



fika



Vitality Elixirs

Protein Shakes

Make Me Slim Strawberry, Baby Spinach, Water, Chia Seeds, Vanilla Protein

Energy Forest Banana, Spinach, Matcha Powder, Almond Milk, Vanilla Protein

Pina Cooler Pineapple, Coconut Milk, Chia Seeds, Vanilla Protein

Chocolate Peanut Butter Banana, Cocoa Powder, Almond Milk, Chocolate Protein

Straw Blond Mixed Dark Berries, Banana, Almond Milk, Vanilla Protein

Mochalicious Homemade Peanut Butter, Espresso, Coconut Milk, Chocolate Protein

Hand Crafted Juices

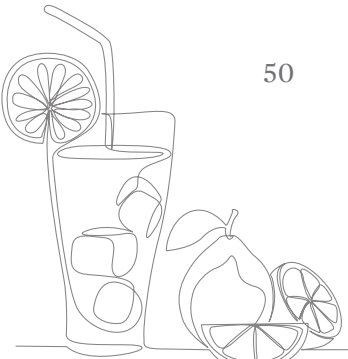
Green Detox Cucumber, Kale, Green Apple, Lemon, Celery

Elixir Vitae Coconut Juice, Watermelon, Pineapple, Lemon, Honey

Enzyme Cooler Pineapple, Lemon, Ginger, Mint

Tropical Guilt Mango, Passion Fruit, Orange, Lemon, Turmeric

Royal Berry Raspberry, Strawberry, Banana, Ginger



From 7:00 to 16:00

Nourish All Day

Balanced, nutrient-rich dishes designed to energise you from sunrise to sunset

Mixed Berries Yoghurt Bowl (V, GF, D)

Greek Yoghurt, Lavender Infused, Local Ajman Honey

Açaí Bowl (VG, N)

Homemade Granola, Strawberry, Cacao Nibs, Dried Raspberry, Banana

Almond Protein Crêpe (G, D, E, V)

Protein Flour, Egg Whites, Almond Milk, Banana, Berries, Chocolate Sauce

Buckwheat Waffle (G, D, V)

Smoked Salmon, Cottage Cheese, Rokka, Organic Hatta Honey, Poached Eggs

Eggless Omelette (E, N, VG, LS)

Chickpea Flour Omelette, Mushroom, Kale, Sprout, Locally Sourced Tomatoes, Cashew Sauce, Avocado Dip

Avocado on Sourdough Toast (G, N, D, V, LS)

Avocado, Cottage Cheese, Pecan, Locally Sourced Tomatoes

Add Poached Eggs

Smoked Salmon Benedict (G, SF, E)

Free Range Poached Eggs, Tarragon Hollandaise, Baby Spinach, Lemon Oil

Chicken & Avocado Wrap (G, D)

Honey-Lime Chicken, Persian Feta, Avocado, Baby Spinach, Red Onion

Paleo Roasted Chicken Salad (GF, N) 🌱

Honey-Lemon Chicken, Avocado, Sunflower Seeds, French Beans, Sage

Grilled Prawn Salad (SF, N)

Baby Gem, Pomelo, Green Apple, Pecan, Apple Cider Vinaigrette

Green Bowl (N, S, VG)

Kale Leaves, Baby Spinach, Avocado, Edamame, Broccolini, Pickled Red Onion, Pumpkin Seeds

Tuna Salad (SF, N, E) 🌱

Black Wild Rice, Tuna “Calippo”, Pumpkin Hummus, Sunflower Seed, Boiled Eggs, Kale, Tomato, Broad Beans, Salad

Organic Spinach Salad (D, SE)

Grilled Chicken Strips, Sweet Potato, Spinach, Quinoa, Yuzu Dressing, Black Sesame, Cucumber, Labneh

Antipasti

Available from 12:00

Panzanella (G, SF, D)

Tuscan Tomato Salad, Sicilian Red Prawns, Stracciatella Cheese, Fresh Basil, Amalfi Lemon

Insalata di Polpo (SF, GF)

Octopus Salad, Boiled Potatoes, Taggiasca Olives, Cherry Tomatoes, Basil

Burrata e Pomodori (D, V, LS)

Locally Sourced Burrata Cheese, Heirloom Tomatoes, Basil

Fritto Misto (SF, D)

Baby Calamari, Red Mullet, Prawns, Baby Shrimps, Fried Vegetables, Amalfi Lemon Mayo

