



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 89-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



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



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

19 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.

 ETHIOPIA GESHA VILLAGE	
<small>NOTES: FLORAL, DRIED FRUITS, RIPE FRUITS, ROSE, CHOCOLATE, JASMINE AND VANILLA</small>	
<small>PROCESS: NATURAL VARIETY: ILLUBABOR FARM/REGION: GAYLEE 22/052</small>	<small>ALTITUDE: 1,916-1,982 BODY: MEDIUM ACIDITY: JUICY ACIDITY</small>
<small>PRICE PER 500 G: 231</small>	<small>PRICE PER KG: 420</small>

 PANAMA GEISHA HARTMANN	
<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: 484</small>	<small>PRICE PER KG: 880</small>



FOR YOUR ONLINE ORDERS, VISIT OUR WEBSITE
WWW.BLACKCOFFEE.AE

SOUTH AMERICA

COLOMBIA SUPREMO	
<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: 110</small>	<small>PRICE PER KG: 200</small>

BRAZIL FAZENDA	
<small>NOTES: Roasted almond, chocolate, cocoa</small>	
<small>COUNTRY OF ORIGIN: FARM / REGION: VARIETY: PROCESS: ELEVATION: BODY: ACIDITY:</small>	<small>Brazil Fazenda 200 Yellow Catucaí Natural 930 - 1,428 Creamy Low</small>
<small>PRICE PER 500 G: 160</small>	<small>PRICE PER KG: 290</small>

COLOMBIA DECAF	
<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>PRICE PER 500 G: 143</small>	<small>PRICE PER KG: 260</small>

ETHIOPIA GUJI HAMBELA	
<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: 116</small>	<small>PRICE PER KG: 210</small>

UGANDA AA	
<small>NOTES: Fruity, raisin, caramel</small>	
<small>COUNTRY OF ORIGIN: FARM / REGION: VARIETY: PROCESS: ELEVATION: BODY: ACIDITY:</small>	<small>Uganda Uganda Typica-SL14 Natural 1,200 -1,600 Rich Medium</small>
<small>PRICE PER 500 G: 121</small>	<small>PRICE PER KG: 220</small>

CENTRAL AMERICA

GUATEMALA AA	
<small>NOTES: Chocolate, brown sugar, prune coffee with a long nutty finish</small>	
<small>COUNTRY OF ORIGIN: FARM / REGION: VARIETY: PROCESS: ELEVATION: BODY: ACIDITY:</small>	<small>Guatemala Cooperative Bourbon Washed 1,510 -1,760 Full Body Medium</small>
<small>PRICE PER 500 G: 149</small>	<small>PRICE PER KG: 270</small>

EL SALVADOR	
<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>El Salvador San Agustín Bourbon Natural 1,650 – 1,750 Full Body Mild</small>
<small>PRICE PER 500 G: 143</small>	<small>PRICE PER KG: 260</small>

COSTA RICA MARVIN BARRANTES	
<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: 143</small>	<small>PRICE PER KG: 260</small>

SOUTHEAST ASIA

INDONESIA SUMATRA	
<small>NOTES: Dried prune, dark chocolate finish</small>	
<small>COUNTRY OF ORIGIN: FARM / REGION: VARIETY: PROCESS: ELEVATION: BODY: ACIDITY:</small>	<small>Indonesia Sumatra Typica Wet Hulled 1,400 - 1,800 Medium Medium</small>
<small>PRICE PER 500 G: 121</small>	<small>PRICE PER KG: 220</small>

