

**BLACK COFFEE**  
- BY CAFÉ YOUNES -

# OUR STORY

# 1935

Since 1935, Café Younes, the oldest and the largest home-grown specialty coffee roaster in Lebanon, has been a go-to coffee destination and a place its patrons call home thanks to its warm sense of community.

In its multiple retail outlets in Lebanon, Café Younes crafts the perfect cup of coffee and offers delicious food that complements its specialty coffee, along with specialty teas and juices.

In 2018, and in an effort to strengthen our passion for coffee and to elevate the experience of coffee lovers, **BLACKCOFFEE** by Café Younes was established.

While remaining true to our 88-year heritage of uncompromised quality coffee, **BLACKCOFFEE** by Café Younes specializes in sourcing premium coffee beans from around the world and in offering a multi-sensorial coffee experience through our roasting methods and our advanced coffee selections.



1894

Amin Younes Sr.

At 17, Amin Younes Sr. travels to Brazil where he worked in coffee plantations.

1935



Amin Younes Sr. returns to Lebanon and opens a coffee roaster in Downtown Beirut, under the name of Café Younes

1960



**Second Generation**  
Souheil Younes joins his father and opens Café Younes' first branch in Hamra - Neemat Yafet street

1996



**Third Generation**  
Amin Younes, the grandson takes over the family business

2008



Café Younes local expansion starts

2018



Faysal Younes, Amin's brother, joins Café Younes's group to expand the brand regionally

2020



Café Younes group opens its first regional branch in Dubai, Sheikh Zayed Road, under the Black Coffee brand

2022



Café Younes starts its first international expansion in El Gouna, Egypt



Black Coffee by Café Younes opens its second branch in Dubai in Media City

15 BRANCHES IN 3 COUNTRIES

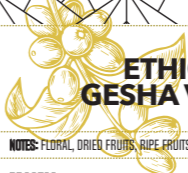
## SINGLE ORIGINS

Beans taste different depending on where they grow. What determines flavor is the species and variety of the coffee tree, the kind of soil it grows in, the climate and altitude of the plantation, the care with which the coffee fruit is picked, and how the beans are processed. According to the coffee rule of thumb, the higher the growing regions, the more delicate the flavor.

### MICRO LOT COFFEE

Micro lot often refers to small, exclusive, and traceable lots of coffee which ensures a standard quality over time.

A micro lot coffee allows the producers, brokers, roasters and consumers to track their coffee origin and maintain a good knowledge over the beans they are using.

 <b>ETHIOPIA GESHA VILLAGE</b>	
<small>NOTES: FLORAL, DRIED FRUITS, RIPE FRUITS, ROSE, CHOCOLATE, JASMINE AND VANILLA</small>	
<small>PROCESS: NATURAL VARIETY: ILLUBADOR FARM/REGION: GAYLEE 22/052</small>	<small>ALTITUDE: 1,916-1,982 BODY: MEDIUM ACIDITY: JUICY ACIDITY</small>
<small>PRICE PER 500 G: 190</small>	<small>PRICE PER KG: 380</small>

 <b>PANAMA GEISHA HARTMANN</b>	
<small>NOTES: ORANGE BLOSSOM, FRUITY, BLUEBERRY, RASPBERRY, VIBRANT ACIDITY, LONG SWEET FINISH</small>	
<small>PROCESS: NATURAL VARIETY: GEISHA FARM/REGION: HARTMANN</small>	<small>ALTITUDE: 1,700 BODY: MEDIUM ACIDITY: MEDIUM</small>
<small>PRICE PER 500 G: 410</small>	<small>PRICE PER KG: 800</small>



FOR YOUR ONLINE ORDERS, VISIT OUR WEBSITE  
[WWW.BLACKCOFFEE.AE](http://WWW.BLACKCOFFEE.AE)

### SOUTH AMERICA

<b>COLOMBIA SUPREMO</b>	
<small>NOTES: Cocoa, caramel, dark chocolate and dried fruits</small>	
<small>COUNTRY OF ORIGIN: FARM / REGION: VARIETY: PROCESS: ELEVATION: BODY: ACIDITY:</small>	<small>Colombia Tolima Castillo Washed 1,650 – 1,800 Medium Medium</small>
<small>PRICE PER 500 G: 102</small>	<small>PRICE PER KG: 170</small>

<b>BRAZIL CASCAVEL VERDE</b>	
<small>NOTES: Bakers chocolate, hazelnut, dark molasses</small>	
<small>COUNTRY OF ORIGIN: FARM / REGION: VARIETY: PROCESS: ELEVATION: BODY: ACIDITY:</small>	<small>Brazil Various Various Pulped Natural 800 – 1,100 Full Low</small>
<small>PRICE PER 500 G: 96</small>	<small>PRICE PER KG: 190</small>

