

THE MISK

SINGLE ORIGIN COFFEES

TEA

MAINS

PASTRIES

DESSERTS

DRINKS

DINE-IN MENU

D CONTAINS DAIRY G CONTAINS GLUTEN VEGETARIAN 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

MANUAL BREW

Competition Series Cup Score 90+ 60aed

Special & Micro Lot Cup Score 88-89 35aed

MAIN PAGE > SINGLE ORIGIN COFFEES > MAINS > PASTRIES > DESSERTS > DRINKS > TEA

ESPRESSO

20aed

LONG BLACK

22aed

CORTADO 25aed

MACCHIATO 22aed

CAPPUCCINO

25aed

WHITE BREW

25aed

PICCOLO 25aed

FLAT WHITE 25aed

LATTE / ICED LATTE

25aed / 30aed

MOCHA / ICED MOCHA 28aed / 28aed

SPANISH LATTE / ICED SPANISH LATTE

30aed / 32aed

COLD BREW

26aed

> SINGLE ORIGIN COFFEES > MAIN PAGE > PASTRIES > DESSERTS > DRINKS > TEA > MAINS

MATCHA LATTE/ ICED MATCHA LATTE

32aed / 34aed





Dazzling Lunar 20aed

Ginger Rooibos Masala 20aed

Fruit of the Bloom 20aed

Blue Lemongrass Pea 20aed

English Breakfast Tea 20aed

Green Tea 20aed

MAINS



SHAKSHOUKA

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

> TEA

36aed

add-on: extra egg 7aed **D G V N**

> MAIN PAGE> SINGLE ORIGIN COFFEES> MAINS> PASTRIES> DESSERTS> DRINKS

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

42aed

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(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



44aed



SHAKSHUKA WITH BURRATA AND GOAT

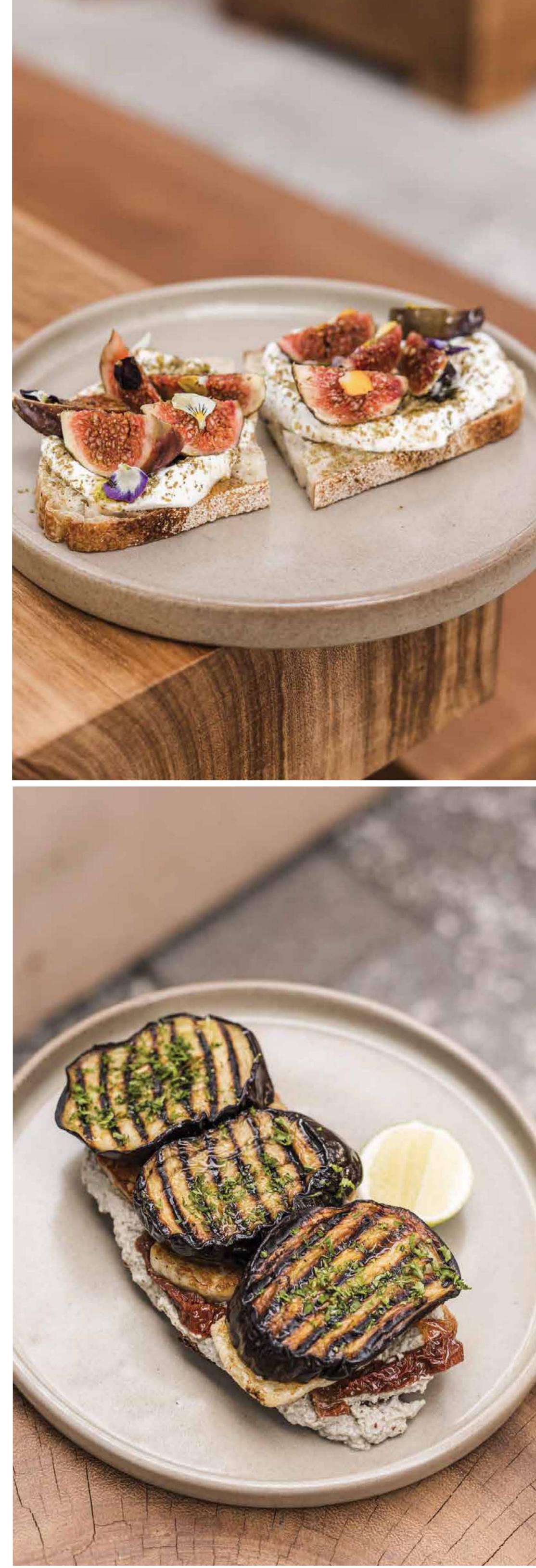
CHEESE (VEGETARIAN)

