

HOOOF

THE MISK

SINGLE ORIGIN COFFEES

TEA

MAINS

PASTRIES

DESSERTS

DRINKS

DINE-IN MENU

D CONTAINS DAIRY

G CONTAINS GLUTEN

V VEGETARIAN

V VEGAN

N CONTAINS NUTS

INTRODUCING A NEW WAVE OF DRINKS!

Inspired by the UAE Coffee in Good
Spirits Championship, Where Winning
Recipes Meet Alcohol-Free Perfection!





SINGLE ORIGIN COFFEES



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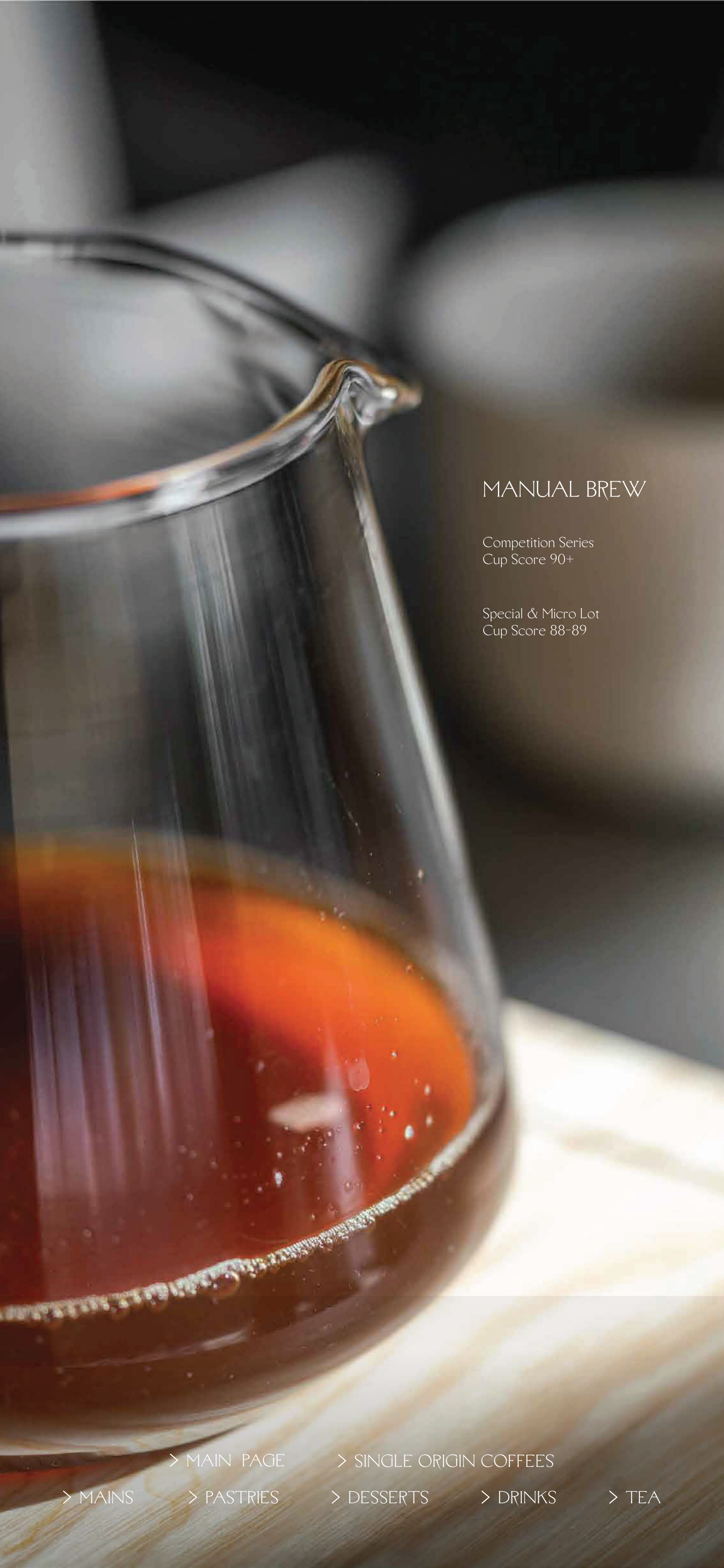
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MANUAL BREW

Competition Series
Cup Score 90+

Special & Micro Lot
Cup Score 88-89

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ESPRESSO

PICCOLO

LONG BLACK

FLAT WHITE

CORTADO

LATTE / ICED LATTE

MACCHIATO

MOCHA / ICED MOCHA

CAPPUCCINO

SPANISH LATTE /
ICED SPANISH LATTE

WHITE BREW

COLD BREW



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MATCHA LATTE/
ICED MATCHA LATTE



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A glass teapot and a glass cup of tea on a wooden tray. The teapot is filled with a golden liquid and has a tea bag inside. The cup is also filled with the same liquid. The tray is made of light-colored wood and has the word 'COFFEE' engraved on it. The background is a textured, light-colored surface.

