



OLIVE & THYME
RESTAURANT

The menu



*A place at
our table.*

EXPLORE THE MENU





OLIVE & THYME
RESTAURANT

THE MENU

Find your appetite.

Tap a section to begin.

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| 01 | Breakfast | 03 ↗ |
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| 02 | Starters & salads | 12 ↗ |
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| 03 | Flatbreads | 17 ↗ |
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| 04 | Mains | 20 ↗ |
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| 05 | Burgers & more | 25 ↗ |
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Allergen guide ↗

01 / THE MENU

Breakfast



Served from eight in the morning until last orders.

Nutella & Berry Pancake

฿ 37

Homemade pancake stack with fresh blueberries and strawberries, smothered in creamy Nutella and dusted with powdered sugar.

D · G · E · N

Breakfast Your Way

฿ 42

Build your perfect breakfast - your choice of eggs, sides, and extras just the way you like it. Mix, match, and make it yours!

D · E

Chia Pudding

฿ 42

Chia pudding soaked with creamy coconut milk, strawberries, blueberries, banana slices, mango, kiwi, granola and chia seeds.

D · N

Breakfast

Egg & Flake

₪ 42

Fluffy scrambled eggs with fresh chives and rich melted cheddar tucked inside a crisp, buttery croissant.

D · G · E

Brioche Breakfast Bake

₪ 48

Buttery toasted brioche topped with soft, creamy scrambled eggs, finished with shaved parmesan and a fresh arugula salad for a light, savory balance.

D · G · E

Cilbir Turkish Egg

₪ 48

A perfectly poached egg nestled over creamy labneh, enhanced with a fragrant sprinkle of dukkah and a drizzle of homemade chili oil. Finished with a delicate garnish of Sakura mix for a burst of color and subtle freshness.

D · G · E

Egg & Bacon Bagel

₪ 48

Toasted multi-seed bagel loaded with melted cheddar, crisp beef bacon, scrambled eggs, and a fresh arugula for a burst of green and peppery freshness.

D · G · E

Breakfast

Shakshouka

฿ 48

Cooked eggs simmered in a bold tomato sauce infused with capsicum, garlic, and onion. Accented with a fragrant blend of dukkah and Sakura mix, then finished with a smooth dollop of sour cream for a creamy contrast.

D · E

Granola Bowl

฿ 50

Thick and creamy Greek yogurt layered with fresh strawberries, blueberries, kiwi and banana, chia seeds and granola. Finished with a strawberry jam and a light drizzle of honey for the perfect balance of freshness and natural sweetness.

D · N

Smoked Turkey Benny

฿ 50

A golden English muffin layered with your choice of savoury turkey ham or crispy beef bacon, topped with poached eggs and a drizzle of creamy hollandaise. Served with a side of mixed lettuce.

D · G · E

Breakfast

Beet Bliss Bowl

₪ 51

Creamy beets blended with tahini create a vibrant base for poached eggs, smoky sweet corn, and grilled halloumi, topped with rocket and a spiced dukka crunch.

D · E · Sesame

Morning Cornetto

₪ 51

A golden butter croissant roll filled with crispy bacon, creamy guacamole, fried eggs, fresh arugula, and finished with luxurious truffle mayo.

D · E · G

Asparagus Parmesan Omelette

₪ 53

Fluffy omelet paired with tender sautéed asparagus and finished with a sprinkle of parmesan cheese.

G · E

Avo Halloumi Toast

₪ 53

Toasted sourdough topped with creamy homemade guacamole, grilles halloumi, and a touch of honeyed sweetness. A bold blend of creamy, sweet and salty flavor.

D · G

Breakfast

Avocado Smash Toast

D 53

A toasted sourdough bread base layered with guacamole and poached eggs, finished with a hollandaise drizzle, sakura mix, fresh chives, and a subtle hint of smoky paprika.

