

# EATS



vg\_\_vegetarian

sy\_\_soy

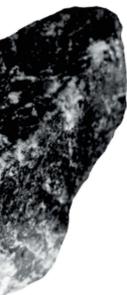
se\_\_sesame

d\_\_dairy

n\_\_nuts

g\_\_gluten

## SOMETHING TO START

- 
- | vg/d | **Halloumi Fries | 53**  
Golden fried halloumi fries with herb labneh and thyme honey.
  - | g/d | **Crispy Calamari | 58**  
Baby squid, lime aioli, onion-garlic seasoning.
  - | g/se/vg | **Trio Hummus | 42**  
Edamame hummus, classic hummus, beetroot hummus, pita bread.
  - | d | **Beef Kebab | 58**  
Filet mignon, mint yoghurt, chimichurri.
  - | d/sy/se | **Short Rib Fries | 72**  
Slow-braised beef short rib, cheese sauce, fries, and herb salsa.
  - | g/sy | **Char Siu Bao Bun | 69**  
Chinese BBQ short ribs, steamed bao bun, crispy quinoa, scallion.
  - | g/sy/d | **Prawn roll | 48**  
Juicy prawns tossed with zesty lime aioli, mint yoghurt, celery and red onion, served in a toasted garlic-butter brioche roll.

## SALADS

- | g/se/n/vg | **Nom-Nom Salad | 50**  
A crunchy, vibrant salad with bold Asian flavours, creamy sesame dressing, and crispy wonton chips.
- | vg/d/n | **Burrata salad | 65**  
Heirloom tomatoes, basil pesto, pine nuts, balsamic reduction.
- | g/se/vg/d/sy | **Corn and quinoa | 50**  
Cucumber, tomato, sweetcorn, quinoa, red onion, mint, dressed with miso and basil dressing
- | g/d | **Caesar salad | 58**  
Baby gem lettuce, Caesar dressing, grissini, anchovy.  
Optional: add grilled chicken or grilled shrimp

## RISOTTO & PASTA

- | d/g | **Seafood Linguini | 65**  
Delicate linguini tossed with prawns, squid, mussels, and clams in a slow-simmered tomato pomodoro, finished with a hint of chili flakes.
  - | d/g | **Chicken & Mushroom Pasta | 60**  
Classic creamy sauce with sautéed mushrooms, chicken strips, fettuccine pasta.
  - | d/vg | **Creamy Wild Mushroom & Truffle Risotto | 65**  
Arborio rice, sautéed wild mushrooms, truffle paste, crispy parmesan.
- 

# EATS



---

vg\_\_vegetarian

sy\_\_soy

d\_\_dairy

g\_\_gluten

## SIGNATURES

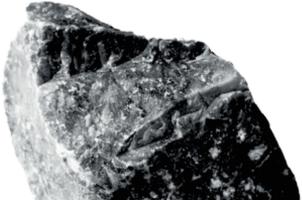
- | g/d | **Cave burger | 70**  
Have it your way: choose between our house-made beef blend or crispy chicken. Topped with pickles, cheddar cheese, tomato, onion mayonnaise, on a freshly baked brioche bun.  
Served with fries or side salad.
- | d/sy | **Chicken cutlets | 65**  
48-hour marinated chicken, drizzled olive butter, chimichurri roasted potato or mashed potato.
- | g/sy | **Braised Short Ribs | 90**  
Five-hour slow-cooked ribs, gremolata, creamy polenta or mashed potato.
- | g/d | **Crispy Chicken Sandwich | 65**  
Fried chicken, light slaw, tomato pesto, topped with fennel salad.  
Served with fries or side salad.
- | g/d | **Steak Sandwich | 90**  
A delicious classic with caramelized onion, peperonata, red cheddar cheese, on freshly baked ciabatta.  
Served with fries or side salad.

## KIDS MENU

- | d/vg/g | **Kids Pasta Arrabbiata | 35**  
| d/g | **Fries and Nuggets | 35**  
| d/g | **Sliders and Fries | 38**  
| d/g | **Chicken Alfredo Pasta | 35**

\*Kids menu applicable for children under 12 years old.

