



the farm  
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## Breakfast - 8am to 11:30am

### Healthy Breakfast



AED

<b>Quinoa Fruit Salad Jar</b> Quinoa, strawberries, blueberries, blackberries, and mango glazed with a honey lime dressing.	54
<b>Healthy Breakfast G - N - D</b> Fresh bread from the oven with jam, butter, or honey. Plain yoghurt, homemade granola, and a fruit platter	79
<b>Avocado on Toast N - V - D</b> Toasted multi-cereal bread, cream cheese, rocket leaves, avocado, cherry tomatoes and pumpkin seeds topped with poached eggs	56
<b>Acai Bowl V - F - N</b> Acai with farm berries blended with banana, topped with goji berries, hand-picked fruit, and granola	64
<b>Homemade Red Fruit Muesli D - N - V</b> Served with your choice of low-fat cow's milk, soy milk, almond milk, or yoghurt	47
<b>Exotic Fruit Platter</b> Mixed freshly cut seasonal fruits	45
<b>Frittata V - S</b> Onions, chilli, cherry tomatoes, mushrooms, and sweet potatoes, served with rocket salad	53
<b>Vegan Tofu Scramble V</b> Japanese soya bean curd scrambled with sweet paprika, trio bell peppers, tomato concassé, and roasted wild mushrooms	56

### Kids Breakfast



<b>The Farm's Paint Brush G - N - V</b> Belgian waffles with assorted fun toppings for kids	47
<b>Egg Sandwich D - V</b> Cheese melted English muffin with fresh tomato slices, eggs with dill and chives.	45
<b>Oats Quinoa Porridge D - V</b> Porridge topped with seasonal berries	43
<b>Mixed Berries</b> Bowl of mixed berries of strawberries, black berries, raspberry	25

### From The Farm



<b>Assorted Cheese &amp; Charcuterie Platter G - S - D - N</b> Selection of smoked and cured meats, and Chef's cheese selection accompanied with cornichons, wholegrain mustard, served with crackers and grapes	158
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### Hot Breakfast



AED

<b>English Breakfast G - D</b> Button mushrooms, crispy beef bacon, baby potatoes, baked beans, cherry tomatoes, and your choice of eggs and sausages	101
<b>Authentic Arabic Breakfast G - D - N - F</b> Foul medames, balaleet, labneh, grilled halloumi cheese, vegetables, maktous, and your choice of organic eggs served with pita bread	116
<b>Healthy Breakfast Burrito V - F</b> Guacamole, chopped tomatoes, red onions, sausages, bell pepper, fresh cilantro and baby spinach and scrambled in Burrito	75
<b>Pan Roasted Portobello Egg "Toast" (Paleo) V - F</b> roasted tomatoes and pan roasted portobello mushrooms, topped with crispy garlic flakes, thyme, sea salt and crushed pepper	75
<b>Boerewors Special G - S - F</b> Grilled sausages in mild spicy tomato sauce topped with poached eggs	76

### Specialty Eggs



<b>Organic Shakshuka G - S - V</b> Organic eggs simmered in tomato-based Arabic spiced sauce with pita bread	64
<b>Salmon Strata G - SF - D - N</b> Light-baked scrambled eggs cooked with smoked salmon and grainy seeded mustard, served on rye muffin with rustic green salad	69
<b>Masala Omelette G - S - D - V - F</b> Masala omelette with tomatoes, onions, chili, coriander, spring onions, and chaat masala	64
<b>Thai Omelette G - S - V - F</b> Fragrant Thai omelette with mixed peppers, onions, tomatoes, coriander, kaffir lime leaves, and chili	69
<b>The Farm's Omelette</b> 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	53
<b>Eggs Your Way D</b> Two organic eggs served with baguette bread with a green salad	47

#### Add Ons

Hen Eggs 2pcs	18
Additional Bread	18
Baby Potatoes	18
Mushroom	18
Cherry Tomato	18
Cheese	15
Granola Cup	35

### Benedicts



AED

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

<b>The Farm's Classic G - D</b> Warm, crispy turkey bacon/beef bacon, hot buttered spinach layered toasted English muffins with poached organic eggs and Hollandaise sauce	83
<b>The Farm's Florentine G - D - SF - F (Luke warm dish)</b> Hot buttered toasted multigrain English muffins, guacamole, smoked Scottish salmon, poached eggs with Hollandaise sauce	98
<b>The Farm's Mushroom Florentine G - D - F</b> Hot buttered toasted multigrain English muffins, sauteed mushrooms poached eggs with Hollandaise sauce	80
<b>Choice of Sides</b>	
Veal bacon	30
Beef bacon	35
Baby Spinach V - N	28
Baked Beans V	25
Garden salad V	23
Sautéed mushrooms V - D	30
Roasted baby potatoes V - D	28
Smoked salmon SF	28
Shrimps SF	28
Asparagus V	30
Grilled Sausages	35
Hommus & Pita	45
Grilled Halloumi D	35
Sautéed Kale	32

### From The Griddle



<b>Homemade Waffles G - V</b> Made with organic eggs and topped with handpicked berries, homemade vanilla ice cream <b>Pistachio waffles available for an additional N 20</b>	47
<b>Pancake Selection G - V - F</b> (Gluten-free pancakes available upon request) Light and fluffy golden pancakes loaded with red berries and your choice of fillings: <b>Pecans N 15   Blueberries and banana 18   Coconut 10</b>	54
<b>Toasted French Brioche G - V</b> Cinnamon and nutmeg French toast served with kumquat reduced compote and mixed berries	40

### Homemade Pastries & Breads



Almond croissant	29
Croissant (Plain, Cheese)	27
Danish Chocolate G - V	25
Chocolate banana brioche G - V	28
Baguette (white or brown)	25
Sourdough G - V	26
Baker's basket	58
Arabic Basket	45
Bagel G - V	26
Gluten-free bread V	26