EASTERN AFRICA

YEMEN JABAL HARAZ	
<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: 182</small>	<small>PRICE PER KG: 330</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>MARJEIOUNI</p> <p>BRAZIL</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: 160 PRICE PER KG: 290</p>	<p>CAFÉ YOUNES SIGNATURE</p> <p>COLOMBIA SUPREMO COSTA RICA MARVIN BARRANTES</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: 127 PRICE PER KG: 230</p>	<p>TWILIGHT BLEND</p> <p>DECAF COLOMBIA - INDONESIA SUMATRA</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: 136 PRICE PER KG: 247</p>
<p>ABOU ANWAR BLEND</p> <p>COLOMBIA SUPREMO - YEMEN JABAL HARAZ</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: 131 PRICE PER KG: 239</p>	<p>MOCHA JAVA</p> <p>YEMEN JABAL HARAZ - INDONESIA SUMATRA</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: 139 PRICE PER KG: 253</p>	<p>75TH ANNIVERSARY BLEND</p> <p>BRAZIL - INDONESIA SUMATRA YEMEN JABAL HARAZ</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: 141 PRICE PER KG: 256</p>
<p>BLACK COFFEE BLEND</p> <p>BRAZIL - EL SALVADOR</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: 155 PRICE PER KG: 281</p>	<p>CAFÉ YOUNES BLEND</p> <p>INDONESIA SUMATRA - ETHIOPIA GUJI HAMBELA</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: 119 PRICE PER KG: 217</p>	<p>THE MASSIVE BLEND</p> <p>SUPREMO COLOMBIA - INDONESIA SUMATRA COSTA RICA MARVIN BARRANTES</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: 130 PRICE PER KG: 236</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.



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.

ALL PRICES ARE 5% VAT INCLUSIVE AND IN AED

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

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)

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

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

Matcha Latte NEW
Japanese high-grown premium matcha powder whisked with hot water, topped with steamed milk
Regular 33 Large 38

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

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

White Mocha
White chocolate sauce with steamed milk
Regular 25 Large 28



Cappuccino

VALRHONA® CHOCOLATE SPECIAL

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

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

★ HAVE IT DECAFFEINATED WITH NO ADDITIONAL CHARGE



Assam Breakfast

HOT TEA AND INFUSIONS

Japanese Matcha Green Tea NEW 33
Japanese high-grown premium matcha powder infused in hot water

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

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

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

COLD SIGNATURES

Iced Long Black 20

Iced Latte 25

Iced Spanish Latte 27

Matcha Iced Latte NEW 33

Matcha Frappe NEW 35

Hazelnut Cappuccino on the Rocks 29

Mocha Iced Latte 26

White Mocha Iced Latte 28

SHAKES

Espresso Shake 40

Vanilla Shake 31

Chocolate Shake 31

Cookies S'mores 31

Oreo cookies milkshake with toasted marshmallows

Strawberry Shake NEW 38

★ HAVE IT WITH NON-DAIRY MILK 5
(Almond milk, coconut milk, soya milk or oat milk)



Banana Berries Smoothie

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



Vanilla Shake

Chocolate Shake

Iced Latte

Cookies S'mores

FRESH FRUIT SMOOTHIES

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

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

Acai Smoothie 38
Acai, peanut butter, coconut milk, honey and granola

Banana Berries (VG) 38
Fresh banana, mixed berries, strawberry puree and mint spring garnish

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

COOLERS & FRESH JUICES

Fresh Lemonade 21

Fresh Ginger Lemonade 23

Fresh Minted Lemonade 20

Fresh Strawberry Lemonade New 28

Fresh Orange Juice 21

Hibiscus Iced Tea 28

Lemon Iced Tea 28

Peach Iced Tea 28

Strawberry Mojito NEW 33

CANNED AND BOTTLED

Sparkling Water Small 13 Large 19

Still Water Small 11 Large 18

Via Water (330ml) 14

Soft Drink 13

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Croissant Benedict

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

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

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

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

French Breakfast 68
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

Eggs Shakshouka 65
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

Croissant Benedict 63
Two poached eggs on a plain croissant with smoked salmon covered with Hollandaise sauce, served with roasted baby potatoes and sautéed baby asparagus

Add the following to your eggs

Goat cheese 15 – 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

FRESHLY TOASTED BAGELS

Have it in Multigrain, sesame-thyme or cinnamon raisin

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

Cream Cheese (V) 43
Toasted cinnamon raisin bagel with cream cheese spread, served with a side of fresh 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

