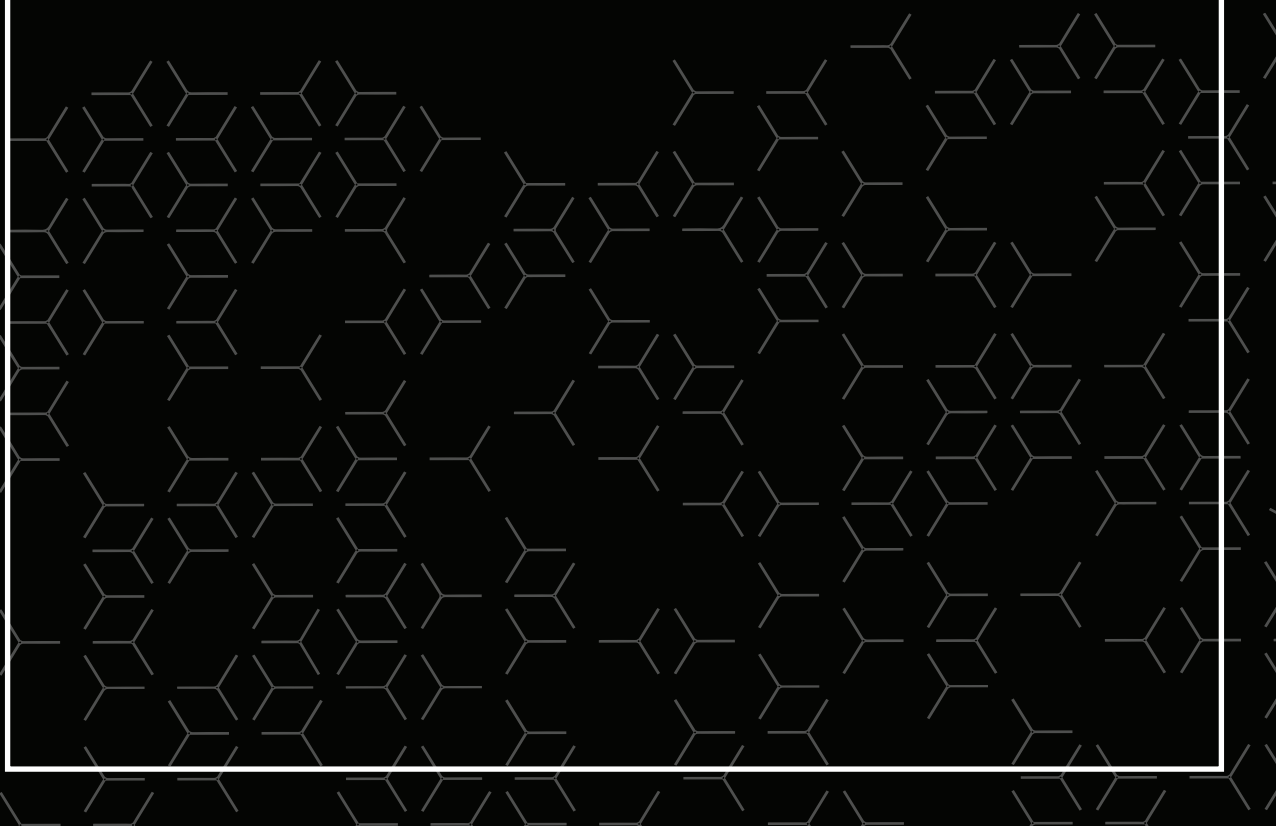




THE MENU

Curated Flavors, Crafted with Care



SELECT YOUR BREWING METHOD



Syphon AED 26



Royal Syphon AED 62



Aeropress AED 25



V60 AED 22



Moka Pot AED 22



Rakweh AED 22



French Press AED 22



Chemex AED 22

SELECT YOUR BEANS

COLOMBIA SUPREMO

NOTES: Cocoa, caramel, dark chocolate and dried fruits

COUNTRY OF ORIGIN:	Colombia
FARM / REGION:	Tolima
VARIETY:	Castillo
PROCESS:	Washed
ELEVATION:	1,650 – 1,800
BODY:	Medium
ACIDITY:	Medium

