

BREAKFAST
AVAILABLE DAILY
7:30AM TO 1PM



BREAKFAST

Emirati Breakfast *v.d.g* 125

Balaleet, dango, bajela, egg & tomato, cheese, dibs, honey breads: khameer, muhalla, chebab served with traditional tea.

Turkish Breakfast *d.g.n* 140

Turkish breads, cold cuts, cheese, honey & creamy butter with shakshouka served with traditional tea

Balaleet Baitna *d* 40

An emirati breakfast delicacy made from vermicelli noodles, saffron & cardamom

SMAT Shakshuka *g.n* 60

Crispy veal bacon, pine nuts & sundried cherry tomato served with sourdough

Honey Burrata Flatbread *d.g* 75

Homemade flatbread with creamy burrata & honey

Burrata Zaatar Babka *d.g* 65

Brioche bread braided & stuffed with zaatar spice topped with burrata cheese, basil and truffles

Truffle Waffles *d.g* 65

Crispy waffles topped with creamy burrata cheese, shaved truffles & honey drizzle

Khameer Benedict *d.g* 65

Traditional Emirati bread filled with crispy hash, veal bacon, mushrooms, poached eggs, lime zaatar hollandaise

Karak French Toast *d.g* 50

Brioche bread, caramelized banana, cardamom cream, Karak sauce drizzle

BAKERY & SANDWICHES

Regag (2 fillings choices) *g* 16

Choice of mashawa, egg, cheese, honey, chips omani and nutella

Khameer Selection (3 pcs) *g.d* 30

Served with honey & cheese

Chebab *g.d* 20

Emirati style pancake with saffron & cardamom served with honey & cheese

Muhalla *g.d* 20

Emirati style crepes with saffron & cardamom

Avocado&Figs *v.g.d* 42

Avocado, ricotta cheese, lemon zest, chives, figs, acacia honey

Cheese & Tomato *v.g.d* 30

Ricotta & feta mix topped with fresh tomatoes, rocca and splash of olive oil.

Halloumi Stack *v.g.d* 50

Sourdough topped with grilled halloumi and avocado with pesto dressing

Spicy Salami Flatbread *d.g* 65

Tomato sauce, salami, mozzarella, parmesan cheese, onions, jalapenos

HEALTHY BOWLS

Acai Bowl *g.n* 45

Acai, granola, sliced banana & blueberries

Granola Bowl *d.g.n* 45

Yoghurt, blueberries, raspberries, crunchy granola, drizzled with maple syrup

Chia Pudding *d.n* 50

Coconut milk, cardamom, mango, pineapple, strawberries, blueberries, toasted pistachio

SALADS

Garden *v.d.g* 60
Leafy greens, grilled cones, cherry tomatoes, feta cheese, black olives, cucumber, strawberries, lemon vinaigrette

SMAT Caesar *v.d* 55
Romaine lettuce, caesar mashawa dressing

Kale&Beef *n* 65
Kale, striplion beef strips, avocado, cherry tomatoes, onions, pecans

STARTERS

Spicy Tuna Roll *g.d* 50
Brioche roll, tuna, sriracha

Spicy Salami Flat Bread *g.d* 65
Tomato sauce, salami, mozzarella, parmesan cheese, onions, jalapenos

Fried Calamari *d.g* 45
Herb crusted fried calamari, sweet chili mayo

Kunafa Prawns *g.s* 50
Prawns marinates with sweet chilly, wrapped with kunafa roll

Jashees Tacos *g.d* 60
Traditional Jasheed fish fingers, garlic mayo, picadillo, siracha sauce

Biryani Short Ribs *g.s* 40
Breaded biryani balls with yoghurt cucumber, pulled short rib & mint yoghurt

Jasheed Sushi *g.d* 42
Emirati inspired sushi, Japanese rice, crispy Jasheed, mango achar

Achar Spring Roll *g.d* 50
Crispy vegetarian spring rolls, mango achar& side zaatar mayo

SOUPS

Adas Soup *d.g* 30
Lentil with Middle Eastern Spices

Ash Soup *d.g* 35
Thick rice noodle soup, herbs, baby leeks, spinach, parsley, dill, chickpeas & chicken

MAINS

Yoghurt Marinated Chicken Tikka *g.d* 75
Chicken breast marinated in yoghurt served with mint yoghurt sauce

Wagyu Tikka *g.d* 125
120g Wagyu beef skewer, silver onions, tamarind spread, greekyoghurt

Spicy Rebyan Linguine *s.g.d* 65
Prawns, spicy tomato sauce, lemon

Alfredo Chicken Pasta *g.d* 50
Rich & creamy penne pasta with Alfredo sauce, chicken and mushroom

Machbous Yadoh *n.d* 120
Delicious lamb shank cooked in our special Machbous sauce

Biryani Chicken *n.d* 70
Traditional biryani, cooked in Emirati way and served with our cucumber yoghurt

Gahwa Short Ribs *d* 90
Marinated with arabic coffee and slowly cooked overnight

Seafood Machbous Claypot 110
Herby Machbous rice topped with stir fried seafood served in hot pot

Regag Parmigiana *v.g.d* 60
Seasonal vegetables layered with Regag bread, creamy sauce, chives, parmesan cheese

DESSERTS

Sticky Dates Pudding *d.g* 60
Made from special dates soaked in butter
scotch, served with vanilla ice cream

Dates Brownies *d.g* 40
Chewy chocolate date brownie served with ice
cream and drizzled with salted caramel

Lugaimat *d.g* 40
Emirati Lugaimat with date syrup

Aseeda Fondant *d* 55
Cardamom infused caramelized white chocolate
fondant & Saffron ice-cream

Desserts Display
Ask your wonderful waiter for todays selection

MOCKTAILS

R&G Negroni 42
Rhubarb ginger, orange aperitif garnished with
orange zest & thyme sprig

Pink Rose Tonic 42
Hibiscus, rose, pink grapefruit, lychee syrup,
rosemary balanced with tonic water

Tiki Panda 42
Peach, strawberry, coconut syrup,
strawberries & pineapple

Berry-biscus 42
Strawberry & lemon syrup shaken with
hibiscus tea & rose water

Chamomilia cooler 42
Passion fruit & lemon syrup, chamomile tea
garnished with basil sprig & edible flowers

Lychee Oolong 42
Lychee, cinnamon syrup, rocca leaves & milky
Oolong tea

Royal Chalice 42
Pink grapefruit, cranberry juice, lychee syrup,
hibiscus

SMAT Mojito 35
Your choice of classic, strawberry or passionfruit
with lime, mint leaves, simple syrup, soda water

SOFTS & JUICES

Fresh Juice 28
Orange , Watermelon , Lemon Mint

Softdrinks 12

Water still 18

DAILY GRIND

Espresso 20

Americano 20

Macchiato 21

Piccolo 22

Latte (hot/iced) 24

Cappucino 23

Flatwhite 22

Cortado 22

Spanish Latte (hot/iced) 24

HAND CRAFTED

Aeropress 32

V60 / Kalita 32

Chemex 35

Cold Brew 25

SEASONAL FIX

Dirty White Chocolate 28

Affogato 35

Lavish Brew 42

Built By Chocolate 35

Date-presso Martini 42

ANCESTRAL

Arabic Coffee
Emirati or Saudi
200 ML 25

300 ML 35

Turkish Coffee 25

TEA

Chai Mukhaddar 30

Karak Tea 26

Morrocan Mint 26

Jasmine Silver Needle 26

EZPZ Lemon Squeezy Iced Tea 35

Peachy Vibes 35

Karkade Iced Tea 35

Water sparkling 19