



FARM TO THE TABLE

We use organic ingredients pre-dominantly sourced from local farms that we know and trust. Our freshly prepared, natural and delicious food is based on the principle of 'Eat your way to good health'



**HEALTHY FARM EATERY
WHERE HEALTH MATTERS**

STARTERS

Crostini

Our own freshly baked bread with a lavish topping of avocado puree, chicken liver pate, tomato pate and the sunshine warmth of a Provencal spread. *Simply delicious!*

DHS.38

Avocado and Salmon Cheese Cake

A fresh, thick slice of our home-made classic Italian Taralli bread smothered with our chef's Quark cheese, powerhouse wheatgrass, crunchy fresh pepper, fragrance of fresh mint and basil, uplifted by sea salt and a drizzle of organic olive oil. *Enjoy it!*

DHS.46

Baba Ghanoush, Hummus And Amaranth Felafel

Creamy organic eggplant puree, lacto-fermented chickpea hummus, quinoa, our special flat bread made with organic UAE-grown wheat, fermented vegetables and amaranth falafel. *Probiotic power!*

DHS.54

Mussels in 'Guazetto'

The ocean's treasures in a classic Italian slow-cooked sauce. An elegant get-together of light tomato base, garlic, parsley, black pepper, sea salt and organic olive oil. *Sit back and relish!*

DHS.62

Organic Cheese Platter

Daily selection from our own boutique cheeses: Made of cow, camel, goat & sheep mostly home-made with garden-fresh organic tomatoes and fragrant basil. Served with the sweet tang of fermented fruits chutney and other nuts. *A match made in heaven!*

DHS.74

Beef Sauerkraut Leaf Rolls

Seasoned beef mince in lacto-fermented cabbage leaves (we do it with special love), and mashed potatoes. Our lacto-fermented cabbage is packed with bio-active power and promises to be addictive in every bite. *Tuck in.*

DHS.58

SOUPS

Choose any for DHS.47

Cream of Potato and Pumpkin

Full-bodied Idaho potatoes and organic pumpkin lend their power to this hearty soup, with shiitake mushrooms, BBQ beef bacon and organic olive oil playing strong roles. A swirl of cultured cream, scent of fresh rosemary and topping of lentil sprouts. *Gourmet just got better!*

Cream of Greenpeas and Shrimps

A delicate, fulfilling soup of green peas and shrimps, with undertones of scallions, celery, carrots, fresh mint, thyme, marjoram. Organic grapeseed oil, salt flower, black pepper lend extra worth. *Like we said, it's very fulfilling!*

Cream of Spinach

Spinach wows you with extra body thanks to yam, onions and home-made yogurt for a terrific soup packed with BBQ chicken breast strips, and seasoned with olive oil, salt flower and the warmth of red pepper. *This is refinement in a bowl!*

Mixed Vegetables Soup and Miso

Leeks, daikon, rhubarb, carrots, ginger and seaweed wakame blend to liquid perfection with silky islands of tofu cheese. Invite sea salt, organic flaxseed oil and pepper to season it. *Pure inspiration.*

EAT YOUR
WAY TO
GOOD
HEALTH

Salads & Soups are served with chef's choice of Freshly baked healthy bread with roasted garlic in extra virgin olive oil

SALADS

Choose any for **DHS.58**

Smoked Brisket and Kale

Slow-cooked brisket with a luxurious mouthfeel with pomegranate, supreme of orange, tomato confit and the gentle heat of Kampot pepper. Served with crisp mixed greens, mini friselle, walnuts and raisins and lentil sprouts in an embrace of balsamic dates vinegar, parmesan cheese and rock salt. *Perfect partners!*

Tuna Salad

We marinate our tuna for a unique flavour and serve it with chickpeas, cherry tomato confit, onions, Italian jewels of Taggiasca olives, baby spinach, capers, in a classy olive oil-sea salt-Kampot red pepper dressing. *An inspired mélange!*

Spelt Tabbouleh

Our special marinated chicken cooked sous vide* served on a bed of spelt tabbouleh, with red and yellow organic tomato confit, fermented carrot sticks, almonds and a dash of organic olive oil, rock salt and Kampot red pepper. *Discover a new flavor path!*

