



NEW EARTH
CAFE™

CONSCIOUS EATERY

BREAKFAST BOWLS

NEW

MANGO PASSIONFRUIT CHIA PUDDING - 55DHS

Chia seeds soaked in creamy cashew milk with coconut yoghurt, coconut cream, lime and agave. Topped with fresh mango, passionfruit, raspberries, homemade strawberry granola and cocoa-coconut chips.

Allergens: nuts



NEW

FOCUS & FLOW MATCHA BOWL - 65DHS

Ceremonial matcha blended with pineapple, banana, pear, lime, dates, coconut cream and mint - enriched with whey protein. Topped with blueberries, homemade goji granola, kiwi, pistachios and cacao nibs.

Allergens: nuts, milk



NEW

GUT-LOVING BOWL - 68DHS

A probiotic-rich base of coconut yoghurt with your choice of nut butter, stewed turmeric apples, caramelized thyme peaches and blackberries. Topped with bee pollen, homemade keto turmeric granola and cacao nibs, finished with honey comb.

Allergens: nuts, sesame



GOLDEN NECTAR BOWL - 65DHS

Mango, coconut, lime, turmeric, coconut cream and honey. Topped with homemade goji granola, mango, nectarine, strawberries and bee pollen.

Allergens: nuts



PITAYA BOWL - 68DHS

Pitaya, banana, raspberries, cashew butter, maca powder, oat milk and dates. Topped with homemade goji granola, cherries, raspberries, pomegranate seeds and cacao nibs.

Allergens: nuts



ACAI BERRY BOWL - 68DHS

Acia, berries, banana, orange juice and cashew milk. Topped with homemade choco granola, blackberries, blueberries, chia seeds, goji berries and coconut flakes. + Add peanut butter (+10DHS)

Allergens: nuts



TOAST

ALL TOASTS ARE SERVED ON YOUR CHOICE OF COUNTRY WALLNUT, CLASSIC SOURDOUGH, TURMERIC CHAI, WILD SUPER LOAF OR GLUTE-FREE OAT.



AVO TOAST - 58DHS

Toast topped with smashed avocado as a base, sliced avocado, pomegranate seeds, black sesame, chilli flakes and microgreens.

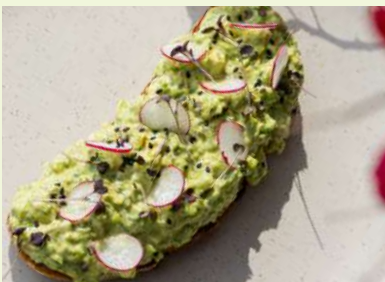
Allergens: sesame seeds



AVO SPRING TOAST - 58DHS

Toast topped with crunchy spring salad of leek, celery, avocado, radish, dill and mixed with vegan coco-mustard mayo.

Allergens: gluten, mustard



RICOTTA TOAST - 58DHS

Toast topped with vegan cashew ricotta, basil oil, oven roasted cherry tomatoes and microgreens.

Allergens: nuts



MAGICAL MUSHROOM TOAST - 58DHS

Toast topped with lemony leek spread, a mix of sauteed and pickled mushrooms, fresh rocket, parsley and truffle cream.

Allergens: gluten, sesame



PEANUT BUTTER & JELLY TOAST - 62DHS

Toast topped with homemade peanut butter, mashed raspberries, banana, berries, crushed peanuts, cacao nibs and a drizzle of salted date caramel.

Allergens: gluten, nuts



EXTRA TOPPINGS

Avocado or vegan cheese
Spinach, onion, mushrooms,
bell peppers, cherry tomatoes
(choose any 2)

+15DHS
+10DHS

✦ ADD PROTEIN ✦

EGGS (poached/scrambled/fried)
HALLOUMI
SALMON

+12DHS
+35DHS
+40DHS

SAVOURY



SALMON BAGEL - 65DHS

Smoked salmon with soft scrambled eggs, cucumber–dill salad, pan-fried capers and cashew herb cream cheese on a toasted bagel bun.

Allergens: eggs, gluten, nuts



HALLOUMI BREAKFAST BOWL - 68DHS

A vibrant bowl of sweet potato purée, zesty millet, sautéed greens, eggs your way, halloumi, avocado, turmeric–tahini sauce drizzle, pomegranate and hemp seeds.