D · G · E

Mushroom Toast

D 53

Poached eggs served on toasted sourdough bread, topped with sautéed portobello mushrooms and drizzled with rich, velvety hollandaise sauce. Finished with a vibrant sprinkle of Sakura mix for a touch of color and flavor complexity.

D · G · E

Smash Sweet Potato

D 53

Roasted smashed sweet potato, topped with poached eggs, sautéed spinach and cherry tomatoes. Finished with a sprinkle of roasted pumpkin seeds.

E

Spicy Shak Smash

D 53

Poached eggs simmered in a bold, spiced tomato sauce, topped with creamy avocado, crumbled feta, and a sprinkle of dukka for added crunch and flavor.

E

Breakfast

Berries Açaí Bowl

D 55

Smooth and refreshing açaí purée, layered with a medley of fresh berries - blueberries, strawberries, and blackberries - and topped off with a rich swirl of peanut butter.

N

French Toast

D 55

Thick-cut brioche soaked in a rich French toast mixture, caramelized to perfection, and served with fresh blackberries, strawberries, blueberries, and a drizzle of warm maple syrup..

D · G

Salmon Bagel

D 58

Multi-seed bagel spread with cream cheese, topped with smoked salmon, avocado slices, fresh dill, and a burst of briny capers.

D · G · F · Sesame

Tropical Açaí Bowl

D 58

A vibrant blend of açaí purée with sweet banana, tart passion fruit, kiwi, raspberries, strawberries, blueberries and rich, velvety peanut butter - it's a tropical escape in every bite.

N

Breakfast

Pistachio French Toast

D 60

Thick-cut brioche soaked in a rich French toast mixture, caramelized to golden perfection, and served with fresh strawberries, pistachio sauce, crisp feuilletine biscuit, and a scoop of vanilla ice cream.

D · G · N

Arabic Breakfast

D 64

Enjoy your choice of eggs served alongside homemade falafel, creamy labneh, fowl medammas, and spicy hummus. Grilled halloumi adds a savory touch, complemented by mixed olives and a selection of fresh vegetables. A balanced, flavorful breakfast served with your choice of freshly brewed coffee or tea.

D · G · E · Sesame

English Breakfast

D 65

Enjoy your choice of eggs, perfectly paired with crispy hash brown, savory sautéed mushrooms, and a juicy grilled tomato. Tender beef sausage and smoky beef bacon, fresh mixed lettuce and golden toast. Served with creamy labneh and fresh guacamole for a Mediterranean twist. Comes with your choice of freshly brewed coffee or soothing tea.

D · G · E

Breakfast

Florentine Benedict

€ 65

Toasted butter croissant roll with sautéed spinach, poached eggs, smoked salmon, and luscious hollandaise sauce, accompanied by cherry tomatoes and rocket salad for a perfect balance of flavors.

D · G · F · E

The Morning Rib

€ 65

A flaky butter croissant roll topped with tender, melt-in-your-mouth slow-cooked short ribs, poached eggs, smoky BBQ mayo, and rich hollandaise. Layered over fresh mixed greens and finished with delicate sakura microgreens for a vibrant touch.

D · G · E

Salmon Avo Cruffle

€ 69

Flaky cruffle topped with creamy avocado, tender poached eggs, parmesan cheese, and a refreshing mix of salad greens - a perfect blend of richness and freshness.

D · G · E · F

Smoked Royale

€ 69

A toasted English muffin layered with smoked salmon and poached eggs, finished with a generous pour of rich hollandaise. Accompanied by a fresh mix of lettuce to brighten every bite.

D · G · E · F

Breakfast

Smoked Salmon

฿ 69

Smoked salmon, poached eggs, and cream cheese on toasted sourdough. Finished with capers, dill, and a touch of honey mustard.

D · G · F · E · Sesame

FRESH JUICES

Full descriptions in [Drinks](#). Please ask about allergens.

