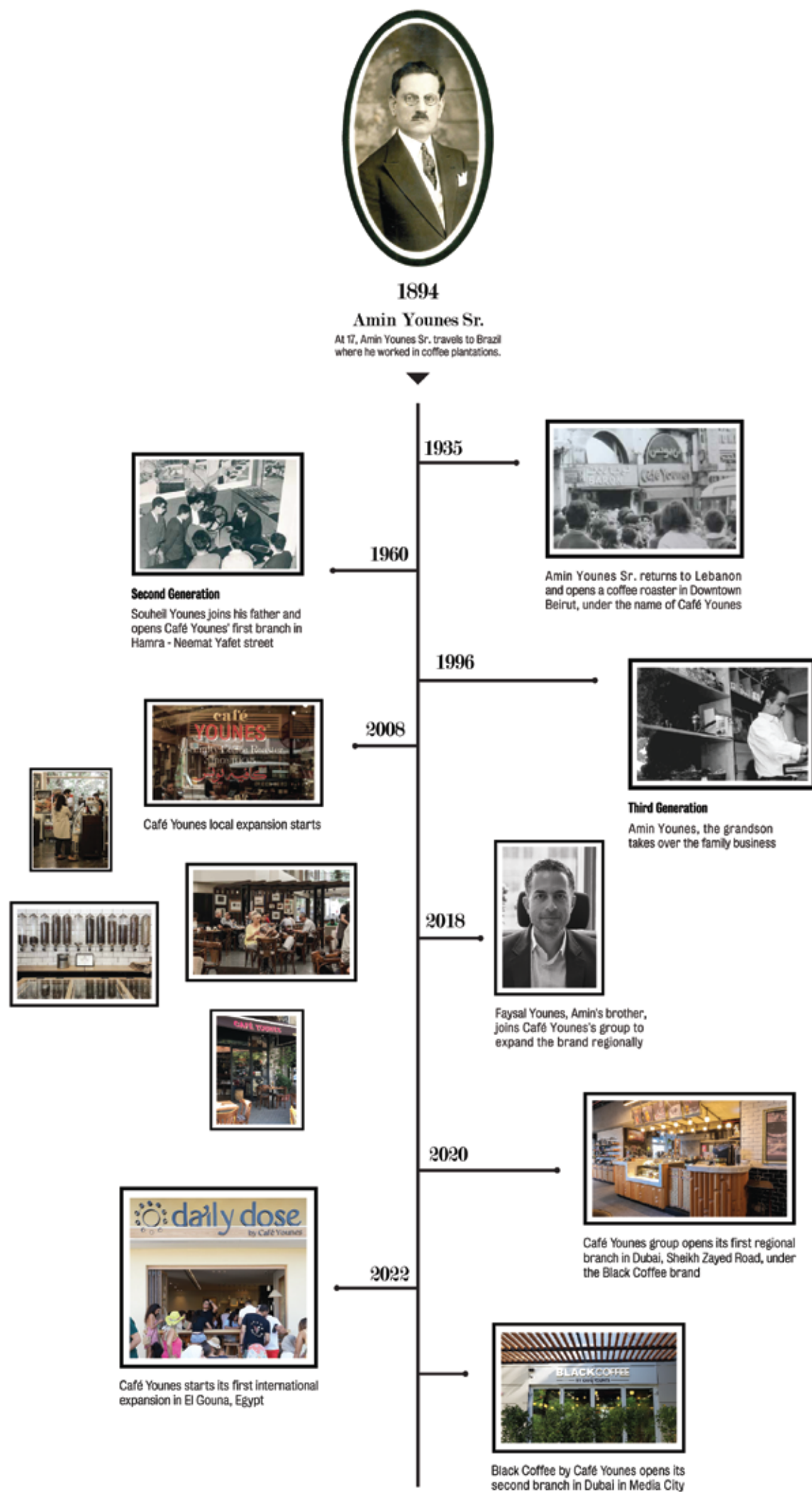


A collage of food items including avocado toast, acai bowl, and smoothies. The background is a light gray with a subtle hexagonal pattern. The text is white and centered in the upper right quadrant.