<b>COLOMBIA DECAF</b>	
<small>NOTES: Intense aroma with sweet caramel notes</small>	
<small>COUNTRY OF ORIGIN: FARM / REGION: VARIETY: PROCESS: ELEVATION: BODY: ACIDITY:</small>	<small>Colombia Medellin Castillo Naturally Decaffeinated 1,700 Full Low</small>
<small>RICE PER 500 G: 132</small>	<small>PRICE PER KG: 220</small>

### AFRICA

<b>ETHIOPIA GUJI HAMBELA</b>	
<small>NOTES: Fruits, lavender, orange, berries, brown sugar</small>	
<small>COUNTRY OF ORIGIN: FARM / REGION: VARIETY: PROCESS: ELEVATION: BODY: ACIDITY:</small>	<small>Ethiopia Hambela Heirloom Natural 1,950 – 2,200 Medium Medium</small>
<small>PRICE PER 500 G: 108</small>	<small>PRICE PER KG: 180</small>

<b>KENYA SWARA AA</b>	
<small>NOTES: Floral aroma, berry-like, black tea, grapefruit, bergamot, caramel with a smooth clean finish</small>	
<small>COUNTRY OF ORIGIN: FARM / REGION: VARIETY: PROCESS: ELEVATION: BODY: ACIDITY:</small>	<small>Kenya Various Ruiru 11, SL28, SL34 Fully washed 1,400 – 2,000 Light High</small>
<small>RICE PER 500 G: 150</small>	<small>PRICE PER KG: 250</small>

<b>TANZANIA ILOMBA</b>	
<small>NOTES: Intense dark chocolate, full bodied with roasted nuts aftertaste</small>	
<small>COUNTRY OF ORIGIN: FARM / REGION: VARIETY: PROCESS: ELEVATION: BODY: ACIDITY:</small>	<small>Tanzania Ilomba Matunda Bourbon, Kent, Typica Fully washed 1,700+ Heavy Low</small>
<small>PRICE PER 500 G: 132</small>	<small>PRICE PER KG: 220</small>

### CENTRAL AMERICA

<b>PANAMA KOTOWA</b>	
<small>NOTES: Hazelnuts, orange, vanilla hints with a chocolate finish mouth feel</small>	
<small>COUNTRY OF ORIGIN: FARM / REGION: VARIETY: PROCESS: ELEVATION: BODY: ACIDITY:</small>	<small>Panama Kotowa Caturra Natural slow dried 1,650 – 1,750 Rich Medium</small>
<small>PRICE PER 500 G: 150</small>	<small>PRICE PER KG: 250</small>

<b>GUATEMALA HUEHUETENANGO</b>	
<small>NOTES: Nut, caramel, orange, roasted almond with hints of black pepper</small>	
<small>COUNTRY OF ORIGIN: FARM / REGION: VARIETY: PROCESS: ELEVATION: BODY: ACIDITY:</small>	<small>Guatemala Cooperative Bourbon Catuai Honey 1,510 – 1,760 Medium Mild</small>
<small>PRICE PER 500 G: 138</small>	<small>PRICE PER KG: 230</small>

<b>COSTA RICA MARVIN BARRANTES</b>	
<small>NOTES: Chocolate, Black tea, Lemon</small>	
<small>COUNTRY OF ORIGIN: FARM / REGION: VARIETY: PROCESS: ELEVATION: BODY: ACIDITY:</small>	<small>Costa Rica Finca Reina Elizabeth Milenio Honey 1,450 – 1,550 Medium Medium</small>
<small>PRICE PER 500 G: 138</small>	<small>PRICE PER KG: 230</small>

### SOUTHEAST ASIA

<b>INDONESIA SUMATRA BATAK</b>	
<small>NOTES: Dried prune, dark chocolate finish</small>	
<small>COUNTRY OF ORIGIN: FARM / REGION: VARIETY: PROCESS: ELEVATION: BODY: ACIDITY:</small>	<small>Indonesia Batak Typica Wet Hulled 1,400 – 1,800 Medium Medium</small>
<small>PRICE PER 500 G: 120</small>	<small>PRICE PER KG: 200</small>

### EASTERN AFRICA

<b>YEMEN JABAL HARAZ</b>	
<small>NOTES: Dried fruits, cinnamon with balanced acidity and sweetness</small>	
<small>COUNTRY OF ORIGIN: FARM / REGION: VARIETY: PROCESS: ELEVATION: BODY: ACIDITY:</small>	<small>Yemen Haraz Heirloom Natural 1,370 – 2,740 Medium Low</small>
<small>PRICE PER 500 G: 156</small>	<small>PRICE PER KG: 260</small>