BRAZIL FAZENDA

NOTES: Roasted almond, chocolate, cocoa

COUNTRY OF ORIGIN:	Brazil
FARM / REGION:	Fazenda 200
VARIETY:	Yellow Catucai
PROCESS:	Natural
ELEVATION:	930 - 1,428
BODY:	Creamy
ACIDITY:	Low

GUATEMALA AA

NOTES: Chocolate, brown sugar, prune toffee

COUNTRY OF ORIGIN:	Guatemala
FARM / REGION:	Cooperative
VARIETY:	Bourbon
PROCESS:	Washed
ELEVATION:	1,510 – 1,760
BODY:	Full Body
ACIDITY:	Medium

EL SALVADOR SAN AGUSTIN

NOTES: Hazelnut, orange, vanilla hints

COUNTRY OF ORIGIN:	El Salvador
FARM / REGION:	San Agustín
VARIETY:	Bourbon
PROCESS:	Natural
ELEVATION:	1,400 – 1,750
BODY:	Full Body
ACIDITY:	Mild

ETHIOPIA GUJI HAMBELA

NOTES: Fruity with lavender, orange, berries, brown sugar

COUNTRY OF ORIGIN:	Ethiopia
FARM / REGION:	Hambela
VARIETY:	Heirloom
PROCESS:	Natural
ELEVATION:	1,950 – 2,200
BODY:	Medium
ACIDITY:	Medium

UGANDA AA

NOTES: Notes of raisin, caramel

COUNTRY OF ORIGIN:	Uganda
FARM / REGION:	Uganda
VARIETY:	Typica-SL14
PROCESS:	Natural
ELEVATION:	1,200 - 1,600
BODY:	Rich
ACIDITY:	Medium

INDONESIA SUMATRA

NOTES: Dried prune, dark chocolate

COUNTRY OF ORIGIN:	Indonesia
FARM / REGION:	Sumatra
VARIETY:	Typica
PROCESS:	Wet Hulled
ELEVATION:	1,400 – 1,800
BODY:	Medium
ACIDITY:	Medium

YEMEN JABAL HARAZ

NOTES: Dried fruits, cinnamon

COUNTRY OF ORIGIN:	Yemen
FARM / REGION:	Haraz
VARIETY:	Heirloom
PROCESS:	Natural
ELEVATION:	1,370 – 2,740
BODY:	Medium
ACIDITY:	Low

COLOMBIA DECAFFEINATED

NOTES: Intense aroma with sweet caramel notes

COUNTRY OF ORIGIN:	Colombia
FARM / REGION:	Medellín
VARIETY:	Castillo
PROCESS:	Naturally Decaffeinated
ELEVATION:	1,700
BODY:	Full
ACIDITY:	Low

SIGNATURE BLENDS +AED 5

MARJEIOUNI
BRAZIL

A bold, classic blend crafted for Lebanon's southern coffee lovers

CAFÉ YOUNES SIGNATURE
COSTA RICA – COLOMBIA

Bright and balanced with sweet acidity and a vibrant aroma

TWILIGHT BLEND
COLOMBIA DECAF – INDONESIA

A half-decaf, smooth blend perfect for evenings

ABOU ANWAR BLEND
YEMEN – COLOMBIA

Abou Anwar's lifelong story with Café Younes began in 1952 where he spent 6 decades craft-roasting premium coffee beans. For his memory, we have created this exquisite blend made of his favorite specialty single origins

MOCHA JAVA
INDONESIA – YEMEN

A historic blend marrying chocolatey Java with fruity Mocha

75TH ANNIVERSARY BLEND
YEMEN – INDONESIA – BRAZIL

In remembrance of Souheil Younes, whose energy, devotion, ethics, and love made Café Younes survive. This blend, that back in 2010, celebrated 75 years of caffeinated operations is dedicated to his memory

