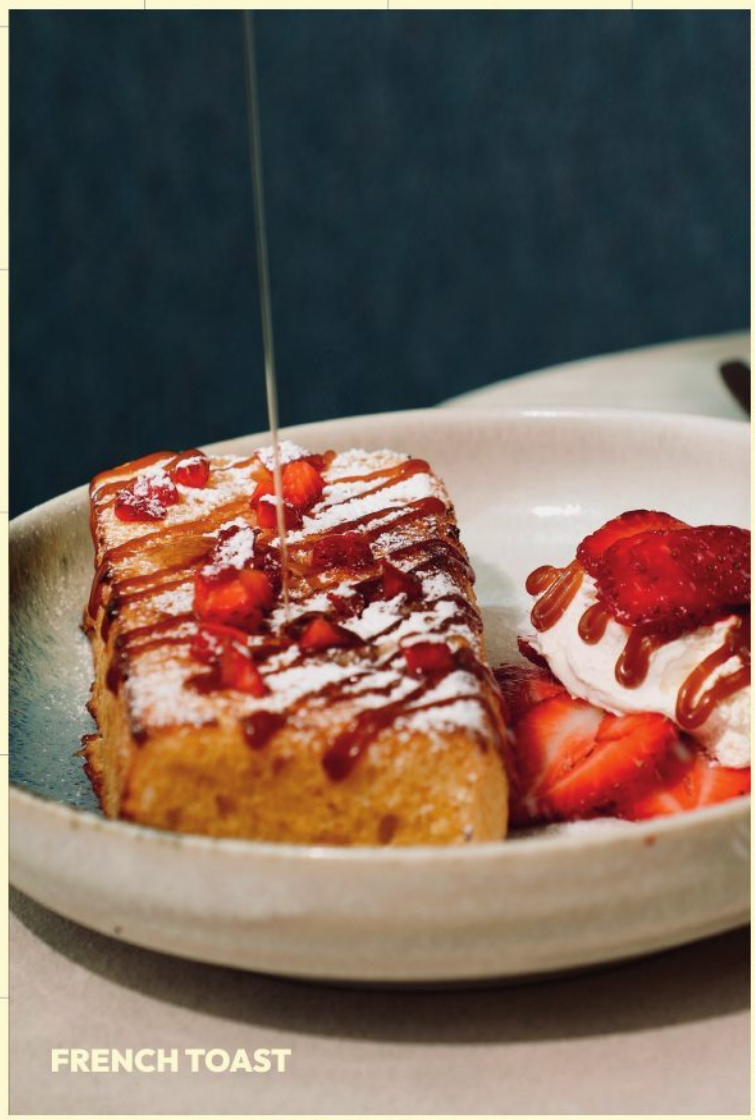
summer menu



TOMORROW AGAIN

BY CHARLIE


FRENCH TOAST


ACAI BOWL


EGG BENEDICT


CRISPY SALMON ROLL



PUMPKIN & CHICKPEA POWER BOWL

breakfast

the classics

EGG BENEDICT / 68
Home baked english muffins with honey mustard, roasted mushrooms, baby spinach, chives, bresaola, poached eggs and hollandaise sauce. (D, E, G, M)

SUNNY SIDE UP / 62
Three fried eggs with bresaola, tomato and sourdough bread. (D, E, G, M)

TURKISH EGGS / 62
Dill infused labneh, two poached eggs, avocado, crispy shallot, roasted pine nuts, dried cherry tomato, chili oil, basil oil, parsley and house made sourdough. (D, E, G, N)

EGG ROYAL / 68
Two poached eggs on toasted English muffin, home cure salmon, hollandaise sauce, chives. (D, E, G, M)

SHAKSHUKA / 62
Gently poached eggs in a delicious chunky tomato and bell pepper sauce, parsley, crispy shallot and ciabatta bread. (E, G, N)

SAUSAGE AND PRETZEL / 75
Homemade German sourdough pretzel with two sausages, mustard and fresh horseradish. (G, M)



omelettes

FRENCH STYLE / 65
Three eggs omelette with truffle-infused crème fraiche, fresh salad, parmesan cheese, chives with asparagus shavings and house made white sourdough bread. (D, E, G, M, N)

SPINACH RICOTTA / 65
Half moon omelette with ricotta cheese, blanch spinach, fresh salad, parmesan cheese and sourdough bread. (D, E, G, M)

