

BREAKFAST MENU

LE UOVA *We only use organic local eggs and serve with freshly baked bread*

STRAPAZZATE 🍃 44
Creamy scrambled eggs served with caramelized datterino tomatoes and sautéed mushrooms

AL TEGAMINO 44
Sunny side up eggs with crispy baby kale, quinoa and 50g crunchy beef bacon

GRATINATE 🍃 49
Oven baked eggs in our rich arrabbiata sauce, melted parmesan and a crispy bread

IN CAMICIA 🐟 56
Poached eggs on a bed of crispy crushed potatoes, pickled beetroot topped with smoked salmon and hollandaise sauce

Melted Parmigiano Reggiano



Locally sourced organic eggs



Smoked salmon

I LEGGERI *A light & healthy start to your day*

BUDINO di CHIA 🌿🌱

32

Flavored chia seeds soaked in layers of coconut yoghurt, pomegranate and apple spinach pureé

AVENA al BOSCO 🌿🌱

39

Overnight almond milk marinated oats topped with sunflower seeds, chia and linseed with fresh berries

YOGURT e GRANOLA 🌿🌱

39

Greek yogurt with homemade granola, fresh wild berries and a combination of chia and sunflower seeds

ACAI e ANACARDI 🌿🌱

42

100% natural acai layered with our homemade cashew butter, granola and fresh berries



DAL PANETTIERE *Fresh homemade bread from the baker*

POMODORO e PROVOLONE TOAST 🍃 39
Toasted Otto bread with organic cherry tomatoes and melted provolone cheese

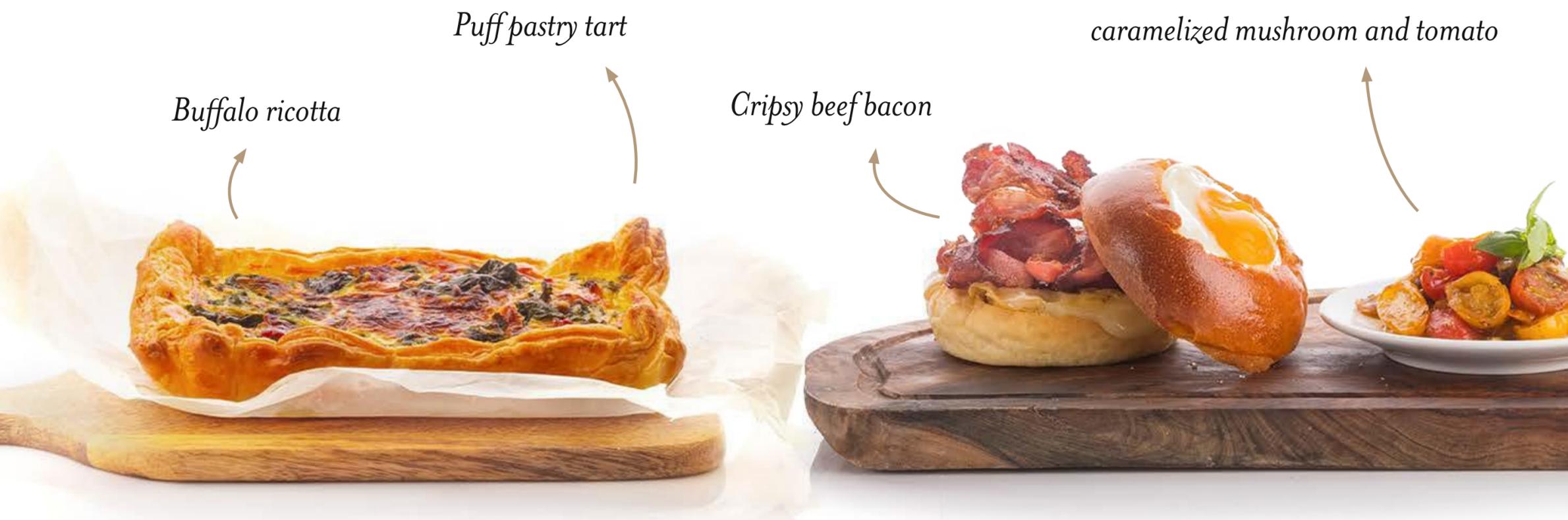
VEGETARIANO 🍃 42
Ciabatta bread filled with grilled zucchini, eggplant, tomatoes and melted provolone cheese

LA TORTA RUSTICA 42
Puff pastry tart with baby kale, beef bacon and buffalo ricotta
or
Puff pastry tart with fresh baby mushrooms, kale and buffalo ricotta

BOMBOLONE PROVOLONE 54
Brioche bun gratinated with an egg on top, served with provolone cheese and 60g crispy beef bacon

BOMBOLONE SALMONE 🐟 56
Brioche bun with avocado and smoked salmon, gratin egg on top

*All our dishes is served with
caramelized mushroom and tomato*



I DOLCI *A sweet start to your day*

LA CRÊPE 🍃

29

Crêpes filled with homemade blood orange marmalade served with ricotta cream and shredded dark chocolate

TORTINO d'AVENA ai FRUTTI 🍓

29

Oatmeal cake with wild berries and Madagascar vanilla cream

Shredded dark chocolate

Homemade marmalade

Organic rolled oats

*Madagascar
vanilla cream*



GLI SFOGLIATI *Our viennoiserie, are baked fresh from the morning*

CORNETTO 🍃

Freshly baked crisp golden croissant

15

ALMOND CROISSANT 🍃🌰

Freshly baked crisp golden croissant infused with almond

15

PISTACHIO CROISSANT 🍃🌰

Freshly baked crisp golden croissant infused with pistachio

15



ALLERGENS



VEGAN



VEGETARIAN



SEAFOOD



NUTS

All prices are in Qatari Riyals. Some of our products may contain nuts or traces of nuts, in case of allergies please consult our team. The daily amount for an average adult is 2000 Calories. Requirements may vary based on individual needs. Additional nutritional data is available upon request.

Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illnesses, especially if you have certain medical conditions.