Allergens: eggs, nuts, milk



WILD & FIT BEEF BURRITO - 70DHS

Tortilla filled with smoky minced beef and mushrooms, scrambled eggs, cashew–jalapeño sauce, herby green rice, lettuce and pickled onion.

Allergens: gluten, eggs, nuts, mustard



EGGSTRA SPECIAL BAGEL - 58DHS

Toasted bagel with scrambled eggs, crunchy salad, smoky carrot lox, pickled cucumber and homemade vegan ricotta sauce.

Allergens: eggs, nuts, gluten



PLANT POWER BURRITO - 60DHS

Tortilla filled with smoked tofu, roasted aubergine and bell peppers, cheezy toasted kale, caramelized onion hummus, and a chimichurri drizzle. Served with coleslaw on the side.
*Gluten-free option served in an open oat wrap.

Allergens: gluten, sesame



HEARTY PATTIES - 62DHS

Zucchini-herb patties, avocado mash, magic green sauce, vegan tzatziki, pomegranate seeds, served with fennel and green apple slaw salad.

Allergens: mustard



MORNING SCRAMBLE - 65DHS

Buckwheat onion-mushroom pancake, scrambled eggs, teriyaki mushrooms, sliced avocado, crushed tomato with coriander and microgreens.
*Vegan option with scrambled tofu.

Allergens: soy, sesame



SHAKSHUKA - 65DHS

Homemade shakshuka, two runny eggs, coriander, wilted spinach, vegan feta and a slice of toast.

*Vegan option with scrambled tofu.

Allergens: nuts



SHAKSHUKA VERDE - 73DHS

Green shaksuka with spinach, courgette, mushrooms and leek, cooked in a spicy cashew-adjika sauce, topped with two runny eggs, parsley and chimichurri sauce, served with a slice of bread.

*Vegan option with scrambled tofu.

Allergens: nuts, soy



BUCK’N’ROLL PORRIDGE BOWL - 60DHS

Savory hulled buckwheat groats, cooked in homemade miso-vegetable stock and topped with soft-boiled egg, teriyaki mushrooms, asparagus and coconut bacon.

Allergens: soy, sesame



SWEET



RAFAELLO PORRIDGE - 52DHS

Gluten-free oats and coconut flakes cooked in creamy coconut milk with dates, vanilla bean and cardamom. Toppings: Miso pear-banana jam, fresh rosemary, pomegranate and a drizzle of coconut cream.

Allergens: nuts, soy



PEANUT BUTTER - JELLY POWER YOATS - 58DHS

Gluten-free oats layered with strawberry-chia jam, toasted walnuts, mixed seeds, coconut yoghurt, oat milk, homemade peanut butter and a hint of ginger and agave syrup. Finished with strawberries, cacao nibs and crushed peanuts.

Allergens: nuts, peanuts



WILD ABOUT PANCAKES- 62DHS

Gluten-free pancakes topped with fresh berries and caramelised banana, drizzled with hazelnut choco spread and served with whipped coconut cream.

Allergens: nuts



WISHING WAFFLES - 62DHS

Gluten-free almond flour waffles served with berries, hazelnut choco spread and your choice of vanilla, chocolate, or salted caramel vegan ice cream.

Allergens: nuts



NOODLE BOWLS



BEEF GLOW RAMEN - 80DHS

House-made beef bone broth with buckwheat soba noodles, tender slices of beef, pak choi, teriyaki mushrooms, carrots, spring onions, nori and a soft-boiled egg, drizzled with homemade chili crisp oil.

Allergens: gluten, nuts, soy



PAD THAI - 72DHS

Rice noodles tossed with seasonal vegetables in a ginger-tamarind sauce, finished with mung beans, green onions, scrambled egg and roasted cashews. **Choose your protein:** Seared chicken or tofu.

Allergens: eggs, nuts, soy



MUSHROOM TRUFFLE TAGLIATELLE - 80DHS

Gluten-free whole grain rice flour pasta with sauteed mushrooms, kale and cherry tomatoes, creamy vegan alfredo sauce topped with truffle cream, vegan cashew parmesan and lemon zest.