Beet Revitaliser

฿ 28

Fresh Carrot Juice

฿ 28

Fresh Green Apple Juice

฿ 28

Fresh Lemon & Mint

฿ 28

Fresh Orange Juice

฿ 28

Fresh Pineapple Juice

฿ 28

Fresh Watermelon Juice

฿ 28

Over Green

฿ 28

Vitality Booster

฿ 28

02 / THE MENU

Starters & salads



Dips, mezze and salads, meant to sit in the middle and be reached for.

Beetroot Moutabal

฿ 26

Smoky roasted beetroot blended with charred eggplant, tahini, garlic, and lemon.

Sesame

Hummus

฿ 26

Creamy chickpea purée blended with tahini, garlic, lemon, and olive oil.

Sesame

Spicy Hummus

฿ 26

Creamy chickpea and tahini blend with a kick of chili, garlic, and smoked paprika. Finished with olive oil and fresh herbs.

Sesame

Blazing Corn Ribs

฿ 40

Fire-roasted sweet corn tossed in a sweet and spicy honey sriracha glaze, finished with grated Parmesan cheese.

D · E

Starters & salads

Spicy Hummus and Falafel

D 40

Spicy homemade hummus paired with crunchy falafel, crisp cucumber, radish, and fresh herbs. Finished with drizzles of tahini, olive oil, and pomegranate molasses, and topped with pomegranate seeds.

G · Sesame

Kibbeh Sajieh

D 40

Golden and crisp on the outside, tender and flavorful within. Finely ground lamb and bulgur encase a rich filling of sautéed lamb, crunchy nuts, fragrant spices, and a touch of pomegranate molasses. Accompanied by a fresh parsley and onion salad to complement its deep, savory notes.

G · N

Loaded Fries

D 42

Crispy fries loaded with breaded chicken bites, drizzled with honey sriracha sauce, and topped with sliced jalapeños.

D · E · G

Truffle Parmesan Fries

D 45

Crisp fries with melted Parmesan, with truffle sauce and oil, and sprinkled with fresh parsley for a rich, flavorful finish.

D · G

Starters & salads

Cajun Honey Crunch

₪ 47

Crispy, bite-sized chicken pieces tossed in bold Cajun spices, served with a sweet and tangy honey mustard dipping sauce.

D · E · G

Chicken Strips

₪ 48

Golden-fried chicken strips served with creamy ranch dipping sauce.

D · E · G

Guacamole Dip

₪ 48

Velvety guacamole with fresh lime and fresh coriander leaves. Paired with crisp Cajun-spiced tortilla chips for a bold, flavorful contrast.

D · G

Caesar Salad

₪ 48

Fresh baby gem lettuce tossed with velvety Caesar dressing, sprinkled with Parmesan cheese, and finished with golden, crunchy toasted bread for a perfect balance of flavors and textures.

D · G · E

Starters & salads

Charred Sweet Potato

🍴 50

Burnt sweet potato glazed with honey chili sauce, served with sour cream, roasted pumpkin seeds, chopped chives, and a sprinkle of Sakura mix for a delightful blend of smoky, sweet, and spicy flavors.

D

Braised Rib Arancini

🍴 53

Slow-cooked Arborio rice mixed with tender short ribs and black pepper sauce, coated in crispy panko breadcrumbs. Served with a warm truffle parmesan fondue.

D · G

Burnt Corn Salad

🍴 53

Crisp romaine lettuce tossed with juicy cherry tomatoes, sweet corn, creamy avocado, and fresh chives, dressed in vibrant pesto and finished with shaved parmesan.

D · N · E

Starters & salads

Quinoa Verde

€ 53

Quinoa mixed with fresh greens, crumbled feta, cherry tomatoes, crunchy sunflower and pumpkin seeds, walnuts, sweet mango, pomegranate seeds, and dates, tossed in a honey mustard dressing that perfectly balances sweetness and tang.