EGG WHITE / 59
Three egg whites omelette with roasted asparagus, fresh salad, edamame, green humus and black sesame sourdough. (D, E, G, M, N, Sm)

POWER OMELETTE / 72
Stuffed with mushroom, spinach and goat cheese served with avocado, salad and sourdough bread. (D, E, G, M)

power breakfast

PUMPKIN & CHICKPEA POWER BOWL / 68
Roasted avocado with two poached eggs, green hummus, quinoa, edamame, kale, beetroot, sweet corn, roasted pumpkin, seeds and homemade sesame sourdough bread. (E, G, M, N, Sm)

OATMEAL PORRIDGE / 55
Oatmeal porridge with fresh berries, maple syrup and homemade granola. (G, N)

ACAI BOWL / 58
Blended Acai and forest berries, banana with coconut milk. Topped with homemade granola, seasonal fruit and drizzled with maple syrup. (G, N)

COCONUT BOWL / 58
Homemade granola topped with airy coconut and yoghurt foam. (D, G, N)

MORNING BLISS / 52
Greek yoghurt topped with homemade granola and fresh fruit. (D, G, N)

toasts

AVOCADO EGG ON TOAST / 59
Three scrambled eggs on top of toasted homemade sourdough, sliced avocado and mustard. (D, E, G, M)

HALLOUMI & AVOCADO / 59
Homemade sourdough with mashed avocado, tzatziki sauce, roasted halloumi cheese and side salad. (D, E, G)

SHAKSHUKA ON SOURDOUGH / 58
Three scrambled eggs with parmesan cheese on top of fresh baked sourdough bread with shakshuka sauce. (D, E, G)

sweets

FRENCH TOAST / 58
Homemade brioche soaked in sweet egg mixture fried on butter with fresh strawberry, caramel sauce, maple syrup and vanilla cream. (D, E, G)

SYRNIKI / 65
Golden brown cottage cheese pancakes with wild berries, apricot compote, sour cream and maple syrup. (D, E, G)

sourdough sandwiches

CHICKEN SANDWICH / 59
Grilled chicken breast, infused labneh, cheddar cheese, green hummus, toasted sourdough. (E, G, M, N,Sm)

TUNA CIABATTA / 59
Tuna, mayonnaise, spring onion and herbs served with ciabatta. (E, G, M, N, C)

EGG SANDWICH / 55
Sourdough bread, boiled eggs, mayonnaise, cucumber, celery, spring onion, chives, onion, garlic (D, E ,G)

STEAK SANDWICH / 89
Grilled wagyu beef tenderloin, truffle mayonnaise, yakitori sauce (D, E, G, S)

add-ons

JAM & BUTTER CARAMEL SAUCE MAPLE SYRUP	/ 7
EGG HALLOUMI YOGHURT CHOPPED CHORIZO	/ 10
CURED SALMON SMOKED BRESAOLA AVOCADO BACON	/ 15
CHICKEN WHOLE CHORIZO FRANKFURTER	/ 20
MISO CHICKEN	/ 25

ALLERGENS:
D - MILK AND DAIRY, E - EGGS, G - GLUTEN,
M - MUSTARD, N - NUTS, Sm - SESAME, C - CELERY

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lunch & dinner

starters

STEAMED EDAMAME / 30
Edamame, Maldon Salt (S)

SPICY EDAMAME / 36
Homemade Chili Sauce, Maldon Salt (S)

TUNA TARTAR / 70
Tuna, Onion, Goma Dressing, Coriander, Chives, Crispy Nori, Egg Yolk (E, G, SF, M, S)

BEEF TARTAR / 95
Wagyu Beef, Arare, Celery, Onion, Tomato, Mustard, Egg, Nori, Green Apple (E, G, M, S)

SALMON TARTAR / 68
Salmon, Onion, Garlic, Celery, Spring Onion, Mustard, Nori (G, SF, S, Ss, N)

TUNA CARPACCIO / 63
Tuna, Ponzu, Fried Onion, Coriander Leaves, Sesame Oil, Wasabi Mayo (G, SF, S, Ss, N)

HAMACHI CARPACCIO / 65
Hamachi, Fresh Garlic, Ponzu, Red Radish, Jalapeño, Coriander, Truffle Oil, Salted Kombu (G, SF, S, Ss, N)