Allergens: nuts



BOWLS

NEW

GARDEN PEA-MINT CREAM SOUP - 45DHS

A silky cream soup of peas, zucchini, leek, onion, basil and mint blended with cashews. Served with coconut cream drops, sourdough bread and toasted pumpkin seeds.

Allergens: nuts, gluten



NEW

HARVEST & THRIVE BOWL - 75DHS

Herb-loaded beluga lentils, roasted asparagus, sweet potato wedges, leafy greens, blackberry salad with blackberry vinaigrette and balsamic-glazed thyme beets, caramelised onion and avocado. Served with turmeric-tahini sauce. **Choose your protein:** Seared chicken, salmon, beef or halloumi.

Allergens: sesame, mustard, nuts



NEW

MEET THE GREEK - 75DHS

Wholegrain herby rice with caramelised onion hummus, vibrant Greek salad with Kalamata olives, organic feta, toasted walnuts and dates. Served with coconut-yoghurt tzatziki on the side. **Choose your protein:** Seared chicken, salmon, beef or halloumi.

Allergens: milk, sesame, nuts



NEW

UMAMI BOWL - 95DHS

Red rice with sautéed tender stem, edamame, Korean-style carrot, cucumber-mango salad, fresh radish, pickled ginger and nori, finished with homemade chili crisp oil and coconut lemongrass dressing. **Choose your protein:** Seared chicken, salmon, beef or halloumi.

Allergens: fish, sesame, nuts, soy



NEW

PANANG CURRY - 85DHS

Creamy peanut-infused panang curry with baby corn, snap peas and broccoli. Served with coconut basmati rice. **Choose your protein:** Seared chicken, salmon or tofu.

Allergens: nuts, soy, fish, peanuts



NEW

CHILI CON CARNE - 75DHS

Smoky beef chili with kidney beans and sweet potato. Served with mixed rice, pico de gallo, avocado, corn nachos and cashew sour cream.

Allergens: nuts



PUMPKIN HUG - 75DHS

Oven baked pumpkin stuffed with ayurvedic fennel rice with dried apricots, served with pumpkin puree, almond cream and crispy sprouted salad, topped with pomegranate seeds and pumpkin seed parmesan.

Allergens: nuts



PIZZAS & MORE FUN



PESTO PIZZA - 85DHS

Gluten-free almond base, rocket pesto, leeks, mushrooms, sun dried tomatoes, cherry tomatoes, zucchini ribbons, baby rocket, vegan feta and spicy mayo sauce.
Chef's suggestion: Add protein on top!

Allergens: nuts, soy



NEW

GAIA GARDEN PIZZA - 80DHS

Oven-baked almond crust pizza topped with marinated artichokes, caramelised onions, olive gremolata, sun-dried tomato pesto, avocado, asparagus, cherry tomatoes, rocket and sunflower parmesan.
Chef's suggestion: Add protein on top!

Allergens: nuts



NEW

NEW EARTH BURGER - 65DHS

Juicy beef patty with caramelised onions, roasted tomato, lettuce, melted cheddar and homemade gherkin sauce. Served with smoky smashed baby potatoes on the side.

Allergens: gluten, milk



NEW

BEET-IT! BURGER - 60DHS

Black bean-beetroot patty layered with caramelised onions, roasted tomato, lettuce, vegan ricotta and homemade gherkin sauce. Served with smoky smashed baby potatoes on the side.

Allergens: gluten, nuts



NEW

VIVA LA VIDA TACOS - 75DHS

Soft tacos filled with corn-jalapeño salsa, baby spinach, pico de gallo, jalapeño-cashew sauce, chimichurri drizzle, crispy onions and fresh coriander.
Choose your protein: Seared chicken, beef, halloumi or smoky cumin oyster mushrooms.