### NORTH AMERICA

<b>MEXICO FINCE LA ESTANZUELA</b>	
<small>NOTES: Cocoa, Caramel, apricot with a milk chocolate mouthfeel</small>	
<small>COUNTRY OF ORIGIN: FARM / REGION: VARIETY: PROCESS: ELEVATION: BODY: ACIDITY:</small>	<small>Mexico Finca la Estanzuela Sarchimor, various Fully washed 1,100 Medium Medium</small>
<small>PRICE PER 500 G: 132</small>	<small>PRICE PER KG: 220</small>

## SIGNATURE BLENDS

Coffee blending is the art and science of mixing different single origin coffees together to create a balanced, well-rounded flavor and aroma. Few coffees have everything and it is nearly impossible to find a complete single origin coffee. For that reason, we had to create inspired signature coffee blends for those who think in terms of blends and persist in looking for perfection in their cup of coffee.



<p><b>MARJEIOUNI</b></p> <p><b>BRAZIL CASCAVEL VERDE</b></p> <p>Brazil's coffee unmistakable flavor and aroma surfaces brilliantly in this "classic" and custom blend. Since "Marjeioun" is one of the top coffee drinking regions in Lebanon, this perfect blend of different roast profiles suits the taste of its original inhabitants and is dedicated to them.</p> <p>PRICE PER 500 G: 96    PRICE PER KG: 160</p>	<p><b>CAFÉ YOUNES SIGNATURE</b></p> <p><b>COLOMBIA SUPREMO COSTA RICA MARVIN BARRANTES</b></p> <p>A custom blend of South American and Central American coffees creates this complex and very popular blend: A sweet mixture with just the right amount of acidity and body to help you get up on your feet and start your day energetically.</p> <p>PRICE PER 500 G: 111    PRICE PER KG: 185</p>	<p><b>TWILIGHT BLEND</b></p> <p><b>DECAF COLOMBIA - INDONESIA SUMATRA</b></p> <p>A smooth half-decaf blend of decaffeinated Colombian beans perfectly mixed with our specialty grade Indonesian beans. This blend is perfect when you want a late-evening coffee without having to worry about enduring a sleepless night.</p> <p>PRICE PER 500 G: 129    PRICE PER KG: 215</p>
<p><b>ABOU ANWAR BLEND</b></p> <p><b>COLOMBIA SUPREMO - YEMEN JABAL HARAZ</b></p> <p>Abou Anwar's lifelong story with Café Younes began in 1952 where he spent six decades craft roasting premium coffee beans. For his memory, we have created this exquisite blend made of his favorite single origins.</p> <p>PRICE PER 500 G: 121    PRICE PER KG: 202</p>	<p><b>MOCHA JAVA</b></p> <p><b>YEMEN JABAL HARAZ - INDONESIA SUMATRA</b></p> <p>In olden days, traders and sailors arriving at the port of Mocha in Yemen were coming home from the island of Java in Indonesia. This is how the traditional coffee blend of Mocha and Java coffee beans occurred: A happy accident of history that produced one of the first known (and best) coffee blends in the world.</p> <p>PRICE PER 500 G: 137    PRICE PER KG: 229</p>	<p><b>75TH ANNIVERSARY BLEND</b></p> <p><b>BRAZIL CASCAVEL VERDE - INDONESIA SUMATRA YEMEN JABAL HARAZ</b></p> <p>In remembrance of Souheil Younes, whose energy, devotion, ethics and love made Café Younes survive and grow. This blend, that in 2010, celebrated 75 years of caffeinated operations is dedicated to his memory.</p> <p>PRICE PER 500 G: 123    PRICE PER KG: 206</p>
<p><b>BLACK COFFEE BLEND</b></p> <p><b>BRAZIL CASCAVEL VERDE - TANZANIA ILOMBA</b></p> <p>With the feel of the cup and the aroma of the brew, your senses have already been captured by the fragrance of this fine coffee. Finally, you put your lips to the cup and decide it is time. As the coffee pours into your mouth, you will notice right then the balanced sweet flavor of the brew. Wonderful!</p> <p>PRICE PER 500 G: 96    PRICE PER KG: 160</p>	<p><b>CAFÉ YOUNES BLEND</b></p> <p><b>INDONESIA SUMATRA - ETHIOPIA GUJI HAMBELA</b></p> <p>This blend brings to mind neighborhood cafes with a side terrace full of a floating crowd of parasols, open to shade the clients who are relaxing with friends or maybe with just a book or a laptop.</p> <p>PRICE PER 500 G: 117    PRICE PER KG: 195</p>	<p><b>THE MASSIVE BLEND</b></p> <p><b>SUPREMO COLOMBIA - INDONESIA SUMATRA COSTA RICA MARVIN BARRANTES</b></p> <p>This perfect combination of three coffees, from the lands of paradise, is a perfect complement to breakfast, lunch or dinner. A rich flavorful cup!</p> <p>PRICE PER 500 G: 123    PRICE PER KG: 205</p>



### BLACKCOFFEE BLEND - Biodegradable Capsules AED 33

A chocolatey and rich signature blend that offers an unparalleled espresso experience to awaken your senses with its evenly balanced body and acidity.



