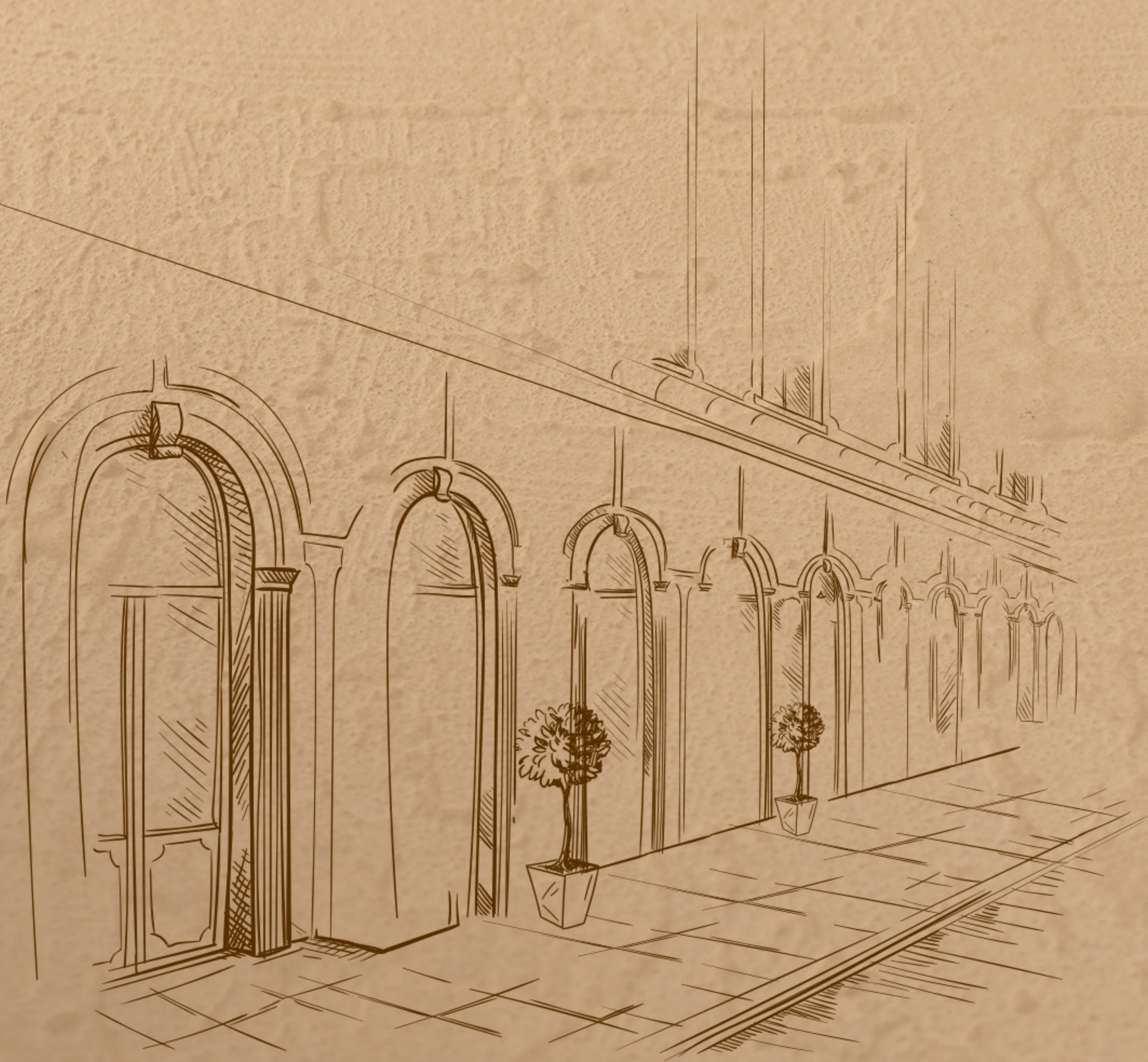




MENU



**WHERE TASTE  
MEETS *Design***





**COFFEE**

# COFFEE

	Hot	Cold
Single Espresso	18	AED
Double Espresso	22	AED
Piccolo	22	AED
Cortado	24	AED
Cafe Latte	25	30 AED
Spanish Latte	28	30 AED
Flat White	24	AED
Americano	21	24 AED
Macchiato	21	AED
Cappuccino	25	AED
Mocha	30	32 AED
Hot Chocolate	28	30 AED
Cold Drip		29 AED
Cascara		29 AED