SALMON CARPACCIO / 55
Salmon Slices, Den Miso, Pea Shoot Cress (G, SF, S, Ss, N)

soups

MISO SOUP / 27
Tofu, Wakame Seaweed, Spring Onion, Miso, Shiitake Mushroom (SF, S)

TOM YAM SOUP / 47
Shitake Mushrooms, Cherry Tomatoes, Galangal, Lemongrass, Lime Juice, Prawns, Coriander Leaves, Fish Sauce (SF)

salads

BEEF SALAD / 75
Flank Steak, Bean Sprouts, Carrot, Banana Shallot, Coriander Leaves, Mint Leaves, Sawtooth Herb, Tamarind Juice, Fish Sauce, Rice Powder, Roasted Peanuts, Dried Shrimp Powder (G, SF, N)

GREEN PAPAYA SALAD / 55
Green Papaya, Bean Sprouts, Carrot, Garlic, Lime Juice, Coriander Leaves, Mint Leaves, Sawtooth Herb, Spring Onion, Long Beans, Tamarind Juice, Coconut Sugar, Fish Sauce (G, SF, N)

ICEBERG SALAD / 55
Iceberg Lettuce, Ponzu Dressing (G, SF, S, Ss)

SEAWEED SALAD / 38
Kaiso Seaweed, Chuka Wakame, Cucumber, Arare, Chives, Goma Sesame Dressing (G, S, Ss)

sandos

TUNA SANDWICH / 59
Ciabatta Bread, Tuna, Celery, Spring Onion, Leek, Smoked Paprika, Mayonnaise, Chives (D, M, N)

CHICKEN SANDWICH / 59
Chicken Breast, Sourdough Bread, Cheddar Cheese, Green Hummus, Dill Labneh (D, G, N)

EGG SANDWICH / 55
Sourdough Bread, Boiled Eggs, Cucumber, Mayonnaise, Celery, Spring Onion, Chives, Onion, Garlic (D, E ,G)

STEAK SANDWICH / 89
Grilled Wagyu Beef Tenderloin, Truffle Mayonnaise, Yakitori Sauce (D, E, G, S)

noodles & rice

CHICKEN EGG FRIED RICE / 65
Jasmine Rice, Chicken Breast, Carrot, Long Beans, Spring Onion, Fried Garlic, Sesame Oil (E, G, S, Ss)

VEGETABLE FRIED RICE / 40
Jasmine Rice, Carrot, Long Beans, Spring Onion, Fried Garlic, Oyster Sauce, Sesame Oil (G, S)

EGG FRIED RICE / 40
Jasmine Rice, Eggs, Spring Onion, Fried Garlic, Sesame Oil (E, G, Ss)

SINGAPORE NOODLES / 65
Rice Vermicelli, Cabbage, Bok Choy, Spring Onion, Garlic, Bean Sprouts, Sesame Oil, Roasted Sesame Seeds, Chicken Breast, Oyster Sauce, Chili Sauce (E, G, SF, Ss)

GARLIC OIL NOODLES WITH MISO CHICKEN / 69
Egg Noodles, Garlic Oil, Fried Garlic, Marinated Miso Chicken, Spring Onion, Oyster Sauce, Chili Sauce, Sesame Oil (E, G, SF, S, Ss)

add-ons

PRAWNS / 20
CHICKEN BREAST / 20
MISO CHICKEN BREAST / 25

sides

STEAMED RICE / 30
SUSHI RICE / 35
PLAIN NOODLES / 35

mains

MONGOLIAN BEEF / 95
Flank Steak, Asparagus, Spring Onion, Mushroom, Oyster Sauce, Holland Red Chili, Sesame Oil, Fried Garlic (G, SF, S, Ss)

MISO BABY CHICKEN / 110
Baby Chicken, Sweet Miso, Hajikami Shoga, Lime Wedge, Green Papaya Salad (S, SF, N)

BEEF FLANK STEAK / 138
Flank Steak, Asparagus, Onion, Garlic, Kaffir Lime Sauce (G, S)

MISO BLACK COD FISH / 110
Black Cod, Sweet Miso Sauce, Sushi Rice, Pickled Ginger, Hajikami (G, SF, S, N)