BLACK COFFEE BLEND
EL SALVADOR – BRAZIL

Balanced, fragrant, and sweet—crafted for the perfect brew

CAFÉ YOUNES BLEND
ETHIOPIA – INDONESIA

Reminiscent of lively terraces, perfect for sipping while relaxing

THE MASSIVE BLEND
COLOMBIA – INDONESIA – COSTA RICA

Full-flavored and versatile for any time of day

MICRO LOTS +AED 25

PANAMA GEISHA HARTMANN

NOTES: Orange blossom, blueberry, raspberry

COUNTRY OF ORIGIN:
FARM / REGION:
VARIETY:
PROCESS:
ELEVATION:
BODY:
ACIDITY:

Panama
Hartmann
Geisha
Natural
1,700
Medium
Medium

ETHIOPIA GESHA VILLAGE

NOTES: Floral, dried, and ripe fruits, rose, chocolate, jasmine, vanilla

COUNTRY OF ORIGIN:
FARM / REGION:
VARIETY:
PROCESS:
ELEVATION:
BODY:
ACIDITY:

Ethiopia
Gaylee 22/052
Illubabor
Natural
1,916-1,982
Medium
Juicy Acidity

COLOMBIA PINA COLADA

NOTES: Pineapple, peach, coconut, with a sweet finish candy mouthfeel

COUNTRY OF ORIGIN:
FARM / REGION:
VARIETY:
PROCESS:
ELEVATION:
BODY:
ACIDITY:

Colombia
Huila
Caturra
Fully Washed
1,730
Full Rich
Balanced

TAKE THE EXPERIENCE HOME

All the coffee beans used in our beverages are freshly roasted inhouse and available for purchase. Explore our curated selection of specialty beans and enjoy the same Black Coffee quality in every cup: At home, at the office or on the go.

★ For your online orders, visit our website www.blackcoffee.ae ★

BLACK COFFEE CAPSULES

A rich, chocolatey signature espresso blend with a smooth, even balance of body and acidity.



All prices are in AED and VAT inclusive

ESPRESSO BASED

Brewed with our Black Coffee espresso blend

	Regular	Large
Espresso Ristretto, regular or lungo Classic single shot	18	-
Espresso Doppio Double shot	22	-
Espresso Macchiato Espresso shot with a dollop of milk foam	20	-
Long Black Double espresso shot moderated with hot water	20	-
Cortado Espresso with a small amount of steamed milk	20	-
Flat White Double espresso in silky textured milk	25	-
Cappuccino A timeless Italian favorite made with a rich shot of espresso and topped with equal parts of steamed milk and velvety milk foam	22	25
Caffè Latte A smooth espresso-based drink crafted with a shot of espresso and steamed milk, finished with a thin layer of milk foam	22	25

FILTERED COFFEE

	Regular	Large
Black Pure filtered coffee	23	26
Café au Lait With steamed milk	24	-
Creamy With half and half	24	-

HOT SIGNATURE

Brewed with our Black Coffee espresso blend

	Regular	Large
Chai Latte A fragrant blend of spiced black tea and steamed milk	24	-
Pistachio Latte A creamy blend of flavor, espresso, and steamed milk	33	38
Matcha Latte Premium Japanese matcha whisked and blended with steamed milk	33	38
Matcha Spanish Latte Double espresso shot moderated with hot water	38	-
Crème Brûlée Cappuccino Aromatic and caramelized	24	27
Spanish Latte Double espresso in silky textured milk	25	28
Caramel Macchiato Topped with whipped cream and caramel sauce	22	25
Caffè Mocha Chocolate-infused topped with whipped cream	24	27