# FILTERED COFFEE

(V60 - Chemex - Aero Press -  
Kalita - Mr Clever)

	Hot	Cold
<b>Panama Dynamic</b>	88	90 AED
<b>Panama 818</b>	85	88 AED
<b>Ethiopia Hamasho Anaerobic</b>	40	45 AED
<b>Ethiopia Super Natural</b>	40	45 AED
<b>Sla Exclusive Ethiopia Natural</b>	40	45 AED
<b>Yemen Fawaz Ali</b>	40	45 AED
<b>Yemen Shai'an collective</b>	40	45 AED
<b>Columbia Disco</b>	40	45 AED
<b>El Salvador Finca Majhual</b>	30	35 AED
<b>Brazil Fazenda Sertao</b>	30	35 AED
<b>Mexico Natural</b>	30	35 AED



# BEVERAGE



# BEVERAGE

Acai Smoothie	50	AED
Kenzy	29	AED
Passion Mojito	29	AED
Strawberry Mojito	29	AED
Berries Mojito	29	AED
Colada	29	AED
Fruitage	27	AED
Coca Cola / Light / Zero	10	AED
Sprite	10	AED
Still Water Small	16	AED
Still Water Large	22	AED
Sparkling Water Small	18	AED
Sparkling Water Large	24	AED
Mastiqua	22	AED

## Cold Press Fresh Juice

Watermelon Juice	30	AED
Orange Juice	30	AED





**BAKERY**



# BAKERY

## *Croissant*

Plain	10	AED
Chocolate	12	AED
Cheese	12	AED





# BREAKFAST DELIGHTS

# BREAKFAST DELIGHTS

## Acai bowl (N)

Acai, Berries, Almond Yogurt, Granola, Banana And Peanut Butter.

46 AED

## Pink Pitaya Bowl (D) (N)

Pink Pitaya, chia seeds with yogurt , apple, orange, strawberry, raisins, nuts, roasted sesame seeds and fresh mint.

48 AED

## Stack Rack (D)

French Toast, Fresh Strawberry, Caramelized Banana, Vanilla Ice Cream, And Maple Syrup

50 AED

## Bao Benedict (D) (M)

Lotus Leaf Steamed Bun, Poached Egg, veal Bacon Bits, Portobello Mushrooms, Asparagus And Avocado Puree. Topped With Hollandaise Sauce.

(Also Can Be Served On A Croissant)

49 AED

## Scramble Sando (D) (M)

Scrambled Eggs, Beetroot Relish, Veal Ham, Cheddar Cheese And Saffron Aioli Served On Country Loaf.

45 AED

## Hummus Toasty (N)

Hummus, Smashed Avocado, Poached Eggs, Feta Cheese And Zaatar On Toasted Multigrain Bread.

48 AED



# BREAKFAST DELIGHTS

## Detox Omelette (D)

42 AED

Egg white, baby spinach, baby rocket, broccoli florets, avocados, salad mix, cherry tomatoes and crumbled feta cheese.

## Croque Monsieur (D) (P)

48 AED

Sliced bread, cheesy béchamel, smoked turkey salami, French Emmental.

## Turkish Breakfast (D)

44 AED

Turkish Yoghurt and ricotta cheese, poached eggs, roasted cherry tomatoes and chilli olive oil served on Turkish bread.

## Spanish Omelette (D) (M)

45 AED

Potato and herb omelette, crumbled Mediterranean veal sausage, sour cream and parmesan cheese.

## Egg Tagine (D)

40 AED

Sunnyside eggs cooked in seasoned tomato sauce with herbs, served with country loaf toast.