# BLACK COFFEE

- BY CAFÉ YOUNES -





**15 BRANCHES IN 3 COUNTRIES**

# 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.







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

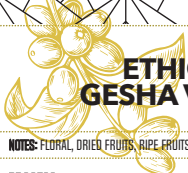
## SINGLE ORIGINS

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>	
NOTES: FLORAL, DRIED FRUITS, RIPE FRUITS, ROSE, CHOCOLATE, JASMINE AND VANILLA	
PROCESS: NATURAL VARIETY: ILLUBADOR FARM/REGION: GAYLEE 22/052	ALTITUDE: 1916-1982 BODY: MEDIUM ACIDITY: JUICY ACIDITY
PRICE PER 500 G: 190	PRICE PER KG: 380

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

### SOUTH AMERICA

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

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

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

### AFRICA

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

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

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

### CENTRAL AMERICA

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

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

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

### SOUTHEAST ASIA

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

### EASTERN AFRICA

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

### NORTH AMERICA

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





## 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.

MARJEIOUNI		CAFÉ YOUNES SIGNATURE		TWILIGHT BLEND	
BRAZIL CASCABEL VERDE		COLOMBIA SUPREMO COSTA RICA MARVIN BARRANTES		DECAF COLOMBIA – INDONESIA SUMATRA	
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.		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.		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.	
PRICE PER 500 G: 96	PRICE PER KG: 160	PRICE PER 500 G: 111	PRICE PER KG: 185	PRICE PER 500 G: 129	PRICE PER KG: 215

ABOU ANWAR BLEND		MOCHA JAVA		75TH ANNIVERSARY BLEND	
COLOMBIA SUPREMO – YEMEN JABAL HARAZ		YEMEN JABAL HARAZ – INDONESIA SUMATRA		BRAZIL CASCABEL VERDE – INDONESIA SUMATRA YEMEN JABAL HARAZ	
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.		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.		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.	
PRICE PER 500 G: 121	PRICE PER KG: 202	PRICE PER 500 G: 137	PRICE PER KG: 229	PRICE PER 500 G: 123	PRICE PER KG: 206

BLACK COFFEE BLEND		CAFÉ YOUNES BLEND		THE MASSIVE BLEND	
BRAZIL CASCABEL VERDE – TANZANIA ILOMBA		INDONESIA SUMATRA – ETHIOPIA GUJI HAMBELA		SUPREMO COLOMBIA – INDONESIA SUMATRA COSTA RICA MARVIN BARRANTES	
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!		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.		This perfect combination of three coffees, from the lands of paradise, is a perfect complement to breakfast, lunch or dinner. A rich flavorful cup!	
PRICE PER 500 G: 96	PRICE PER KG: 160	PRICE PER 500 G: 117	PRICE PER KG: 195	PRICE PER 500 G: 123	PRICE PER KG: 205



### 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.

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

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

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 41  
Three eggs served your way with freshly toasted French Multigrain sourdough and a side salad

Croissant Benedict 58  
Two poached eggs on a plain croissant with smoked salmon covered with Hollandaise sauce, served with roasted baby potatoes and sauteed baby asparagus

Eggs Shakshouka 59  
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 59  
Two poached eggs on English muffin with sauteed spinach covered with Hollandaise sauce, served with a side salad

French Breakfast 60  
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 64  
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 58  
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 60  
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 65  
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 13 –	Halloumi cheese 11 – Labneh 9
Smoked salmon 21 –	French Multigrain sourdough 12
Beef bacon 15 –	Avocado 18 – Sautéed mushrooms 11
Chicken sausage 14 –	Smoked turkey 14 – Egg10

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HOMEMADE PANCAKES

Maple Fruit 58  
Four (yes, four!) fluffy and maple-drizzled pancakes stacked with fresh strawberries, fresh bananas and sprinkled with icing sugar

Very Berry (N) 52  
Fresh mixed berries with your choice of chocolate, maple or honey and caramelized mixed nuts

Chocolate (N) 46  
Nutella® chocolate, banana, vanilla ice cream and caramelized almonds, with Valhrona® garnish

Hazelnut Pancake NEW 58  
Fresh mixed berries, icing sugar and topped with a generous spread of rich and nutty hazelnut spread

Add the following to your pancakes	
Chocolate 11 –	Honey 9 – Maple syrup 9
Peanut butter 10 –	Banana 13 – Strawberry sauce13