★ HAVE IT DECAFFEINATED WITH ★
NO ADDITIONAL CHARGE



Crème Brûlée Cappuccino

All prices are in AED and VAT inclusive

HOT CHOCOLATE

Valrhona® Hot Chocolate Celaya

Luxuriously rich and creamy

29

Sledge Hammer

Hot chocolate with a double espresso shot

34



TEA AND INFUSIONS

Japanese Matcha Green Tea

High-grown matcha infused in hot water

33

Jasmine Organic Tea

Delicate and sweet Chinese jasmine tea

28

Assam Breakfast Tea

Robust, malty black tea

28

Earl Grey Tea

Bergamot-flavored black tea with citrusy notes

25

Sencha Organic Green Tea

Grassy and vibrant Japanese green tea

22



CAFFEINATED COLD SIGNATURES

Iced Long Black

Espresso over cold water and ice

22

Iced Latte

Espresso, milk, and ice

26

Iced Spanish Latte

Sweet espresso with milk and condensed milk

28

Mocha Iced Latte

Espresso, chocolate, milk and ice

28

Matcha Iced Latte

Chilled matcha and milk

34

Matcha Frappe

Blended matcha, honey, and milk

34

Iced Strawberry Matcha

Matcha and strawberry, layered and refreshing

35

Add the following to your coffee

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



SHAKES

Espresso Shake	40
Espresso, milk, and vanilla ice cream	
Vanilla Shake	35
Classic blend of vanilla ice cream and syrup	
Cookies S'mores	35
Oreo cookie shake with toasted marshmallows	
Strawberry Shake	39
Fresh strawberries, milk, and ice cream	

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



FRESH FRUIT JUICES AND COOLERS

Lemonade	21
Ginger Lemonade	23
Minted Lemonade	22
Strawberry Lemonade	28
Fresh Orange Juice	23
Strawberry Mojito	33
Fresh strawberries, mint, soda, lemon	
Lemon Iced Tea	30
Peach Iced Tea	30

SMOOTHIES

Avocado Power	38
Avocado and banana with milk	
Banana Oat Smoothie	38
Banana, milk, oats, honey, ice	
Ginger Banana Mango Smoothie	38
A bold and refreshing tropical mix	
Açaí Shake	38
Açaí, peanut butter, coconut milk, honey, granola	
Banana Berries Smoothie	38
Banana, mixed berries, strawberry purée	
Green Superpower Smoothie	38
Kiwi, cucumber, kale	



CANNED AND BOTTLED

Black Coffee Cold Brew	30
Smooth, bold, and naturally sweet coffee brewed slowly over 12-16 hours using cold water to extract deep flavors with low acidity	
Nitro Coffee	27
Introducing our signature cold brew infused with nitrogen for a smooth and frothy finish	
Kombucha	25
A delicious, bubbly, and gut friendly tea-based drink that leaves you feeling refreshed and energized with a mild ginger kick and fresh raspberries	
Sparkling Water	Small 15 Large 21
Still Water	Small 13 Large 19
Soft Drink	17

BAKER'S CORNER

Freshly baked, buttery and golden to perfection

- Plain Croissant12
- Chocolate Croissant16
- Cheese Croissant16
- Thyme Croissant14

ALL DAY LONG EGGS

Farm-fresh pasteurized eggs served with freshly toasted multigrain French sourdough

- Three-Egg Morning Plate 41
- Three eggs served your way - sunny side up, scrambled, poached or omelet.
Served with a fresh side salad

- Labneh Lover's Omelet 45
- A creamy fusion of traditional labneh and dry mint, topped with pomegranate seeds and wrapped in a puffy omelet.
Served with a fresh side salad

- Spanish Omelet 48
- A colorful medley of fresh mushrooms, cherry tomatoes, mixed bell peppers, onions, thyme, sweet corn, and fresh basil.
Served with a fresh salad

- Hearty Breakfast Delight62
- Two eggs served your way with a side of seasoned chicken sausages, beef bacon, sautéed fresh mushrooms, tomato, hash browns, and baked beans