# SALADS



# SALADS

## **Mediterranean Burrata (N)**

52 AED

Traditional fresh burrata with fresh heirloom tomatoes, sliced yellow & green zucchini, baby rocket, fresh figs, roasted pine nuts and drizzled with fresh basil lime dressing.

## **Jardin Salad (D/N)**

45 AED

Baby spinach & rocket, roasted butternut, sun-dried tomatoes, feta cheese, pumpkin seeds and balsamic dressing.

## **Quinoa Kale Rainbow Power Salad (D)**

50 AED

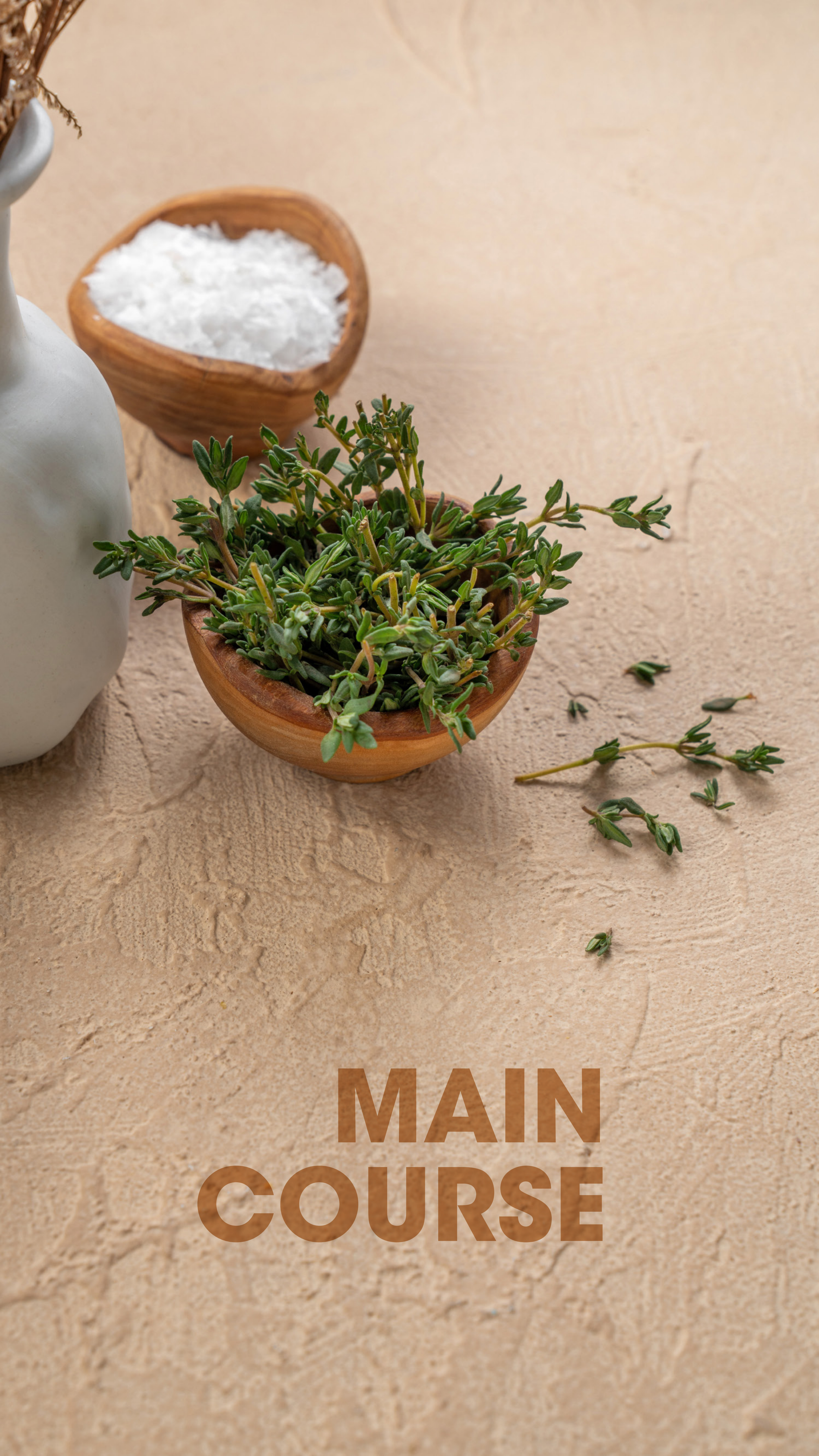
Quinoa, avocados, kale, cherry tomato, shaved carrots & radish, blueberry and fresh mint with apple cider dressing.