Allergens: milk, soy



NEW

PONO PONO CHICKEN QUESADILLAS - 70DHS

Quesadillas filled with shredded chicken, caramelised onions, pineapple, corn, mushrooms and cheddar. Served with guacamole and pico de gallo.
***Vegan option available**

Allergens: gluten, milk, nuts



ADD EXTRAS

Extras: 2 eggs / tofu scramble	12DHS
Homemade nut butter	10DHS
Avocado	15DHS
Granola	18DHS
Berries	15DHS
Homemade seed crackers	12DHS
Dip of choice	15DHS

ADD PROTEIN

Halloumi	+35DHS
Chicken	+40DHS
Salmon	+40DHS
Beef	+65DHS

SALADS

NEW

GREEK GARDEN SALAD - 65DHS

A refreshing twist on the classic! Crisp cucumbers, cherry tomatoes, red onion, olives, feta, avocado and mixed leaves, lifted with mint, parsley, strawberries and roasted walnuts. Tossed in a bright lemon–oregano dressing with a hint of za'atar. * Vegan option available with vegan feta.

Allergens: dairy, nuts



NEW

THAI PAPAYA SALAD - 75DHS

Leafy greens with mint, coriander, snap peas, corn, papaya, shallots, cucumber, tomatoes and avocado. Finished with Thai chili dressing, toasted cashews and a burnt scallion–coriander sauce.
Choose your protein: Seared chicken, salmon, beef or halloumi.
Allergens: fish sauce, sesame, nuts, soy



WATERMELON SALAD - 65DHS

Mixed greens, red quinoa, watermelon, raspberries, sundried tomato, fennel shaves in a miso-tahini dressing topped with avocado, vegan feta, magic green sauce, crushed seed crackers, mint leaves and roasted pumpkin seeds.
Allergens: nuts, mustard



NEW

SPRING RICE ROLLS - 65DHS

Fresh rolls of **chicken or tofu**, avocado, cucumber, green apple, radish, carrot, pepper, lettuce, mint and coriander. Served with peanut satay dipping sauce.
Allergens: peanuts, soy



SIDES

EDAMAME BEANS - 40DHS

Whole edamame beans stir-fried in sesame oil and topped with crushed peanuts.
Allergens: soy, peanuts



SPICY BROCCOLINI & BOK CHOY - 48DHS

Stir-fry broccolini and bok choy in a sugar-free and gluten-free garlic-ginger teriyaki sauce with fresh chillies.
Allergens: sesame, nuts, soy



PORTOBELLO MUSHROOM PIZZAS - 55DHS

Oven-baked portobello mushrooms, filled with cashew ricotta, leek, bell pepper, mushrooms, sun dried tomatoes, olives and drizzled with basil oil.
Allergens: gluten, milk, nuts



OVEN BAKED CHEESY KALE CHIPS - 40DHS



DESSERTS

NEW

RAW VEGAN CARROT CAKE - 42DHS

A wholesome raw vegan carrot cake with a sticky nut base, topped with creamy coconut frosting.

Allergens: nuts



NEW

VEGAN SNICKERS CAKE - 42DHS

No-bake tart with layers of date caramel, peanut butter and rich chocolate ganache.

Allergens: nuts, peanuts



PASSIONFRUIT CHEESECAKE - 44DHS



RAW ROSE-CARDAMOM CHOC CAKE - 42DHS



CHOC-CHIP BANANA BREAD - 38DHS

Served with coconut whipped cream and berries.



BERRY-APPLE CRUMBLE- 42DHS

Served with vegan vanilla ice cream.



GLUTEN-FREE BROWNIES - 47DHS

Chocolate or peanut butter brownies with your choice of vanilla, chocolate or salted caramel vegan ice-cream.



BLISS BALLS - 25DHS

(Strawberry-cashew / Lemon-coconut / Mango)



ALMOND KETO COOKIE - 28DHS



AMARANTH GOJI PROTEIN BAR - 35DHS



ICE-CREAM

Delicious guilt-free vegan, gluten free ice cream!
Choose from Vanilla, Chocolate or Salted Caramel.

1 SCOOP - 35DHS | 2 SCOOPS - 50DHS



KIDS MENU

PEANUT BUTTER & JELLY TOAST - 35DHS



NEW

GARDEN PEA-MINT CREAM SOUP - 35DHS



VEGGIE CRUDITES WITH BEETROOT HUMMUS
OR AVO MASH - 35DHS



SCRAMBLED EGGS WITH TOAST - 37DHS



TOAST WITH AVOCADO / BUTTER AND CHIA
BERRY JAM - 37DHS



BREAKFAST PATTIES WITH AVO MASH - 40DHS



PANCAKES WITH BERRIES - 43DHS