- Power Breakfast67
- Sunny side up egg with smoked salmon, fresh avocado slices, capers, and cream cheese.
Served with a fresh side salad

- Shakshuka   65
- Three eggs with a mix of tomato sauce and Halloumi cheese, topped with crispy kale, cherry tomatoes, pine nuts and chili flakes

- Croissant Benedict67
- Two poached eggs on a freshly baked croissant with smoked salmon covered with Hollandaise sauce and sides of roasted baby potatoes and sauteed baby asparagus.
Served with a fresh side salad



Enhance 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


SWEET STARTS

Sweet and satisfying classics to start you day right

- Chocolate Banana Pancakes 48
- Nutella® chocolate, sliced bananas, vanilla ice cream and caramelized almonds, with Valrhona® garnish

- Maple Fruit Pancakes56
- Fluffy and maple-drizzled pancakes stacked with fresh strawberries, fresh mixed berries and sprinkled with powdered sugar

- Salted Caramel French Toast61
- A golden-crusted French toast served with fresh mixed berries, vanilla ice cream, and caramel strawberry sauce

- Kunafa 32
- Our beloved Middle Eastern delicacy featuring crispy pastry, layered with creamy cheese and drenched in syrup. Served warm for an authentic and unforgettable sweet experience

Add to your pancakes

Chocolate 14 - Honey 12 - Maple syrup 12 - Peanut butter 13 - Banana 16 - Strawberry sauce 16



-  Vegetarian
-  Contains nuts
-  Spicy
-  Vegan

WHOLESOME BOWLS

Balanced and nourishing bowls for a feel-good meal

Matcha Power 43

Vibrant blend of matcha, creamy avocado, and coconut milk, topped with banana, kiwi, granola, chia seeds, and a drizzle of honey

Classic Berry and Honey 41

Creamy Greek yogurt layered with mixed berries, granola, chia seeds, coconut flakes, pistachio chunks, and a drizzle of honey

Oats and Cinnamon 33

Creamy oats soaked in milk and infused with cinnamon. Topped with banana slices, caramelized almonds, chia seeds, coconut flakes, and a drizzle of maple syrup

Granola and Yoghurt Bowl 38

Creamy Greek yogurt layered with granola, fresh blueberries, strawberries, banana, orange segments, chia seeds, a drizzle of honey, and a swirl of peanut butter

Chia Seeds Pudding Bowl 48

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

Mixed Fruit Açai Bowl 51

Açai, fresh banana, mixed berries, and granola

BREAKFAST SANDWICHES

Served with a fresh side salad

Egg Parmesan 48

Fluffy pasteurized scrambled eggs melted with Parmesan cheese and fresh basil, nestled on toasted multigrain ciabatta with a creamy mayo spread

Two Cheese Pesto 55

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

Classic Turkey 56

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



Salmon and Cream Cheese

SOURDOUGH FEAST

Served over a toasted multigrain French sourdough

Avocado Mozzarella on Toast 59

Creamy fresh mozzarella, baby rocca leaves, a juicy tomato confit, smashed avocado, fresh lime juice, a touch of spice and a drizzle of a sweet and tangy honey balsamic dressing, topped with sesame seeds

Halloumi and Pesto 45

Grilled Halloumi cheese layered with crisp cucumber slices, fresh tomato, and fragrant basil leaves. Enhanced with a touch of paprika chili oil, homemade pesto, and a drizzle of extra virgin olive oil, then finished with a sprinkle of Sakura. Served with a fresh side salad.

