

/ ALL-DAY /

Balkan breakfast / G / D / 65 AED

scrambled eggs in tomato, pepper and onion relish with beef sausages and crumbled feta cheese

Komplet eggs / G / D / 52 AED

baked egg in homemade bread with cheese, sour cream & beef jus
add beef sausages **20 AED** / add seared foie gras **48 AED**

Brunch bestie / G / 88 AED

sunny side-up egg, slow cooked beef short ribs,
baked sour cabbage, sweet potato rosti

Princess crepe / V / G / D / N / 56 AED

with kajmak clotted cream, dried fruit compote and almonds

Brunch special ask about our daily option

/ 8 AM-12 PM DAILY /

Pindjur eggs / V / 52 AED

poached eggs on slow-roasted tomato and pepper relish
add beef bacon **18 AED**

Polenta / V / D / 52 AED

corn flour porridge with green veggies and kashkaval cheese
add poached egg **10 AED**

Somun toastie / G / D /

gouda and kashkaval cheese, homemade pickles
with beef prosciutto **58 AED** / with spicy beef pepperoni **52 AED**

Homemade granola / V / G / D / N / 52 AED

with Greek yoghurt, peach compote and fresh mixed berries

Big Balkan breakfast for two / G / D / 160 AED

4 eggs of your choice / fried, scrambled or omelette /
beef bacon or sausages, burek or phyllo pie, with choice of 3 sides:
homemade ricotta, jam, garden salad with black olives,
kajmak **15 AED**, ajvar **10 AED**, chicken liver pate **10 AED**
coffee or tea and fresh juice

BAKED GOODNESS

following Balkan traditions, our pastry is lovingly handcrafted from scratch and baked fresh daily

Burek cheese / V / G / D /

8 AM-12 PM DAILY

Slice 34 AED

Tray good for 4 people - baking time 35min **112 AED**

Phyllo pie of the day / V / G / D /

ALL-DAY

Swirl baking time 20min **34 - 38 AED**

Tray good for 2 people - baking time 30min **64 - 68 AED**

add ons:

beef bacon **18 AED**

beef sausages **20 AED**

beef cheeks **28 AED**

kajmak / V / **28 AED**

ajvar / V / **22 AED**

asparagus / V / **16 AED**

feta / D / **12 AED**

Gluten - G

Nuts - N

Dairy - D

Vegetarian - V

ALL PRICES ARE SUBJECT TO 7% MUNICIPALITY FEE AND 5% VAT

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/ this menu is meant to bring a joy of shared plate dining /

BALKANS - OUR ROOTS

traditional Balkan flavours

Balkan mezze / your choice of 3 / **54 AED**

Ajvar red pepper relish / V /

Urnebes red hot chilli cheese / V / D /

Hummus of the day / V /

Greek black olives in olive oil with oregano / V /

Chicken liver pate with sour cherry compote / G / D /

Kajmak savoury clotted cream / V / D / **10 AED**

Balkan cold cut platter / D / **96 AED**

Serbian kulen (spicy beef pepperoni) and beef prosciutto, kajmak, olives

Phyllo pie of the day

Swirl baking time 20min / V / G / D / **34 - 38 AED**

Tray good for 2 people - baking time 30min **64 - 68 AED**

Shopska salad / V / D / **36 AED**

cherry tomato, cucumber, onion and feta cheese

Chicken bone broth / G / **44 AED**

with homemade noodles, chicken meat and carrots

Sarma / D / G / S / **56 AED**

sour cabbage rolls stuffed with minced beef, served with beef cheeks

Slow-cooked lamb in milk / D / **104 AED**

with prosciutto, kashkaval cheese, sauted purple cabbage, kajmak mousse and mixed herbs

CONNECTING DOTS

daring take on most-loved Balkan dishes

Roasted zucchini, pepper and eggplant / V / D / N / **46 AED**

with herb yoghurt and walnuts

Tzatziki salad / D / V / **32 AED**

cucumber, yoghurt, garlic, dill

Soup of the day / G / V / **34 AED**

Pljeskavica / D / **74 AED**

Wagyu beef patty stuffed with beef bacon and cheese with Moravian salad

Dalmatian pasticada / D / G / **80 AED**

slow-cooked beef cheeks stew with grilled polenta and aged cheese

Pjukkanci / V / D / G / **58 AED**

homemade pasta with roasted tomato sauce and homemade cheese

DUBAI - OUR HOME

seasonal, local produces / signature dishes / heartbeats of the city /

Smoked cevap tartare / R / S / **65 AED**

raw minced Wagyu beef, onion, fried capers, homemade horseradish mayonnaise and cured egg yolk

Breaded chicken sando / D / G / **54 AED**

with spinach and homemade mustard mayo

Fresh market fish / SF / **104 AED**

with spinach, potato salad and lemon dressing

Summer zucchini moussaka / V / D / G / **62 AED**

with lentil and chickpea ragout, tomato sauce and kashkaval cheese

Cevapi **70 AED**

Wagyu beef kebabs with onion, parsley and chilli

SIDES

Grilled polenta with kashkaval cheese / V / D / **26 AED**

Podvarak | baked sour cabbage with horseradish mayonnaise **28 AED**

Mashed potato with butter / V / D / **18 AED**

Grilled veggies | asparagus, leeks and snow peas with hazelnut / V / N / **24 AED**

Homemade somun bread / G / **6 AED**

COFFEE / HOT BEVERAGES

Houseblend (Ethiopia and Brazil) 16-22 AED

Espresso / Macchiato / Cappuccino / Café Latte / Flat White / Americano
Piccolo / Cortado

Ice coffee 24 AED

Ice Latte / Ice Cappuccino

Mirzam mocha 26 AED

Cold brew / single origin / 30 AED

Affogato / double espresso with vanilla ice cream / 28 AED

Turkish coffee 25 AED

Mirzam hot chocolate 25 AED

Ghana / Cinamon / Rose

Tea selection 18 AED

English breakfast / Earl Grey / Green tea / Chamomile / Hibiscus

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JUICES & ICE TEA

Fresh orange juice 24 AED

Fresh lemonade 20 AED

Elderflower-mint cordial 22 AED

Homemade juniper cordial with tonic water 26 AED

Organic apricot juice 26 AED

Cherry-clove juice 22 AED

Organic kombucha tea 20 AED

Chamomile & elderflower ice tea 24 AED

Hibiscus, apple & strawberry ice tea 24 AED

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SOFT DRINKS

Coca Cola / Coca Cola Zero / Sprite 14 AED

WATER

Large Dolomia Still 22 AED

Small Dolomia Still 14 AED

Large Dolomia Sparkling 24 AED

Small Dolomia Sparkling 16 AED

Infused water / rosemary, citrus and mixed berries / 18 AED plus one free refill

V / G / D / N

Chocolate hazelnut baklava with vanilla ice cream 34 AED

Pistachio milk cake with date infused milk sauce 36 AED

Walnut strudel 26 AED

add vanilla ice cream 8 AED

Sweet phyllo pie of the day 40 AED

ask about our daily option

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