

PAUL

depuis 1889

Breakfast





Eggs & Omelettes



Stracciatella Omelette and Pistachio Pesto

New 🌱 🥛 🥜 🌿
Creamy Stracciatella Omelette, with beef ham, pistachio pesto, sundried tomatoes, basil, and Parmigiano-Reggiano. **5.9**

Avocado Poached Eggs

🥑 🍳 🥛 🌿
Two poached eggs with avocado, toasted brioche bread with cream cheese and dill, baby spinach, topped with Hollandaise sauce, served with a side salad and hash brown potato. **6.4**



Eggs Benedict

Two poached eggs on grilled brioche bun, topped with Hollandaise sauce, served with a side salad & hashbrown potato.

Add on:

Veal Bacon **5.6** 🥑 🍳 🥛 🌿

Smoked Turkey **5.9** 🥑 🍳 🥛 🌿

Smoked Salmon **6.4** 🥑 🍳 🥛 🌿

Halloumi Pesto Quinoa

🌱 🥑 🥛 🥜 🌿
Nutritious combination of quinoa, pesto, homemade chia crackers grilled halloumi, avocado, sweet potato, chickpeas, rocket leaves served with mandarin dressing, topped with your choice of poached or boiled egg. **6.9**



Continental 6.6

1 hot beverage + 1 fresh orange juice
+ 1 viennoiserie of your choice
+ 1/2 flute à l'ancienne, butter & jam
(apricot & strawberry)

Parisien 5.6

1 hot beverage
+ 1 viennoiserie of your choice
+ 1/2 flute à l'ancienne, butter & jam
(apricot & strawberry)

Complet 7.7

1 hot beverage + 1 fresh orange juice
+ 1 viennoiserie of your choice
+ 1/2 flute à l'ancienne, butter & jam
(apricot & strawberry) & plain omelette,
served with side salad.



Eggs Your Way

🌱
Your choice of: Fried eggs, Scrambled, Sunny side up. Served with a side salad. **3.9**

Add on:

Marseillaise vegetables **4.3** 🌱

Emmental cheese **0.90** 🌱



Sands & Toasts



Beef Ham Fromage Baguette New 🍷🥗🥖🥗
Classic beef ham and Gruyère cheese, on salted peppered burnt butter, served with a side salad. **5.9**



Croque-Monsieur New 🍷🥗🥖🥗
Classic French open-faced sandwich with beef ham, Gruyère cheese, on crispy bread, served with a side salad. **6.4**
Add Egg: a variation of croque madame, topped with your choice of poached or fried egg.



Halloumi Pesto 🍷🥗🥖🥗🥗
Grilled Halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad. **5.4**



Kimchi Egg New 🍷🥗🥖🥗
Fluffy omelette, tangy spicy kimchi, creamy goat cheese, served on our crispy toasted bread. **5.9**



Croissalmon Avocado 🍷🥗🥖🥗🥗
Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad. **5.9**

Smoked Turkey 🍷🥗
Smoked turkey with mayo mustard spread, pickles, fresh tomatoes & lettuce in polka bread, served with a side salad. **5.4**



Feta Avo 🍷🥗🥖🥗
Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast. **5.9**

Miso Avocado 🍷🥗🥖🥗🥗
Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. **6.4**



Puddings & Acai



Acai Peanut Butter 🍓🌱

Served with peanut butter and banana. 3.9

Add on:

Granola 0.5 🌱🌱

Dried Nuts 0.5 🍓🌱

Acai Bowl 🌱

Served with seasonal fruits. 3.9

Add on:

Granola 0.5 🌱🌱

Dried Nuts 0.5 🍓🌱



Red Fruits Chia Pudding 🍓🌱

Chia seeds & coconut milk base topped with red fruits coulis & fresh red fruits. 3.9



Mango Chia Pudding 🍓🌱

Chia seeds & coconut milk base topped with mango coulis & fresh mangoes, pomegranate & almond flakes. 3.9



Drinks

LIGHT & REFRESHING



Chamomile Yuzu 🍋

A refreshing fusion of cold brew chamomile tea with a Japanese twist. 2.9



Kiwi Honey Sparkler 🍋

A fragrant & sweet kiwi with natural honey and fresh basil. 2.9



Passion Surprise 🍋

A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit. 2.9

Honeybee Sparkler 🍋

Our take on the classic lemonade with natural honey and touched rosemary finish. 2.9

BODY & MIND



Heart Beet 🍷🥬🥕🍌

A heartful combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile. 2.9



Greenfields 🍋

Crisp tropical fruits combined with fresh spinach and a hint of ginger. 2.9



Miel Et Soleil 🍌

Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango. 2.9

Avopassion 🥑🍋

Dairy rich blend of avocado, passion fruit and granny smith apple. 2.9

Sip and savor the difference!

Our drinks are freshly made with real, natural flavors.




All items are placed in BHD. Prices include value added tax



PAUL SPECIALS



PAUL Caramel Cappuccino  
House blend coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top. **2.6**


PAUL Spanish Latté  
Our signature method of making a Spanish latté creating a rich-velvety and smooth-creamy texture. **2.9**

Vanilla Almond Latté  
Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes. **2.6**

Cinnamon Honey Latté  
Velvety smooth latte spiced up with cinnamon and natural honey. **2.6**

Iced Matcha Latté  
Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice. **2.6**

PAUL Matcha Latté  
Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture. **2.6**

PAUL Mix 
A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice. **2.9**



Cold Brew Hibiscus Berry Tea
Smooth mellow combination of cold brew hibiscus infused with blackcurrant and natural honey. **2.6**



ICED & FROZEN





Iced Spanish Latté  
The trendy milk beverage using our house blend coffee combined with condensed milk. **2.9**




Coffee Frappé  
An improved recipe of rich-flavour coffee with a creamy and indulgent taste. **2.7**

Iced Caramel Cinnamon  
Latté over ice with a touch of cinnamon and indulgent caramel. **2.7**

Mocha Frappé  
A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish. **2.7**

Salted Caramel Frappé  
Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle. **2.7**

Low- Calorie Frappé  
Selection of Caramel or Hazelnut. **2.7**

Shaken Homemade Iced Tea 
Selection of Lemon or Peach. **2.1**



Chocolate Duo Café Frappé   
Crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce toffee caramel. **2.8**




BODY & MIND







Bluebanana  
A duo of blueberries and banana. 2.9

Passion Mango Smoothie 
A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves. 2.9


















FRESH & FRUITY

- Orange**  2.5
- Orange and Carrot**  2.5
- Carrot**  2.5
- Kiwi**  2.5
- Mango**  2.5
- Strawberry**  3.5
- Frozen Mint Lemonade**  2.5

PAUL TEA & INFUSIONS

- Thé noir Breakfast**  2.2
- Thé noir Vanilla**  2.2
- Thé noir Earl Grey**  2.2
- Thé vert Menthe**  2.2
- Thé vert Yunann**  2.2
- Chamomille**  2.2

HOT & WARMTH

- Espresso (S/D)**  1.4 / 1.9
- Café Crème**   2.4
- Cappuccino**   2.4
- Flat White**   2.4
- Cortado**   2.1
- Piccolo**   1.7
- Americano**  2.4
- Mocha**   2.4
- PAUL Hot Chocolate**   2.4
Alternative milk substitutes : 0.5
Coconut milk
Almond milk
Oat milk
Soya milk
Please ask your server for available options.

OTHER DRINKS

- Acqua Panna** 1.4 (small) / 2.7 (large)
- Sparkling Water** 1.8 (small) / 3.1 (large)
- Soft Drinks** 1.7

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