Zucchine alla Parmigiana (G, D, E, V) 🌱

Baked Zucchini, Tomato Sauce, Mozzarella, Parmigiano, Fresh Basil

Carpaccio di Manzo (D, R)

Beef Carpaccio, Parmesan Cream, Rocket Pesto

Salmone Scozzese ai Frutti Rossi (D, SF, R)

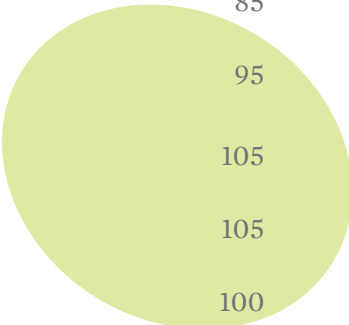
Scottish Balik Salmon, Greek Yoghurt, Cucumber, Fresh Berry, Dill Olive Oil

Tartare di Tonno (SF, R)

Bluefin Tuna Tartare, Tomato Dressing, Fennel, Avocado, Sesame Seeds

Vitello Tonnato (SF, E)

Slow Cooked Veal Carpaccio, Tuna Mayo, Capers, Croutons



Pizza Romana Style

Crisp, rustic, and lovingly crafted in honour of the timeless Roman pizza tradition

L’Originale Margherita Romana (G, D, V)

Fior Di Latte, Tomato Sauce, Pecorino, Fresh Basil

Bresaola (G, D)

Fior Di Latte, Beef Bresaola, Rocket Leaves, Parmigiano

Romana (G, D, SF)

Fior Di Latte, Tomato Sauce, Anchovies Cantabrico, Pecorino, Red Onion, Capers, Gaeta Olives

Capriciosa (G, D)

Fior Di Latte, Tomato Sauce, Mushrooms, Artichoke, Goose Prosciutto, Black Olives, Fresh Basil

Diavola (G, D)

Spianata Spicy Salami, Fior Di Latte, Tomato Sauce, Calabrian Oregano, Chilli, Fresh Basil

Boscaiola (G, D)

Ricotta Truffle Cream, Champignon e Porcini Mushroom, Veal Italian Sausages, Pecorino

Contadina (G, D)

Caramelised Onion, Fior Di Latte, Provola Cheese, Potato, Olives, Italian Sausages, Peppers

Pasta

Paccheri al Pomodoro (D, V)

Paccheri Pasta, Chef’s Signature Tomato Sauce, 24-Month Aged Parmigiano, Basil

Tagliatelle al Ragu di Manzo (E, D)

Homemade Tagliatelle Pasta, Wagyu Beef Ragu

Fusilloni al Pesto di Basilico (D, V, N)

Fusilloni Pasta, Basil Pesto, Cherry Tomatoes, Ricotta Salata

Pappardelle all’Anatra (D, E)

Homemade Pappardelle, Pulled Duck Ragu

Plin di Faraona (G, D, E) 🌱

Homemade Ravioli, Chicken, Parmigiano Fondue, Jus, Black Truffle

Risotto ai Funghi di Bosco (D, N, GF, V)

Sautéed Porcini, Wild Mushrooms, Fresh Parsley

Linguine al Gambero Rosso di Mazara (D, SF)

Linguine Pasta, Mazara Red Prawns, Prawn Bisque, Amalfi Lemon

Gnocchi all’Astice (D, E, SF)

Handmade Gnocchi, Lobster Meat, Lobster Bisque, Fresh Herbs

Secondi

Tagliata di Manzo Wagyu (D) 🌱

Wagyu Striploin, Rocket Salad, 24-Month Aged Parmigiano

Pollo Organico agli Agrumi (LS, GF)

Locally Sourced Chicken, Roasted Garlic, Sautéed Broccolini, Spicy Sauce

Agnello alla Scottadito (GF)

Chargrilled Lamb, Sautéed Spinach, Cherry Tomato Confit, Herbs

Lombatina alla Milanese (G, D)

Breaded Veal Chop, Organic Heirloom Tomato Salad

Branzino in Crosta di Patate (SF, D)

Sea Bass Fillet, Potato Crust, Sautéed Forest Mushroom & Kale, Cannellini Bean Purée

Salmone Scozzese (SF)

Scottish Salmon Fillet, Grilled Seasonal Vegetables, Salmoriglio Sauce

Zuppa di Pesce (SF)