POKE BOWL / 69 SERVED ALL DAY
Rice, Soya, Ginger, Bok Choy, Kimchi, Beetroot, Beans Sprout, Edamame, Carrot, Cucumber, Fried Egg, Miso Chicken, Gochujang. (G, S, Ss)

ALLERGENS:
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M - MUSTARD, N - NUTS, Sm - SESAME, C - CELERY

dim sum 3pcs

CHICKEN SIEW MAI / 68
Shiitake Mushroom, Water Chestnuts, Soya, Sesame Oil, Chicken Thigh, Black Truffle (G, S, Ss, N)

PRAWNS HAR GOW / 65
Prawn, Water Chestnuts, Bamboo Shoot, Sesame Oil (G, SF, Ss, N)

SHIITAKE MUSHROOM DUMPLINGS / 55
Shiitake Mushroom, Sesame Oil, Onion, Garlic (D, G, S, Ss)

rolls 8pcs

CALIFORNIA ROLL / 75
Sushi Rice, Avocado, Cucumber, Crab Stick, Orange Tobikko (G, SF, S)

RAINBOW ROLL / 87
Sushi Rice, Avocado, Cucumber, Crab Mix, Hamachi, Mango, Salmon, Teriyaki Sauce, Spicy Mayonnaise (G, SF, S)

UNAGI ROLL / 90
Sushi Rice, Cucumber, Avocado, Unagi, Teriyaki Sauce (G, SF, S)

CRISPY SALMON ROLL / 85
Sushi Rice, Salmon, Crispy Tanuki, Cucumber, Mango, Spicy Mayonnaise (G, SF, S)

SALMON AVOCADO ROLL / 85
Sushi Rice, Cream Cheese, Salmon, Avocado, Teriyaki Sauce, Spicy Mayonnaise, Orange Tobikko, Black Tobikko (G, SF, S)

AVOCADO CUCUMBER ROLL / 60
Sushi Rice, Cucumber, Avocado (G)

sashimi 3pcs

Served with: Pickled Ginger, Wasabi, Cucumber, White Radish, Lemon, Soy Sauce (G, SF, S)

SALMON / 65
TUNA / 70
SEABASS / 60
HAMACHI / 72
UNAGI / 75

nigiri 2pcs

Served with: Pickled Ginger, Wasabi, Cucumber, White Radish,Lemon, Soy Sauce (G, SF, S)

