



M E N U

CRAFTING COFFEE STORIES TOGETHER

The heritage of coffee grown worldwide can be traced back centuries to the ancient coffee forests on the Ethiopian plateau. Legend has it that the goat herder Kaldi was the first to discover the potential of these beloved beans.

According to the story, Kaldi stumbled upon coffee after noticing that his goats became incredibly energetic after eating berries from a certain tree, causing them to stay awake throughout the night.

Kaldi shared his discovery with the abbot of the local monastery, who created a drink with the berries and found that it kept him alert during the long hours of evening prayer. The abbot then shared his findings with the other monks at the monastery, causing knowledge of the energizing berries to spread.

THE PERFECT CUP OF COFFEE



EXCEPTIONAL BLEND, ENDLESS FLAVOR



TR.EAT'S CUSTOM HOUSE BLEND, CAPTURING A RICH BUTTERY MOUTHFEEL AND SMOOTH CARAMEL FINISH. AN ELEGANT BLEND WITH A TRADITIONAL TWIST. OUR BEANS ARE SPECIALTY GRADED ARABICA, CUSTOM SELECTED FOR THE PERFECT BALANCE. GREAT BLACK, BUT PLAYS VERY WELL WITH MILK.

COFFEE LOVERS UNITE - JOIN THE BREWWOLUTION!



All milk-based coffees are served with 3% fat milk and steamed to approximately 65 degrees Celsius. If you require soy, almond, or coconut milk, it can be added for an additional 3 baiza.

DEMITASSE

Single Espresso	1.90
Single Ristretto	1.90
Short Macchiato	2.00
Long Macchiato	2.20

GLASS

Café Latte	2.30
Mocha	2.40
Dirty Chai	2.90
Spice Chai	2.90
Spanish Latte	2.90

CUP

Double Espresso	2.20
Double Ristretto	2.20
Flat White	2.30
Cappuccino	2.30
Long Black	2.20

DEMIGLASSE

Piccolo	2.20
Cortado	2.20
V60 Pour Over	2.80
French Press	3.60
Chemex	3.00
Syphon	3.50
Premium beans <i>Signature</i>	3.80

FEELING ADVENTUROUS?

Ask about our single origin of the day, still need help? ask our staff behind the bar.

1840: 'Mazagran' - the original iced coffee, born in French Algeria by French soldiers, shaping café culture, and inspiring global coffee evolution.



At times, the heat can be overpowering. Try our espresso coffees over ice or indulge in our specialty range of cold brewed coffees. We kindly ask for your patience as we prepare these delicious cold beverages.



COLD BREW *Signature* 2.50

CLASSIC COLD BREW 2.80

This smooth, low-acidic brew is made with cold water for a refreshing taste. Enjoy it black over ice or with soda water for a perfect beverage

TREAT SIGNATURE

SPICED COLD BREW 2.80

TR.EAT yourself to the ultimate iced refreshment, infused for 18 hours with a secret blend of spices and a touch of sweetness

COLD DRIP 2.60

Tower of all brews, concentrated and syrupy, really packs a punch

RETAIL

Bring TR.EAT home with a bag of our custom house blend. If you need it ground, just let us know

TREAT HOUSE BLEND 5.50
(per 250g)

SPECIALITY ICED COFFEE

Signature

V60 Pour Over 2.80

Aero Press 3.60

Chemex 3.00



TEA

SPECIALITY TEA

Top quality loose leaf tea, carefully selected to develop the full aroma

SENCHA SENPAI

GREEN TEA

The most popular Japanese green tea produces a rich and full-bodied taste as well as a fresh and slightly spicy flavor

BAVARIAN MINT

HERBAL INFUSION

This excellent mint tea tantalizes the palate and has a slightly soothing effect

CHAMOMILE MEADOW

HERBAL INFUSION

This tea is smooth, fragrant, and soothing, crafted from high-quality chamomile flowers. It boasts a unique spicy flavor

ENGLISH BREAKFAST ST. ANDREWS

BLACK TEA

This traditional breakfast tea is blended using the best Ceylon teas. It is distinguished by its rich flavor and strong taste

IMPERIAL EARL GREY JASMINE TING YUAN

BLACK FLAVORED TEA

Abendo Cevion and Naian Eas will have a bergamot flavor and a strong lemon taste, making it ideal for a morning tea

GREEN FLAVORED TEA

A deliciously fragrant tea with jasmine Ting Yuan is manufactured in the Chinese Jiangxi region, offering a bright taste and deep flavor

OMR 2.50

NON COFFEE

SPICED CHAI LATTE

2.80

TREAT SIGNATURE
LONDON FOG

2.80

VALRHONA HOT
CHOCOLATE

2.20

All prices include an 8% service charge, 5% VAT, and are subject to a 5% municipality tax and 4% tourism tax.