ALL PRICES ARE 5% VAT INCLUSIVE AND IN AED

# COFFEE PREPARATION METHODS

To make the best of the coffee experience and cater to all tastes, **BLACKCOFFEE** by Café Younes uses a multitude of coffee preparation methods. Choose your most appropriate single origin or signature blend and we will brew your preferred from the list below... And enjoy!

## SYPHON 30

The Syphon is applying physics to coffee brewing: As the water in the bottom chamber is heated and gases begin to escape, a vacuum starts to create that moves the coffee to the top chamber. Then the flame extinguishes and the air in the bottom chamber begins to cool, causing another vacuum that pulls the coffee to the bottom compartment.

## ENJOY OUR MICRO LOTS:

Ethiopia Geisha at AED 45  
Panama Geisha at AED 70

## V60 30

They say the soul of the perfect cup of coffee is in the brew, and the V60 dripper really does make a fantastic brew. The V60 is responsive to numerous variables because of three design factors: The cone shape (60° angle) allows the water to flow to the center, extending the contact time. The large single hole enables the brewer to adjust the flavor by altering the speed of the water flow. In addition, the spiral ribs rise all the way to the top and allow the air to escape, to maximize the expansion of the coffee grounds.



## AEROPRESS 30

A small, two-tube device, the Aeropress quickly brews a full-bodied coffee by allowing the user to push the water through the puck. Unlike pour over devices, it is inspired by espresso machine technology using manual pressure.

## MOKA POT 30

The Moka Pot, in theory, functions similarly to espresso machines. Both use pressure to push heated water through ground coffee. The difference, however, is that the Moka Pot pushes the brew upwards, and does not use high-pressure water to achieve the shorter brew times of an espresso machine. Nevertheless, it still creates a rich, heavy and intense cup.



## RAKWEH 28

First appearing in the Ottoman Empire, the Rakweh is a small long-handled pot with a pouring lip designed specifically to make Turkish/Middle-Eastern/Lebanese coffee. The coffee used is very finely ground and is brewed by mixing the coffee with hot water. Before the mix boils over, it is taken off the heat; it may be briefly reheated twice or more to increase the desired froth.



## KALITA WAVE 30

While similar to the Chemex or V60, the Kalita Wave has a markedly different extraction configuration. Rather than water dripping through a singular hole, it features a flat bottom with three extraction holes. This eliminates any channeling of water in the coffee bed, resulting in an extremely crisp cup. The dripper also has minimal contact with the filter, allowing for consistency in temperature and an even dispersion of water.



## FRENCH PRESS 30

The French Press is an immersion brewing method, meaning that the coffee extracts while it is submerged in water. After brewing it for a certain amount of time (four or five minutes), the filter is plunged downwards to separate the grounds from the brewed coffee.



## COLD BREW 30

The Cold Brew is made by dripping ice-cold water through freshly ground beans, one drip per second. It is an exercise in precision as much as it is in patience. You can also try varying the drip speed to affect the extraction rate. The first instance of cold brew was recorded in 17th century Japan.



## CHEMEX 30

The Chemex is a classic and elegant brewing device that gives you a remarkably clean cup of coffee. Its paper filters are 20-30% heavier than other filters so they retain more of the suspended oils during the brewing process and solids cannot pass through the filter.



## ROYAL SYPHON 62

This Belgian invention of the mid 18th century works by gravitational energy, vacuum and vapor pressure. It delivers a flavorful, clean and aromatic coffee with no bitterness.

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## ESPRESSO BASED

Brewed with our BLACK COFFEE espresso blend

**Espresso 18**  
Ristretto, regular or lungo

**Espresso Doppio 22**

**Long Black 20**  
Double espresso shot moderated with hot water

**Cortado 19**

**Piccolo Latte 19**

**Flat White 25**  
Double espresso shot in a silky textured milk

**Cappuccino**  
Regular 22 Large 25

**Caffè Latte**  
Regular 22 Large 25

## FILTERED

Prepared with our filter signature blend

**Black**  
Regular 23 Large 26

**Café au Lait 22**  
With steamed milk

**Creamy 24**  
With half and half

### Add the following to your coffee

Espresso shot 6 - Honey 9 - Whipped cream 8  
Flavors (vanilla, caramel, hazelnut) 9

## HOT SIGNATURES

(Have it decaffeinated with no additional charge)