Mixed Quinoa Salad (Black, White and Red) with Kimchi

A painter's palette of quinoa topped with the piquancy of house-style fermented eggs and kimchi. Also starring tomatoes, onions, parsley, organic olive oil, sea salt and Kampot mixed pepper. *A palate pleaser!*

Couscous on Aubergine Roll

Fluffy couscous on aubergine with stewed and roasted organic vegetables and camel feta cheese. Toasted almonds and chopped grilled dates lend elegance, with lush organic olive oil, salt flower, black pepper giving a star finish. *Taste is on a roll!*

Pasta Salad

Ancient grain wholewheat pasta tossed with BBQ organic baby eggplants, yellow capsicum, mustard spinach, almond pesto, tomato cream, mozzarella, confit of semi-dried organic cherry tomatoes, capers, and Italian Taggiasca olives in an organic olive oil, salt flower and mixed pepper sign-off. *Pasta has a new address!*

Please ask for your choice of dressing:

- Cultured buttermilk cream.
- Ranch sauce.
- Caesar vinaigrette with balsamic dates vinegar.
- Hollandaise sauce.
- In-house cultured organic yogurt.
- Tzatziki dressing.
- Blue cheese dressing.

HIMALAYAN PINK SALT

CONTAINS 64 MINERALS
THAT IS HEALTHY
FOR THE BODY

We use only ancient Himalayan Pink salt in all our preparations...
It's healthier!



MAIN & GRILLS

BEEF

Corned Brisket Cold Cut

Organic meat smoked in our special wood oven, 'slow and low' cooked with onions, garlic, organic olive oil, Kampot black pepper and sea salt. Served cold with hot baked potatoes with skin on and organic pumpkin, nestled under our special dressing. *Hit the high notes!*

DHS.94

BABY BACK RIBS Slow Cooked

12-hour marination, and mixed cooking on charcoal and in the oven turns the ribs into pure pleasure. Team them with our sauce selection and mixed grilled vegetables with special dressing and typical corn pudding "Polenta" organic fermented Cabbage Stew. *Have a five-star indulgence!*

DHS.114

Sirloin Steak or Cube Roll Steak

Our steak is aged for 40 to 300 days in Himalayan salt under UV light and ozone and cooked on a low temperature with final touch on Japanese charcoal. This spectacular treatment is served with mash potato and mix steamed vegetables Cream in! BBQ Salsa and flat giant organic mushrooms. *Can't get better than this!*

Aged 40 to 200 Days: DHS.112

Cheek Stew

Lovingly cooked for 14 hours, this silken, elegant stew is served with Potato Puree and fermented vegetables, with our special dipping sauce.

One of life's unhurried pleasures!

DHS.95

LAMB

Lamb Shoulder

Grilled with patience, and cooked 'slow and low' with love, the meat meets red onions, celery, carrots, mixed fresh herbs, sea salt and Kampot black pepper. *A grand celebration of flavor!*

DHS.95

Lamb Chops

A leisurely 12-hour marination in our special herbs and the chops are ready to rock... cooked with low heat with final touch on Japanese charcoal. Seasoned with Kampot black pepper. Served with mint sauce. *Perfect!*

DHS.90

Lamb Shank Slow Cooked

Shank done to BBQ perfection and served with Alla Romana Potato noodles in select herbs, semi-dried cherry tomatoes, baby spinach, seasoned with rock salt and Kampot red pepper. *Fit to be devoured!*

DHS.112

CHICKEN

Chicken Breast BBQ

Juicy, organic BBQ chicken served with farm-fresh carrots, zucchini, celeriac pappardelle, fresh herbs and sprouted nuts, glistening in rosemary linseed oil and the kiss of rock salt and white pepper. *What a treat!*

DHS.74

Chicken Shish Taawouk Skewered Chicken juicy and tender marinated in our home made yogurt, lemon, garlic, tomato and few spices, served with UAE wheat flat bread and a garlic sauce.