TEA

[Dazzling Lunar](#)

[Ginger Rooibos Masala](#)

[Fruit of the Bloom](#)

[Blue Lemongrass Pea](#)

[English Breakfast Tea](#)

[Green Tea](#)

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MAINS



SHAKSHOUKA

traditional Middle Eastern dish of organic eggs, tomato, egg fry of choice, Kashmiri butter, and zaatar bread

add-on:
extra egg

D **G** **V** **N**

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CROQUE MUSHROOM (VEGETARIAN)

brioche milk bread layered with sautéed mushrooms, fried egg, and melted scamorza cheese. topped with a rich parmesan cheese sauce, grated gruyere, and a sprinkle of chives and sakura cress, finished with a touch of dijon mayo

D G



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TRUFFLE MUSHROOM BENEDICT

(VEGETARIAN)

a flaky round croissant topped with sautéed mushrooms, poached egg, drop of truffle oil, and sliced red cheddar cheese. drizzled with truffle béchamel sauce, garnished with fresh truffle, chives, and sakura cress

ⓓ ⓖ



SHAKSHUKA WITH BURRATA AND GOAT CHEESE

(VEGETARIAN)

toasted sourdough served with a shakshuka sauce, a fried egg, and creamy goat cheese paired with burrata. finished with sundried cherry tomatoes, roasted pine nuts, fresh coriander and parsley, a kick of togarashi and gochugaru chili flakes, pepper powder, garlic saute, a drop of green oil and zaatar, and garnished with confit cherry tomatoes

ⓓ ⓖ Ⓝ

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FIGS & LABNEH

fresh figs with labneh sauce
on sourdough, topped with
zaatar, honey, herb oil,
and edible flowers

ⓓ ⓖ Ⓥ Ⓝ



GRILLED AUBERGINE

grilled eggplant,
grilled halloumi cheese,
sundried tomato, and parsley
on sourdough

ⓓ ⓖ Ⓥ ♡

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TRUFFLE AND EGG ON TOAST

egg n' cheese resting on sourdough toast, topped with truffle mushroom shavings, truffle oil, and edam

ⓓ ⓖ Ⓥ





CROQUE MONSIEUR BRIOCHE

bechamel, herbs mayo dressing, Emmental cheese

choice of beef bacon or turkey,

choice of scrambled or sunny side eggs

add-on:
extra egg

D **G**



SCRAMBLED EGG TOAST

scrambled eggs on toast, with cream cheese and parmesan

add-on:
beef bacon
smoked turkey

sautéed mushrooms
extra egg

D **G**

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AVOCADO AND EGG SANDO

avocado and egg sando topped with chives and parmesa

(D) (G) (V)



SMASH AVOCADO WITH EGG

smashed avocado toast with eggs, chives, feta cheese, and herb oil

choice poached, scrambled or sunny side up eggs

add-on:
beef bacon
smoked turkey

sauteed mushrooms
extra egg

(D) (G) (V)



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EGG SANDO

a rich, japanese-style
egg sandwich topped with
chives

ⓓ ⓖ



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CHICKEN CAESAR SALAD

grilled chicken, beef bacon,
romaine, frise, and
iceberg lettuce, caesar dressing,
croutons

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PASTRIES

PLAIN CROISSANT

CHEESE CROISSANT



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TOMATO
MOZZARELLA

ⓓ ⓖ



CARAMEL
HAZELNUT
CROISSANT

ⓓ ⓖ Ⓝ

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DOUBLE BAKED
ALMOND CROISSANT

ⓓ ⓖ Ⓝ

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DESSERTS



SAFFRON MILK CAKE

moist saffron cake sponge topped with
whipped saffron cream
and served with saffron milk sauce

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WARM DATE PUDDING

date pudding with date ice cream
and candied walnut

D G N E



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FRENCH TOAST

a classic dessert
paired with vanilla ice cream

ⓓ ⓖ Ⓥ



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CINNAMON
ROLL CLASSIC



KINDER
COOKIE

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COFFEE BASQUE CHEESE CAKE

coffee infused cream cheese filling
with biscuit crust base

ⓓ ⓖ Ⓝ



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CLASSIC TIRAMISU

mascarpone mousse with
espresso-soaked lady
finger biscuit, topped with
cocoa powder

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CHOCOLATE FONDUE

dark chocolate cake with melted chocolate filling, and vanilla ice cream

D **G**



CREME CARAMEL

creme caramel with white chocolate and vanilla sauce

D



ACAI

mixed berries, banana, granola

add-on:
fruit
granola
peanut butter
yogurt

V **N**

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CHIA SEED AND COCONUT CHEESECAKE

cheesecake,
berry compote,
cheesecake crumble

ⓓ ⓖ



MIX SPICE HONEY CAKE

honey biscuit,
dulche de leche,
burnt honey,
whipped cream

ⓓ ⓖ Ⓝ



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SUNKISSED

a vibrant and refreshing coffee mocktail featuring zero-proof rum, tropical peach reduction, and the caramel undertones of date syrup. clarified pineapple juice adds a smooth, tropical twist, perfectly complementing a double shot of ethiopian espresso. served in a frozen glass with a single ice cube for an extra-refreshing touch



IRISH COFFEE

a timeless classic, reimagined as a coffee mocktail. this indulgent blend combines zero-proof rum, freshly brewed ethiopian espresso, and the deep caramel richness of demerara sugar. finished with a luscious layer of whipped cream.



KASHTA AFFOGATO

creamy kashta ice cream with pistachios, a hint of rose petal, and a shot of hot espresso



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MAIZE ON ICE

a refreshing combination of black corn juice, lime juice, and strawberry syrup, served with ice cubes and garnished with dehydrated red apple



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CHOCO ORANGE TWIST (HOT/ICED)

combines rich chocolate with fresh orange juice, topped with a velvety layer of whipped cream and a hint of orange zest. finished with a dusting of chocolate powder



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AQUA

A vibrant blend of ginger, herbaceous notes of fresh basil, and citrusy kick of lemon squeeze. It's delicately balanced with the subtle essence of lemongrass and a touch of natural sweetness from honey



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ICED
CASCARA



ICED
HIBISCUS



ESPRESSO
TONIC



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GREEN
CRUSH



ORANGE
JUICE



AFFOGATO



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OATS &
BERRIES



BLENDED
PISTACHIO



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HOT/ICED
CHOCOLATE



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For catering and events services
contact us on:

  +971 55 480 5490

 events@hoof.ae



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