Chef’s Selection of the Day Seafood and Shellfish Soup, Crostini Bread, Herbs

Contorni

Side dishes

Broccolini Saltati (V)

Sautéed Broccoli

Roasted Agria Potatoes

Oven-Baked Agria Roasted Potatoes, Herbs

Insalata della Casa (V, D)

Baby Gems, Rocket Salad, Cherry Tomatoes, Red Endives, Aged Cheese, Raspberry, Lemon Dressing

Pûre di Patate (V, D)

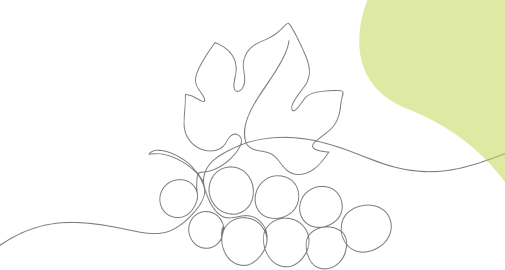
Creamy Mashed Potato

Patate Fritte (G)

French Fries



*** AED 75 Supplement Charges For HB | 🌱 Signature Dish | (CS) Certified Sustainable | (VG) Vegan | (V) Vegetarian (SE) Sesame | (SF) Shellfish (D) Dairy | (E) Eggs | (S) Soy | (R) Raw Food | (N) Nuts | (GF) Gluten Free | (LS) Locally Sourced Please inform us of any allergies or dietary requirements before ordering, we would be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements. All prices are in UAE Dirhams and inclusive of 7% Municipality Fees, 10% Service Charge and Value Added Tax.



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Champagne & Sparkling

Jeio Brut Prosecco D.O.C., <i>Italy</i>	75	350
Veuve Clicquot Yellow Label Brut, <i>France</i>	130	725
Veuve Clicquot Rosé, <i>France</i>		750
Taittinger Brut Reserve, <i>France</i>		965
Laurent-Perrier Brut, <i>France</i>		910

Rosé Wine

Pinot Grigio, <i>Provincia Di Pavia, Italy</i>	70	310
Domaines Fabre, Villa Garrel Rosé, <i>France</i>	80	355
M de Minuty, Château Minuty, <i>Côtes de Provence, France</i>	90	450
Whispering Angel, Château D’Esclans, <i>Côtes de Provence, France</i>	125	625
Ultimate Provence, Provence, <i>Côtes de Provence, France</i>		475
Château Miraval, <i>Côtes de Provence, France</i>		595

White Wine

Pinot Grigio, Ancora, <i>Italy</i>	65	325
Sauvignon Blanc, Matua Valley, <i>Marlborough, New Zealand</i>	75	375
Villa Antinori Bianco, <i>Tuscany, Italy</i>	85	410
Gavi di Gavi, Batasiolo, <i>Piedmont, Italy</i>	95	495
Chardonnay, Domain de La Baume, <i>France</i>		325
Pecorino, Umani Ronchi, <i>Abruzzo, Italy</i>		375
Les Ursulines, Boisset, <i>Bourgogne, France</i>		640
Chardonnay, Château Ste. Michelle, <i>USA</i>		590
Donnafugata Anthilia, <i>Sicily, Italy</i>		625
Chablis, Laroche, <i>France</i>		625
Etna Bianco, Tenuta delle Terre Nere, <i>Sicily, Italy</i>		750
Chardonnay, Catena Alta, <i>Mendoza, Argentina</i>		775
Pouilly-Fuisse, Louis Jadot, <i>Bourgogne, France</i>		875
Sauvignon Blanc, Cloudy Bay, <i>New Zealand</i>		895
Chardonnay, Planeta, <i>Sicily, Italy</i>		925
Pinot Grigio, Jermann, <i>Friuli, Italy</i>		950
Quarz, Terlan, <i>Trentino Alto Adige, Italy</i>		1250
Vistamare, Gaja, <i>Tuscany, Italy</i>		1625
Rossj Bass, Gaja, <i>Piedmont, Italy</i>		2050