D · N · G · E

Hummus & Rib

€ 55

Slow-braised short rib atop creamy hummus, finished with tangy pomegranate seeds, toasted pine nuts, and fragrant za'atar.

N · Sesame

Trio Mezze

€ 60

A vibrant selection of dips: classic hummus, spicy hummus with chili oil, and smoky beetroot moutabal. Served with warm balloon bread.

G · Sesame · N

Burrata Caprese

€ 60

Creamy burrata served over basil pesto, with marinated cherry tomatoes, fresh basil leaves, a drizzle of extra virgin olive oil, and balsamic reduction.

D · N

03 / THE MENU

Flatbreads



Flatbread, blistered and folded, straight off the stone.

Za'atar Flatbread

฿ 40

Homemade flatbread drizzled with olive oil and za'atar, topped with crisp arugula, cherry tomatoes, baby radishes, and a burst of pomegranate seeds.

G

Za'atar Cheese Flatbread

฿ 49

Homemade flatbread brushed with olive oil and fragrant za'atar, topped with melted mozzarella cheese and za'atar leaves.

D · G

Muhammara & Kashkaval Flatbread

฿ 50

Homemade flatbread layered with spicy muhammara, creamy kashkaval cheese, fresh pomegranate seeds, peppery arugula, and a drizzle of sweet-tart pomegranate molasses.

D · G

Flatbreads

Pesto & Three Cheese Flatbread

₪ 53

Homemade flatbread topped with pesto sauce and a blend of trio cheeses-kashkaval, mozzarella, and feta-for a luscious, savory spread.

D · G · N

Chicken Mousakhan

₪ 55

Homemade flatbread topped with shredded chicken, caramelised onions, tangy sumac, creamy labneh, and fresh rocket leaves.

D · G

Dynamite Chicken Flatbread

₪ 63

Homemade flatbread topped with spicy dynamite sauce, melted mozzarella, crispy fried chicken bites, and fresh chives.

D · G

Flatbreads

Burrata Flatbread

D 70

Homemade flatbread brushed with garlic butter and parmesan, layered with creamy burrata, tangy marinated cherry tomatoes, fresh basil, and a sweet balsamic glaze.

D · G

Margherita Flatbread

D 70

Homemade flatbread topped with melted buffalo mozzarella, parmesan, rich tomato sauce, and fresh basil.

D · G

Truffle Portobello

D 74

Homemade flatbread with sautéed portobello mushrooms, mozzarella, truffle oil, and sour cream.

D · G

Short Ribs Flatbread

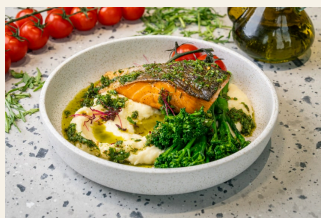
D 80

Tender slow-cooked short ribs meet sweet caramelized onions and melty mozzarella on homemade flatbread, all drizzled with smoky BBQ sauce.

D · G

04 / THE MENU

Mains



Braises, pasta, fish and steak - the plates you sit down to.

Pesto Rigatoni

D 45

Rigatoni pasta tossed in a vibrant basil pesto sauce and finished with grated parmesan cheese.

D · G · N

Creamy Mushroom & Spinach Rigatoni

D 53

Rich and creamy mushroom and spinach blend, finished with a generous topping of melted parmesan.

D · G

Lamb Kibbeh

D 63

Tender lamb kibbeh cooked with walnuts, topped with a zesty pomegranate sauce, and finished with fresh pomegranate seeds and parsley.

G · N

Chicken Caesar

D 64

Crispy buttermilk fried chicken served with a side of classic Caesar salad - crisp romaine, parmesan and Caesar dressing.

D · G

Mains

Peppered Meatballs

D 64

Wagyu meatballs simmered in a rich black pepper and sesame oil sauce, served over creamy mashed potatoes and finished with roasted sesame seeds and fresh spring onions.