COLD DRINKS

ICED LATTE

2.60

Espresso and milk over ice

ICED MOCHA

2.90

Espresso, chocolate and milk over ice

ICED LONG BLACK

2.30

Double espresso over water and ice

ICED COFFEE

2.80

Espresso over ice cream and milk

MOCKTAILS

ESPRESSO MOCKTINI

TREAT house blend espresso, cold brew, sugar syrup, shaken and strained into martini glass

LIME MOJITO

Fresh lime and mint muddled and topped with crushed ice and soda water

PASSION FRUIT LIME MOJITO

Fresh lime and mint muddled and topped with crushed ice, soda water and passion syrup

3.20 SMOOTHIES

MANGO DREAM

Coconut milk, mango puree and peach ice - blended

GREEN MACHINE

Kale, spinach, dates, milk, avocado banana and almonds blended

PEANUTELLA

Nutella, peanut butter, milk, banana and blended

BANANA MAN

Banana, cinnamon, honey, milk and ice blended

3.20 ICED TEAS

FERMENTED CASCARA *Signature*

Natural processed and fermented fizzy cascara

CASCARA ELDERFLOWER ICED TEA

Steeped coffee cherries with elder flower syrup topped with 7UP

LEMON ICED TEA

Fresh lemon and tea over ice

PEACH ICED TEA

Peach and tea over ice



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BREAKFAST 7:30 TO 13:00

EGGS BENEDICT *Signature*

2 Poached eggs with a choice of;
Smoked salmon, spinach and pine seeds
A ripe avocado with feta cheese
Grilled haloumi with sautéed mushrooms

E .D .CW .F .N

ACAI BOWL

Fresh bananas, assorted berries,
oven baked granola

PN .CW .D .N .ST

SAMBAL SCRAMBLE

Spiced sambal eggs, crispy onions, cherry
tomatoes, molasses, flaky paratha bread

CW .D .E .ST

FRENCH TOAST

Vanilla custard, caramelized banana, berries
and Omani honey

D .E .CW

COCONUT GRANOLA BOWL

Coconut yoghurt, granola, banana
and berries

D .N .CW .PN

NOURISH BOWLS AND SALADS | 12:00 TO 21:00

PLANT BASED CHICKPEA AND CAULIFLOWER SALAD

Roasted miso chickpeas, baked and raw
cauliflower, red radish, pomegranate, charred
red capsicum, baby gem, tahini dressing, and
sumac dust

S .SS .CW .MS

OMANI PRAWN SALAD

Wild rice, cucumber, palm hearts, cherry
tomatoes, steamed broccoli, with a preserved
lemon dressing

MS .CR .SD .E .S

THAI INSPIRED VEGAN ORZO PASTA SALAD

Rice - shaped pasta tossed with pickled red
cabbage, carrot, cherry tomatoes,
mushroom, toasted sesame seeds, with
coriander, lime and peanut butter dressing
topped with crunchy peanut praline

S .SS .PN .MS .D

CHICKEN AND GREENS PROTEIN BOWL

Chicken breast, boiled egg, sliced
avocado, edamame soybeans, broccoli,
garlic chili cucumbers, and spinach with
a Provençale dressing and crispy pickled
ginger

E .S .C .MS



CW- Cereals containing gluten such as wheat, barley, oats and millet, CR- Crustacean and their products, E- Eggs and their products, F- Fish products, PN- Peanuts and their products, D- Milk and their products,
C- Celery products, MS- Mustard products, SS- Sesame seeds and their products, M- Mollusks and their products, L- Lupine and their products, N- Nuts, S- Soybean and their products, SD- Sulphur Dioxide

All prices include an 8% service charge, 5% VAT, and are subject to a 5% municipality tax and 4% tourism tax.

KIDS MENU

VEGETABLE AND CHEDDAR CHEESE OMELET

3.50

Sautéed diced vegetables cooked and glazed with cheddar cheese, and served with tomato salad

E . D .MS

GRILLED MINI CHEESE BURGER BEEF OR CHICKEN

3.50

Soft bun with lettuce, tomato, pickles, and matchstick fries, served with cocktail sauce

CW .MS .C .D .SD .SS .E

MAC AND CHEESE

3.50

Petite pasta coated in a luxurious cheese sauce

CW .D .MS



SANDWICHES AND WRAPS

CROQUE MADAME

5.50

This French popular sandwich is made with turkey ham, béchamel, Comté cheese, baked, and topped with a soft poached Omani egg

CW .E .D .MS

BRITISH STYLE EGG SANDWICH

5.00

White or brown toast bread, soft boiled egg, mayonnaise and chives

CW .MS .E .D .L

CLUB SANDWICH

6.00

Fresh ciabatta bread with shredded chicken, turkey bacon jam, fried egg, sliced tomato, and Emmental cheese

CW .E .D .MS

TANDOORI CHICKEN TIKKA

WRAP VERSION 2.0

5.50

Roasted chicken seasoned with house-ground spices, served in a paratha bread with local mango, spiced onions, and Chef Babu's cumin yogurt

CW .D .SD

The VLT

(Vegan, lettuce and tomato)
Artisan sourdough bread with lettuce, avocado, Portobello mushrooms, sundried tomato salsa and chickpea smash

5.50

SS .CW .SD .S

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HOW WAS YOUR CAFFEINE KICK OR A DELIGHTFUL MEAL?

Share your experience with us on Google, TripAdvisor, or social media.

YOUR FEEDBACK FUELS OUR BREW!