

Breakfast Menu

Eva Style Breakfast (for sharing) (G) (D) (N) Scrambled egg, mix kalamata olives, honeycomb and blackberry jam, Philadelphia cheese Feta cheese, tomato, cucumber, home cured salmon and avocado, selection of pastries	140
Croissant Benedict (G) (D) (V) Add smoked salmon +25 Poached eggs with avocado and hollandaise sauce	65
Salmon Tartine (G) (D) Home cured salmon on toasted focaccia bread, cream cheese and avocado	75
Pancake (G) (D) (V) Wild berries and fresh fruits, honey	65
Syrniki (G) (D) (V) Cottage cheese pancake with wild berries, honey, fig jam and Greek yoghurt	70
Truffle Borek (G) (D) (V) Cheese and truffle pie with honey	85
Fruit Salad (V) Seasonal fresh fruits with wild berries	60
Granola with Yoghurt (G) (D) (N) (V) With pear and honey	55

Eggs

Create Your Own Omelette (G) (D) Choose your favorite ingredients and create your own omelet Tomatoes, spinach, mushrooms, bell peppers, veal bacon, chili, cheddar or kashkaval cheese Served with lettuce salad and toasted focaccia bread	55
Scrambled Eggs (G) (D) (V) Add Truffle +35 Served with toasted focaccia bread	40
"Cilbir" (G) (D) (V) Turkish poached eggs with garlic yoghurt, chili oil and toasted focaccia bread	45
Egg White Omelette (G) (D) (V) With spinach, concasse tomato and feta cheese and toasted focaccia bread	45
Fried Egg (G) (V) Served with toasted focaccia bread	35

Bakery

Bakery Basket (G) (D) (N) (V) Plain and almond croissant, pain au chocolate, choice of muffin, butter and jam	75
Plain Croissant (G) (D) (V)	25
Almond Croissant (G) (D) (N) (V)	30
Pain au Chocolate (G) (D) (V)	25
Blueberry Muffin (G) (D) (N) (V)	25
Chocolate Muffin (G) (D) (N) (V)	25
Sesame Bagel (G) (D) (N) (V)	20

(G) Gluten, (D) Dairy, (N) Nuts, (SH) Shellfish, (V) Vegetarian

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

All prices are in AED and inclusive of %10 SC, %7 mun. Fee, %5 VAT