



DRINKS

BLACK

WHITE

POUR OVER

MATCHA

NON-COFFEE

NITRO

MOCKTAILS

FOOD

BREAKFAST

SALAD

SWEET MORNING TREATS

PASTRIES

CAKES

COOKIES

PASTA

BURGER

FRIES



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ESPRESSO ON THE ROCKS

BLACK

ESPRESSO 18 | 20

single | double

ESPRESSO ON THE ROCKS 20

LONG BLACK 25 ★

hot | iced

micro lot +10aed
competition +20aed

COFFEE SELECTION AT THE BAR

ESPRESSO

SPECIALTY SELECTION

Guatemala Finca El Chorro

tropical fruit, dark plum, liquorice candy, chocolate fudge

Ethiopia Alo Village Anaerobic Washed

jasmine, lemon grass, peach, orange

COMPETITION

Panama Los Alpes Janson Lot 361

pineapple, skittles, red grapes, peach

Colombia Cerro Azul Honey Geisha

jasmine, bergamot, honey, orange

WHITE

PICCOLO 21

FLAT WHITE 24

LATTE 24

hot | iced

HOT SWEET LATTE 28

COMPETITION 35

intentionally curated for barista championship

ICED BENCHMARK SIGNATURE 32 ★

dairy | non-dairy

oat milk +5

**iced benchmark signature contains nuts*



COFFEE SELECTION AT THE BAR

Benchmark Blend

almond, chocolate, vanilla

Ethiopia Hamasho Village Lot 7

peach, mango, jasmine

POUR OVER

SPECIALTY SELECTION 28

Colombia Finca Maracay Peach

peach, apricot, juicy, candy like sweetness

Ethiopia Hamasho Village Anaerobic Lot 0257

mango, raspberry, pineapple, lychee candy

Ethiopia EDN Banko Gotiti Lot 24

strawberry, red apple, peach, mangosteen



PREMIUM LOT 35

Colombia Finca El Paraiso Villa Rosita

strawberry, red apple, blueberry candy

Ethiopia Alo Village Lot 03

strawberry, honeydew, peach, sugarcane

Ethiopia Elto Coffee DF Washed

lemon grass, white flower, yuzu, apricot

Panama Mil Cumbres Pacamara Natural Lot 31217

mango, blueberry, red grapes, dark chocolate

COMPETITION 55

Panama Los Alpes Janson Lot 361

pineapple, skittles, red grapes, peach

Panama Altieri ALE GN RFF5

orange blossom, mandarine, mango, white peach

Colombia Finca El Paraiso Letty

peach, apricot, dried mango, milky oolong

Colombia CGLE Cerro Azul Honey Geisha

jasmine, bergamot, honey, orange

ULTRA PREMIUM 110

Panama Finca Deborah Nirvana

pineapple, red grapes, banana, winegums

Panama Finca Los Cenizos GN Lot 18

tangerine, fresh strawberry, melon, rambutan



TEA SELECTION

Floral Harmony 28

blue butterfly pea flower, lemongrass, blue cornflower, lemon, apple, marigold, raisins, & rosehips

Tropical Garden 28

pure Ceylon green tea, jasmine blossoms, pineapple, cinnamon, lemon zest, and mango

Golden Blossom 28

pure Ceylon green tea, marigold, orange blossom, pineapple, and mango

Citrus Spice Fusion 28

lemon peels, cinnamon, Ceylon green tea, licorice root, moringa, curry leaf, and turmeric nibs



NON-COFFEE

MANGO STICKY RICE (non-dairy) 34 ★

mango, coconut, non-dairy ice cream

PIÑA COLADA 32

pineapple, coconut, cream

DOUBLE DARK CHOCOLATE (hot | iced) 28

single origin: tanzania 80%, madagascar 60%

YUZU CUCUMBER SMASH 28 ★

fresh cucumber juice, smashed basil, ginger ale, yuzu, lime



MATCHA

MOMO MATCHA (dairy) 36

matcha, ripe peach, dairy milk

KOKO MATCHA (dairy) 36 ★

matcha, coconut milk, cream

NATSU MATCHA (non-dairy) 36

matcha, mango, coconut honey

ICED MATCHA 30

dairy | non-dairy

NITRO

NITRO COLD BREW 28

nitrogen infused cold brew coffee

SIGNATURE NITRO COLD BREW 30 ★

nitrogen infused cold brew coffee, apple cordial, orange blossom

CLASSIC NITRO HIBISCUS 32

cold brewed hibiscus, mixed fruits & molasses

SIGNATURE NITRO HIBISCUS 35 ★

cold brewed hibiscus, rosehip, apple, strawberry, cantaloupe, with molasses & winter foam