**Caramel Macchiato**  
Topped with whipped cream and caramel sauce  
Regular 23 Large 26

**Crème Brûlée Cappuccino**  
With an aromatic caramelized crust  
Regular 21 Large 24

**Caffè Mocha**  
Topped with whipped cream and dusted with cocoa powder  
Regular 23 Large 26

**White Mocha**  
White chocolate sauce with steamed milk  
Regular 23 Large 26

**Spanish Latte**  
Two espresso shots moderated with textured hot milk and condensed milk  
Regular 24 Large 27

**Chai Latte**  
A blend of black tea extract with ginger and cinnamon, moderated with milk  
Regular 26 Large 29

**Yemeni Qishir 23**  
A traditional Yemeni coffee husk, fresh ginger, cinnamon and a dash of maple syrup



Cappuccino

## VALRHONA® CHOCOLATE SPECIAL

**Hot Chocolate Celaya - The Classic - 25**  
Self indulgent, luxuriously rich, with a creamy texture

**Sledge Hammer 34**  
Our famous hot chocolate with a double espresso shot

★ HAVE IT DECAFFEINATED WITH  
NO ADDITIONAL CHARGE



Assam Breakfast

## HOT TEA AND INFUSIONS

**Sencha Organic Green 28**  
Green tea with a rich grassy taste that has earned it a following all over the world

**Date Vanilla Organic 33**  
Date vanilla with hint of coconut taste-herbal tea

**Earl Grey Tea 28**  
One of the most recognized flavored teas. This black tea is flavored with oil from the zest of the bergamot orange. One can savor a taste between an orange and a lemon with a hint of grapefruit and lime

**Oolong Lavender Organic 33**  
Packed with the softness of lavender and grassy Oolong leaves which will uplift your mood and give you an everlasting taste

**Jasmine Organic 28**  
One of the finest grades of Chinese jasmine teas that produce a delicate and sweet flavor

**Assam Breakfast 28**  
A robust black breakfast tea, rich, malty and rousing



Banana Berries Smoothie

## COLD SIGNATURES

**Iced Latte 25**

**Hazelnut Cappuccino on the Rocks 29**

**Mocha Iced Latte 26**

**White Mocha Iced Latte 26**

**Cold Brew Cascara 28**

**Iced Shaken 25**

**Nitro Cold Brew in Can 24**

**Iced Spanish Latte 28**

## SHAKES

**Espresso Shake 38**

**Vanilla Shake 29**

**Chocolate Shake 29**

**Beirut Shake NEW 35**

Creamy vanilla and rich dark chocolate

**Cookies S'mores 29**

Oreo cookies milkshake with toasted marshmallows

★ HAVE IT WITH NON-DAIRY MILK 8  
(Almond milk, coconut milk, soya milk or oat milk)

## FRESH FRUIT SMOOTHIES

**Acai Smoothie 38**

Acai, peanut butter, coconut milk, honey and granola

**Banana Oat (VG) 35**  
Banana, milk, oats, honey and ice

**Granola Almond (VG) 38**  
Granola, banana and almond milk

**Ginger Banana Mango (VG) 35**  
Fresh ginger, banana and mango

**Banana Berries (VG) 35**  
Fresh banana, mixed berries, strawberry puree and mint spring garnish

**Green Super Power (VG) 35**  
Kiwi, cucumber and kale

## COOLERS & FRESH JUICES

**Fresh Orange Juice 19**

**Fresh Lemonade 19**

**Fresh Minted Lemonade 20**

**Fresh Ginger Lemonade 21**

**Lemon Iced Tea 28**

**Peach Iced Tea 28**

**Hibiscus Iced Tea 28**

**Moringa Detox 28**

## CANNED AND BOTTLED

**Water Small 11 Large 18**

**Sparkling Water Small 13 Large 19**

**Soft Drink 13**

ALL PRICES ARE 5% VAT INCLUSIVE AND IN AED

(V): VEGAN (N): NUTS (VG): VEGETARIAN



Salmon and Cream Cheese Bagel

## BAKERS' CORNER

- Cheese Croissant** 14
- Thyme Croissant** 14
- Plain Croissant** 12
- Almond Croissant** 16
- Valhrona® Chocolate Croissant** 16

## FARMER'S EGGS

**Eggs Your Way** 44  
Three eggs served your way with freshly toasted French Multigrain sourdough and a side salad

**Croissant Benedict** 61  
Two poached eggs on a plain croissant with smoked salmon covered with Hollandaise sauce, served with roasted baby potatoes and sautéed baby asparagus

**Eggs Shakshouka** 62  
Three eggs with a mix of tomato sauce and Halloumi cheese, topped with crispy kale, cherry tomatoes, pine nuts and chili flakes and served with a side of freshly toasted French Multigrain sourdough