SALMON / 60
TUNA / 75
SEABASS / 59
HAMACHI / 70
UNAGI / 67

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desserts



mango sticky rice / 63

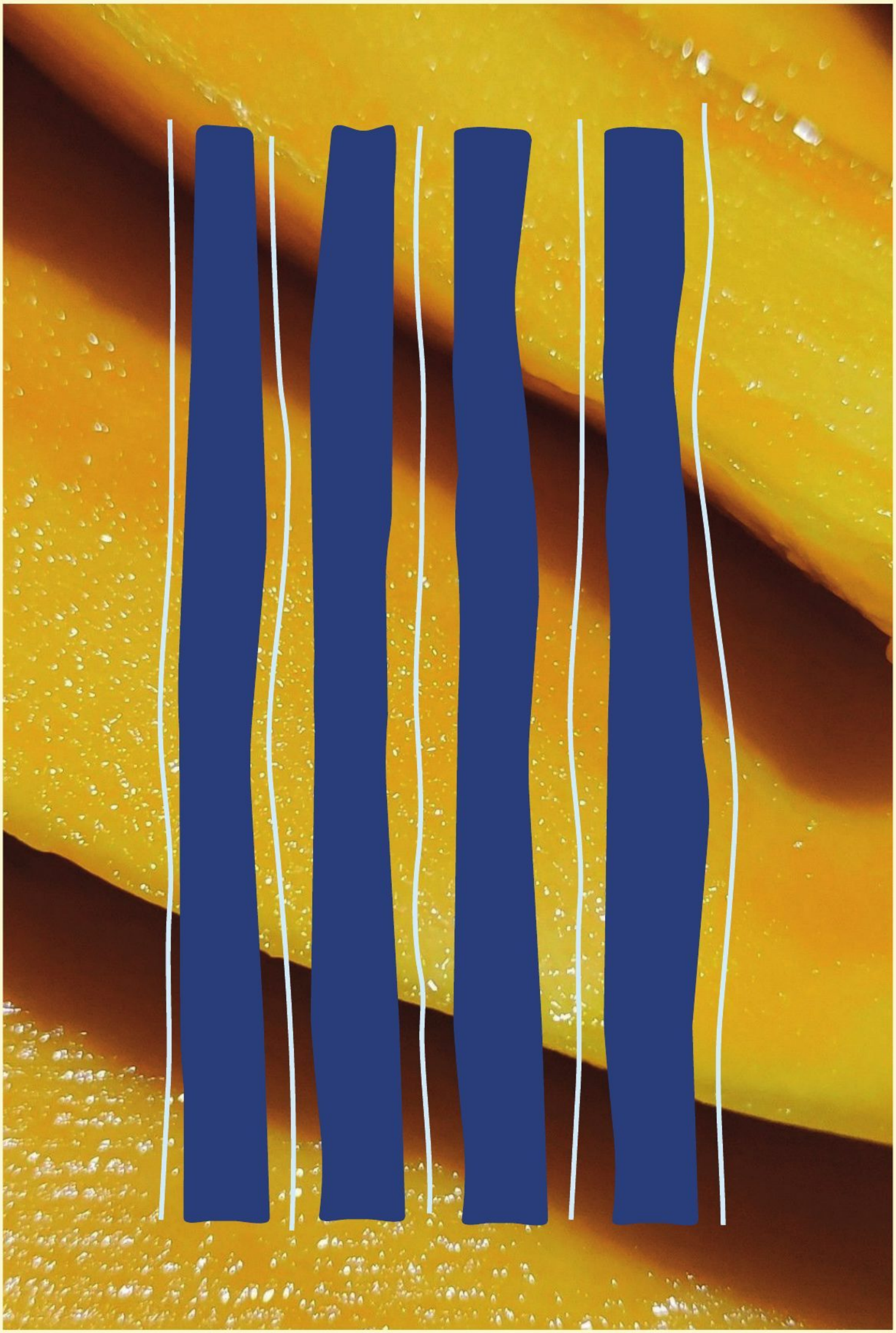
Black Sticky Rice, Mango, Coconut Milk, Pandan Leaves

cheesecake / 39

BLUEBERRY CHEESECAKE
Basque Cheesecake, Cream Cheese Icing, Fresh Blueberries, Blueberry-Vanilla Sauce
(D, E, G)

STRAWBERRY CHEESECAKE
Basque Cheesecake, Cream Cheese Icing, Fresh Strawberries, Strawberry Sauce
(D, E, G)

CHOCOLATE CHEESECAKE
Basque Cheesecake, Cream Cheese Icing, Dark Chocolate Stamp, Chocolate Sauce with a touch of Nutella
(D, E, G, N)



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drinks

MILK ALTERNATIVES
ALMOND / OAT / SOY / COCONUT / LACTOSE FREE

our picks

COCONUT CLOUD COFFEE / 32
Espresso, Coconut Water, Vanilla Syrup, Heavy Cream

AMERICANO CLOUD FOAM / 28
Double Shot Espresso, Vanilla Syrup, Heavy Cream

FILTER COFFEE
CHEMEX / 37
V60 / 35

coffee

COLD BREW / 26
ESPRESSO / 22
DOUBLE ESPRESSO / 24
AMERICANO / 23
PICCOLO / 23
MACCHIATO / 23
CAFE LATTE / 28
CAPPUCCINO / 28
SEASONAL CAPPUCCINO / 33
FLAT WHITE / 28
SEASONAL FLAT WHITE / 33

SPANISH LATTE / 30
CAFE MOCHA / 35
AMERICANO ORANGE / 35
ESPRESSO TONIC / 32
CACAO LATTE / 32

matcha & teas

MANGO OAT MATCHA / 36
RASPBERRY OAT MATCHA / 36
MATCHA LATTE / 34
MATCHA TEA / 25
COCONUT MATCHA / 38
Matcha, Coconut Water, Collagen
COCONUT CLOUD MATCHA / 38
Coconut Water & Matcha Cream, Vanilla Cream

