Break The Fast at Plumeria
Our egg dishes are prepared with free range organic eggs only 07:00-12:00

Eggs Your Way (E) (C32/P6/F3)|40
wo eggs served any way you like on sourdough
Toast served with side salad or French fries
Avocado On Toast ${ }^{(V G)}$ (C216/P13/F5)|45
Lemon olive oil marinated avocado on toasted garlic sourdough bread
 Turkey ham, poached eggs, hollandaise sauce on sour dough bread Showfu (N) (VG) (C37/P21/F33)|40 il Planet of The Waffle (D) (N) (E) (C 108/P17/F75)|37

Fresh berries, sliced banana, berry coulis Candied nuts, whipped cream Porridge (V) (C183/P 19 / F 14) | 30 Cinnamon, brown sugar, honey
Grab and Go Breakfast Sandwich
Bravocado Smoked Salmon Sandwich (D) (C29/P23/F24)|40 Samshed avocado, heirloom tomatoes
Smoked salmon, herb cream cheese, cress
Caprese Breakfast Sandwich (V) (D) (N) (C $\left.10 / \mathrm{P}_{3} / \mathrm{F}_{1}\right) \mid 30$
, Balsamic glaze, whole wheat panini
Italian Breakfast Wraps (S) (E) (D) (C $16 / \mathrm{P} 44 / \mathrm{F} 20$ | 30
Grilled chicken, boiled egg, tomatoes, green peppers, spinach Wheat tortillas, cheddar cheese

Healthy Granola Breakfast Pots | 20Blackberry and Papaya
(D) (N) (C36/P9/F12)

Raspberry, Avocado \& Kale (D) (N) C39/P9/F8 Solar Infusion (N) (C29/P1/F5)
Crunchy fruit granola, coconut milk, mango, orange, banana
Super Food Bowls
Acai Nutter (VG) (N) $\ominus_{(\mathrm{C} 73 / \mathrm{P} 6 / \mathrm{F} 7) \mid 35}$
Acai, almond milk, banana, raw cacao nibs, almond butter Strawberry, blueberry, coconut chip Roasted pistachio and chia seeds Pitaya Bowl(VG) (C91/P4/F 12)|35
Pink dragon fruit, banana, mango, kiwi, blackberry
Coconut milk and shaving
Green Goodness Bowl (N) (D) (C38/P2/F6)|35 Spinach, banana, pineapple, lime juice, mint oconut water, topped with twice baked granola \& seasonal fruit

Oat Chia Kiwi Bowl (VG) (N) (C 93/P 14/F 10) | 35
Oat meal and chia seeds in cinnamon almond Dates and shredded coconut

## Muesli To Go| 25

Served with a choice of natural yoghurt Low fat yogurt, skim milk, soy milk Country crisp raspberry Jorden's (N) Crunchy tropical fruits Jordan's (N)
Crunchy raisins and almonds Jordan's (N)
Muesli fruit and nut Jordan's (N)
High fiber dorest (N)

Fruit, nuts and seeds dorse
Selection of Greek Yoghurt Pots | 15

## Choice of flavor:

## Plain | Blueberry | Strawberry (D)

Pastries 10
Butter Croissant (D)-C $41 /$ P 7.38 / F 18.
Chocolate Croissant (D)-C39/P6/F 18
Zaatar Croissant (D) (SE) - C 41/P7/F19
Almond Croissant (D) (N) - C39/P6/F 18
Exotic Slice Fruit Platter (VG) (C $70 / \mathrm{P} 4 / \mathrm{F} 1)$ | 35 Rock melon, honey melon, watermelon Pineapple, strawberry, dragon fruit
Fruits Pots (VG) (C $93 /$ P $2 / \mathrm{F} 7$ ) | 35
Mixed berries

## Salad

Healthy crafted salads using the freshest ingredient
Nutty Chicken \& Dukkha Salad $\ominus$ (S) (D) (N) (C75/P37/F30)|45 Herb pulled chicken, roasted carrots
Dried cranberry, edamame beans, cherry tomato
Celery stick, radish, Persian feta, raspberry vinaigrette
Grilled Chipotle Chicken Salad (C41/P22/F31) | 47 Millet, avocado, confit peppers, grilled corn sweet corn
ge dressing

## Protein-Packed Vegan Salad (VG) (SE) (C $48 /$ P $8 /$ F 7 ) | 47

Kale, quinoa, cucumber, semi dried tomatoes,
Garot, cayelos, wors,

## Carrot, cayenne tahina lemon dressing

Five Spice Sweet Potato \& Grilled Beef Salad (C28/P35/F32)|47
now peas, scallions, bean sprouts, carots, cucumber Chimichurri vinaigrette
Mediterranean Grilled Prawn Salad (S)(SF) (D) (C $16 / \mathrm{P} 45 / \mathrm{F} 21$ ) 55 Crumbled feta, paprika char-grilled prawns
grilled peppers, zucchini and fresh salad leaves and olives Garlic lime dressing
Avocado \& Greek Yoghurt Chicken Salad (D)(N) (E) (C 38/P 42/F 24)| 47
Romaine, avocado, spinach, poached chicken, sautéed red onions
Rocado, hard-boiled egg, semi dried tomatoes,

