

SERVED ALL-DAY

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VEGAN HEALTHY BOWLS	
Tropical Sunrise (V) Mango, pineapple, chia seeds and a drizzle of local honey	4
Green Vitality (V) Spinach, avocado, quinoa and a sprinkle of seeds	4
EGGS & MORE	
Eggs Benedict (E, D, G) Poached eggs on sourdough with sautéed spinach and Hollandaise sauce	5
Eggs Tartine (E, D, G) Boiled eggs with cream cheese and mashed avocado on sourdough	4
Turkish Eggs (E, D, G) Poached eggs served with labneh, harissa sauce and crispy pita bread	5
Emirati Shakshuka (E, D, G) Scrambled eggs with tomato, onion and fresh coriander	5
Eggs Florentine (E, D, G) Poached eggs on sourdough with sautéed spinach and vegan Hollandaise	5
CROISSANT SANDWICHES	
The Oriental (D, G) Grilled za'atar halloumi with cucumber and tomato	3
Florentine (D, G) Spinach and ricotta	3
Tofu Scramble (V, S) Scrambled tofu with chives and kale	3
THINGS TO SHARE	
Tofu Satay (V, S) Oven-baked tofu with teriyaki glaze, toasted sesame seeds, apple and fennel	49
Halloumi Fries (V, D) Sumac-dusted halloumi fries served with herb yoghurt, pomegranate molasses, Asian slaw and mixed pickles	5!
Loaded Nachos (V, D) Tortilla nachos topped with halloumi, tomato salsa and guacamole	4
Cauliflower Popcorn (G, D, S) Breaded cauliflower with Parmesan and herb tofu mayonnaise	3
Hummus & Beyond (V, N) Fava beans, avocado and roasted nuts	3

STARTERS

THE HARVEST BOWL		Beetroot Carpaccio (V, N, D)	39	Naked Fries (V)	35
House Garden Salad (V) Garden greens, tomatoes, cucumber, radish, mint and fresh za'atar	39	Baked beetroots with arugula and goat cheese		Served with BBQ dip Truffle Fries (V, D) Drizzled with white truffle oil	35
Kale & Quinoa (V, N, D) Kale and quinoa with dates, cashew, feta and pomegranate dressing	49	GOLDEN NIBBLES Fried Onion Rings (G, D, V) Served with house dip	35	and grated Parmesan Samosa Trio (G, V, D, N) A selection of cheese, spinach	39
Caprese Ala Pesto (V, N, D) Buffalo mozzarella with heirloom tomatoes and pesto dressing	49	Sweet Potato Fries (V, D) Served with roasted capsicum aioli	35	and muhammara samosas, served with tahini dip	

MAIN COURSE

Black Beans & Quinoa Burger (V, D, G) Served with tomato relish,	65	Beyond Burger (V, G) Served with tomato relish, caramelised onion and French fries	79	Granger's Classic Corn Fritters (V, D, G) Served with fresh avocado salsa	65
cabbage slaw and French fries		Bangers & Mash (V, D)	79	and red chilli oil	
Grilled Cauliflower Steak (V, D) Chargrilled cauliflower with harissa sauc	59	Vegan sausages with mashed potato, basil tomato sauce and seasonal sautéed vegetables		Chilli Paneer (V, D) Crisp paneer tossed in a spicy tangy sauce,	69
ras el hanout spices and herbed labneh		Green Goddess Veggie	55	served with steamed rice	
Mac & Cheese (V, D, G)	59	Sandwich (V, N, G)		DESSERT	8
Baked macaroni in a rich cheddar sauce		Pesto coconut yoghurt with seasonal greens in sourdough bread		Enjoy a wide selection of freshly k	paked

HEAL YOURSELF WITH A SIP

All-Day Dining is served daily from 12pm - 10pm

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JUICE		Good Gut	39	POWER SMOOTHIES	△,
Sleep Booster	39	Papaya, chia seeds, lemon, pineapple and ginger		Mango Turmeric Smoothie	39
Cucumber, mint, coconut water and lime		Sinus Relief Carrot, ginger and turmeric	30	Mango, turmeric, banana and coconut milk	
Liver Cleanser Beetroot, ginger, carrot, lemon and green apple	35	Blast Bloating Celery, cucumber, ginger and lemon	39	Avocado Spinach Smoothie Avocado, spinach, coconut water, green apple and Greek yoghurt	39
Anti-Inflammation Pineapple, turmeric, cucumber and lemon	35	Immunity Booster Carrot, ginger, turmeric, black pepper and lemon	35	Blueberry Chia Blast Blueberries, chia seeds, vanilla yoghurt and honey	39
Clear Skin Orange, carrot, turmeric and white pepper	30			Strawberry Oatmeal Strawberries, rolled oats, vanilla powder, Greek yoghurt and banana	39

V: Vegetarian | D: Dairy Product | S: Soya | N: Nuts | E: Eggs | G: Gluten

Here, our food has a local accent. We favor local produce, our Tomatoes, Cucumbers, Capsicums, Coriander, Parsley, Turnips, Eggplants, Marrows, Labneh & Dates are all locally grown and produced. Our tea and coffee are sustainably sourced. In line with our sustainability commitment, we do not serve endangered fish.

display fridge

MORE THAN JUST COFFEE

Coconut Espresso Soufflé	35
Bulletproof Coffee	30
Peanut Butter Coffee	30
Not a Martini	35
Lavender Latte	30

*We also serve the usual coffee & tea with Vegan Milk

FRESH JUICES

Orange	30
Watermelon	
Pineapple	

SOFT DRINKS

<u> </u>		
Pepsi	h :	25
Diet		
7up		
Mirinda		

VEGAN BAR

Sparkling Wine Vinzero sparkling	45
White Wine	
Wild idol white	40
Sangre de Toro Chardonnay	40
Red Wine	
Wild idol red	40
Vinzero merlot	40
Rosé Wine	
Rosé wine, sangre de toro	40
Beers 0.0	
Heineken	35
Corona	35
Spirits	
Gin - Tanqueray	35
Vodka - Usko original	38
Whisky - American malt	38
Rum - White cane spiced rum	38