ORGANIC ENGLISH BREAKFAST / 23
DRAGON WELL LONG JING / 30
JASMINE PHOENIX PEARLS / 32
MAJESTIC EARL GREY / 23
RUSH HOUR BERRY / 28
IMMUNITY BOOSTER / 24

smoothies & shakes 38

SUPER GREEN
Spinach, Celery, Broccoli, Mango, Banana, Pineapple, Red Apple Juice

TROPIC THUNDER
Mango, Pineapple, Passionfruit, Carrot, Orange Juice

RASPBERRY ROLL
Raspberry, Blueberry, Banana, Coconut & Oat Milk

FORREST BERRY
Blackberry, Blueberry, Blackcurrant, Cherry, Activated Charcoal, Coconut & Oat Milk

ACAI POWER-UP
Sunflower Seed Butter, Acai, Banana, Cherry, Coconut Milk

CARAMEL FRAPPE
Coffee, Caramel, Vanilla Ice Cream, Milk

STRAW WHITE
Strawberry, White Chocolate, Vanilla Ice Cream, Milk

ADD 10g PROTEIN for 9 AED

coolers

MINTY LEMONADE / 28
Double Citrus with Mint

ORANGE & GINGER LEMONADE / 30
Fresh Orange & Ginger Juice, Sugar, Soda Water

APPLE & ELDERFLOWER LEMONADE / 32
Green Apple Juice, Elderflower Syrup, Soda Water

PASSIONFRUIT MOJITO / 35
Non-Alcoholic

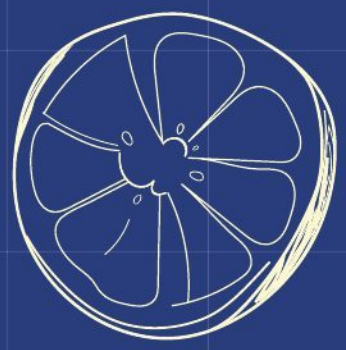
PEACH ICED TEA / 30
Cold Brew Black Tea, Peach Juice, Sugar Syrup

LEMON ICED TEA / 30
Cold Brew Black Tea, Lemon Juice, Sugar Syrup

COLD BREW TONIC WITH ORANGE / 31
Cold Brew Coffee, Orange Cordial, Tonic Water

fresh juices 30

ORANGE
BEETROOT APPLE GINGER
GREEN APPLE
CARROT
CARROT AND ORANGE
WATERMELON



soft drinks 20

COCA COLA
COCA COLA ZERO
SPRITE
FEVER TREE PINK GRAPEFRUIT
FEVER TREE TONIC WATER
FEVER TREE PREMIUM SODA

water

AQUA PANNA 0.5L / 22
AQUA PANNA 1L / 28

SAN PELLEGRINO 0.5L / 22
SAN PELLEGRINO 1L / 28

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cocktails & spirits

cocktails 65

APEROL SPRITZ
Aperol, Prosecco, Soda water

WHISKY SOUR
Whisky, Lemon, Sugar Syrup, Egg White

NEGRONI
Gin, Campari, Vermouth

PALOMA
Tequila, Lime, Agave, Pink Grapefruit Soda

ESPRESSO MARTINI
Vodka, Gin, Espresso, Sugar Syrup

PASSION FRUIT MARTINI
Vodka, Passion Fruit Liqueur, Puree, Lime Juice

MARGARITA
Tequila, Cointreau, Lime Juice

GARIBALDI
Campari, Orange Juice

BELLINI
Peach Puree, Sugar Syrup, Prosecco

BLOODY MARY
Vodka, Lemon Juice, Tomato Juice, Worcester Sause, Soy Sause, Oyster Sause, Moustard, Fresh Coriander Leaves, Sriracha Sause, Paprika, Horseradish

CAIPIRINHA
Cachaça, Lime, Soda Water

signatures 65

COFFEE NEGRONI
Gin, Vermouth, Campari, Coffee

GREEN MARGARITA
Tequila, Agave Syrup, Lime Juice, Avocado, Green Apple

MINT BREEZE
Rum, Passion Fruit Cordial, Branca Menta, Soda Water

DESERT DRAM
Johnnie Walker Red, Cardamom Tincture, Desert Soda

PALOMA BY CHARLIE
Tequila, Sakura Vermouth, Spirulina Cordial, Pink Grapefruit Soda