Avocado Chicken Pistachio 58

A tender chicken breast layered with creamy avocado, enhanced by honey mustard and soy sauce. Crunchy pistachio chunks add texture, finished with Sakura petals for a satisfying meal and served with a fresh side salad

Mushroom Avocado 52

Creamy avocado and sautéed mixed mushrooms, drizzled with soy sauce and balsamic reduction, finished with lemon and Parmesan cheese and served with a fresh side salad

BAGELS

Your choice of multigrain, sesame, or cinnamon raisin

Cream Cheese 38

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

Labneh Zaatar 35

Creamy labneh spread over a toasted sesame bagel, topped with fragrant zaatar and a drizzle of olive oil. Served with black olives, cherry tomatoes, and crisp cucumber for a fresh, Levant-inspired bite

Grilled Halloumi 39

Toasted multigrain bagel with grilled Halloumi cheese and homemade thyme paste, served with a side of cucumbers, cherry tomatoes, mint, and olives



Vegetarian



Contains nuts



Spicy



Vegan

All prices are in AED and VAT inclusive

CRAVINGS

Tasty bites and shareable snacks

Soup of the Day 28

Ask for the team

Labneh Truffle 35

Silky labneh infused with truffle, cucumber, topped with kalamata olives and a hint of chili oil. Served with crispy sesame tortilla cracker

Red Pepper Mutabbal Croissant 30

A flaky croissant pressed until golden and crisp, topped with smoky red pepper and eggplant mutabbal, a silky tahina-yogurt drizzle, pomegranate molasses, cherry tomato confit, ruby pomegranate seeds, paprika, and delicate Sakura

Mozzarella Sticks 30

Three pieces, golden and gooey, served with a side of tangy tomato sauce

Crispy Chicken Tenders 30

Five crispy golden fried tenders served with honey mustard sauce



Smoked Salmon Avocado

EVERGREEN SALAD

Fresh, colorful, and full of texture

Halloumi Fattoush 52

Fresh mixed lettuce, baby rocca, crunchy radish, tomato, cucumber, topped with golden grilled Halloumi cheese and a sprinkle of pomegranate seeds. Finished with a drizzle of tangy pomegranate molasses and lemon oil dressing and garnished with crispy toasted bread. A nation's favorite

Smaller portion available for AED 32

Superfood Salad 55

Roasted pumpkin, sweet potato, and carrot tossed with mixed quinoa, beetroot, fresh kale, and rocket leaves. Topped with pomegranate seeds, toasted oats, and crunchy walnuts, then finished with a generous spoon of hot honey yogurt sauce

Smaller portion available for AED 30

Smoked Salmon Avocado 65

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

Smaller portion available for AED 38

Beef Avocado 75

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

Smaller portion available for AED 40

Chicken Harvest Salad 60

Juicy grilled chicken layered over lollo rosso and lollo verde lettuce, paired with creamy avocado, edamame, sweet corn, and olives. Finished with a bright lemon mustard dressing

Smaller portion available for AED 36

High Protein Salad 64

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

Smaller portion available for AED 38

Salad add-ons

Chicken 23 - Beef tenderloin strips 27 - Avocado 21



Superfood Salad



Vegetarian



Contains nuts



Spicy



Vegan

SANDWICHES

Freshly made, flavor-packed, fulfilling, and satisfying

Chicken Mushroom 58

Hand-pulled Cajun chicken breast, melted cheddar cheese, sautéed onions and mushrooms with garlic mayo sauce in a freshly toasted French multigrain ciabatta and served with a fresh side salad

Honey Chicken Avocado 59

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

Clubhouse Sandwich 58

A triple treat of grilled chicken, turkey, and crispy beef bacon layered with melted cheese, crisp romaine lettuce, juicy tomato, and pickles all tucked between toasted multigrain sourdough with creamy mayo and tangy Dijonnaise and served with a fresh side salad. A bold twist on the classic club sandwich

Steak Sandwich 75

Premium beef tenderloin sautéed with onions and bell peppers, mixed cheese, and smoky BBQ sauce, in a freshly baked multigrain ciabatta and served with a fresh side salad

Veggie Wrap 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 sweet potato fries and Thai sweet chili sauce