D

Mixed Mushroom Risotto

D 67

Creamy Risotto rice with Sautéed mushrooms, garlic and onions, topped with grated parmesan.

D

Poulet Champignons

D 68

Juicy chicken breast, breaded with crispy panko and parmesan. Served with creamy mashed potatoes, a rich mushroom sauce, roasted cherry tomatoes, and a sprinkle of Sakura mix for a vibrant finish.

D · G

Chicken Margherita

D 69

Crispy fried chicken breast topped with herb-infused tomato sauce, fresh mozzarella, basil leaves, and grated parmesan cheese.

D · G

Mains

Pappardelle Short Ribs

₹ 69

Al dente pappardelle tossed in a slow-cooked short rib ragout, topped with truffle parmesan fondue and finished with shaved parmesan cheese.

D · G

Shrimp Linguine

₹ 69

Succulent wild shrimp sautéed in a rich Italian tomato sauce, simmered with cherry tomatoes and finished with fragrant fresh basil. Topped with delicate shavings of Parmesan cheese.

D · S

Burrata Pesto Linguine

₹ 70

Linguini pasta tossed in vibrant pesto sauce, topped with creamy burrata, a sprinkle of parmesan cheese, and fresh basil leaves.

D · N

Grilled Fish

₹ 70

Grilled barramundi fillet served with a tomato and olive salsa, accompanied by charred sweet potato.

F

Mains

Rib Risotto

D 73

Slow-cooked shredded short ribs on creamy risotto, with wild mushroom purée, truffle oil, and parmesan.

D

Saffron Shrimp Risotto

D 73

Saffron risotto with shrimp, garlic-onion sauté, and parmesan.

D · S

Grilled Salmon

D 80

Grilled salmon paired with creamy mashed potato, cherry tomatoes, charred broccolini, and chimichurri sauce..

D · F

Lamb Shank Ouzi

D 83

Slow-cooked lamb shank served over basmati rice with spiced minced meat and toasted nuts, finished with Arabic spices and a cooling yogurt and cucumber sauce.

D · N

Mains

Short Ribs

D 90

Slow-braised short rib, tender and richly flavored, served with glazed carrots, and a bold black pepper sauce. Accompanied by creamy mashed potatoes and a touch of fresh chives.

D

Lamb Shank

D 110

Slow-cooked lamb shank with creamy mashed potato, heirloom carrots, tomatoes, and rich beef gravy.

D

Angus Tenderloin

D 130

250g of premium Black Angus beef tenderloin, perfectly cooked and paired with creamy mashed potatoes, grilled mushroom, broccolini, cherry tomatoes, and a rich, homemade gravy.

D

Wagyu Rib Eye

D 208

A 300g Wagyu rib eye steak, expertly grilled to perfection, showcasing its rich marbling and tenderness. Served with velvety mashed potatoes, grilled asparagus, baby carrots, cherry tomatoes and a vibrant homemade chimichurri.

D

05 / THE MENU

Burgers & more



Burgers, hotdogs, tacos and sandwiches, eaten with both hands.

Classic Hotdog

₪ 45

Juicy beef hotdog on a soft brioche bun, loaded with mayo, ketchup, and mustard, plus a side of crunchy french fries.

D · G

Halloumi & Veggie Stack

₪ 45

Grilled halloumi layered with vibrant basil pesto, sliced tomatoes, and fresh rocket, all nestled in a crusty artisan baguette.

D · G · N

Chicken Sando

₪ 47

Crispy buttermilk fried chicken on a brioche bun with shredded lettuce, melted cheddar, pickles, and our signature homemade sauce.

D · G

Burgers & more

Dynamite Chicken Tacos

₪ 47

Crispy buttermilk fried chicken tossed in spicy dynamite sauce, wrapped in a soft tortilla with melted cheddar, crunchy red cabbage, fresh onion, juicy tomatoes, and fragrant coriander.