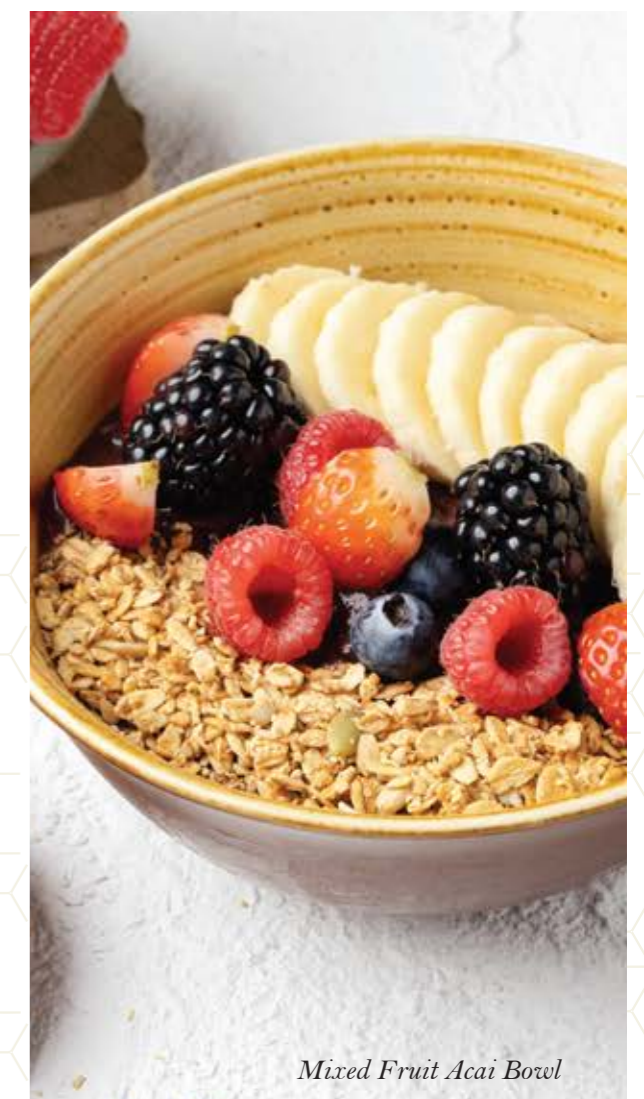
WHOLESOME BOWLS

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

Honey Granola Bowl (N) 42
Yogurt mix, vanilla extract, honey, granola, dry cranberry, and garnished with a mint leaf

Mixed Fruit Acai Bowl 55
Acai, fresh banana, mixed berries and granola

Strawberry Granola Bowl (N) 44
Yogurt mix, vanilla extract, strawberry sauce, chia seeds and granola



Mixed Fruit Acai Bowl

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OUR FRESHLY TOASTED FRENCH SOURDOUGHS

Berries Heaven **NEW** 58

A creamy cream cheese topped with fresh mixed berries compote and caramelized almonds on a freshly toasted French multigrain sourdough. Garnished with fresh basil and Sakura petals, this dish is a sweet and refreshing treat, complemented by a side salad

Salmon Kiwi Sensation **NEW** 58

Complemented by fresh spring onion and kiwi slices. Served on a freshly toasted French multigrain sourdough, this dish comes with a refreshing side salad for a perfect balance of flavor and presentation

Apple and Goat Cheese **NEW** 58

Goat cheese drizzled with honey and topped with caramelized almonds and green apple slices. Served on a freshly toasted French multigrain sourdough and garnished with Sakura petals, this dish is paired with a refreshing side salad

Avocado Mozzarella on Toast 63

A freshly toasted Multigrain French sourdough topped with creamy fresh mozzarella, baby rocca leaves, and juicy tomato confit, smashed avocado, fresh lime juice, a touch of spice and a drizzle of sweet and tangy honey balsamic dressing