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

44aed



> MAIN PAGE> SINGLE ORIGIN COFFEES> MAINS> PASTRIES> DESSERTS> DRINKS> TEA



FIGS & LABNEH

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

38aed



GRILLED AUBERGINE

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

38aed



> MAIN PAGE > SINGLE ORIGIN COFFEES NS > PASTRIES > DESSERTS > DRINKS > TEA

> MAINS



TRUFFLE AND EGG ON TOAST

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

70aed



 > MAIN PAGE
 > SINGLE ORIGIN COFFEES

 > MAINS
 > PASTRIES
 > DESSERTS
 > DRINKS
 > TEA

A Martin



CROQUE MONSIEUR BRIOCHE

bechamel, herbs mayo dressing, Emmental cheese

choice of beef bacon or turkey,

choice of scrambled or sunny side eggs

50aed

add-on: extra egg 7aed



SCRAMBLED EGG TOAST

scrambled eggs on toast, with cream cheese and parmesan

42aed

add-on: beef bacon smoked turkey 15aed per add-on

sauteed mushrooms extra egg 7aed per add-on



> MAIN PAGE > SINGLE ORIGIN COFFEES > PASTRIES > DESSERTS > DRINKS > TEA

> MAINS



AVOCADO AND EGG SANDO

avocado and egg sando topped with chives and parmesa

38aed





AVOCADO WITH EGG

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

choice poached, scrambled or sunny side up eggs

48aed

add-on: beef bacon smoked turkey 15aed per add-on

sauteed mushrooms extra egg 7aed per add-on



EGG SANDO

a rich, japanese-style egg sandwich topped with chives

32aed





CHICKEN CAESAR SALAD

PASTRIES

PLAIN CROISSANT

16aed

CHEESE CROISSANT

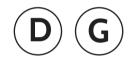
25aed





TOMATO MOZZARELLA

25aed



CARAMEL HAZELNUT CROISSANT

25aed

> MAIN PAGE> SINGLE ORIGIN COFFEESS> PASTRIES> DESSERTS> DRINKS> TEA

> MAINS

DOUBLE BAKED ALMOND CROISSANT

25aed





DESSERTS

SAFFRON MILK CAKE

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

