

ITALIAN POP UP@ fika

ALL DAY BREAKFAST From 8am to 4pm

AVOCADO ON SOURDOUGH TOAST (V)(N)(D) Avocado, Cottage Cheese, Pecan, Extra Virgin Olive Oil Kcal: 558 Fat: 7g Carb: 33g Protein: 23g Add Poached Free-Range Eggs AED 15	55
AÇAÍ BOWL (VG)(N) Homemade Granola, Strawberry, Cacao Nibs, Freeze-Dried Raspberry, Banana Kcal:561 Fat:6g Carb:95g Protein:15g	60
AGAVE CINNAMON FRENCH TOAST (V)(D) Raspberries, Whipped Mascarpone Kcal: 473 Fat: 6g Carb: 85g Protein: 7g	60
MIXED BERRIES YOGHURT BOWL (V)(GF)(D) Greek Yoghurt, Lavender Infused, Local Ajman Honey Kcal: 203 Fat: 1g Carb: 29g Protein: 19g	55
FIKA KETO BREAKFAST (GF)(N)(D) Two Free Range Eggs, Grilled Halloumi, Crushed Avocado, Veal Bacon, Pine Seeds Kcal: 571 Fat: 15g Carb: 12g Protein: 33g Add on Tenderloin Fillet of 80g Kcal 121 AED50	75
SMOKED SALMON BENEDICT (E) Free Range Poached Eggs, Tarragon Hollandaise, Baby Spinach, Lemon Oil Kcal: 535 Fat: 14g Carb: 18g Protein: 34g	75
BLUEBERRY & RICOTTA PANCAKES (V)(D) Spiced Maple Syrup Kcal: 650 Fat: 7g Carb: 127g Protein: 23g	60
SCRAMBLED FREE RANGE EGGS ON SOURDOUGH TOAST (E)(D) Sautéed Field Mushroom, Locally Sourced Grilled Tomatoes Kcal: 370 Fat: 22g Carb: 26g Protein: 20g	65
CHICKEN & AVOCADO WRAP (D) Honey-Lime Chicken, Persian Feta, Avocado, Baby Spinach, Red Onion	75
BREAKFAST ADD ON	
SLICED AVOCADO (V)(GF)(N) Crushed Hazel Nuts, Olive Oil Kcal: 420 Fat: 38g Carb: 19g Protein: 8g	25
GRILLED FIELD MUSHROOM (V)(GF)(D) Thyme, Persian Feta, Olive Oil Kcal: 230 Fat: 16g Carb: 85g Protein: 7g	25
SCOTTISH SMOKED SALMON (GF)(D) Capers, Sour Cream Kcal: 470 Fat: 12g Carb: 11g Protein: 13g	30
VIENNOISERIE (N)(D) Selection of Freshly Baked Breakfast Pastries	35

IMMUNITY SHOTS AED 20

GINGER & LEMON SHOT
Powerful Anti-Inflammatory And Antioxidant Benefits

TURMERIC & LEMON SHOT
Booster Of Vitamin C And Anti-Inflammatory Benefits

JALAPENO & LEMON SHOT
Powerful Anti-Inflammatory And Antioxidant Benefits

CARROT & GINGER SHOT
Helps With Skin Glow, Rich In Vitamin A

HAND CRAFTED JUICES AED 45

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

PROTEIN SHAKES AED 38

MAKE ME SLIM
Strawberry, Baby Spinach, Water, Chia Seeds, Vegan Vanilla Protein

ENERGY FOREST
Banana, Spinach, Matcha Powder, Almond Milk, Vegan Vanilla Protein

PINA COOLER
Pineapple, Coconut Milk, Chia Seeds, Vegan Vanilla Protein

CHOCOLATE PEANUT BUTTER
Banana, Home Made Peanut Butter, Cocoa Powder, Almond Milk,
Vegan Chocolate Protein

STRAW BLOND
Mixed Dark Berries, Banana, Almond Milk, Vegan Vanilla Protein

MOCHALICIOUS
Home Made Peanut Butter, Single Shot Espresso, Coconut Milk,
Vegan Chocolate Protein

SALADS AND ANTIPASTI

Available from 12pm

BURRATA DI ANDRIA (V)(D) Locally Sourced Burrata, Organic Tomatoes, Oregano, Basil Oil	90
PARMIGIANA DI MELANZANE (G)(D)(V) Eggplants Slices, Buffalo Mozzarella, San Marzano Tomatoes, Parmesan, Basil	85
CALAMARI FRITTI (F)(D)(G) Fried Calamari, Beetroot & Yellow Potato Chips, Citrus Mayo	85
TARTARE DI SALMONE (F)(D)(G)(SF)  Salmon Tartar, Citrus Dressing, Yogurt Sauce	95
VITELLO TONNATO (F) Sliced Cooked Veal, Tuna Mayo Sauce, Capers	95
PALEO ROAST CHICKEN SALAD (N)(GF) Honey-Lemon Chicken, Avocado, Toasted Sunflower Seeds, French Beans, Sage, Macadamia, Lime Dressing	80
GRILLED PRAWN SALAD (N)(SF) Baby Gem, Pomelo, Green Apple, Pecan, Apple Cider Vinaigrette	85
GREEN BOWL (N)(S)(VG) Kale Leaves, Baby Spinach, Avocado, Edamame, Broccolini, Pickled Red Onion, Pumpkin Seed	75
PASTA	
FUSILLI AL PESTO (G)(N)(D)(V) Homemade Fusilli, Basil Pesto, Potatoes, Green Beans	90
RIGATONI PUTTANESCA (G)(F) Homemade Rigatoni, San Marzano Tomato, Capers, Anchovies, Taggiasca Olives	95
SPAGHETTI VONGOLE (SF)(G) *** Dry Spaghetti, Fresh Vongole, Datterino Tomato, Fresh Herbs	120
TAGLIOLINI AL TARTUFO (G)(D)(V) *** Homemade Tagliolini, Black Truffle, Butter, Parmesan, Chives	135
PIZZA	
MARGHERITA (D)(G)(V) Tomato Sauce, Mozzarella, Basil	85
NAPOLETANA (F)(G) Tomato Sauce, Anchovies, Capers, Oregano	95
DIAVOLA (D)(G) Tomato Sauce, Beef Spianata, Mozzarella	105
QUATTRO FORMAGGI (D)(G)(V) Mozzarella, Parmesan, Gorgonzola, Provolone	105
AL TARTUFO (D)(G)(V) *** Black Winter Truffle, Mozzarella, Chives	155
FOCACCINA (D)(G) Bresaola, Smoked Provolone, Rocket, Tomato, Parmesan	135

