

# FOOD MENU

## Breakfast



**Grazer's French Toast**

Buttery caramelized French toast crowned with whipped cream and a medley of fresh berries. A sweet sunrise on a plate.



AED55



**Homemade Pancakes**

Fluffy homemade pancakes with whipped cream and a drizzle of organic maple syrup. Classics never tasted so comforting.



AED55



**Acai Bowl**

Chilled acai blended with banana and coconut milk, topped with granola, fruit slices, and superfood seeds.



AED55



**Blueberry Granola Parfait**

Crunchy granola layered with blueberry yogurt parfait and seasonal berries. Wake up sweetly.



AED65



**Chia & Quinoa Porridge**

Warm chia and quinoa porridge in coconut milk, topped with berries, pomegranate, and agave drizzle.



AED55



**Breakfast Burrito**

A warm tortilla hug with organic egg, spicy beef chorizo, sweet peppers, and caramelized onion. ¡Buenos días!



**AED55**



**Eggs Your Way**

Three-egg preparation of your choice with crispy potato rosti, grilled tomato, and toasted bread.



**AED50**



**Shakshuka**

Baked eggs in rich homemade tomato sauce, herbs, and spices. Served with Arabic bread and garden-fresh crudités.



**AED50**



**Eggs Benedict**

Poached eggs, crispy turkey ham on toasted English muffin with velvety lemon hollandaise. Brunch royalty.



**AED65**



**Avocado Toast**

Fresh guacamole on toasted sourdough with your choice of smoked salmon, poached egg, or keep it plain and vegan.

\*All our fish and seafood are sustainability certified.

**AED65**



**Power Plate**

A high-protein plate of poached eggs, quinoa, asparagus, and a dollop of cooling sour cream.



**AED70**



**Breakfast Salmon Bowl**

Smoked salmon, quinoa, mixed greens, cucumber, cherry tomatoes, avocado, and a soft-boiled egg with lemon-dill dressing.

\*All our fish and seafood are sustainability certified.



**AED75**

**Sides**



**Turkey Bacon**

**AED30**



**Chicken Sausages**

**AED30**



**Sautéed Mushroom**



**AED30**



**Grilled Halloumi**



**AED30**



**Baked Beans**



**AED30**



**Smoked Salmon**

\*All our fish and seafood are sustainability certified.



**AED30**

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**Grazers Everlasting**

## Soups & Salads



### Creamy Tomato Soup

Velvety slow-roasted tomato soup with basil, served with classic grilled cheese sandwich.



AED55    AED25



### Homemade Chicken Soup

Freshly simmered veggies and chicken to create a hearty and wholesome broth.

AED60    AED30



### Tuna Nicoise Salad

French-style Niçoise with seared tuna, baby greens, olives, and garden vegetables.

\*All our fish and seafood are sustainability certified.



AED80



### Buddha Bowl

Roasted sweet potato, beetroot, avocado, carrots, and chickpeas on brown rice. Topped with tahini and sesame.



AED60    AED30



### Caesar Salad

Romaine | Turkey Bacon | Caesar Dressing | Croutons | Parmesan

Add-on Chicken @ 20 AED

Add-on Prawns (FSH) @ 20 AED



AED70    AED35



### Spinach & Artichoke Dip

Creamy spinach and artichoke dip, baked until golden, served with crisp tortilla chips



AED55



**Garlic Butter Shrimp** 

Succulent shrimp in garlic butter, finished with lemon and parsley, served with toasted bread



**AED69**

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# Sandwiches



**Steak Sandwich** 

Tender sliced beef with caramelized onions and mustard aioli on toasted baguette.



AED85



**Homemade Beef Burger** 

Organic beef burger with cheese, egg, avocado, and caramelized onions. Served with golden fries and crunchy salad.



AED110

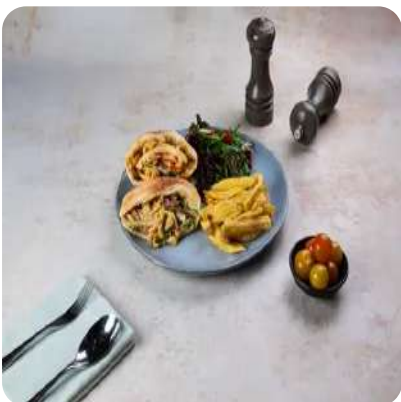


**Grazer's Chicken Sandwich**

Grilled organic chicken breast with avocado, tomato, iceberg, and ranch in a warm baguette.



AED75



**Chipotle Chicken in Pita**

Shredded chicken with chipotle yogurt, thyme, cucumber, and red onion in whole wheat pita.



AED65



**Homemade Falafel Wrap**

Crispy falafel with romaine, tomatoes, pickles, and tahini sauce in saj bread.



AED60



**Spicy Tuna Toast**

Spicy tuna mix with sriracha, olives, tomatoes, and herbs. Served with crusty baguette.

\*All our fish and seafood are sustainability certified.



AED70

# Mains



**Nonna’s Lasagna**

Layered handmade pasta with ground beef, rich tomato sauce, and melted cheese. Italian comfort redefined.



AED85



**Organic Steak**

210g organic fillet with homemade fries, garden salad, and rosemary mustard sauce.



AED130



**Grilled Beef & Arugula Salad**

Grilled steak slivers with arugula, cherry tomatoes, onions, and shaved parmesan in sesame vinaigrette.



AED115



**Roasted Chicken**

Overnight marinated chicken roasted with baby potatoes and carrots.



AED90



**Salmon Fillet**

Grilled salmon fillet with lemon-herb butter, steamed asparagus, and brown rice.

*\*All our fish and seafood are sustainability certified and we do not serve any endangered species or products thereof.*



AED130



**Eggplant Parmigiana**

Baked layers of eggplant, tomato basil sauce, and melted cheese. A veggie lover’s dream.



AED90



**Cauliflower Steak**

Charred cauliflower steaks served with chimichurri and creamy potato sauce.



**AED75**



**Spaghetti Bolognese** 

Classic spaghetti with slow-cooked beef ragù, finished with a sprinkle of parmesan.



**AED70**



**Chicken Teriyaki Noodles** 

Grilled chicken tossed in teriyaki noodles with sesame and fresh spring onion



**AED75**



**Pizza Pepperoni & Hot Honey** 

Classic pepperoni pizza with melted mozzarella and a sweet, spicy hot honey drizzle



**AED75**

## Sides



Homemade Fries



AED30



Creamy Spinach



AED30



Mashed Potato



AED30



Baked Parmesan Mushroom

Baked Local Button Mushroom with Parmesan.



AED30

## Dessert



Crème Brûlée

Coconut-scented custard with caramelized sugar crust. Sweet island vibes.



AED40



Grazer's Tiramisu

Espresso-soaked ladyfingers layered with mascarpone cream and chocolate crunch.



AED40



**Chocolate Fudge**

Triple chocolate delight with layer of moist chocolate sponge, ganache, crisps and chocolate sauce.



AED45



**Basque Cheesecake**

Spanish-style burnt cheesecake with wild berry compote. Creamy, caramelized, divine.



AED35