D · G

Mexican Hotdog

₪ 50

Juicy beef hotdog in a soft brioche bun, topped with sriracha mayo, homemade corn relish, grated Parmesan, and fresh chives.

D · G

Buffalo Chicken Burger

₪ 51

Crunchy buttermilk fried chicken glazed in sweet buffalo sauce, layered with shredded lettuce and ranch dressing on a toasted brioche bun.

D · G

Classic Cheese Burger

₪ 52

Wagyu beef patty topped with melted cheddar, fresh lettuce, tomato, pickles, and onion, served on a toasted brioche bun with our signature classic sauce.

D · G

Burgers & more

Dynamite Shrimp Tacos

₪ 52

Fried shrimp with dynamite sauce, cheddar, onions, tomatoes, lime, and coriander.

D · G · S

Smoked Chicken Sandwich

₪ 52

Smoked chicken breast with melted cheddar, arugula, and a spicy sriracha mayo paired with sweet apricot jam on toasted sourdough. Served with crispy Parmesan fries.

D · G

Short Rib Sandwich

₪ 57

Succulent slow-cooked ribs layered with smoky BBQ mayo, melted cheddar, caramelized onions, and parmesan cheese on toasted sourdough. Served with crispy fries.

D · G

Short Rib Tacos

₪ 61

Slow-cooked short ribs with melted mozzarella, fresh tomato and onion, bright coriander, lime, and crunchy radish. Served with sides of guacamole and tomato salsa for dipping.

D · G

Burgers & more

Steakhouse Stack

D 64

Char-grilled tenderloin, creamy sautéed mushrooms, baby arugula, and cracked pepper, tucked into a toasted baguette.

D · G

Beef Bacon Burger

D 70

A double stack of Angus beef patties on a toasted brioche bun, topped with melted cheddar, crispy beef bacon, crisp white onions, and classic sauce.

D · G

Truffle Portobello Burger

D 70

Wagyu beef patty on a toasted brioche bun, layered with melted cheddar, truffle mayo, savory sautéed portobello mushrooms dipped with truffle fondue sauce. Served with crispy French fries.

D · G

06 / THE MENU

Desserts



French toast, warm cruffles, chocolate cake and caramelised Basque cheesecake.

Chocolate Cruffle

D 38

Warm, flaky croissant pressed to perfection, layered with Belgian chocolate, fresh strawberries, Lotus crumble, and a scoop of vanilla ice cream.

D · G · N

Pistachio Cruffle

D 38

Flaky layers of croissant pressed to golden perfection, served warm with silky pistachio sauce, creamy vanilla ice cream, and a Lotus biscuit crumble for a touch of caramelized crunch.

D · G · N

Lotus Cruffle

D 38

Flaky croissant pressed to a warm, golden crisp, served with smooth Lotus biscuit sauce, a scoop of vanilla ice cream, and a caramelized Lotus crumble for the perfect crunch.

D · G

Desserts

Nutella San Sebastian Cheesecake 🍷 44

A creamy, crustless Nutella cheesecake and baked to golden perfection. Lightly caramelized on the outside, smooth and indulgent on the inside.

D · G · N

San Sebastian Cheesecake 🍷 44

Creamy cheesecake with a luscious caramelized crust and silky custard center - the perfect bite of sweet, rich indulgence.

D · G

Choco Fudge Cake 🍷 45

Deep chocolate cake, generously layered with creamy fudge frosting-rich, smooth, and irresistibly satisfying.

Ask about allergens

French Toast 🍷 55

Also in [Breakfast](#)

D · G

Pistachio French Toast 🍷 60

Also in [Breakfast](#)

D · G · N

07 / THE MENU

Drinks



Coffee, matcha, fresh juices and something cold over ice.