FLOWER POWER
Vodka, Flower Cordial, Soda Water

beers

PERONI / 55
ASANI / 55
CORONA / 55
PERONI 0.0% (NON-ALCOHOL) / 45

liquers

AMARETTO DISARONNO / 45
AMARO LUCANO / 45
APEROL / 35
BAILEY'S / 55
CAMPARI / 35
COINTREAU / 45
FERNET BRANCA / 45
BRANCA MENTA / 45
ST. GERMAIN / 63
LIMONCETTA DI SORRENTO / 45

rum

MATUSALEM PLATINO / 35
HAVANA CLUB ANEJO 3 / 35
GOSLING BLACK SEAL / 45
DIPLOMATICO MANTUANO / 45
RON ZACAPA 23 / 65
HAVANA CLUB 7YO / 60

vodka

GREY GOOSE / 88
NIKKA COFFEY / 55
HAKU / 55
KETEL ONE / 45

gin

HENDRICKS / 65
KINOBI GIN / 120
GIN MARE / 86
MONKEY 47 / 88
TANQUERAY / 45
TANQUERAY NO.10 / 55
NIKKA COFFEY GIN / 60
SIPSMITH LONDON DRY GIN / 60
THE BOTANIST / 65
ROKU / 55

vermouth

NOILLY PRAT / 45
COCCHI STORICO VERMOUTH DI TORINO / 45
COCCHI AMERICANO / 45
MANCINO SAKURA / 65

cachaca

CACHACA GERMANA TRADITIONAL / 55

whiskey

AMERICAN

MAKER'S MARK / 65
WOODFORD RESERVE RYE / 88

CANADIAN

WHISTLEPIG 10Y/O / 102

IRISH

JAMESON BLACK BARREL / 99

JAPANESE

SUNTORY HIBIKI HARMONY / 145
NIKKA YOICHI / 99
NIKKA SUPER / 65
TOKI WHISKY / 65

BLENDED

CHIVAS REGAL 12 YRS / 84
JOHNNIE WALKER BLUE LABEL / 260

SINGLE MALT

SINGLETON 12 YRS / 79
BALVENIE 14 YRS / 110
GLENFIDDICH 15 YRS / 105
LAPHROAIG 10 YRS / 70
MACALLAN 12 YRS DOUBLE CASK / 110

mezcal

DEL MAGUEY VIDA / 65
DEL MAGUEY CHICHICAPA / 110
CASAMIGOS MEZCAL / 99
OJO DE DIOS CAFE / 55
THE LOST EXPLORER ESPADIN / 99
THE LOST EXPLORER SALMIANA / 160

tequila

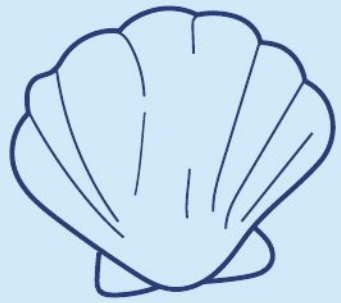
JOSE CUERVO ESPECIAL SILVER / 35
OCHO BLANCO / 45
CLASE AZUL REPOSADO / 250
DON JULIO BLANCO / 75
DON JULIO REPOSADO / 115
DON JULIO ANEJO / 125
DON JULIO 1942 / 300

cognac & brandy

HENNESSY V.S / 69
REMY MARTIN VSOP / 102
QUEBRANTA PISCO / 45
GRAPPA BROCCA / 55

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wines



prosecco

	GLASS	BOTTLE
DA LUCA PROSECCO	85	380

champagne

BOLLINGER ROSE	-	1650
VEUVE CLICQUOT (YELLOW LABEL)	-	1500
VEUVE CLICQUOT ROSÉ	-	1600
BOLLINGER SPL CUVEE	-	1600
LAURENT PERRIER CUVEE ROSE	-	2200
LAURENT PERRIER BRUT	-	1450

red

	GLASS	BOTTLE
PRIMITIVO	65	280
LE VOLTE DELL ORNELLAIA 2022	-	700
THE BEACH BY WHISPERING ANGEL	-	490

white

GIORGIO & GIANNI PINOT GRIGIO	65	280

rose

CUVEE SERPOLET ROSE	70	350
CHATEAU D'ESCLANS WHISPERING ANGEL	140	650
M DE MINUTY LTD EDITION 2024	-	550
M DE MINUTY ROSE	-	490
THE BEACH BY WHISPERING ANGEL	-	490


SAME TIME, TOMORROW?

TOMORROW AGAIN

BY CHARLIE