SMALL WATER 12

still | sparkling

BIG WATER 24

still | sparkling

ROSEBERRY ROYALE

edible flower
butterfly pea tea
olive oil
milk clarified strawberry

32 AED

EMERALD DREAM

thyme
grapefruit cordial
cucumber whey
elderflower bitters

35 AED



CHARCOAL ORANGE

dried orange
yuzu cordial
calendula tea
bamboo charcoal powder

36 AED

PASTRIES

PLAIN CROISSANT 16

slow fermented sourdough

TRIPLE CHEESE CROISSANT 26

parmigiano, white and red cheddar

MOCHA CROISSANT 23

coffee almond cream, espresso sugar syrup, coffee icing

CINNAMON ROLL 30

brioche, cinnamon glaze, spiced mix top with cream cheese

★ CARAMEL PECAN CINNAMON ROLL 35

roasted pecan, cinnamon glaze, spiced mix top with cream cheese

CHICKEN PESTO 32

sourdough croissant, cherry tomato, homemade pesto, grilled chicken

★ TRUFFLE MUSHROOM 28

sourdough croissant, truffle oil, mushroom, fresh rosemary

CARAMEL PECAN CINNAMON ROLL



TRUFFLE MUSHROOM



ESPRESSO CHEESECAKE

CAKES

ESPRESSO CHEESECAKE 38 ★

ethiopia hamasho coffee, cream cheese, mascarpone cheese

TIRAMISU 35

mascarpone cheese, cocoa, ethiopia hamasho coffee

SALTED CARAMEL CHOCOLATE CAKE 32

brownie, caramel, coffee ganache

CREME CARAMEL 32

vanilla infused custard, caramel sauce

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cookies

DULCE 18

dulce de leche filling, dulce chocolate

DOUBLE DARK CHOCOLATE 18

dark chocolate, chocolate chips

CHOCOLATE CHIP 18

dulce de leche filling, dulce chocolate



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ALL-DAY BREAKFAST

TERIYAKI CHICKEN CROISSANT 52

sourdough croissant toast, mixed lettuce, homemade hoisin mayo, breaded chicken fillet with panko breadcrumbs tossed in teriyaki sauce, melted with red cheddar, white cheddar & mozzarella cheese topped with crispy fried onion

SMASHED AVOCADO CROAST 52

sourdough croissant toast, with smashed avocado, poached eggs topped with mixed lettuce, homemade midori sauce and parmesan cheese

CREAMY MUSHROOM BRIOCHE 48

brioche butter toast, creamy mushroom sauce, poached eggs, drizzled with balsamic glazed

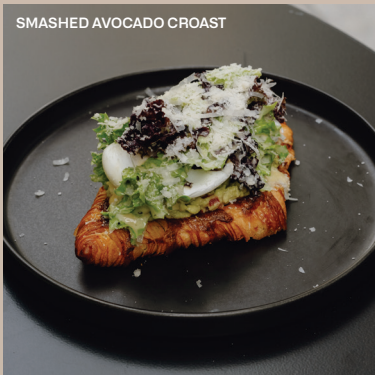
CLASSIC CHEESE OMELETTE 36

creamy eggs folded with melted red cheddar cheese, sprinkled with chives, served with toast on the side

SPICY COTTAGE CHEESE TOAST WITH RAMEN EGG 50

sourdough butter toast, garlic confit blend with roasted cherry tomato, smashed avocado, cottage & feta cheese, with homemade garlic chili oil, top with soy ferment ramen eggs, micro greens, drizzled with hot honey

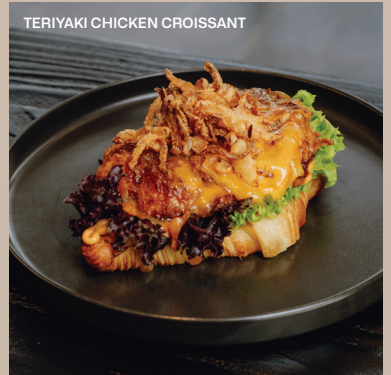
SMASHED AVOCADO CROAST



CREAMY MUSHROOM BRIOCHE



TERIYAKI CHICKEN CROISSANT



ALL-DAY BREAKFAST

TRUFFLE MUSHROOM BENEDICT



SHAKSHOUKA AVO CROISSANT



CHICKEN ADOBO BENNY



TRUFFLE MUSHROOM BENEDICT 55

shimeji mushroom mix sautéed and infused with truffle, topped with poached egg, creamy hollandaise sauce, and microgreens, served on fresh-baked sourdough croissant

