

Breakfast Menu

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

Eggs

Create Your Own Omelette (G) (D)	55
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	
Scrambled Eggs (G) (D) (V) Add Truffle +35	40
Served with toasted focaccia bread	
"Cilbir" (G) (D) (V)	45
Turkish poached eggs with garlic yoghurt, chili oil and toasted focaccia bread	
Egg White Omelette (G) (D) (V)	45
With spinach, concasse tomato and feta cheese and toasted focaccia bread	
Fried Egg (G) (V)	35
Served with toasted focaccia bread	

Bakery

Bakery Basket (G) (D) (N) (V)	75
Plain and almond croissant, pain au chocolate, choice of muffin, butter and jam	
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

(A) Alcohol, (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