Maple fruit pancake

FRESHLY TOASTED BAGELS

Have it in Multigrain, sesame-thyme or cinnamon raisin

Cream Cheese (V) 40  
Toasted cinnamon raisin bagel with cream cheese spread, served with a side of fresh cucumbers, cherry tomatoes, mint and olives

Man’ousheh (VG) 38  
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) 40  
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 49  
Toasted Multigrain or cinnamon raisin bagel with smoked salmon, cream cheese, dill leaves, capers, served with a side salad





Two Cheese Pesto (V)



Chia Seeds Pudding Bowl

MORNING SANDWICHES

**Classic Turkey 56**  
Smoked turkey, Dijon mustard, piquillo peppers, tomatoes, romaine lettuce and mixed cheese, served in a freshly baked Multigrain ciabatta

**Grilled Cheese Sandwich NEW 55**  
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) 51**  
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 48**  
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 48**  
Acai, fresh banana, mixed berries and granola

**Honey Granola Bowl (N) 39**  
Yogurt mix, vanilla extract, honey, granola, dry cranberry, and garnished with a mint leaf

**Strawberry Granola Bowl (N) 39**  
Yogurt mix, vanilla extract, strawberry sauce, chia seeds and granola

**Chia Seeds Pudding Bowl (V) (VG) (N) 48**  
Chia seeds soaked with almond milk and dates maple syrup, topped with fresh banana, cocoa nibs, and creamy peanut butter

STARTERS

**Truffle Mushroom Soup (V) 29**  
Creamy mushroom soup infused with truffle oil and garnished with Sakura leaves

**Lentil Soup (V) (VG) 25**  
Creamy red lentil soup with a side of croutons and sumac

**Cheese Stuffed Mushrooms 33**  
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



Lentil Soup

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**  
**Butter Chicken**

DESSERTS IN A JAR

**Brownie Mess**  
**Strawberry Shortcake**  
**Pink Tiramoo**

DRINKS

**Soft Drink**  
**Orange Juice**  
**Lemonade**

COFFEE

**Rakweh**  
**Espresso**

PASTAS & RISOTTO

**Risotto with a Twist NEW 65**  
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 56**  
The traditional spaghetti Bolognese with our rich homemade tomato sauce

**Three Mushrooms 63**  
Tagliatelle pasta, Parmesan cheese, grilled chicken breast and rich mushroom sauce

**Chicken Pesto (N) 63**  
Fusilli pasta, grilled chicken breast, Parmesan cheese, roasted pine nuts and creamy pesto sauce



Chicken Pesto Pasta





SALADS

**Salmon Rice (N) 65**  
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) 49**  
Mixed quinoa, grilled chicken, baby spinach, mixed cabbage, shredded carrots, garnished with roasted peanuts and drizzled with a spicy ginger dressing

**Smoked Salmon Avocado 66**  
Delicious smoked salmon, mixed lettuce, avocado slices, wild thyme, grapefruit, red radish, dill leaves and orange ginger dressing

**Quinoa Tabbouleh NEW 55**  
A combination of red and white quinoa, parsley, onions, tomatoes, romaine lettuce and lemon oil dressing

**Halloumi Fattoush (V) 55**  
Nation’s favorite - needs no introduction

**High Protein Salad (N) 64**  
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) 69**  
Marinated beef slices, avocado cubes, cherry tomatoes, corn, cucumbers, red kidney beans, lettuce, sesame seeds, caramelized almonds and orange ginger dressing

**Quinoa House 60**  
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 20 – Beef tenderloin strips 24
Avocado 18

ALL PRICES ARE 5% VAT INCLUSIVE AND IN AED



Clubhouse Sandwich



Chicken Mushroom Sandwich

SANDWICHES

**Steak Sandwich 67**  
Premium beef tenderloin sautéed with onions and bell peppers, mixed cheese and garlic mayo in a freshly toasted French sourdough

**Honey Chicken Avocado Sandwich 60**  
Grilled chicken breast, lettuce, delectable guacamole spread, exquisite cranberries, blend of cheese and honey mustard sauce in a freshly baked white ciabatta