COFFEE, TEA & CHOCOLATE

Tea Selection

₪ 20

- EARL GREY
- JASMIN
- CHAMOMILE
- GINGER LEMON
- ROYAL BREAKFAST

Ask about allergens

Hot or Iced V60

From
₪ 31

- Normal Beans
- ₪ 31
- Special Beans
- ₪ 45

Ask about allergens

Drinks

Hot Coffee

From
฿ 20

Espresso	฿ 20
Double Espresso	฿ 24
Americano	฿ 20
Espresso Macchiato	฿ 20
Cortado	฿ 22
Piccolo	฿ 22
Affogato	฿ 25
Cappuccino	฿ 25
Flat White	฿ 25
Latte	฿ 25
Spanish Latte	฿ 30

D

Iced Coffee

From
฿ 20

Iced Americano	฿ 20
Iced Latte	฿ 25
Iced Spanish Latte	฿ 30

D

Drinks

Hot Chocolate

฿ 25

Rich dark chocolate blended with sugar syrup and fresh milk, topped with whipped cream, soft marshmallows, and a light dusting of cocoa powder.

[Ask about allergens](#)

Iced Biscoff Latte

฿ 30

Iced espresso meets velvety milk and rich Biscoff syrup for a refreshing latte with a cozy twist.

D

Iced Pistachio Latte

฿ 30

Iced espresso combined with velvety milk and luscious pistachio flavor - a refreshing twist on a classic latte.

D · N

Iced Coconut Cloud Coffee

฿ 30

[Ask about allergens](#)

Iced Dirty Espresso

฿ 30

Cold, creamy milk topped with a rich shot of espresso, delivering a smooth texture with a bold, bittersweet coffee finish.

[Ask about allergens](#)

Drinks

MATCHA

Classic Matcha

🍵 25

Authentic classic matcha made from premium green tea powder, offering a delicate balance of grassy sweetness and gentle bitterness.

[Ask about allergens](#)

Iced Blueberry Cloud Matcha

🍵 32

Matcha green tea, blueberry purée, fresh milk, and heavy cream served over ice - creamy, fruity, and refreshingly bold.

D

Iced Coconut Matcha

🍵 32

A cool and creamy fusion of vibrant matcha and silky coconut milk - lightly sweet, perfectly chilled, and refreshingly smooth.

[Ask about allergens](#)

Iced Strawberry Cloud Matcha

🍵 32

Fresh matcha green tea, sweet strawberry purée, and cold milk topped with rich heavy cream. A refreshing mix of bold and sweet flavors in every chilled layer.

D

Drinks

JUICES & SMOOTHIES

Beet Revitaliser

€ 28

Fresh beetroot, green apple, carrot, lemon, and ginger combine for a naturally vibrant juice that revitalizes and energizes.

[Ask about allergens](#)

Fresh Carrot Juice

€ 28

Bright and naturally sweet, freshly pressed carrot juice is a nutrient-packed boost full of crisp, earthy flavor.

[Ask about allergens](#)

Fresh Green Apple Juice

€ 28

A refreshing burst of juicy green apple flavor-tart, sweet, and perfectly balanced for a revitalizing drink.

[Ask about allergens](#)

Fresh Lemon & Mint

€ 28

Hand-pressed lemons and fresh mint leaves infused into our house-made lemonade. Bright, aromatic, and elegantly refreshing.

[Ask about allergens](#)

Drinks

Fresh Orange Juice

D 28

Freshly squeezed orange juice bursting with bright, natural citrus sweetness - pure refreshment in every glass.

[Ask about allergens](#)

Fresh Pineapple Juice

D 28

Bright and tropical, freshly squeezed pineapple juice bursts with sweet, tangy flavor.

[Ask about allergens](#)

Fresh Watermelon Juice

D 28

A refreshing splash of fresh watermelon, bursting with natural sweetness and cooling hydration.

[Ask about allergens](#)

Over Green

D 28

A crisp and revitalizing green blend featuring celery, cool cucumber, tart green apple, a kick of ginger, and a hint of honey sweetness.

