

تريبات
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. GREAT BLACK, BUT PLAYS VERY WELL WITH MILK.

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TR.EAT

COFFEE LOVERS UNITE - JOIN THE BREVVOLUTION!



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	1.85
Single Ristretto	1.85
Short Macchiato	1.95
Long Macchiato	2.2

GLASS

Café Latte	2.3
Mocha	2.4
Dirty Chai	2.85
Spice Chai	2.8
Spanish Latte	2.8

CUP

Double Espresso	2.2
Double Ristretto	2.2
Flat White	2.3
Cappuccino	2.3
Long Black	2.2

DEMIGLASSE

Piccolo	2.2
Curtado	2.2
V60 Pour Over	2.8
French Press	3.6
Chemex	3.0
Syphon	3.5
Premium beans	3.8

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 2.5

CLASSIC COLD BREW 2.8

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 2.8

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 2.6

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

TREAT HOUSE BLEND 5.5
(per 250g)

RETAIL

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

WE ALSO SELL BREWING GADGETS! BRING THE BREWING EXPERIENCE HOME WITH YOU!

v60 10.9

V60 FILTERS 4.4

COLD BREW SET 49.050

CHEMEX FILTERS 10.9

SYPHON 54.5

BONAVITA KETTLE 87.2

TEA

ALTAHUS TEA

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

SENGHA SENPAI

GREEN TEA

The most popular apanese green ted redcures o rich and full bodied taste as well as a fresh and slightly spicy flavor.

BAVARIAN MINT

HERBAL INFUSION

This excellent mint tea tantalizes the nulate with 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 favor 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 2.5

NON COFFEE

SPICED CHAI LATTE

2.8

TREAT SIGNATURE
LONDON FOG

2.8

VALRHONA HOT
CHOCOLATE

2.2

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

2.6

Espresso and milk over ice

ICED MOCHA

2.9

Espresso, chocolate and milk over ice

ICED LONG BLACK

2.3

Double espresso over water and ice

ICED COFFEE

2.8

Coresso over ice cream and milk

MOCKTAILS

ESPRESSO MOCKTINI

TREAT house blend espresso, cold brew, sugar syrup, shaken ane covole strained into martini class

LIME MOJITO

Fresh lime and mint muddled and copped win crusned lea and soda Water

PASSION FRUIT LIME MOJITO

Fresh lime and mint muddled and copped win crusned lea and soda Water with passion syrup

3.2 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

3.2 ICED TEAS

CASCARA ELDERFLOWER ICED TEA

Steeped coffee cherries with elder flower syrup topped with 7UP

LEMON ICED TEA

Fresh lemon, tea over ice

PEACH ICED TEA

Peach and tea over ice



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BREAKFAST

EGGS BENEDICT

Choose from two poached eggs with smoked salmon, spinach, and pine nuts; a ripe avocado topped with feta; grilled halloumi with sauteed mushrooms; or a mushroom and brie cheese omelette served with a tomato salad.

E . D . CW . F . S . SS . CR . C . MS . SD

ACAI BOWL

Fresh bananas, strawberries, Jabal Akhdar honey-infused rose petals, crunchy granola, and lemon gel.

D . CW . F . S . SS . CR . C . MS . SD . N

TREAT INSPIRED PORRIDGE BOWL

Almond milk, cream, blueberries, strawberries, chia seeds, banana, coconut flakes, vanilla, and nutmeg.

CW . D . N

SOUP AND SALAD

5.5 PEA SOUP

Pear and mint infused labneh

D . CW . C

WARM GOAT CHEESE

Poached figs, caramelized walnuts, mixed greens, and a balsamic maple dressing.

D . N . MS

TREAT CHEFS SALAD

Asparagus, cherry tomatoes, capsicum, mushrooms, Comté and Kishta cheese, local watercress, radish, and olives with a preserved lemon dressing.

D . N

KIDS MENU

5.5 VEGETABLE AND CHEDDAR CHEESE OMELET

Choose sautéed diced vegetables cooked and glazed with cheddar cheese and served with a tomato salad.

E . D

8 GRILLED MINI CHEESE BURGER BEEF OR CHICKEN

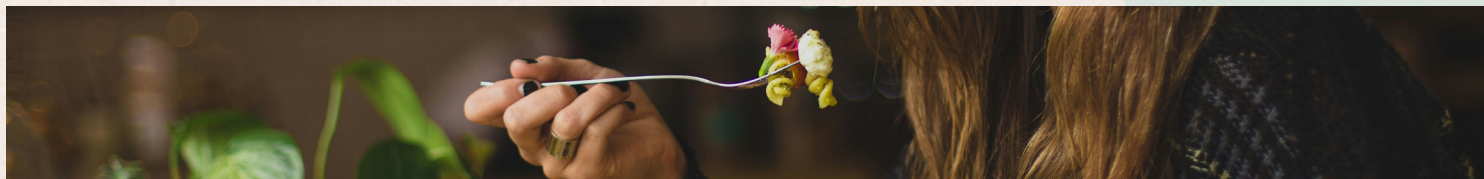
Spinach bun with lettuce, tomato, pickles, and matchstick fries served with cocktail sauce

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

MAC AND CHEESE

Petite pasta coated in a luxurious cheese sauce.

CW . D . MS . C



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SANDWICHES AND WRAPS

CROQUE MADAME

A popular French sandwich is made with turkey ham, bechamel, Comté cheese, baked, and topped with a soft poached Omani egg.

G . E . D . MS

CLUB SANDWICH

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

LOADED OPEN FACE SANDWICH

Multigrain bread, kishta, cherry tomatoes, bell peppers, mushrooms, Comte cheese, asparagus, arugula, radishes, and dehydrated olives.

G . N . D . MS

TANDOORI CHICKEN TIKKA WRAP VERSION 2 0

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

G,D



5.5

5.8

5

5.5



HUNGER TREATMENT

WATERMELON PIZZA

Cream cheese sweetened with fruit and explosive candy.

D

ORZO PASTA

Omani shrimp and fennel served with candied cherry tomatoes and roasted garlic.

CW . CR . D

TRILOGY OF DIPS

Roasted beet hummus, truffle-infused labneh, Aleppo-style muhammara served with house-made lavash.

SS . D . SD . CW . N

5.5

GRILLED HALLOUMI

Grilled red pepper hummus on sourdough bread.

D . CW . SS . MS

9.5

HOT SMOKED SALMON SALAD

Crispy pickled ginger, Brussels sprouts, kale, spicy peanut brittle, gingered soy, and maple dressing.

5.5

F . N . S . CW . CD

6.5

8

M E N U



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!