DHS.74

Kebab Platter Grilled juicy, flavorful protein beef low fat kafta mix with onion and parsley served with brown rice and tahini sauce or cucumber yogurt home made sauce.

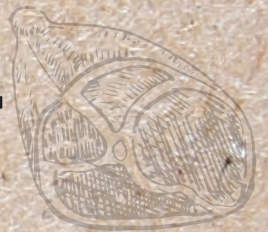
DHS.82

Baby Chicken Whole

Bite-worthy after long maceration technique in tamarind sauce and oriental spices, marvels served with lacto-fermented salsa. *Posh and perfect!*

DHS.62

AGED
MEAT
IS HEALTHIER



Meats require their own aging process. we carefully age the various meats we offer, to make your meal tender, tasty and easy to digest... It's healthier!

Roasted Chicken Wings

Our marinated chicken wings with chopped garlic, ginger, sesame seeds, chopped scallions and seared mix vegetables with aged soy sauce make Asian flavors touch the sky. *Very, very more-ish!*

DHS.59

'SLOW' BURGER

BEEF, LAMB, CAMEL, CHICKEN

Bravo burgers with moist, well-seasoned patties hugged between our in-house special plain and natural-colored buns or quinoa, gluten-free buns. *Bite a feast!*

BEEF DHS.74

LAMB DHS.74

CAMEL DHS.76

CHICKEN DHS.62

PLANT BASED

Our own special recipe of plant based Vegan burger based on pea protein quinoa kale and plenty of vegetables free of allergen.

Flavors - Beef | Chicken | Plain | Spicy

DHS.74

Your choice of special sauce to choose from:

Lacto-fermented BBQ | Lacto-fermented home-made ketchup

Hollandaise | Chimichurri | Lacto-fermented Mustard

Garlic Aioli | Miso | Mayonnaise | Hot Nicky

VEGETABLES Choose any for DHS.47

Ratatouille

Deeply delicious mix of organic vegetables, zucchini, yellow zucchini, capsicum, eggplant, tomatoes, basil leaves, with seared polenta slices and hand-made sheep milk cheese. *Scrumptious!*

DHS.40

Cabbage Roll

Bursting with flavor and stuffed with vegetables, in our special recipe filled with carrots, celery, white radish, organic olive oil, rock salt, sour salt and pink pepper. *Bite into it!*

DHS.47

Stuffed Fennel

Creamy potatoes seared green asparagus with sea salt and Kampot black pepper with the sheen of organic olive oil and balsamic dates vinegar. *Exotic!*

Sweet and Sour Bell Pepper

Mixed with fresh herbs and red onion, black pepper and pistachio in a skein of organic olive oil.

Fresh, bright and guilt-free!

DHS.47

Potato and Spinach Medallions

Creamy potato and fresh spinach combine for a gentle spicing with nutmeg, organic olive oil, rock salt and white pepper. *Pure comfort!*

DHS.47

FISH (Daily fresh):

BBQ Octopus

This seafood favorite is cooked at low temperature and finish it in oven, served with mashed potato and stewed organic vegetable medley with a dressing of hemp seed oil and sea salt. *Clean temptation!*

DHS.102

Shrimps

Cooked on a slab of stone with buttermilk, vegetables, rock salt, herbs and Quark cheese. *Juicy and unstopably delicious!*

DHS.95

Hammour Fillet or Salmon Fillet Smoked

Wrapped in beef ham and organic courgette thins, the succulent hammour rests on a pillow of cauliflower puree with organic fennel, a drizzle of organic linseed oil and a dusting of white pepper, sea salt. *Dinner theatre on your plate!*

DHS.107

ORGANIC FRESH

VEGGIES



Organic Fresh Veggies
Sourced from our Local Farm
to serve you nutritious food
prepared with love and
dedication

RICE

Italian White Rice ‘Carnaroli’

Shrimps and Zafran

Classic Italian medium-grained rice, fresh shrimps, zucchini, and the fragrance of premium Zafran come together with semi-dried cherry tomatoes, organic olive oil, white pepper, and sea salt to create an inspired dish. *An ode to flavour.*