Red Wine

Amatore Rosso, <i>Italy</i>	60	290
Da Luca Nero d’Avola, <i>Italy</i>	65	325
Merlot, Casa Lapostolle, D’Alamel, <i>Chile</i>	65	325
Pinot Noir, Matua Valley, <i>Marlborough, New Zealand</i>	85	410
Chianti, Castiglioni, Frescobaldi, <i>Italy</i>	85	425
Papa Figos, Casa Ferreirinha, Douro, <i>Portugal</i>		355
Tempranillo, Altos Ibericos, <i>Rioja, Spain</i>		370
Sangiovese, Morellino Di Scansano, <i>Italy</i>		400
Apalta, Lapostolle, <i>Chile</i>		495
Valpolicella Ripasso, Luigi Righetti, <i>Italy</i>		510
Pinot Noir, Louis Latour, <i>Bourgogne, France</i>		590
Pinot Noir, Red Angel, <i>Friuli, Italy</i>		610
Barbera D’Alba, Ruvei, Marchesi di Barolo, <i>Italy</i>		625
Syrah, Boom Boom! Charles Smith, <i>Columbia Valley, USA</i>		750
Amarone della Valpollicella, Luigi Righetti, <i>Veneto, Italy</i>		710
Merlot, Sito Dell’Ulmo, Planeta, <i>Sicily, Italy</i>		950
Malbec, Catena Alta, <i>Mendoza, Argentina</i>		990
Barolo, Beni di Batasiolo, <i>Piedmont, Italy</i>		1250
Etna Rosso, Gaja Idda, <i>Sicily, Italy</i>		1280
Château Sociando-Mallet, Haut-Medoc, <i>Bordeaux, France</i>		1340
Pommard, Nicolas Rossignol, <i>Burgundy, France</i>		1750

SIGNATURE Cocktails

Barrel Aged Smoked Negroni	85
Gin, Campari, Mancino Vermouth, Jack Daniel Woodchips	
Aviary	80
Cocchi Americano, Italicus, Maraschino Liqueur, Homemade Mandarin Soda	
The Golden Limoncello	85
Limoncello, Prosecco, Homemade Gold Limoncello Syrup, Soda	
Amore Mio	80
Grey Goose Strawberry, Watermelon, Mint Syrup, Pink Peppercorn	

CLASSIC Cocktails

Aperol Spritz	80
Aperol, Prosecco, Soda Water	
Negroni	75
Gin, Red Vermouth, Campari	
Americano	75
Red Vermouth, Campari, Soda Water	
Bellini	75
Prosecco, Peach Purée	

Whiskey

Johnnie Walker Red Label	55
Jameson	65
Jack Daniel’s	75

Gin

Tanqueray	55
Hendrick’s	70
Bulldog	65

Rum

Bacardi Superior	55
Captain Morgan Spiced	60

Tequila

Jose Cuervo Gold	50
Patrón Silver	75
Patrón Reposado	85

Vodka

Tito’s	55
Grey Goose	85
Belvedere	85

Beers

Heineken	55
Corona	55
Peroni	55
Birra Moretti Draught	60



NON-ACLOHOLIC Cocktails

Amaretti Sour		60
Lyre’s Amaretti, Fresh Lemon, Aromatic Bitters		
Basil Smash		
Lyre’s Dry London Spirit, Elderflower Cordial, Fresh Basil Leaves, Lyre’s Classico		
Amalfi Spritz		
Lyre’s Italian Spritz, Passion Fruit Purée, Lyre’s Classico		
Fika Bloody Mary		
Lyre’s American Malt, Tomato Juice, Tabasco, Fresh Lemon, Worcestershire Sauce		

Non-Alcoholic

Heineken 0%		40
Lyre’s Classico	70	290
Wild Idol Sparkling Rosé	90	440

Water

Nordaq Still 🌿 (CS)	15	25
Nordaq Sparkling 🌿 (CS)	15	25
Evian Still	35	45
Evian Sparkling	35	45

Juices

Orange		45
Watermelon		45
Green Apple		45
Pineapple		45

Cold Drinks

Soft Drinks		38
Red Bull		50
Iced Tea		50
Iced Coffee		50
Frappé		50

Coffee (CS)

Espresso		45
Double Espresso		45
Espresso Macchiato		45
Cappuccino		50
Latte		50
Flat White		50
Americano		45
Cortado		45
Iced Turmeric Latte		55
Iced Matcha Latte		55
Spanish Latte		55
Extra Coffee Shot		5

Tea (CS)

English Breakfast		40
Earl Grey		40
Peppermint		40
Hunan Green		40
Chamomile		40
Ginger & Lemon		40
Jasmine Pearl		40
Rooibos Orange		40