

# Starters

SOUP OF THE DAY Served with artisan breads.	<b>∌</b> 45
CARPACCIO OF USDA PRIME TENDERLOIN WITH VIRGIN OIL (D) Parmesan shavings, giant capers, blushed cherry tomatoes, lemon zest.	<del>9</del> 90
CRISPY VEGETABLE SPRING ROLLS (G, VG) Spiced vegetables and vermicelli, sweet chili.	<del>9</del> 50
SALMON TARTARE AND AVOCADO (SF) Baby rocket, sweet mango salsa.	₽ 75
HALLOUMI FRIES (D, V, N, G) Pico de gallo salsa.	<b>∌</b> 60



# Salads and Bowls

PUMPKIN AND QUINOA BOWL (VG)	<del>₿</del> 65
Roasted pumpkin, chickpeas, avocado, pickled cucumber, lime dressing.	
BURRATA SALAD (D, N, V)	<del>〕</del> 75
Semi-dried cherry tomatoes, rocket, virgin oil, balsamic dressing.	
MANDARIN SALAD (V)	<b>∌</b> 55
Mixed greens, carrot, red cabbage, mandarin segments, orange vinaigrette  Add Chicken   → 10	
Add Shrimp    → 25	
HEALTHY BABY GEMS AND ROCKET SALAD (V)	<b>∌</b> 55
Baby gems, rocket leaves, grapefruit, physalis, cherry tomatoes, sunflower seeds, spicy sesame citrus dressing.	<del>D</del> 55
FATTOUSH SALAD (G)	<b>∌</b> 55
Tomato, cucumber, capsicum, green onion, radish, parsley, mint, sumac, pomegranate dressing.	<del>D</del> 33
CLASSIC CAESAR SALAD (E, D, SF)	<del>₽</del> 65
Romaine lettuce, Parmesan croutons, Parmesan shavings, Caesar dressing.	D <b>00</b>
Add Chicken $\Rightarrow$ 10 Add Grilled Shrimp $\Rightarrow$ 25	
Add Crispy Veal Bacon Lardons 🔒 10	



## Mezze

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Beef kibbeh, cheese rakakat, spinach fatayer, beef sambousek, minted yogurt, lemon-tahini dip.

# Pizza

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Beef pepperoni, mozzarella, jalapeños, chili virgin oil.

San Marzano tomato, fior di latte.



# Pasta

CLASSIC BEEF LASAGNE (G, D) Baked layered pasta with rich beef ragù and creamy béchamel sauce.	<del>9</del> 85
WILD MUSHROOM RISOTTO (D, V, GF) Button mushroom crisps, cep ash, truffle oil.	<del>D</del> 85
CHOOSE YOUR PASTA (G) Spaghetti, penne, fusilli, linguine, macaroni.	<del>₽</del> 75
CHOOSE YOUR SAUCE: Bolognese, Napolitana, Basil Pesto (d, n), Aglio e Olio  Burgers and Wraps	
GRILLED WAGYU BEEF BURGER (200G) (G, D) Cheddar, caramelized onions, beef bacon, house relish, fries.	<b>∌</b> 100
MIDDLE EASTERN CHICKEN WRAP (D, G, E, N) Garlic toum, pickled turnips, tahini, lettuce, fries.	<del>0</del> 8 €
PLANT-BASED BURGER (180G) (G) Beetroot and soy patty, avocado smash, lettuce, charcoal bun, fries.	<del>∌</del> 95
CAPRESE WRAP (D, G) Buffalo mozzarella, heritage tomato, baby rocket, basil mayo.	<b>∌</b> 75



# Sandwiches

BEEF TENDERLOIN AND CARAMELIZED ONION ON CIABATTA (D, G)	<del>₽</del> 95
Melted Gruyère cheese, baby rocket, chili jam.	
CLUB SANDWICH (D, E, G)	<del>₿</del> 85
Grilled chicken breast, veal bacon, egg, lettuce, tomato, fries.	