## SIDES

- | vg | **Fries | 20**  
| vg/d | **Truffle fries | 29**  
| vg | **Side salad | 19**  
| vg/d | **Mashed potatoes | 20**  
**Chicken | 25**  
**Prawn | 28**
- 

# BREAKFAST

---

n\_\_nuts

vg\_\_vegetarian

d\_\_dairy

sy\_\_soy

g\_\_gluten

| vg/g | **Waffle Club** | 60

Layers of crispy waffles, turkey ham, egg, cheese, and fresh lettuce—stacked high and served with your choice of sauce.  
A sweet and savoury twist on the classic club.

| g/d | **Egg Benedict** | 54

Poached eggs on toasted English muffins, topped with turkey ham and creamy hollandaise sauce.

| g/vg/d | **Mushroom Benedict** | 55

Poached eggs on toasted English muffins with sautéed wild mushrooms and creamy hollandaise sauce.

| sy/d/g | **Short Ribs Benedict** | 65

Poached eggs and tender braised short ribs on English muffins, topped with silky hollandaise sauce.

| vg/g | **Huevos Rancheros** | 55

A classic Mexican breakfast featuring fried eggs on warm tortillas, topped with zesty tomato salsa, refried beans, and fresh herbs. Bold, comforting and full of flavour.

| vg/d/g | **Turkish Eggs (Çılbır Style)** | 62

Silky poached eggs served over garlicky yogurt, drizzled with spiced melted butter and herbs. Creamy, savoury, and full of Turkish flavour.

| vg/g | **Shakshuka** | 64

Poached eggs simmered in a rich tomato and bell pepper sauce, spiced with cumin, paprika and garlic. Topped with crumbled feta and fresh herbs. Served with warm pita or crusty sourdough.

| vg/d | **Spanish Omelette** | 62

Hearty omelette made with eggs, mixed vegetables, onions, and melted cheese. Golden, fluffy, and full of flavour.

| vg/d | **Egg Sando** | 50

Katsu sando filled with omelette, furikake, sriracha, and chipotle sauce.

| vg/d | **Burrata & Truffle** | 88

Scrambled eggs, burrata, Kalamata olive pâté, cherry tomato gel concentrate, fresh truffle and truffle oil. Served with toasted truffle brioche.

| vg/g | **Tostada de Guacamole with Poached Eggs** | 58

Toasted bread with guacamole, pico de gallo, and poached eggs.

| d/vg/g | **Croissant Omelette** | 63

Croissant stuffed with omelette, mushrooms and Parmesan sauce.

| g/d | **Croque Madame** | 64

Roasted sandwich with béchamel, turkey ham, and Emmental cheese, topped with a fried egg.

| n/vg/d/g | **Fluffy Pancakes** | 55

Cloud-like, melt-in-your-mouth soft pancakes made with whipped egg whites. Topped with warm maple syrup and a medley of fresh berries.

| n/vg | **Waffles** | 57

| d/g | Crispy on the outside, fluffy on the inside—classic waffles perfect for syrup, fruit, or whipped cream.

| n/vg | **Açaí Bowl** | 43

Creamy açaí blend topped with fresh fruits, granola, coconut, and honey. A healthy and refreshing treat.

# DESSERTS

---

vg\_\_vegetarian

d\_\_dairy

n\_\_nuts

g\_\_gluten



| vg/g/d | Choco Blast | 68

Rich and silky chocolate mousse layered with crisp, crunchy bits for the perfect contrast in texture. A decadent treat that melts in your mouth

| vg/g/d/n | Kunafa Pistachio Bliss | 63

A delightful fusion of creamy pistachio mousse layered over crispy kunafa strands, offering a perfect balance of nutty richness and sweet crunch.

| vg/g/d | Summer mango crumble | 40

Light whipped cream, glazed mango, graham crumble.

| vg/d | Espresso crème brûlée | 50

Baked custard with a hint of coffee, topped with fresh fruit.

| vg/d/n | Roasted Hazelnut Cheesecake | 57

Baked cheesecake with roasted hazelnut coating and white chocolate ganache.

| g/vg/n | Date pudding | 45

Date pudding filled with molten milk chocolate, topped with vanilla ice cream, caramel sauce, and caramelized hazelnuts.