DHS.95

Chicken Liver and Hearts

This special Venetian recipe is a treat for connoisseurs of chicken liver and hearts cooked on homemade chicken stock and leafy herbs. *A rustic revival.*

DHS.86

Pumpkin and Gorgonzola

A medley of garden-fresh vegetables, pumpkin, Italian gorgonzola, and chestnuts with balsamic vinegar-dates dressing. *A star dish with character.*

DHS.83

Red Rice Organic with Mix of Vegetables and Chicken

Nutrition-packed red rice with our choice of farm-to-plate organic vegetables and chicken perked up with curry powder and spices, a dash of olive oil, Himalayan rock salt and Kampot black pepper. *Wholesome tastes like this.*

DHS.82

PIZZAS

We make our pizzas with age-old Italian recipes, just like traditional Italian kitchens. Using the fermentation of flour as the key process, we ensure the pizza base acquires full maturation before it is baked. Why do we do this? Because maturation of flour is what gives pizza its light consistency and crisp taste, making it easy to digest. With our pizzas, you will never get that heavy feeling.



Our stone-ground flour is derived from ancient wholewheat and is a unique mix of wholemeal and semi-whole meal flours that make our pizzas rich in fibre and protein. And this is not all. We add a blend of bean flours to boost flavour and ensure high hydration of flours to increase protein intake.

Our toppings use the best organic San Marzano tomatoes from Italy, and yes, our delicious fresh mozzarella cheese is made right here in our cheese plant!

Choice of pizza on standard crust:

- Margherita Classic (Mozzarella and Tomatoes). *Taste of tradition.* DHS.62
- Shrimps with Mozzarella and Tomatoes. *Elegance and flavour.*
- Salmon with Mozzarella, Tomatoes and Rocket Leaves. *Slices of succulence!*
- Turkey ham with Mozzarella, Artichoke and Olives. *Sun-kissed Italian joy.*
- Chicken with Mozzarella and Mushrooms *Home-baked goodness.*
- Tuna with Tomatoes, Anchovies, and fresh Baby Spinach. *Palate pleaser!*
- Mixed Vegetables. *Fresh and healthy.*

Additional topping:

- Per protein @ DHS. 8
- Per Vegetable @ DHS. 5
- Per Gluten Free @ DHS. 10

PASTA

Choose any for DHS.69

Our choice of pasta

- Wholewheat ‘Senatore Cappelli’.
- Spelt.
- Other gluten-free options are always available

Your choice of sauce:

Sugo: Datterini Principi Borghese organic cherry tomatoes from Vesuvio Vulcan Italy, organic Italian olive oil, onions from the farm, red pepper, pink salt. *Piquant!*

Pesto Genovese: Organic basil leaves, cherry tomatoes, smoked ricotta cheese hand made in our kitchens, organic olive oil, sea salt from the Adriatic Sea, black pepper, and almond flakes. *Silken, smooth, exotic.*

Pesto broccoli and almonds: Lemongrass, garlic, black garlic, fermented dressing, sea salt and MCT oil. *Flavour bomb.*

Bolognese: With a unique selection of organic beef cuts, onions, celery and carrots, olive oil, spices, black pepper, and Himalayan pink salt. *An all-time classic!*

Carbonara: With organic beef bacon, our farm-fresh eggs, Parmesan and Pecorino cheeses, Kampot black pepper selection, sea salt from the Adriatic Sea. *Who doesn't love the taste of tradition?*

Shrimps and zucchini: With fresh shrimps, organic zucchini from our farm, Zafran, organic cherry tomatoes, organic olive oil, Himalayan pink salt, while peppering selection, and pistachio flakes. *Hello Flavour, meet Inspiration.*

Fresh Mix Seafood: With organic garlic, yellow cherry tomatoes from Vesuvio Vulcan, Italy, organic olive oil, parsley, white pepper selection. *Treasures of the sea.*

Chicken and Mushroom: Organic Shiitake, Portobello, Oyster mushrooms, organic boneless chicken, garlic, fresh cow's milk cream, organic olive oil, red pepper, Himalayan pink salt. *The taste of pure comfort.*

Plant-based meatballs: In chicken and beef flavours. *Go on, fulfil your appetite.*

RAVIOLI

The food of kings and peasants, this timeless Italian classic is made fresh daily to remain succulent and filled with your choice of:

- Organic Beef/Mixed Seafood/Pumpkin/camel cheese.
- Our special sauce made from the legendary Principe Borghese heirloom cherry tomatoes, red and yellow, grown in the volcano-enriched soil in Vesuvio Vulcan, Italy.

