






Nayla



EAT . SIP . SHOP

SHARING



House Dip   11
Our House mix of Creamy Labneh with Halloumi Bites Spiced by Grainy Dijon Mustard with Olives and Thyme and Served with Grissini Breadsticks


Mexican Dip  9.5
Smooth Avocado Paste Topped with Fresh Mangos and Zesty Pico de Gallo, Served with Crispy Nachos for the Light and Refreshing Bite


Roll Bites   15.5
Blend of Shredded Red Cabbage and Crisp Carrots, with Sweet Mangoes, Mint Leaves, and a Hint of Ginger, Wrapped in Soft Rice Paper, Served with our House Peanut Sauce

Juicy Beef Tacos   18.5
Juicy Tenderloin Strips Sauteed with Caramelized Onion, Mushrooms and Light Japanese Mayo in a Soft Tacoshell

Shrimp Verde 20
Juicy Shrimps on a Minty Lemon Sauce

Chicken Bao   20
Grilled Chicken Marinated with our Special Spicy Sauce in a Fluffy Bao Bun, Japanese Light Mayo, Pickled Carrots Topped with Crunchy Peanuts

Habibi Tuna  20
Our Signature Quinoa Tabouleh Dish with Fresh Tuna in a Citrusy Dressing




Frites Maison  7
Oven Baked Hand-Cut Potatoes with Olive Oil and French Thyme




Salty Edamame 7
Steamed Edamame Beans with Salt Flakes

SOUPS

Soup of the Day 10
Ask the waiter for today's soup


SALADS AND GREEN BOWLS

Artichoke and Parmesan Salad    20
Marinated Artichoke and Arugula, Paired with Green Apple, Roasted Almonds and Goji Berries, Topped by Italian Parmesan Shavings and Tossed in a Zesty Lemon Basil Dressing

Shades of Red    18.5
A Vibrant Mix of Shredded Carrots, Red Cabbage and Beetroot, Tossed with Juicy Mangos, Grilled Marinated Chicken, Roasted Peanuts, with a Peanut Zesty Dressing

Replace Chicken by Shrimp +2

Replace Chicken by Tenderloin Strips +10


Garden Salad  8
Mix of Mesclun and Baby Spinach with Our House Vinaigrette Sauce



ADD ONS
+ Smoked Salmon 15
+ Chicken 6
+ Greek Feta 4
+ Shrimp 8
+ Seared Beef 16


SANDWICHES (UNTIL 6PM)


Served with a Side Salad or Chips

Croc   16.5
Savory Ham and Nutty Emmental Cheese Layered on Soft Brioche, Finished with a Touch of Dijon Butter for a Rich Bite


Steak Mushroom Sandwich  26.5
Juicy Tenderloin, Sautéed Mushrooms with Emmental Cheese and Caramelized Onions, Mayo, Dill Pickles, and Fresh Rucola Perfectly Balanced on Toasted Sourdough




Portobello Mushroom Sandwich   21
Grilled Portobello with Fresh Baby Spinach Covered by Emmental Cheese on Blueberry Marmelade in a Toasted Sourdough


Salmon Meets Avo  23
Creamy mashed Avocado with Fresh Slices, a Hint of Chili Flakes, all on Crisp Sourdough. Simple, Fresh and Flavourful


Spicy Chicken Wrap  16
Tender Peri-Peri Chicken, Avocado Paste, Zesty Sweet Aioli Sauce, Fresh Coriander, and a Kick of Sriracha, All Wrapped Up for a Bold and Flavourful Bite


MAINS

Le Steak Frites  43
Tender Australian MB3 Beef Served With our Oven Baked Hand Cut Potatoes With a Creamy Wine Cepe Sauce on the Side

Ouzo Shrimp    28
Shrimp in a Creamy Ouzo Coconut Sauce, Served with Fragrant Jasmine Rice, Fresh Coriander, and Crunchy Radish

Burger Bliss  21
Juicy Wagyu Beef Patty Topped with Melted Aged Cheddar Cheese and Onion Confit, Served in a Potato Bun with Japanese Light Mayo


Portobello Truffle Burger  26
Juicy Wagyu Beef Patty Topped with Melted Aged Cheddar Cheese and Portobello Mushrooms, Served in a Potato Bun with Mayo Truffle Sauce


Creamy Mustard Chicken  26
Roasted Farm Chicken Breast With a Creamy Mustard Grain Sauce, Served Alongside Crispy Roasted Potatoes


Soy Ginger Salmon 37
Oven Baked Salmon Filet Glazed with Our Signature Soy Ginger Marination Served with Grilled Fennels

Seasonal Vegetables 13
Colorful Selection of Fresh Seasonal Vegetables, Lightly Charred to Perfection and Drizzled with Olive Oil and Herbs

DESSERTS

Choco Desire  14
Chocolate Fondant Cake Served with our Vanilla Soft Ice Cream

Panna Cotta  14
Our Classic Italian Indulgence
(Ask the Waiter for the Taste of the Month)

Vanilla Soft Serve  8

Affogato  12
Our Soft Serve With A Shot of Espresso

 VEGETARIAN  VEGAN  DAIRY  PORK  CHILI  NUTS

ALL PRICES ARE IN USD AND ARE VAT INCLUSIVE