**BLACK COFFEE'S Eggs Benedict** 62  
Two poached eggs on English muffin with sautéed spinach covered with Hollandaise sauce, served with a side salad

**French Breakfast** 63  
Two eggs cooked your way with sides of butter and jam, three types of cheese and your choice of croissant, served with fresh orange juice, tea or coffee

**Power Breakfast** 67  
Sunny side up egg with smoked salmon, fresh avocado slices and cream cheese on a freshly toasted French Multigrain sourdough, served with a side salad

**Poached Eggs and Avocado** 61  
Two poached eggs topped over homemade guacamole sauce and a freshly toasted French Multigrain sourdough, served with a side salad

**Avocado Mozzarella on Toast NEW** 63  
A freshly-toasted Multigrain French sourdough topped with creamy fresh mozzarella, baby Rocca, and juicy tomato confit, smashed avocado made with perfectly ripe avocados, fresh lime juice, a touch of spice and a drizzle of sweet and tangy honey balsamic dressing

**The Breakfast Delight** 68  
Two eggs served your way with a side of seasoned chicken sausages, beef bacon, sautéed fresh mushrooms, tomato and hash browns, with a freshly toasted French Multigrain sourdough and baked beans

- Add the following to your eggs**
- Goat cheese 16 – Halloumi cheese 14 – Labneh 12
  - Smoked salmon 24 – French Multigrain sourdough 15
  - Beef bacon 18 – Avocado 21 – Sautéed mushrooms 14
  - Chicken sausage 17 – Smoked turkey 17 – Egg 13

## HOMEMADE PANCAKES

**Maple Fruit** 61  
Four (yes, four!) fluffy and maple-drizzled pancakes stacked with fresh strawberries, fresh bananas and sprinkled with icing sugar

**Very Berry (N)** 55  
Fresh mixed berries with your choice of chocolate, maple or honey and caramelized mixed nuts

**Chocolate (N)** 49  
Nutella® chocolate, banana, vanilla ice cream and caramelized almonds, with Valhrona® garnish

**Hazelnut Pancake NEW** 61  
Fresh mixed berries, icing sugar and topped with a generous spread of rich and nutty hazelnut spread

- Add the following to your pancakes**
- Chocolate 14 – Honey 12 – Maple syrup 12
  - Peanut butter 13 – Banana 16 – Strawberry sauce 16



Maple fruit pancake

## FRESHLY TOASTED BAGELS

Have it in Multigrain, sesame-thyme or cinnamon raisin

**Cream Cheese (V)** 43  
Toasted cinnamon raisin bagel with cream cheese spread, served with a side of fresh cucumbers, cherry tomatoes, mint and olives

**Man'ousheh (VG)** 41  
Toasted sesame-thyme bagel with an exquisite spread of dry thyme and olive oil, served with a side of creamy labneh, cherry tomatoes, mint and olives

**Grilled Halloumi (V)** 43  
Toasted Multigrain bagel with grilled Halloumi cheese and homemade thyme paste, served with a side of cucumbers, cherry tomatoes, mint and olives

**Salmon and Cream Cheese** 52  
Toasted Multigrain or cinnamon raisin bagel with smoked salmon, cream cheese, dill leaves, capers, served with a side salad

ALL PRICES ARE 5% VAT INCLUSIVE AND IN AED



Two Cheese Pesto (V)

## MORNING SANDWICHES

### Classic Turkey 59

Smoked turkey, Dijon mustard, piquillo peppers, tomatoes, romaine lettuce and mixed cheese, served in a freshly baked Multigrain ciabatta

### Grilled Cheese Sandwich NEW 58

A classic comfort food that never goes out of style! Two slices of crispy golden-brown freshly toasted French sourdough and a generous amount of melted cheddar and mozzarella cheese for the ultimate flavor experience

### Two Cheese Pesto (V) 54

Grilled Halloumi and mozzarella cheese, creamy pesto sauce, tomatoes and lettuce, served in a freshly baked Multigrain ciabatta

## WHOLESOME BOWLS

### Create your own Acai Bowl 51

Choose your blend of banana or strawberry and up to four toppings of the following:  
*Granola, mixed berries, honey, banana, peanut butter, maple, salted caramel, chia seeds and coconut flakes*

### Mixed Fruit Acai Bowl 51

Acai, fresh banana, mixed berries and granola

### Honey Granola Bowl (N) 42

Yogurt mix, vanilla extract, honey, granola, dry cranberry, and garnished with a mint leaf

### Strawberry Granola Bowl (N) 42

Yogurt mix, vanilla extract, strawberry sauce, chia seeds and granola

### Chia Seeds Pudding Bowl (V) (VG) (N) 51

Chia seeds soaked with almond milk and dates maple syrup, topped with fresh banana, cocoa nibs, and creamy peanut butter