Italian heartiness on a plate.

GNOCCHI

Made daily with fresh, homemade dough and organic potatoes, crafted by hand, and served with your choice of sauce.

Italian mamas would approve.

LASAGNA

Fresh homemade, gluten-free sheets made with quinoa and beans flour, filled with your choice of:

- **Bolognese** with a special selection of organic beef cuts, onions, celery and carrots, olive oil, spices, black pepper, and Himalayan pink salt. *Pure indulgence!*
- **Organic pumpkin**, parmesan cheese, marjoram, ginger, Kampot pepper, Himalayan rock salt, organic olive oil. *Gourmet goes wholesome.*
- **Mixed organic vegetables** from our farm, mozzarella, thyme, Kampot Pepper, Himalayan rock salt, organic olive oil. *High on health.*
- **Sea bass fillet with** artichoke, laurel leaves, white pepper, sea salt and organic olive oil. *Exotic meets elegance.*



DESSERTS

Choose any for **DHS.35** (1 Portion)

Vanilla Chia Pudding with seasonal fruit
 Carrot Cake portion with Camel cheese frosting
 GF Hazel Nut Cake
 GF Baked Cheese Cake
 Tahini Brownie
 GF Chocolate Trio Cake
 GF Red Velvet Cake
 Chefs Special (as per season)

DRINKS & BEVERAGES

ITEM NAME	REGULAR	LARGE
PICCOLO	DHS.16	
CORTADO	DHS.18	
TOFFEE LATTE	DHS.19	DHS.24
PUMPKIN SPICE	DHS.19	DHS.24
ALMOND SAFFRON	DHS.19	DHS.24
CAPPUCCINO	DHS.19	DHS.24
AMERICANO	DHS.19	DHS.24
LATTE, FLAT WHITE	DHS.21	DHS.27
CHOCOLATE COFFEE LATTE	DHS.21	DHS.27
HAZELNUT COFFEE LATTE	DHS.21	DHS.27
CARAMEL COFFEE LATTE	DHS.21	DHS.27
FRAPPUCCINO	DHS.21	DHS.27
MATCHA LATTE	DHS.23	DHS.30
HOT CHOCOLATE	DHS.24	DHS.31
ICE COFFEE ORANGE	DHS.24	DHS.31
MILKSHAKE	DHS.29	DHS.31
	SINGLE	DOUBLE
TURKISH COFFEE (4OZ)	DHS.12	DHS.16
ESPRESSO (4OZ)	DHS.12	DHS.16
MACCHIATO (4OZ)	DHS.14	DHS.18

SPECIALITY COFFEE SECTION MENU

ITEM NAME	REGULAR	LARGE
V60	DHS.23	DHS.26
Chemex	DHS.23	DHS.25
Aero Press	DHS.25	DHS.25
French Press	DHS.21	
Cold Brew	DHS.25	
Cold Brew Flavored	DHS.26	
Cold Drip	DHS.23	

Water

Lurisia (750 ml)	DHS.19
Lurisia 330 ml	DHS.6
Lurisia 330 ml Sparking	DHS.6

JUICES

Carrot Wonder Carrot, Red apple, Sweet potato, Orange, Lemon	DHS.38
Beet Beauty Beetroot, Grape, Pomegranate, Lemon	DHS.29
Mango Mande's Mango, Pineapple, Ginger, White cabbage	DHS.29
Summer Fresh Cucumber, Basil leaves, Spanish, Mint Lemon, Lime	DHS.29
Alkaline Orange, Kale, Mint, Lemon	DHS.29