## Sandwich Bar

Hand crafted sandwich pressed on the grill
Pesto Grilled Chicken Sandwich (D) (N) (E)

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\begin{aligned}
& \text { (C23/P6/F24)|47 } \\
& \text { Fresh mozzarella, confit peppers }
\end{aligned}
$$

Truffle mustard spread on country brea
Tex Mex BBQ Beef Sandwich (D) (E) (C $12 / \mathrm{P} 19 / \mathrm{F} 53$ ) | 47 Pulled short ribs, Cheddar cheese, cole slaw, sautéed bell peppers Chipotle spread on maize corn bread
Turkey Ham \& Fontina Sandwich (D) (N)
Rocket (C $70 /$ P 29/F 48) | 47
Rocket leaves, ripe tomatoes, shredded apple
illed Garlic Mushroom and Taleggio Melt (V)(N)

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=\quad\left(C_{11 / P 4 / F 21)} \mid 47\right.
$$

Grilled artichokes, slow roasted tomatoes
Rocket leaves, basil spread on ciabatta bread
Cajun Salmon, Kale \& Avocado Sandwich (S) (E) (D)

$$
\left(C_{\left.32 / P_{30} / F_{35}\right) \mid 55}\right.
$$

$\left(\right.$ C $\left._{32} / \mathrm{P}_{30} / \mathrm{F}_{35}\right) \mid 55$
Cabbage \& carrot slaw, red onion, tomato slice, boiled egs Chives lemon cream cheese, rye bread
Vegan Curry Roasted Cauliflower \&
Crushed Chick Pea Sandwich (VG) (C 12/P3/F1)|45 Alfalfa cress, dried tomato pesto
Caramelized onion and balsamic glaze on focaccia

Nomad Salad $\ominus$ (VG)(GF)(C25/P5/F 102)|57 e, mogranate vinaigrette Soup of The Day | 35
Homemade soup served with brioche croutons

## Salmon Quinoa (C57/P50/F62)|115 <br> Quinoa and kale salad, grilled broccoli rabe

Main Courses Chili pomelo salsa

Cauliflower Rice with Grilled Chicken (C51/P9/F5)|85
Herb marinated chicken breast, roast zucchini and red capsicum
Alongside cauliflower rice and ginger carrot turmeric sauce Topped with fresh herbs

Burgers
Classic Cheese Burger (D) (E) (C21/P $66 /$ F 103) | 75 Beef patty Lettuce, tomato, onion, dill pickle chips Melted cheese, brioche bun
,
Creole Chicken Burger (S) (E) C31/P36/F37) 70 Blackened spiced chicken, crushed avocado Chipotle pineapple relish
Nomad Grilled Sandwiches to Order Served with French fries or green salad Chicken Club (E) C53/P $49 /$ F 41 ) 65 urkey ham, fried egg, veal bacon, lettuce, Tomato, herb mayonnaise
Blackened Salmon Wrap $\ominus$ (S)(C18 P34/F 15) | 70
Blackened salmon, guacamole, grilled corn, salsa Fresca
Chicken Avocado High Protein Wrap (D) (C 42/P $50 /$ / 28 ) | 65 Oriental spiced grilled chicken, avocado Tomato, lettuce

Choose your Greens
( 50 Gram ) 15AED
Steamed Spinach (VG) (C7P6/Fi)
Steamed Broccoli (VG) (C3 P $1 / \mathrm{F} \mathrm{F}_{1}$ Steamed Asparagus (VG) (C2P1/I
Kale (vG) (C5P2/Fo)
Bok Choy (VG) (CiP1/Fo)
Green Beans (vG) (C4P1/F o)
Mixed Garden Salad (vG) (C3Po/F
Grilled Asparagus (VG) (C3 P1/Fo) Grilled Garlic Mushroom (vg) (C51P5/F1)

Burrata Caprese | 25 (D) 99 P $6 / \mathrm{F}$

## BUILD YOUR OWN MEAL

Choose your Meat and Seafood
Grilled Salmon (200Gr/100Gr)|60|30
Grilled Chicken Breast (200Gr / 100Gr) | $40 \mid 20$ Grilled Prawns (200Gr/100Gr)|55|30(SF) Grilled Sea Bass (200Gr/100Gr)|70|35 Grilled Tuna (200Gr/100Gr)|70|35 Poached Egg or Scramble| 20 (E) Grilled Turkey Bacon | 20

Build Your Own Meal Choose your Carb ( 50 Gram) 10AED
Chickpeas (VG) C 11 P $4 /$ F 2
Edamame Beans (VG) $\mathrm{C}_{5} \mathrm{P}_{5} / \mathrm{F}$ Cannelloni Bean (vg) copo/Fo Kidney Beans (VG) Co Po/Fo reen Lentils (VG) C33P13 Sweet Corn (vG) C5P1/F0 Steamed Rice (VG) C37 P7/ Roasted Potatoes (VG) C $_{10} \mathrm{P}_{1 /}$ Roasted Sweet Potatoes Roasted Beetroots (vG) $8 \mathrm{P} 2 / \mathrm{F}$
Red and White Quinoa (vg)

