



the farm
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Breakfast - 7:30am to 11:30am

Healthy Breakfast



AED

Quinoa Fruit Salad Jar Quinoa, strawberries, blueberries, blackberries, and mango glazed with a honey lime dressing.	56
Healthy Breakfast G - N - D Fresh bread from the oven with a jar of plain yoghurt, homemade granola, and a fruit platter	90
Avocado on Toast N - V - D - E - G Toasted multi-cereal pumpkin bread, cream cheese, rocket leaves, avocado, cherry tomatoes and pumpkin seeds topped with poached eggs	68
Acai Bowl V - F - N Acai with farm berries blended with banana, topped with goji berries, hand-picked fruit, and granola	68
Homemade Red Fruit Muesli D - N - V Served with your choice of low-fat cow's milk, soy milk, almond milk, or yoghurt	51
Exotic Fruit Platter Mixed freshly cut seasonal fruits	47
Frittata V - S - E Onions, chili, cherry tomatoes, mushrooms, sweet potatoes and organic eggs served with rocket salad	60
Vegan Tofu Scramble V Japanese soya bean curd scrambled with sweet paprika, trio bell peppers, tomato concassed, and roasted wild mushrooms	62

Kids Breakfast



The Farm's Paint Brush G - N - V Belgian waffles with assorted fun toppings for kids	49
Oats Quinoa Porridge D - V Porridge topped with seasonal berries	47
Mixed Berries Bowl of mixed berries of strawberries, black berries, raspberry	25

From The Farm



Assorted Cheese & Charcuterie Platter G - S - D - N Selection of smoked and cured meats, and Chef's cheese selection accompanied with cornichons, wholegrain mustard, served with crackers and grapes	165
Assorted Cheese G - S - D - N Chef's cheese selection accompanied with cornichons, wholegrain mustard, served with crackers and grapes	84

Hot Breakfast



AED

English Breakfast G - D Button mushrooms, crispy beef bacon, baby potatoes, baked beans, cherry tomatoes, and your choice of eggs and sausages	113
Authentic Arabic Breakfast G - D - N - F Foul medames, balaleet, labneh, grilled halloumi cheese, vegetables, maktous, and your choice of organic eggs served with pita bread	125
Healthy Breakfast Burrito V - F Guacamole, chopped tomatoes, red onions, sausages, bell pepper, fresh cilantro and baby spinach and scrambled in Burrito	75
Pan Roasted Portobello Egg "Toast" (Paleo) V - F Roasted tomatoes and pan roasted portobello mushrooms, topped with crispy garlic flakes, thyme, sea salt and crushed pepper	78
Boerewors Special G - S - F Grilled sausages in mild spicy tomato sauce topped with poached eggs	81

Specialty Eggs



Organic Shakshuka G - S - V Organic eggs simmered in tomato-based Arabic spiced sauce with pita bread	72
Salmon Strata G - SF - D - N Light-baked scrambled eggs cooked with smoked salmon and grainy seeded mustard, served on rye muffin with rustic green salad	77
Masala Omelette G - S - D - V - F Masala omelette with tomatoes, onions, chili, coriander, spring onions, and chaat masala	71
Thai Omelette G - S - V - F Fragrant Thai omelette with mixed peppers, onions, tomatoes, coriander, kaffir lime leaves, and chili	72
The Farm's Omelette Two organic eggs served with a toasted baguette and your choice of fillings: onions, diced tomatoes, mushrooms, olives, peppers, chili, smoked turkey ham, beef bacon, spinach or add cheese (Brie, Cheddar, Goat's cheese, or Gruyere) for AED 10	59

Eggs Your Way D Two organic eggs served with baguette bread with a green salad	49
Egg Sandwich D - V Cheese melted ciabatta bread with fresh tomato slices, eggs with dill and chives	48

Add Ons	
Additional Bread	19
Baby Potatoes	19
Mushroom	19
Cherry Tomato	19
Cheese	16
Granola Cup	37

Benedicts



AED

(Gluten-free English muffins and keto bread available.)

The Farm's Classic G - D Warm, crispy turkey bacon/beef bacon, hot buttered spinach layered toasted English muffins with poached organic eggs and Hollandaise sauce	88
The Farm's Florentine G - D - SF - F (Luke warm dish) Hot buttered toasted multigrain brown muffins, guacamole, smoked Scottish salmon, poached eggs with Hollandaise sauce	103
The Farm's Mushroom Florentine G - D - F Hot buttered toasted multigrain brown muffins, sauteed mushrooms poached eggs with Hollandaise sauce	80
Choice of Sides	
Veal Bacon	35
Beef Bacon	38
Baby Spinach V - N	30
Baby Potatoes	30
Baked Beans V	27
Green Mixed Salad V	24
Sautéed Mushrooms V - D	32
Roasted Baby Potatoes V - D	30
Smoked Salmon SF	30
Shrimps SF	36
Asparagus V	32
Grilled Sausages	39
Foul Mademmas/& Pita	45
Grilled Halloumi D	35
Sautéed Kale	32

From The Griddle



Homemade Waffles G - V Made with organic eggs and topped with handpicked berries, homemade vanilla ice cream Pistachio waffles available for an additional N 20	51
Pancake Selection G - V - F (Gluten-free pancakes available upon request) Light and fluffy golden pancakes loaded with red berries and your choice of fillings: Pecans N 16 Blueberries and banana 19 Coconut 11	56
Toasted French Brioche G - V Cinnamon and nutmeg French toast served with kumquat reduced compote and mixed berries	42

Homemade Pastries & Breads



Almond croissant	30
Croissant (Plain, Cheese)	28
Pain Au Chocolate G - V	29
Chocolate banana brioche G - V	30
Baguette (white or brown)	27
Sourdough G - V	27
Baker's basket	59
Arabic Basket	48
Bagel G - V	27
Gluten-free bread V	27