Avocado Chicken Pistachio **NEW** 58

A tender chicken breast layered with creamy avocado on a freshly toasted French multigrain sourdough, enhanced by honey mustard and soy sauce. Crunchy pistachio chunks add texture, finished with Sakura petals for a satisfying meal, complemented by a side salad



Salmon Kiwi Sensation

STARTERS

Lentil Soup (V) (VG) 28

Creamy red lentil soup with a side of croutons and sumac

Truffle Mushroom Soup (VG) 32

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

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



Cheese Stuffed Mushrooms

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
Halloumi Fattoush
Lentil Soup

MAIN COURSE

BC Signature Burger
Classic Chicken Burger
Spaghetti Bolognese

DESSERTS

Orange Cake
Banana Bread
Lazy Cake

DRINKS

Soft Drink
Orange Juice
Lemonade

COFFEE

Rakweh
Espresso

KIDS MENU

Mini Burger Chicken/Beef 42

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

Chicken Nuggets 39

Five pieces of crispy chicken nuggets served with ketchup and mayonnaise

Creamy Cheese Penne Pasta 41

Penne served with our homemade creamy cheese sauce

Tomato Penne Pasta 41

Penne served with our homemade tomato sauce

ALL PRICES ARE 5% VAT INCLUSIVE AND IN AED



Beef Avocado

GARDEN FRESH SALADS

Halloumi Fattoush (VG) 58
Nation's favorite - needs no introduction

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

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

Salmon Rice (N) 70
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

Beef Avocado (N) 75
Marinated beef slices, avocado, cherry tomatoes, corn, cucumbers, red kidney beans, lettuce, sesame seeds, caramelized almonds and orange ginger dressing

Add the following to your salads

Chicken 23 – Beef tenderloin strips 27
Avocado 21



Smoked Salmon Avocado



High Protein Salad



Steak Sandwich

SANDWICHES

Two Cheese Pesto (V) 57
Grilled Halloumi and mozzarella cheese, creamy pesto sauce, tomatoes and lettuce, served in a freshly baked Multigrain 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

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

Clubhouse Sandwich 70
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

Classic Turkey 60
Smoked turkey, Dijon mustard, piquillo peppers, tomatoes, romaine lettuce and mixed cheese, served in a freshly baked Multigrain ciabatta

Steak Sandwich 73
Premium beef tenderloin sautéed with onions and bell peppers, mixed cheese and garlic mayo in a freshly baked multigrain ciabatta

Have your sandwich with the following sides

Grilled vegetables 13 – Roasted baby potato 21
Grilled potato wedges 21



Chicken Mushroom Sandwich



This is Un-Burger-Lievable!

HOUSE SPECIAL BURGERS

Served in brioche bun with coleslaw and your choice of hand cut grilled potato or grilled potato wedges

Classic Chicken Burger 59

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

BLACK COFFEE's Signature Burger 62

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

This is Un-Burger-Lievable! 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 our special sauce

Swiss Mushroom Burger 63

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

GOURMET PLATTERS

Chicken Pesto (N) 66

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

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

Butter Chicken (N) 77

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

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

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

The Brisket NEW 70

A tender pulled beef brisket, slow-cooked to perfection and served over a bed of creamy mashed potatoes. Accompanied by a delightful medley of sautéed mixed mushrooms, this dish is finished with a rich, savory mushroom sauce that adds depth and flavor, making it the perfect choice for a satisfying meal

BLACK COFFEE's Steak 120

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

Add the following to your burger

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

The Brisket

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 Vegan 40

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



DESSERT (Upon availability)

Salted Caramel French Toast 61

Fresh mixed berries with vanilla ice cream and caramel strawberry sauce

Homemade Lazy Cake 29

Homemade Orange Cake 27

Homemade Banana Bread 29

Grandma's Favorite Chocolate Cake 41

Homemade Carrot Cake 42

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

ALL PRICES ARE 5% VAT INCLUSIVE AND IN AED