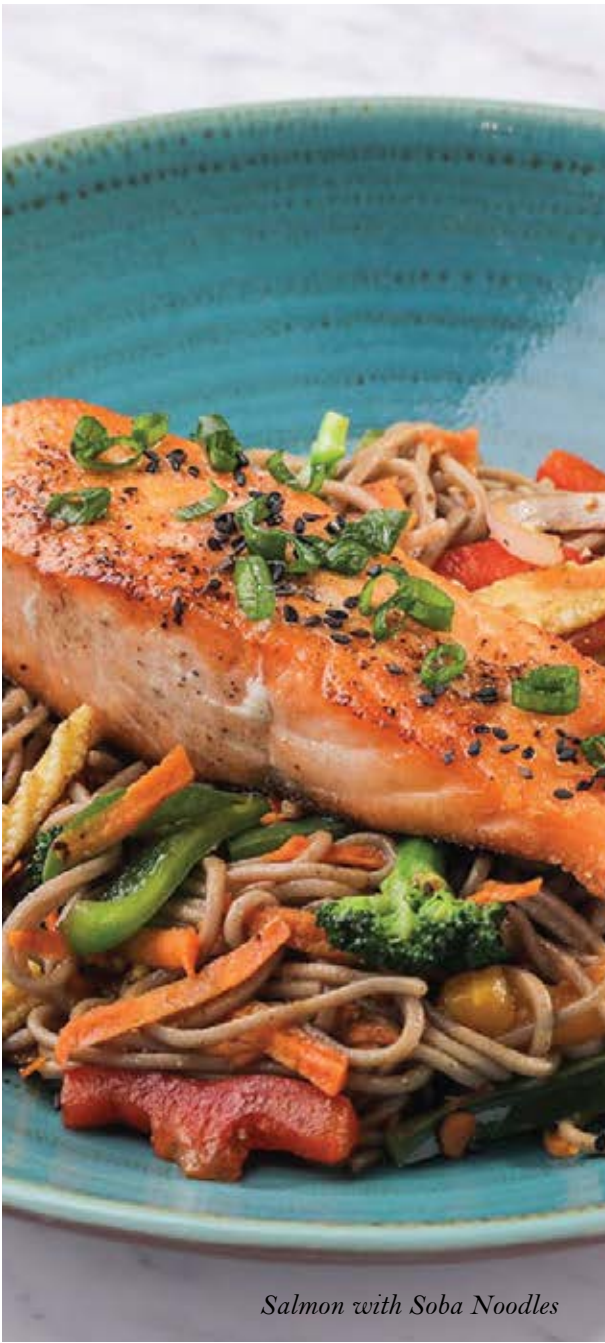
**Chicken Mushroom Sandwich 58**  
Hand-pulled Cajun chicken breast, melted cheddar cheese, sautéed onions and mushrooms with garlic mayo sauce in a freshly toasted French Multigrain sourdough

**Clubhouse Sandwich 65**  
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 55**  
A tasty homemade tuna mix with romaine lettuce, black olives, sweet corn and mayonnaise, served in a freshly toasted Multigrain ciabatta

Have your sandwich with the following sides
Grilled vegetables 10 – Hand cut potato 12
Roasted baby potato 18 – Potato wedges 18





Salmon with Soba Noodles



Black Coffee's Signature Burger

## PLATTERS

### BLACK COFFEE's Steak 114

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 64

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) 74

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

### Salmon with Soba Noodles 90

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 87

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

### Vegan Heaven (V) (N) (G) 78

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 hand cut grilled potato or grilled potato wedges*

### BLACK COFFEE's Signature Burger 59

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

### This is Un-Burger-Lievable! NEW 72

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 60

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

### Classic Chicken Burger 56

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

Add the following to your burger

Avocado 18 – Egg 10 – Cheese 15 – Beef patty 22

## ICE CREAM



### The Classic 33

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 Exotic 30

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



### The Lebanese 35

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



### The Vegan 37

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

## DESSERT (Upon availability)



Salted Caramel French Toast

### Homemade Lazy Cake 26

### Homemade Orange Cake 24

### Homemade Banana Bread 28

### Grandma's Favorite Chocolate Cake 38

### Homemade Carrot Cake 39

### Salted Caramel French Toast 58

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

ALL PRICES ARE 5% VAT INCLUSIVE AND IN AED