# Grill and Signature Plates

CHAR-GRILLED RIBEYE (250G) Roasted garlic, grilled asparagus, fries. (Add 2 grilled jumbo prawns for extra ⊕35 (sf))	<b>∌</b> 195
USDA PRIME TENDERLOIN (200G) Roasted garlic, grilled asparagus, fries. (Add 2 grilled jumbo prawns for extra → 35 (sf))	<del>9</del> 205
ARABIC GRILL PLATTER (D, E, G) Lamb kofta, chicken shish, beef kebab, lamb chops, grilled vegetables, Saj bread, harissa aioli.	<b>∌</b> 220
CAULIFLOWER STEAK (250G) (VG, N) Avocado smash, pickled onion, almond dukkha.	<del>₿</del> 85



# Grill and Signature Plates

## **ROSEMARY-GRILLED LAMB CHOPS (D)**

**₽** 185

Mint pesto mop, creamed celeriac, thyme jus.

#### **BUTTER-ROASTED HALF CHICKEN**

**∌** 130

Roast garlic, green beans, sage jus.

### **CHOOSE YOUR SAUCE:**

Chimichurri, peppercorn, pan jus, mushroom cream.

## Seafood Plates

## CITRUS SALMON WITH PUY LENTIL CASSOULET (SF)

**∌** 150

Broccolini, caramelized lemon cheek.

## **GRILLED SEAFOOD PLATTER (SF, D, G)**

**∌** 240

Char-grilled salmon, seabass, calamari, shrimp, lemon and chive butter sauce

## **GRILLED SEABASS (SF, D, G)**

**∌** 160

Seabass fillets, carrot and sweet potato purée, sautéed green beans, lemon cheek.



# Sides

FRENCH FRIES - SMALL	<b>∌</b> 2!
FRENCH FRIES - LARGE	∌ 30
SWEET POTATO FRIES (VG)	∌ 30
TRUFFLE PARMESAN FRIES (D, V)	∌ 3!
BRIGHT GREEN BEANS WITH LEMON OIL	<b>∌</b> 2!
BROCCOLI AND EDAMAME	<del>D</del> 2!
STEAMED RICE (VG, GF)	<del>D</del> 2!
STEAMED SEASONAL VEGETABLES (VG, GF)	<b>∌</b> 2!
MASHED POTATOES (D)	<del>₽</del> 2!



# Desserts

BISCOFF CHEESECAKE (G, D, E) Creamy vanilla center, golden Biscoff crust, caramel.	<del>}</del> 45
ARTISAN ICE CREAM TRIO (D)  Vanilla bean scoops with chocolate or caramel drizzle, or fresh berries	<del>}</del> 45
VEGAN CHOCOLATE MOUSSE (N) Made with coconut cream and dark chocolate, topped with almond brittle and sea salt flakes	<del>\$</del> 55
TARTE AU CITRON (D, E, G) Zingy lemon curd on crisp sable pastry, flocked cream, fresh raspberries	<b>⊕</b> 45
MARINA CAKE (D, E, G)  Oreo pie served with coffee ice cream and hot chocolate sauce	₩ 45



# Morning Rituals

Morning Boost

### **Matcha Latte**

Smooth, steady energy + antioxidants to kickstart your day.

### **Green Smoothie**

Spinach, apple, ginger & lemon for a fresh, nutrient-packed wake-up.

### **Midday Focus**

#### **Cold Brew Coffee**

Gentle caffeine boost, sharp focus, no crash.

#### Iced Green Tea with Mint

Refreshing, metabolism-boosting, and great for concentration.

Evening Wind-Down

## **Golden Milk (Turmeric Latte)**

Anti-inflammatory, warm, and soothing before bed.

### **Lavender Latte**

Calming, aromatic, and completely caffeine-free.

*Anytime Wellness Boosters* 

#### Kombucha

Gut health + light fizz for a mid-day pick-me-up.

#### **Beetroot Latte**

Heart-healthy, antioxidant-rich, and naturally energizing without caffeine.