SECONDI

PESCATO DEL GIORNO (F) Selection of Wild Catch Fish	Price on request
BRANZINO AL GUAZZETTO (F)(SF) Seared Seabass Fillet, Black Olives Potatoes Galette, Tomatoes, Basil Oil	180
POLLO ARROSTO AL LIMONE (GF) Grilled Corn-Fed Chicken, Lemon Sauce, Sautéed Spinach	140
FILETTO DI MANZO (D) *** Seared Wagyu Tenderloin, Rocket Salad, Cherry Tomatoes, Parmesan	255

SIDES

INSALATA DI POMODORO (VG)(N) Heirloom Tomatoes Salad, Fresh Herbs	45
SPINACI SALTATI (V)(D)(G) Sautéed Spinach, Chili, Garlic	45
INSALATA DELLA CASA (V)(D) Baby Gem Lettuce, Heirloom Tomatoes, Red Endives, Aged Cheese, Raspberry, Lemon Dressing	60
PATATE FRITTE (VG)(G) Hand Cut Homemade Fries	65

DESSERTS

TIRAMISÚ (D)(G) Lady Finger Biscuit, Mascarpone, Espresso Coffee	65
PROFITEROLES (D)(G)(N) Choux, Vanilla Ice Cream and Chocolate	65
AFFOGATO AL CAFFE (D)(G) Vanilla Ice Cream, Espresso Coffee	55
BABÁ (D)(G)(A) Baba Cake, Chantilly Cream, Rum Syrup, Candy Fruits	55
SELEZIONE DI FRUTTA (VG)(GF) Selection Of Seasonal Fruits	100
SELEZIONE DI GELATI (V) Selection of Our House Gelati and Sorbet	45

KIDS MENU

AED 60 For The Choice of One Main Course And One Dessert

CRUDITE DI VERDURE (GF)(N)

Selection Of Vegetable Crudité And Dips

PASTA POMODORO (V)(G)

Penne or Spaghetti, Tomato Sauce

PASTA BOLOGNESE (G)

Penne or Spaghetti, Bolognese Sauce

PALEO ROAST CHICKEN (N)(GF)

Roast Chicken Breast, Endives, Gem Hearts, Avocado, Apple, Honey Mustard Sauce

CHICKEN NUGGETS STICKS (G)

Breaded Chicken, Skinny Fries

FISH FINGERS (G)(SF)(F)

Garden Peas, Skinny Fries

MARGHERITA (G)(D)

Tomato Sauce, Mozzarella, Basil

QUATTRO FORMAGGI (G)(D)

Mozzarella, Parmesan, Gorgonzola, Emmental

SELEZIONE DI SORBETTI (V)

Selection of Homemade Sherbets

SELEZIONE DI FRUTTA (V)

Selection Of Seasonal Fruits

NON-ALCOHOLIC COCKTAILS AED 55

AMARETTI SOUR

Lyre's Amaretti, Fresh Lemon Squeeze, 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 Puree, Lyre's Classico

FIKA BLOODY MARY

Lyre's American Malt, Tomato Juice, Tabasco, Fresh Lemon Squeeze, Worcestershire Sauce

COFFEE

Espresso	30
Double Espresso	35
Espresso Macchiato	35
Cappuccino	35
Latte	35
Flat White	35
Americano	35
Cortado	35
Iced Matcha Latte	48
Iced Turmeric Latte	40
Spanish Latte	48
Extra Coffee Shot	5

WATER

Acqua Panna	500ml	25
San Pellegrino	500ml	25
Acqua Panna	750ml	35
San Pellegrino	750ml	35
Nordaq Still 	500ml	15
Nordaq Sparkling 	500ml	15
Nordaq Still 	750ml	25
Nordaq Spa 	750ml	25

TEA SELECTION

English Breakfast	35
Earl Grey	35
Peppermint	35
Hunan Green	35
Chamomile	35
Ginger & Lemon	35
Jasmine Pearl	35
Rooibos Orange	35

COLD DRINKS

Soft Drinks	32
Red Bull	40
Iced Tea	45
Iced Coffee	45
Frappe	45

JUICES

Orange	40
Watermelon	40
Green Apple	40
Pineapple	40