

# MARKET

## AT EDITION

### BEVERAGES

#### FRESH JUICES

Orange, Watermelon, Pineapple, 20

Lemon Mint, Carrot, Green Apple 25

#### SIGNATURE JUICES

GREEN JUICE DETOX 30  
Celery, Lemon juice, Cucumber  
Broccoli, Parsley, Apple

BEETROOT DETOX 30  
Beetroot, Granny Smith, Celery

KOMBUCHA 40  
Ginger, Turmeric, Peppermint, Hibiscus, Basil

COFFEE  
BRAZILIAN DARK BLEND

Espresso 15  
Double Espresso, Americano, Cortado, Macchiato 20

Cold Brew House Blend 25  
Café Latte, Flat White, Cappuccino

Spanish Latte (iced or hot) 25  
Mocha (Iced or Hot)

Turkish Coffee 30

Small Filter Coffee 25  
Large Filter Coffee 35

#### BREW BAR

Single Origin Specialty

V60 30  
Aeropress 30  
Chemex 35

#### TEA & INFUSIONS

Golden Assam Breakfast, Earl Grey, Milk Oolong 25  
Organic Dragon Well, Moroccan Mint, Jasmine Pearl  
Chamomile Blossom, Ginger Breeze, Rush Hour Berry

### HEALTHY BREAKFAST

BIRCHER MUESLI (D, N) 45  
Grated Apple, Walnuts, Raisins

GREEK YOGURT (D, N) 45  
Vanilla Roasted Granola, Mixed Berries

RYE QUINOA & CHIA PORRIDGE (D, G, SE) 40  
Seeded Honey, Natural Yogurt

ACAI SUPER FRUIT BOWL (D, N) 50  
Dates, mixed berries, coconut

FRESHLY SLICED MARKET FRUITS WITH BERRIES (G) 45

SMOKED SALMON BAGEL (SF, SE, D) 40  
Multi-Seed Bagel, Dill Cream, Beetroot, Sprouts, Garden Greens

### MARKET EGGS

AVOCADO TOAST (E, N) 65  
Poached Egg, Crushed Avocado, Grilled Rye Bread, Flax, Sesame, Cashew Nuts

CHILI SCRAMBLED EGGS (D, E) 60  
Manchego cheese, alfalfa sprouts

ALL GREEN OMELETTE (D, E) 65  
Rocket, Pea Shoots, Kale, Spring Onion, Baby Spinach, Chives, Ricotta Cheese

BAKED SHAKSHUKA EGGS (D, E, G) 60  
Sumac Yogurt

2 EGGS ANY STYLE (E) 60  
Choice of Scramble, Omelet, Boiled, Poached or Fried

### POWER SHOTS

YELLOW SHOT 15  
Ginger, Turmeric, Honey, Black Pepper

RED SHOT 15  
Beet Juice, Goji, Pomegranate

### SMOOTHIES

BANANA & OAT (D, G) 30  
Rolled Oats, Fat Free Yogurt, Almond Milk, Banana

COCO VERDE 30  
Spinach, Pineapple, Coconut Water

MIXED BERRY & BANANA (D, G) 30  
Berries, Vanilla, Yoghurt, Oat Milk

### BREAKFAST SPECIALS

BEEF WELLINGTON BENEDICT (D, E) 110  
Minute Steak, Wild Mushrooms, Creamed Spinach, Toasted Brioche, Truffle Hollandaise

LOBSTER & ASPARAGUS MUFFIN (E, SF) 95  
Lobster ragout, Grain mustard hollandaise, asparagus

FRIED EGGS & SWEETCORN PANCAKES (E, D) 65  
Veal Bacon, Cucumber, Dill

CROQUE MADAME (D, E) 70  
Cheddar, gruyere, parmesan, fried egg, butter pickles, potato chips

FRIED BUTTERMILK BRINED CHICKEN (D, E) 70  
Waffles, chipotle maple syrup

PUFFY VANILLA DUTCH BABY PANCAKE (D, E) 40

MARKET FRENCH TOAST (D, E, N) 50  
Spiced Pumpkin, Blueberry Labneh, Cardamom

### BAKERY & PASTRY

Bakery Basket (D, E) 30

White, Whole Wheat, Rye or Brioche Toast with Jam, Butter and Honey 30  
(Gluten Free Options Available On Request)

### SIDES

Sliced Tomatoes, Avocado, Kalamata Olives 15  
Labneh, Pumpkin Hummus, Baba Ghanoush, Grilled Mushrooms  
Chicken Sausage, Beef Chorizo, Veal Sausage, Veal Bacon,  
Baked Beans, Hash brown, Pita Bread

### COLD CUTS

MEAT PLATE (G) 40  
Truffle Beef Salami, Wagyu Bresaola, Wagyu Coppa, Veal Chorizo

SMOKED FISH PLATE (G) 40  
King Salmon, Smoked Haddock fish, Lime

CHEESE PLATE (D) 40  
Feta, Gouda, Gruyere, Stilton, Cream Cheese

MENU CREATED BY CHEF TOM AIKENS

All prices are in UAE Dirham and are inclusive of all applicable service charges and local fees. Please speak to a member of the team if you have allergies of specific dietary requirements.  
(D) Contains Dairy (E) EGGS (G) Gluten Free (N) Contains Nuts (S) SOYA (SF) Contains Shellfish