

DELI

YOUR MARINA MORNING RITUAL



Acai Bowl



Pesto Chicken



Matcha Latte

Breakfast

Healthy Acai Bowl 30 (D)(G)(N)

Muesli, berry compote, granola, mixed berries, soya milk, coconut, pistachio

Pesto Chicken Sandwich 40 (D)(G)(N)

Smoked chicken, grilled halloumi, kale, avocado, tomato pesto, brown ciabatta

Bircher Muesli 35 (D)(G)(N)

Milk, almond, apple, raisins

Coconut & Mango Chia Pudding 35 (V)(G)

Mango, ginger, chia seeds, coconut milk

Yogurt of the Day 25 (D)

Strawberry / Mixed Berry / Mango / Passion Fruit / Raspberry

Avocado & Honey Crunchy Parfait 30 (D)(G)(N)

Mango Parfait 25 (D)(G)(N)

Mix Berry Parfait 25 (D)(G)(N)

Tropical Fruit Salad 25 (D)

Assorted fresh fruit and berries

Pancakes 45 (D)(G) (08 am – 12 pm)

Golden brown pancakes served with maple syrup & whipped cream

Coffee

12OZ

16OZ

Cappuccino

25

28

Café Latte

25

28

Mocha

25

29

Americano

22

28

Espresso 22 · Double Espresso 27

Macchiato 27 · Turkish Coffee 25

Specialty Beverages 38

Coconut Matcha Latte

Organic matcha, coconut milk

5 Spices Cappuccino

Hot or cold, house 5-spice syrup, choice of milk, espresso

Mix Berry Smoothie

Mixed berries, banana, choice of milk, honey

O-Date

Dates, almond milk, cinnamon, local organic honey, cinnamon

Add-Ons Syrups (Caramel / Chocolate / Vanilla) 3
Extra Milk (Soy / Almond / Oat / Coconut) 5

FLEXIBLE DINING

Tasty, versatile & nutritionally balanced dishes, available all day, every day.

Honey & Soya Glazed Poke Bowl 65 (G)(N)(V)

Quinoa, cucumber, baby tomatoes, edamame beans, sweet corn, avocado, carrots, mango, wakame, tofu, ginger sriracha dressing

Falafel & Poached Eggs 40 (D)

Crispy falafel paired with perfectly poached eggs, creamy avocado & tangy sumac hollandaise sauce

Grilled Halloumi & Quinoa Power Bowl 65 (D)(G)(N)

Hearty mix of bulgur, quinoa, spinach, sweet potato, avocado, dried cranberries, asparagus, & pecan nuts, and lemon dressing

Caprese Benedict 55 (D)(G)(N)

Zucchini fritters topped with fresh mozzarella, poached eggs, roma tomato salsa, drizzled with basil infused hollandaise sauce

Please inform us of any dietary requirements before ordering: (G) Gluten · (N) Nuts · (D) Dairy · (V) Vegetarian · (S) Seafood
All prices are in AED and inclusive of a 5% VAT, 7% municipality fee & 10% service charge

DELI

ELEVATE EVERY MOMENT



Salmon Croissant



Poke Bowl



Ham & Cheese

Sandwiches & Wraps

Ham & Cheese Wrap 65 (D)(G)
Turkey ham, emmental cheese, pickled veg, baby gems, mustard mayo

Pesto Chicken Sandwich 40 (D)(G)(N)
Smoked chicken, grilled halloumi, kale, avocado, pesto, ciabatta

Signature Chef's Burger 125 (D)(G)
Smashed beef, red cheddar, caramelized onion, braised mushroom, tomato, lettuce, gherkins, burger dressing, potato bun, served with french fries and pickled jalapeno

Salmon Croissant 45 (D)(G)(S)
Smoked salmon, horseradish, pickled cucumber, baby gems

Mediterranean Grilled Veg 35 (D)(G)
Grilled veg, olive tapenade, mascarpone, baby spinach, multigrain

Tomato & Mozzarella 35 (D)(G)(N)
Mozzarella, plum tomato, arugula, balsamic, pesto, panini

All Day Salad

Poke Bowl Shrimp 65 (N)(G)(S)
Quinoa, edamame, sweet corn, avocado, mango, shrimp, ginger-sriracha

Healthy Wild Rice Bowl 60 (D)
Smoked chicken, feta, broccolini, baby gems, sweet potato

Puy Lentil & Halloumi Salad 50 (D)(V)
Avocado, beans, tomato, kale, grilled zucchini, cucumber

Beetroot & Pearl Couscous 45 (D)(G)(N)
Roasted beetroot, feta, pearl couscous, mandarin, pistachio

Bakery & Pastries

Raspberry Cruffin 25 (D)(G)

Berliner Vanilla 20 (D)(G)(N)

Fruit Tart 10 (D)(G)

Plain Croissant 15 (D)(G)

Almond Croissant 20 (D)(G)(N)

Multigrain Croissant 20 (D)(G)

Lunch Formula

Your selection of one sandwich with one Coffee/Tea for 50

Mediterranean Grilled Veg (D)(G)

Tomato & Mozzarella (D)(G)(N)

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