[Ask about allergens](#)

Drinks

Vitality Booster

D 28

A powerful blend of fresh carrot, crisp green apple, zesty ginger, golden turmeric, and bright orange juice - packed with antioxidants and vibrant flavors to energize your day and boost your wellness naturally.

[Ask about allergens](#)

Avocado Smoothie

D 35

Smooth, rich avocado and sweet honey combine with vanilla ice cream, fresh milk, and spinach for a deliciously healthy treat.

D

Nutty Açaí

D 35

A bold fusion of rich açaí purée and creamy coconut milk, blended with sweet banana, juicy strawberries, and swirls of Biscoff spread - topped with crunchy Biscoff biscuit for a nutty, indulgent twist.

G

Nutty Monkey Smoothie

D 35

A creamy blend of rich peanut butter, ripe banana, and smooth almond milk - a naturally sweet and nutty smoothie that's as satisfying as it is delicious.

N

Drinks

MOJITOS & ICED TEA

Classic Iced Tea

฿ 28

A refreshing blend of slow-brewed iced tea and our homemade lemonade.

[Ask about allergens](#)

Classic Mojito

฿ 30

A vibrant mix of house-made lemonade syrup, fresh lime, and mint, sparkling with soda water for a timeless, refreshing mojito.

[Ask about allergens](#)

Peach Iced Tea

฿ 30

Juicy peach-infused iced tea blended with our homemade lemonade. Sweet, tangy, and perfectly refreshing.

[Ask about allergens](#)

Blueberry Mojito

฿ 35

A sparkling blend of fresh blueberry purée, zesty lime, and cooling mint, topped with soda water and garnished with fresh blueberries - pure refreshment in every sip.

[Ask about allergens](#)

Drinks

Electrified Mojito

🍷 35

Bright, bubbly, and bursting with flavor - tropical Blue Lagoon and lemonade syrups blend with fresh lime, mint, blackberry and blueberries in this sparkling mojito.

[Ask about allergens](#)

Passionfruit Mojito

🍷 35

Bursting with tropical passion fruit flavor, fresh mint, and lime, this sparkling mojito is topped with fresh passion fruit for a lively, refreshing sip.

[Ask about allergens](#)

Strawberry Mojito

🍷 35

Sweet strawberry purée meets tangy lime and fresh mint, fizzing with soda water and topped with vibrant strawberry slices.

[Ask about allergens](#)

Drinks

MILKSHAKES

Biscoff Milkshake

€ 32

Velvety milkshake made with vanilla ice cream and Biscoff spread, topped with fresh Biscoff biscuits for a satisfying crunch and warm, caramel notes.

D · G

Nutella Milkshake

€ 32

A dreamy fusion of Nutella and chocolate ice cream blended with fresh milk - a perfect balance of hazelnut sweetness and creamy chocolate.

D · N

Strawberry Milkshake

€ 32

A luscious blend of fresh strawberry purée and creamy strawberry ice cream, mixed with fresh milk for a smooth, fruity, and irresistibly sweet milkshake.

D

Pistachio Milkshake

€ 35

A creamy indulgence blending smooth pistachio ice cream and rich pistachio sauce with fresh milk - a luscious, nutty milkshake bursting with authentic pistachio flavor.

D · N

Drinks

WATER & SOFT DRINKS

Soft Drinks	฿ 10
Pepsi	฿ 10
Pepsi Diet	฿ 10
Mirinda	฿ 10
7-Up	฿ 10
7-Up Zero	฿ 10

Ask about allergens

Water	From ฿ 10
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Still water or sparkling water

Small	฿ 10
Large	฿ 18

Ask about allergens

BEFORE YOU ORDER

A little good to know.



Please tell our team about any allergies or dietary requirements before ordering.

D Dairy

E Egg

F Fish

Sesame Sesame

G Gluten

N Nuts

S Shellfish

Listed allergens may be incomplete. If an item has no codes, please ask our team.

All prices are in UAE dirhams.

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