SHAKSHOUKA AVO CROISSANT 48

sautéed aromatics, red capsicum, and cherry tomatoes, layered with sliced avocado and scrambled eggs, served on fresh-baked sourdough croissant, garnished with microgreens

CHICKEN ADOBO BENNY 55

classic Filipino-style chicken adobo, sautéed then simmered till tender, served with baby rocket leaves on sourdough, topped with poached eggs and hollandaise sauce, sprinkled with sweet, smoked paprika, garnished with microgreens

SWEET MORNING TREATS

HONEY BUTTER GLAZED CROISSANT WITH HOMEMADE VANILLA ICE CREAM 46

sourdough croissant, caramelized with honey & butter, topped with homemade vanilla ice cream, blueberries and edible flower

HONEY BUTTER GLAZED CROISSANT



WITH HOMEMADE VANILLA ICE CREAM

ACAI BOWL 45

mixed berries, banana, red currant & homemade granola

CREAM & BERRY TOAST 58

citrus and mint-infused cream cheese layered on toasted sourdough, topped with mixed berries and homemade granola, garnished with edible flowers and a sprinkle of orange zest, with maple syrup on the side.

CREAM & BERRY TOAST



MAINS

CHICKEN PARMIGIANA



PASTA

CLASSIC AGLIO OLIO 38 🍴

garlic sautéed in extra virgin olive oil, chilli flakes and parsley, with garlic bread on the side

TRUFFLE MUSHROOM PASTA



GARLIC SHRIMP PASTA 48

shrimps in season sautéed in butter with red capsicum, garlic and season with smoked paprika

CHICKEN PARMIGIANA 52

breaded chicken fillet topped with parmigiana sauce, melted mozzarella cheese, with classic aglio olio on the side

WAGYU LASAGNA



TRUFFLE MUSHROOM PASTA 65

sautéed garlic and mushrooms, in a creamy white sauce topped with parsley, parmesan and fresh black truffle.

extra chicken +10

WAGYU LASAGNA 55

slow cooked wagyu in vegetable and tomato sauce, layered egg pasta, 4 cheese blend, topped with homemade béchamel sauce and fresh basil

MAINS

BURGER

BENCHMARK DOUBLE SMASHED CHEESEBURGER 65

grilled smashed double wagyu beef topped with american cheddar and dill pickle, with benchmark signature sauce

WAGYU CHILLI CHEESEBURGER 65 🌶️

grilled wagyu topped with red cheddar and candied jalapeno with home made spicy mayo sauce

TRUFFLE MUSHROOM BURGER 70

grilled wagyu topped with provolone cheese truffle infused mushrooms and crispy fried onion and béchamel sauce

BENCHMARK SIGNATURE CHICKEN BURGER 48

deep fried tender chicken breast, mixed lettuce, fresh onion and benchmark signature sauce

NASHVILLE CHICKEN BURGER 52 🌶️

deep fried tender chicken breast dipped in nashville style hot sauce, topped with triple cheese melt, mixed lettuce, red cabbage slaw, and yoghurt mayo sauce

WAGYU CHILLI CHEESEBURGER



BENCHMARK SIGNATURE CHICKEN BURGER



TRUFFLE MUSHROOM BURGER



SALAD

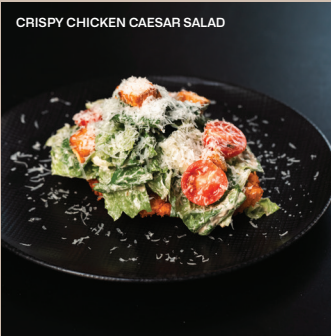
HONEY MUSTARD SALAD WITH ZAAATAR CHICKEN



HONEY MUSTARD SALAD WITH ZAAATAR CHICKEN 45

mixed lettuce, rocket leaves & cherry tomato served with grilled zaatar chicken, top with avocado, drizzled honey mustard dressing

CRISPY CHICKEN CAESAR SALAD



BALSAMIC SALAD WITH GRILLED OREGANO CHICKEN 45

mixed lettuce with baby gem, balsamic dressing served with grilled oregano chicken

CRISPY CHICKEN CAESAR SALAD 42

crispy breaded chicken, fresh romaine lettuce, cherry tomato, tossed in homemade caesar dressing, topped with crunchy garlic croutons and grated parmesan cheese

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BENCHMARK CRISPY FRIES

CLASSIC CRISPY FRIES 22
TRUFFLE & PARMESAN 36

