

# BREAKFAST MENU

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

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**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*

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**BUDINO di CHIA** 🌿🌱 32

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

**AVENA e COMPOTE** 🌱 39

*Hot rolled organic oatmeal with almond milk served with our homemade fruit compote*

**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*

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**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*

**FOCACCIA TROTA al FUMO** 🐟 49  
*Crispy focaccia topped with spicy avocado, smoked trout and Sicilian capers*  
*Add on : Poached egg 6*

**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*



# I DOLCI *A sweet start to your day*

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## 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*

## FOCACCIA DOLCE 🍃

39

*Crispy on the outside and soft on the inside sweet focaccia bread, topped with homemade fruit compote and Madagascar vanilla cream*

*Sweet focaccia bread*

*Homemade  
fruit compote*

*Organic rolled oats*

*Madagascar  
vanilla cream*



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

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## 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

## SACCOTTINO 🍃

*Rolled puff pastry filled with Venchi chocolate*

15

## GIRELLA 🍃

*Wheel of brioche dough with raisins and custard*

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.