

# PAUL

depuis 1889

## Breakfast







# Eggs & Omelettes



**Stracciatella Omelette and Pistachio Pesto**  
**New** 🌱 🥚 🥛 🥜

Creamy Stracciatella Omelette, with Veal ham, pistachio pesto, sundried tomatoes, basil, and Parmigiano-Reggiano. **66**

**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. **59**



**Eggs Benedict**

Two poached eggs on grilled brioche bun, topped with Hollandaise sauce, served with a side salad & hashbrown potato. **48**

Add on:

- Veal Bacon **8** 🥑 🥚 🥛 🥜
- Smoked Turkey **8** 🥑 🥚 🥛 🌱
- Smoked Salmon **16** 🥑 🥚 🥛 🌱 🐟

**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. **72**



**Continental 66**

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

**Parisien 56**

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

**Complet 76**

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. **44**

Add on:

- Marseillaise vegetables 🌱 **8**
- Emmental cheese 🌱 **8**





# Sands & Toasts



**Veal Ham Fromage Baguette** **New** 🍴🌱🌱🌱

Classic Veal ham and Gruyère cheese, on salted peppered burnt butter, served with a side salad. **58**



**Croque-Monsieur** **New** 🍴🌱🌱🌱

Classic French open-faced sandwich with veal ham, Gruyère cheese, on crispy bread, served with a side salad. **68**

Add Egg: a variation of croque madame, topped with your choice of poached or fried egg. **8**



**Halloumi Pesto** 🍴🌱🌱🌱🌱

Grilled Halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad. **58**



**Kimchi Egg** **New** 🍴🌱🌱🌱

Fluffy omelette, tangy spicy kimchi, creamy goat cheese, served on our crispy toasted bread. **58**



**Croissalmon Avocado** 🍴🌱🌱🌱🌱

Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad. **54**

**Smoked Turkey** 🍴🌱🌱

Smoked turkey with mayo mustard spread, pickles, fresh tomatoes & lettuce in polka bread, served with a side salad. **52**



**Feta Avo** 🍴🌱🌱🌱

Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast. **54**

**Miso Avocado** 🍴🌱🌱🌱🌱

Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. **54**





# Puddings & Acai



## Acai Peanut Butter 🍓🌱

Served with peanut butter and banana. 46

Add on:

Granola 5 🌱🌱

Dried Nuts 5 🍓🌱

## Acai Bowl 🌱

Served with seasonal fruits. 46

Add on:

Granola 5 🌱🌱

Dried Nuts 5 🍓🌱



## Red Fruits Chia Pudding 🍓🌱

Chia seeds & coconut milk base topped with red fruits coulis & fresh red fruits. 42



## Mango Chia Pudding 🍓🌱

Chia seeds & coconut milk base topped with mango coulis & fresh mangoes, pomegranate & almond flakes. 42

All items are priced in AED. Prices include value added tax



# Drinks

## LIGHT & REFRESHING



**Chamomile Yuzu** 🌿  
A refreshing fusion of cold brew chamomile tea with a Japanese twist. 28



**Kiwi Honey Sparkler** 🌿  
A fragrant & sweet kiwi with natural honey and fresh basil. 28



**Passion Surprise** 🌿  
A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit. 28

**Honeybee Sparkler** 🌿  
Our take on the classic lemonade with natural honey and touched rosemary finish. 28

## BODY & MIND



**Heart Beet** 🌿🌿🌿🌿  
A heartful combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile. 31



**Greenfields** 🌿  
Crisp tropical fruits combined with fresh spinach and a hint of ginger. 31



**Miel Et Soleil** 🌿  
Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango. 31

**Avopassion** 🌿🌿  
Dairy rich blend of avocado, passion fruit and granny smith apple. 32

**Sip and savor the difference!**  
Our drinks are freshly made with real, natural flavors.

All items are priced in AED. Prices include value added tax





## PAUL SPECIALS



**PAUL Caramel Cappuccino**    
House blend coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top. 28

**PAUL Spanish Latté**    
Our signature method of making a Spanish latté creating a rich-velvety and smooth-creamy texture. 32

**Vanilla Almond Latté**    
Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes. 28

**Cinnamon Honey Latté**    
Velvety smooth latte spiced up with cinnamon and natural honey. 28

**Iced Matcha Latté**    
Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice. 32

**PAUL Matcha Latté**    
Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture. 32

**PAUL Mix**   
A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice. 32



**Cold Brew Hibiscus Berry Tea**  
Smooth mellow combination of cold brew hibiscus infused with blackcurrant and natural honey. 26

## ICED & FROZEN





**Iced Spanish Latté**    
The trendy milk beverage using our house blend coffee combined with condensed milk. 32



**Coffee Frappé**    
An improved recipe of rich-flavour coffee with a creamy and indulgent taste. 28

**Iced Caramel Cinnamon**    
Latté over ice with a touch of cinnamon and indulgent caramel. 28




**Mocha Frappé**    
A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish. 28

**Salted Caramel Frappé**    
Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle. 28

**Low- Calorie Frappé**    
Selection of Caramel or Hazelnut. 28

**Shaken Homemade Iced Tea**   
Selection of Lemon or Peach. 21



**Chocolate Duo Café Frappé**      
Crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce toffee caramel. 28




## BODY & MIND

**Bluebanana**    
A duo of blueberries and banana. 32

**Passion Mango Smoothie**   
A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves. 32

## FRESH & FRUITY


**Orange**  26

**Orange and Carrot**  26

**Carrot**  26


**Kiwi**  26


**Mango**  28


**Strawberry**  32

**Frozen Mint Lemonade**  26


## PAUL TEA & INFUSIONS


**Thé noir Breakfast**  24

**Thé noir Vanilla**  22

**Thé noir Earl Grey**  22



**Thé vert Menthe**  22



**Thé vert Yunann**  22



**Chamomille**  22



## HOT & WARMTH


**Espresso (S/D)**  16 / 22


**Café Crème**   22



**Cappuccino**   24



**Flat White**   24

**Cortado**   21

**Piccolo**   19

**Americano**  24

**Mocha**   26

**PAUL Hot Chocolate**   26

Alternative milk substitutes: 

Coconut milk 6

Almond milk 6

Oat milk 6

Soya milk 6

Please ask your server for available options.

## OTHER DRINKS

**Acqua Panna** 14 24  
(small) / (large)

**Sparkling Water** 22 32  
(small) / (large)

**Soft Drinks** 17

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