Sides

Grilled vegetables 13 - Sweet potato fries 26 - French fries 23 - Potato wedges 21



Black Coffee's Signature Burger

BURGERS

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

Black Coffee's Signature Burger 64

180 gr of juicy beef patty, layered with fresh tomatoes, pickles, crisp lettuce, and our house-made special signature sauce. Served in a toasted brioche bun with a side of coleslaw

Lebanese Beef Burger 60

Tender beef patty seasoned with aromatic Lebanese spices, topped with grilled onions, fresh tomato slices, crunchy French fries, ketchup, and coleslaw. Served in a classic sesame bun

Truffle Chicken Burger 63

Crispy golden breaded chicken breast, lollo rosso lettuce, tomato, and gherkin pickles, finished with rich truffle mayo. Served in a soft brioche bun

Add the following to your burger

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

GOURMET PLATTERS

Hearty meals with generous portions and rich flavors

Three Mushrooms Pasta 66

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

Salmon Pesto Pasta 77

Tender salmon cubes mixed with fusilli pasta in a creamy pesto sauce, finished with Parmesan cheese and crunchy pine nuts

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

Steak Frites 120

Juicy beef tenderloin grilled to perfection, topped with a rosemary-thyme mushroom sauce. Served with crisp French fries, sautéed shimeji and oyster mushrooms, and tender Kenyan beans

Chicken Burrito Platter 67

Grilled chicken breast with beef bacon, black beans, sweet corn, and avocado, served alongside Mexican rice, guacamole, sour cream, and fresh tomato salsa. Finished with tortilla crackers and chili flakes

Grilled Goodness Plate 65

Lean grilled chicken breast paired with fluffy white rice, vibrant edamame, tender baby carrots, and crisp baby broccoli, all lightly garnished with delicate Sakura. Served with your choice of our signature homemade sauces

Chicken Escalope 72

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

KIDS MENU

Freshly made, flavor-packed, fulfilling, and satisfying

Mini Burger Chicken/Beef 32

Mini burger with cocktail sauce served with crunchy French fries

Chicken Tenders 32

Five crispy golden fried tenders served with fries and honey mustard sauce

Creamy Chicken Penne Pasta 30

Yummy chicken and pasta mixed in a creamy cheesy sauce

Tomato Penne Pasta 29

Penne served with our homemade tomato sauce

SPECIAL DEALS

Curated combos for a complete and satisfying meal

Lebanese Morning Tray 70

A traditional Lebanese breakfast made of two sunny-side-up eggs, labneh, grilled Halloumi, jam, fowl medamas, hummus, fresh vegetables, olives, and pita bread with Rakweh or black tea

Executive Deal 85

Soup of the Day

Salad (small portion):

Halloumi Fattouch, Chicken Harvest Salad or Superfood Salad

Main Course:

Black Coffee Signature Burger, Chicken Burrito Platter or Salmon with Soba Noodles

Banana Bread

Water or soft drink

Choose from Espresso, Black, Cappuccino or Café Latte



Lebanese Morning Tray

ICE CREAM

Premium scoops with bold and classic flavors

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

Ghazleh with Ashta 38

A premium achta ice cream topped with ghazel el banat and pistachio nuts

Chocolat Mou 42

Layered chocolate ice cream drizzle with whipping cream, pistachio nuts, and chocolate sauce

Espresso Affogato 30

A scoop of vanilla ice cream drowned in a shot of hot espresso

Matcha Vanilla Affogato 33

Affogato but with matcha



Matcha Vanilla Affogato

DESSERT

Homemade treats to end on a sweet note

Banana Bread 18

Orange Cake 23

Lazy Cake 29

Chocolate Fondant 39

Grandma's Favorite Chocolate Cake 41

Carrot Cake 44

Check our display or ask our team for more of our delicious dessert specials



Vegetarian



Contains nuts



Spicy



Vegan

All prices are in AED and VAT inclusive

Since 1935

www.blackcoffee.ae