## **Caesar Salad (D/P)**

49 AED

Mix lettuce, grilled marinated grain fed chicken, cherry tomato, quail egg, focaccia croutons, Parmesan cheese and bacon bits.

\* N :Nuts / D: Dairy / P: Poultry / M: Meat / F: Fish



# MAIN COURSE

# MAIN COURSE

## Meat

### Beef N Morel

Grilled tenderloin medallions, vegetable tian, mushroom and veal sauce.

95 AED

### Matador

Grilled marinated prime Angus rib eye steak served with mashed potatoes and grilled asparagus with vegetable scoop.

99 AED

### Harissa Rack of Lamb

Pan seared harissa marinated rack of lamb and finished in the oven served with potato fondant on mint and baby eggplant tapenade.

85 AED

### *Sla* Beef Burger

Home seasoned Angus beef, caramelized onion, cheddar cheese and homemade sauce on a brioche bun, served with home fries.

68 AED





# POULTRY

## **Parmesan Crusted Chicken (P)**

68 AED

Panko and parmesan coated grain fed chicken breast, cherry tomato and scallion sauce. Served with grilled spring vegetables and herb baby potato.

## **Chicken Tarragon (P) (D)**

75 AED

Baked seasoned chicken breast, served with tarragon sauce, sundried tomato and mushroom risotto.

## *Sla* **Chicken Burger (P) (D)**

75 AED

Fried battered grain fed chicken breast, slice tomato, fresh mozzarella cheese, homemade sauce on a brioche bun with home fries

# FISH & SEAFOOD

## **Blackened Salmon (F/D)**

80 AED

Cajun rubbed pan seared salmon fillet, served with salmon ravioli, asparagus and finished with lobster sauce.

## **Seafood Casserole (F/D)**

95 AED

Prawns, sea scallops, crab meat and white fish.  
(cooked in its own sauce and drizzled with caviar)



# PASTA



# PASTA

## Rigatoni Bolognese (M)

65 AED

Rigatoni pasta, classic beef sauce, mushroom, scallion and parmesan cheese.

## Tortellini Four Cheese Sauce (D)

65 AED

Ricotta and spinach stuffed fresh pasta in four cheese sauce.

## Linguini Milanese (F)

75 AED

Black linguini pasta cooked with prawns, baby clams and saffron sauce drizzled with caviar.

## Grilled Vegetable & Pesto Pasta (N)

55 AED

Whole wheat spaghetti, grilled baby marrow, bell peppers, baby eggplant and broccoli in fresh basil pesto sauce.



# Risotto (D)

## Mushroom Risotto

89 AED

Italian Arborio rice with Morel mushrooms.

## Saffron Chicken & Pumpkin Risotto

69 AED

Italian Arborio risotto, grain fed chicken strips, saffron, roasted butternut and parmesan cheese.



**DESSERT**

# DESSERT

*Pastry*



<b>Chocolate Nutella Fudge Brownie</b>	38 AED
<b>Saffron Milk Cake</b>	38 AED
<b>Sticky Date</b>	35 AED
<b>Lotus Cheese Cake</b>	38 AED
<b>Blueberry Cheese Cake</b>	38 AED
<b>Raspberry And Vanilla Panna Cotta</b>	35 AED
<b>Sla Babka</b>	38 AED
<b>Paris Brest</b>	25 AED
<b>Flan</b>	32 AED
<b>Choux Batonets</b>	40 AED
<b>Choux Batonets</b>	35 AED