

تريبت
TR.EAT



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.

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COFFEE LOVERS UNITE - JOIN THE BREWVOLUTION!



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 300 baisa.

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.



SPECIALITY ICED COFFEE

Signature

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

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 5.850
(per 250g)

V60 Pour Over 2.80

Chemex 3.00



TEA

SPECIALITY TEA

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

SENGHA 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

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

JASMINE TING YUAN

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



SPICED CHAI LATTE

2.80

TREAT SIGNATURE
LONDON FOG

2.80

VALRHONA HOT
CHOCOLATE

2.20

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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*

Two poached eggs, English muffin, hollandaise sauce. Smoked salmon & baby spinach or Avocado

E .D .G .F

TURKISH STYLE EGGS

Two poached eggs, flatbread, garlic labneh, pickled onion, herb salad, hot honey butter

E .D .G

TR.EAT YOURSELF CROISSANT

Fried egg, pastrami, tomato, iceberg, aged cheddar, sriracha aioli

E .D .G .MD

AVOCADO TOAST

Crushed avocados, confit cherry tomatoes, radish, goat cheese, hot honey, sourdough bread

V .D .G

SAMBAL SCRAMBLE

Spiced sambal eggs, crispy onions, confit cherry tomatoes, coriander leaves, pine nuts, paratha bread

E .G .N .D

6.50 OMANI CREPES

Blueberry & date compote, Omani Sidr honey butter

E .D .G

5.50 RÖSTI POTATOES

Chives, sour cream

D .V

5.00 ACAI BOWL

Fresh bananas, seasonal berries, oven roasted granola

V .N .G .D

5.50 COCONUT GRANOLA BOWL

Greek coconut yoghurt, granola, banana, seasonal berries

V .N .G .D

5.50

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

5.50 BUDDHA BOWL

Quinoa, carrot, roasted beetroot, chickpeas, edamame, avocado, roasted seeds, yuzu dressing, mixed leaves

VG .V .MD

3.50 OMANI PRAWN SALAD

Wild rice, cucumber, palm hearts, cherry tomatoes, steamed broccoli, sumac dressing

MD .S .SE

7.00

CHICKEN AND GREENS

PROTEIN BOWL

Chicken breast, boiled egg, avocado, edamame, broccoli, garlic chili cucumbers, spinach, pickled ginger Provençale dressing

MD .SE .SO .E

6.00

TR.EAT SALAD

Organic green leaves, confit cherry tomatoes, roasted red bell pepper, cucumber, radish, yuzu dressing

VG .V .MD .SE

6.00

7.50

7.00

4.00

(S) Shellfish (C) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (D) Dairy (MD) Mustard (MO) Molluscs (N) Nuts (P) Peanuts
(SO) Soybean (SE) Sesame (SD) Sulphur dioxide (V) Vegetarian (VG) Vegan

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KIDS MENU

CHEDDAR AND VEGETABLE OMELET

4.00

Bell pepper, onion, mushrooms, sourdough bread

E .D .G

MINI CHICKEN OR BEEF BURGER

4.00

Lettuce, tomato, pickles, French fries

MD .D .SD .SS .E .G

MAC AND CHEESE

4.00

Cheddar béchamel, elbow macaroni

G .D .MD .V



SANDWICHES AND WRAPS | 12:00 TO 21:00

Served with green salad

CROQUE MADAME

5.70

Turkey ham, béchamel, Comté cheese, soft poached Omani egg

E .D .G .MD

CLUB SANDWICH

6.50

Roasted chicken, turkey bacon, fried egg, lettuce, tomato, cheddar cheese, red bell pepper & herb aioli

E .D .G .MD

TANDOORI CHICKEN

5.50

TIKKA WRAP

Masala spiced chicken, spiced onion, mango, paratha bread Chef Babu's cumin yogurt

D .G

SHORT RIB ON SOURDOUGH

7.00

Braised angus beef short ribs, aged cheddar, caramelized onions, house made bbq sauce

C .D .G .SD .SO .G

FALAFEL & AVOCADO WRAP

5.00

Syrian style falafel, tomato, arabic pickle, pickles, harissa labneh, saj bread, mint, parsley, iceberg, lettuce

V .G .SE .D

(S) Shellfish (C) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (D) Dairy (MD) Mustard (MO) Molluscs (N) Nuts (P) Peanuts
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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!