Chia Seeds Pudding Bowl

## STARTERS

### Truffle Mushroom Soup (V) 32

Creamy mushroom soup infused with truffle oil and garnished with Sakura leaves

### Lentil Soup (V) (VG) 28

Creamy red lentil soup with a side of croutons and sumac

### Cheese Stuffed Mushrooms 36

Mushrooms filled with homemade white cheese sauce and melted mozzarella cheese over a bed of ratatouille mix and drizzled with balsamic reduction

### Chicken Tenders 38

Crispy chicken tenders fried to perfection and served with our homemade honey mustard sauce



Cheese Stuffed Mushrooms

## KIDS MENU

### Mini Burger Chicken/Beef 39

Mini burger with cocktail sauce served with coleslaw and crunchy French fries

### Chicken Nuggets 36

Five pieces of crispy chicken nuggets served with ketchup and mayonnaise

### Creamy Cheese Penne Pasta 38

Penne served with our homemade creamy cheese sauce

### Tomato Penne Pasta 38

Penne served with our homemade tomato sauce

## EXECUTIVE LUNCH MENU

From Monday till Friday (12:00 pm 5:00 pm)

AED 95/ PERSON

(Choose one item from each category)

### STARTERS

Stuffed Mushroom  
Quinoa Tabbouleh  
Truffle Mushroom Soup

### MAIN COURSE

Swiss Mushroom Burger  
Classic Chicken Burger  
Salmon with Soba Noodles  
Chicken Escalope

### DESSERTS IN A JAR

Brownie Mess

### DRINKS

Soft Drink  
Orange Juice  
Lemonade

### COFFEE

Rakweh  
Espresso

## PASTAS & RISOTTO

### Risotto with a Twist NEW 68

A classic Italian dish with a twist: Our creamy mushroom chicken risotto is made with tender pieces of chicken breast, sautéed to perfection, served over a bed of creamy arborio rice with earthy mushrooms and topped with freshly grated parmesan cheese and a dollop of fragrant truffle paste

### Spaghetti Bolognese 59

The traditional spaghetti Bolognese with our rich homemade tomato sauce

### Three Mushrooms 66

Tagliatelle pasta, Parmesan cheese, grilled chicken breast and rich mushroom sauce

### Chicken Pesto (N) 66

Fusilli pasta, grilled chicken breast, Parmesan cheese, roasted pine nuts and creamy pesto sauce



Chicken Pesto Pasta

ALL PRICES ARE 5% VAT INCLUSIVE AND IN AED





## SALADS

### Salmon Rice (N) 68

Fresh kale leaves, wild black rice, baby spinach, smoked salmon, edamame beans, fresh avocado, white cabbage, pickled ginger, spring onions, drizzled with a spicy ginger dressing and sesame oil and topped with roasted peanuts

### Nutty Chicken (N) 52

Mixed quinoa, grilled chicken, baby spinach, mixed cabbage, shredded carrots, garnished with roasted peanuts and drizzled with a spicy ginger dressing

### Smoked Salmon Avocado 69

Delicious smoked salmon, mixed lettuce, avocado slices, wild thyme, grapefruit, red radish, dill leaves and orange ginger dressing

### Quinoa Tabbouleh NEW 58

A combination of red and white quinoa, parsley, onions, tomatoes, romaine lettuce and lemon oil dressing

### Halloumi Fattoush (V) 58

Nation's favorite - needs no introduction

### High Protein Salad (N) 67

Lettuce mix, sautéed sweet corn, cherry tomatoes, avocado slices, a hard-boiled egg, grilled chicken breast, caramelized nuts and honey mustard dressing

### Beef Avocado (N) 72

Marinated beef slices, avocado cubes, cherry tomatoes, corn, cucumbers, red kidney beans, lettuce, sesame seeds, caramelized almonds and orange ginger dressing

### Quinoa House 63

A house favorite: Mixed quinoa with ratatouille, grilled chicken, cherry tomatoes, cucumbers, raisins, pomegranate seeds and lemon mustard dressing

#### Add the following to your salads

Chicken 23 – Beef tenderloin strips 27  
Avocado 21

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Clubhouse Sandwich



Chicken Mushroom Sandwich

## SANDWICHES AND WRAPS

### Steak Sandwich 70

Premium beef tenderloin sautéed with onions and bell peppers, mixed cheese and garlic mayo in a freshly toasted French sourdough

### Honey Chicken Avocado Sandwich 63

Grilled chicken breast, lettuce, delectable guacamole spread, exquisite cranberries, blend of cheese and honey mustard sauce in a freshly baked white ciabatta