| g/n/vg | Crepes | 45

Crepes filled with chocolate and Nutella sauce, topped with fresh berries and cocoa powder.

| d/g/vg | Tiramisu | 67

Traditional Italian tiramisu made with ladyfinger biscuits, espresso, mascarpone cream and cocoa powder.

| g/n/d/vg | Chocolate Molten Cake | 49

Dark chocolate sponge filled with melted white chocolate, passion fruit jam, roasted meringue, and vanilla ice cream.

| g/n/d/vg | French toast | 65

Homemade roasted brioche, salted caramel ice cream, dry meringue, berries, icing sugar, cinnamon powder, and maple syrup.

| g/n/d/vg | Croissant Pudding | 67

Pudding made with croissants, served with cinnamon custard and caramel syrup.

| g/vg/n | Aseeda - Dates | 40

A rich and comforting Middle Eastern dessert made with mashed dates, flour, butter and warm spices.

| vg/n/d | Banana Pudding | 58

A classic layered dessert made with creamy vanilla custard or pudding, slices of fresh banana and layers of soft cookies.

| g/vg/n | Cookies - Per piece | 14

-Pistachio cookies stuffed with creamy pistachio.  
-Nutella cookies stuffed with Nutella and milk chocolate.

# DRINKS

---

## MOCKTAILS

### Smoked oak | 39

Smoked oak, Strawberry syrup, Lemon juice, Pineapple juice, Soda-water.

### Cherry Freeze | 36

Cherry syrup, Sugar syrup, Lemon juice, Soda-water.

### Sunsets Spritz | 37

Peach Puree, Concentrated Lime syrup, Vanilla Syrup, Lemon juice, Jasmine tea, Sprite.

### Lemon and Mint | 35

Fresh Mint, Lemon juice, Sugar syrup, Mint syrup.

### Island Oasis | 35

Watermelon juice, Lemongrass, Lemon juice, Peach puree.

### Passion Fruit Iced tea | 35

Black tea, Passion fruit, Lemon juice, Sugar syrup.

### Hibiscus Iced tea | 35

Hibiscus tea, Strawberry syrup, Sugar syrup, Lemon juice.

### Peach Iced tea | 35

Black tea, Peach syrup, Sugar syrup, Lemon juice.

### Strawberry Iced tea | 35

Black tea, Strawberry syrup, Sugar syrup, Lemon juice.

### Classic Mojito | 32

Fresh lime, Lemon juice, Fresh mint, Sugar syrup, mint syrup, Soda-water.

### Strawberry Mojito | 32

Fresh lime, Fresh strawberry, Strawberry puree, Lemon juice, Fresh mint, Sugar syrup, Mint syrup, Soda-water.

### Passion fruit Mojito | 32

Fresh lime, Fresh passion fruit, Passion fruit puree, Lemon juice, Fresh mint, Sugar syrup, Mint syrup, Soda-water.

## SOFT DRINKS

Coca Cola | 23

Coca Cola Zero | 23

Fanta | 23

Sprite | 23

Ginger Ale | 23

## JUICES

Fresh juices | 30

## WATER

700ml | 25

400ml | 15

## TEA

Tea selection | 28

# DRINKS

---

## HOT COFFEE

Espresso | 23  
Espresso macchiato | 25  
Americano | 25  
Piccolo | 28  
Cortado | 32  
Flat white | 32  
Cappuccino | 35  
Café latte | 35  
Café mocha | 40  
Spanish piccolo | 30  
Spanish cortado | 35  
Spanish latte | 40  
Dark cave latte | 40  
Signature | 40  
Affogato | 40  
Matcha | 40  
Hot chocolate | 40

## COLD COFFEE

Espresso tonic | 40  
Iced americano | 28  
Iced latte | 35  
Iced Spanish latte | 40  
Iced dark cave | 40  
Iced signature | 40  
Iced cafe mocha | 40  
Cold chocolate | 40  
Iced matcha | 40  
Iced pistachio matcha | 40  
Iced strawberry matcha | 40  
Iced coconut matcha | 40

## MANUAL BREW

V60 | 40  
Iced V60 | 40  
Chemex | 40  
Iced Chemex | 40  
Aeropress | 40  
Cold brew | 40