42aed $(\mathbf{D}, \mathbf{G}, \mathbf{N})$



WARM DATE PUDDING

date pudding with date ice cream and candied walnut

38aed

FRENCH TOAST

a classic dessert paired with vanilla ice cream

56aed

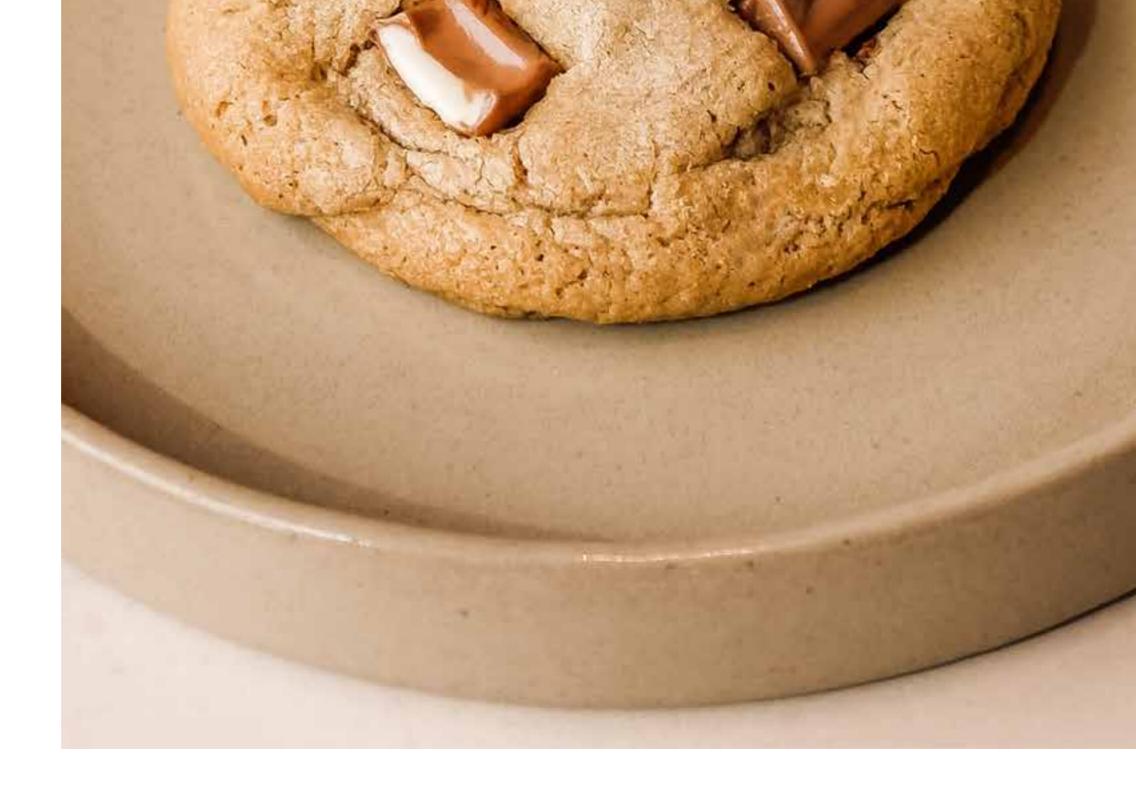






CINNAMON ROLL CLASSIC

30aed



 > MAIN PAGE
 > SINGLE ORIGIN COFFEES

 > MAINS
 > PASTRIES
 > DESSERTS
 > DRINKS
 > TEA

KINDER COOKIE 18aed

COFFEE BASQUE CHEESE CAKE

coffee infused cream cheese filling with biscuit crust base

per slice - 38aed







CLASSIC TIRAMISU

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

36aed



CHOCOLATE FONDUE

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

45aed





CREME CARAMEL

creme caramel with white chocolate and vanilla sauce

35aed





mixed berries, banana, granola

45aed

add-on: fruit granola peanut butter yogurt

5aed per add-on



CHIA SEED AND COCONUT CHEESECAKE



cheesecake, berry compote, cheesecake crumble

40aed



MIX SPICE HONEY CAKE

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

40aed



DRINKS



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 extrarefreshing touch

36 aed



IRISH COFFEE

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

32 aed





KASHTA AFFOGATO

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

38 aed

> MAIN PAGE> SINGLE ORIGIN COFFEES> MAINS> PASTRIES> DESSERTS> DRINKS> TEA

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

34aed



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

34aed



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

30aed





ICED CASCARA

30aed

ICED HIBISCUS

32aed

ESPRESSO TONIC 30aed



GREEN CRUSH

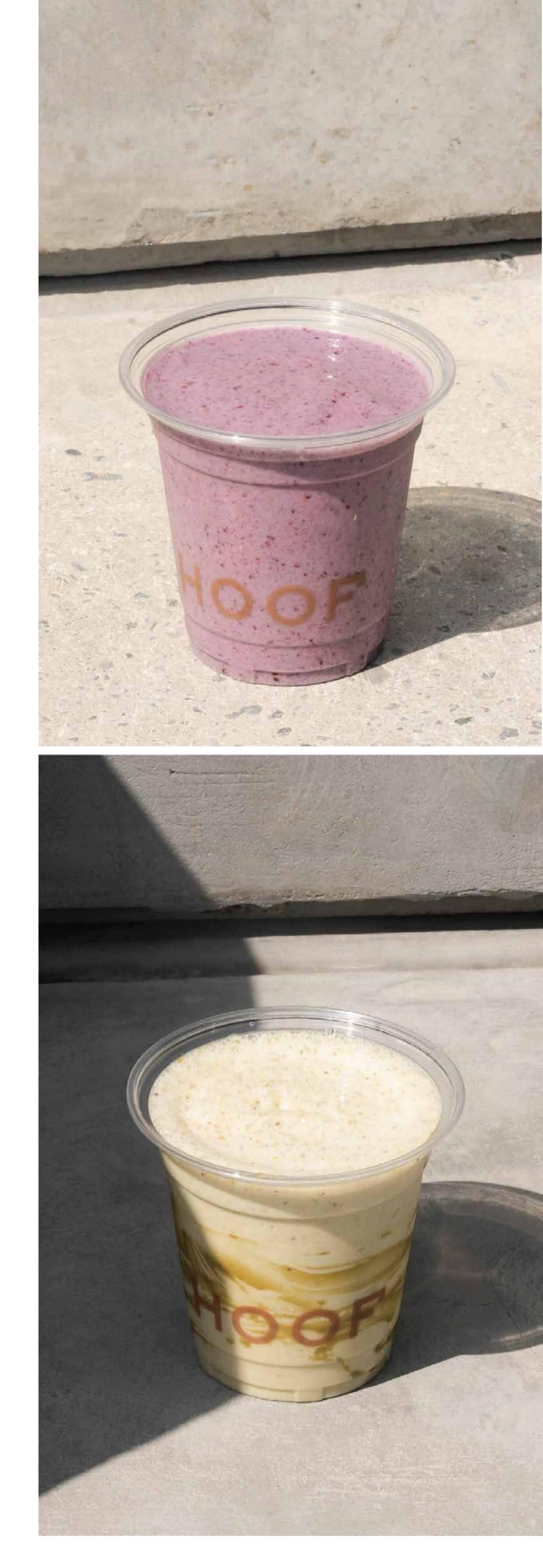
32aed

ORANGE JUICE

24aed

AFFOGATO

28aed



OATS & BERRIES

37aed

BLENDED PISTACHIO

40aed

HOT/ICED CHOCOLATE

30aed



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