### Chicken Mushroom Sandwich 61

Hand-pulled Cajun chicken breast, melted cheddar cheese, sautéed onions and mushrooms with garlic mayo sauce in a freshly toasted French Multigrain sourdough

### Chicken Quesadillas 57

Crispy tortilla packed with juicy Cajun chicken, bell peppers, onions and oozing melted cheddar cheese. Served with tomato salsa, sour cream and guacamole

### Grilled Chicken Wrap 60

Grilled chicken, cheddar cheese, baby spinach, onion, mixed bell pepper wrapped in a tortilla bread with tomato sauce, a side of fries and homemade salsa

### Clubhouse Sandwich 68

A rich mix of grilled chicken breast, smoked turkey, sunny side up egg, mixed cheese, guacamole, lettuce, tomatoes, pickles, and Dijon mustard in a freshly toasted French sourdough

### Tuna Sandwich 58

A tasty homemade tuna mix with romaine lettuce, black olives, sweet corn and mayonnaise, served in a freshly toasted Multigrain ciabatta

### Veggie Wrap (V) 57

Spinach tortilla wrap, red cabbage, baby spinach, shredded carrots, red kidney beans, avocado, grilled Halloumi cheese, romaine lettuce, olives, sundried tomatoes, curry mayo sauce with a side of fries and Thai sweet chili sauce

#### Have your sandwich with the following sides

Grilled vegetables 13 – Sweet potato fries 22  
French fries 21 – Potato wedges 21



*Salmon with Soba Noodles*

## PLATTERS

### BLACK COFFEE's Steak 117

Premium beef tenderloin grilled to perfection and served with grilled cherry tomatoes, garlic cloves, mushroom sauce, Dijon mustard and your choice of accompaniment

### BLACK COFFEE's Chicken Platter 67

This mouthwatering and savory dish features juicy chicken strips, served with a homemade tomato sauce sautéed with onion and mixed capsicum, topped with mixed cheese and served with warm and chewy tortilla bread. To complete the meal, we offer three dipping sauces, each with a unique and complementary flavor profile

### Butter Chicken (N) 77

Succulent grilled chicken pieces simmered in a mildly spiced tomato and cashew nut base and accompanied with fluffy basmati rice

### Chicken Escalope 72

Breaded chicken breast served with honey mustard sauce, coleslaw and choice of fries

### Salmon with Soba Noodles 93

Grilled salmon fillet served on a bed of soba noodles and tossed with onions, mixed bell peppers, carrots, broccoli, spring onions, baby corn and mushrooms, delicately garnished with sesame oil

### Grilled Salmon with Herb Mash 90

Grilled salmon fillet served over a bed of special herbed mashed potatoes

### Vegan Heaven (V) (N) (G) 81

A mix of bok choy, broccoli, baby corn, sweet corn, button mushroom and asparagus simmered in a mildly spiced tomato and coconut milk base and accompanied with fluffy basmati rice

## BURGERS

*Served with coleslaw and your choice of French fries, potato wedges or sweet potato fries*

### BLACK COFFEE's Signature Burger 62

150 gr of juicy beef patty with tomatoes, pickles, iceberg lettuce and our signature sauce

### This is Un-Burger-Lievable! NEW 75

200 gr premium Angus beef patty in a deliciously fresh brioche bun, with smoked veal bacon, Monterey Jack cheese, tomatoes, lollo verde, sweet pickles relish, and Black Coffee signature sauce

### Swiss Mushroom Burger 63

150 gr of juicy beef patty mixed with our house spices, mixed cheese and creamy mushroom sauce

### Classic Chicken Burger 59

Savory grilled chicken breast, lettuce, pickles and garlic mayo sauce

**Add the following to your burger**

Avocado 21 – Egg 13 – Cheese 18 – Beef patty 25

*Black Coffee's Signature Burger*

## ICE CREAM



### The Classic 36

A perfect pairing of timeless rich and creamy French Vanilla and the decadent intensity of dark chocolate both made with only the finest ingredients



### The Lebanese 38

Unique Ashta with the classic pistachio is a taste sensation not to be missed



### The Exotic 33

Tropical overload of tangy mango sorbet and creamy pineapple yogurt are a dynamic duo



### The Vegan 40

The flavor bursting vegan banana blueberry paired with the lushness of vegan chocolate coconut

## DESSERT (Upon availability)



*Salted Caramel French Toast*

Homemade Lazy Cake 29

Homemade Orange Cake 27

Chocolate Fondant 39

Homemade Banana Bread 31

Grandma's Favorite Chocolate Cake 41

Homemade Carrot Cake 42

Salted Caramel French Toast 61

Fresh mixed berries with vanilla ice cream and strawberry sauce

★ Check our display or ask our waitress/waiter for more of our delicious dessert specials

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