



BREAKFAST

(8:30AM - 12:30PM)

EGGS ON TOAST, EMILY'S WAY \$8.50

Scrambled eggs and avocado on toasted sourdough, served with a side salad

THE POACHED ONE \$9.50

Perfectly poached egg over avocado purée, finished with smooth hollandaise sauce, served with a side salad

EXTRA SMOKED SALMON \$6.00

SALMON & EGG \$19.50

Egg and smoked salmon over avocado purée, and chives on toasted sourdough, finished with smooth hollandaise sauce, served with a side salad

PEANUT BUTTER & JAM TARTINE \$9.50

Creamy peanut butter and mixed berry jam, served on toasted sourdough

LABNEH SANDWICH \$7.00

Creamy labneh served with fresh tomato, cucumber, olives, fresh thyme, and a drizzle of olive oil, served on white baguette

GRILLED HALLOUMI SANDWICH \$13.00

Grilled halloumi, olive paste, fresh tomato, cucumber, fresh mint and thyme, served on multigrain baguette

AVOCADO TARTINE \$8.50

Two avocado textures with pumpkin seeds and pomegranate, served on toasted sourdough

MORNING BLISS \$17.50

Labneh, grilled halloumi, boiled egg, olives, thyme, jam, and fresh vegetables, served with a basket of bread

PROTEIN PANCAKE \$16.50

Greek yogurt, peanut butter, red fruits topped with maple syrup

CRUNCHY YOGURT BOWL 360CAL \$9.50

Greek yogurt topped with granola, blueberries, strawberries, banana, chia seeds, and honey

CROISSANT

Plain \$4.00

Thyme or Chocolate \$4.50

STARTERS

EDAMAME \$7.00

SHRIMP ROLLS \$11.50

Light and fresh rolls filled with tender shrimp, mixed with our signature sauce and a pinch of nori furikake

SMOKED SALMON CARPACCIO \$22.50

Thinly sliced smoked salmon topped with avocado purée, cherry capers and baies roses, served with toasted sourdough

PASTRAMI CARPACCIO \$16.50

Thinly sliced pastrami served with cherry tomatoes, pickles, parmesan, and our signature sauce, served with toasted sourdough

BAKED FETA DIP \$17.50

Warm baked feta served with tomato marmalade, fresh thyme, honey and a sprinkle of sesame seeds, paired with toasted croutons

WARM BRIE & BERRIES DIP \$16.50

Melted brie served with mixed berry jam, toasted pecan nuts and fresh chives, paired with toasted croutons

FRENCH FRIES \$5.00



SOUP

DAILY COMFORT SOUP \$9.50

PIZZAS

MARGHERITA \$14.50

Mixed cheese, thyme, oregano

REINE \$17.50

Mixed cheese, turkey, black olives, thyme, oregano

STRACCIATELLA VERDE \$19.50

Mortadella, pistachio pesto paste, arugula, oregano

SALADS

GREEN SALAD \$10.50

Mixed greens, green apple, pumpkin seeds, and shaved parmesan, paired with lemon-mustard vinaigrette dressing

GRILLED HALLOUMI KALE \$15.50

Grilled halloumi, kale, sucrine lettuce, cucumber, beetroot, pumpkin seeds, sesame seeds, and pomegranate, paired with sesame dressing

GOAT CHEESE & ARTICHOKE \$16.50

Goat cheese, artichoke, mixed lettuce, cherry tomatoes, beetroot, dates, and hazelnuts, paired with a balsamic herb dressing

GREEK FREEKEH \$18.50

A hearty bowl of freekeh topped with feta, arugula, baby spinach, cherry tomatoes, zucchini, olives, cherry capers, and a touch of fresh thyme, paired with lemon oil dressing

STRACCIATELLA CHEESE \$19.50

Fresh greens topped with creamy stracciatella, cherry tomatoes, crispy olives, and balsamic glaze, garnished with pistachio pesto

CLASSIC CAESAR \$13.00

Sucrine lettuce, shaved parmesan, crispy bacon, grilled panko, and capers, paired with classic Caesar dressing

EXTRA GRILLED CHICKEN \$4.00

CHICKEN AVOCADO \$17.50

Grilled chicken, avocado, mixed lettuce, shaved parmesan, quail egg, cherry tomatoes, and pumpkin seeds, paired with a lemon-mustard vinaigrette dressing

THE PROTEIN BOWL \$19.50

A nourishing mix of pasta and lettuce, grilled chicken, crispy turkey, avocado, cherry tomatoes, sweet potato, beetroot, and chickpeas, paired with cilantro-yogurt

NIÇOISE \$19.00

Sucrine lettuce with tuna, quail egg, sweet potato, mangetout, cherry tomatoes, crispy olives, and capers, paired with lemon-mustard vinaigrette dressing

SMOKED SALMON \$22.50

Mixed lettuce topped with silky smoked salmon, avocado, cucumber, edamame, and quail egg, finished with cherry capers and pomegranate, paired with ginger-vinaigrette dressing

HOT DISHES

ANGUS MELT BURGER (180 GR) \$19.50

Juicy Angus beef patty topped with melted cheese and caramelized onions

THE PARISIAN STEAK \$24.50

Served with roasted baby potatoes, a fresh green salad, and finished with Café de Paris sauce

THE PARISIAN CHICKEN \$22.50

Served with roasted baby potatoes, a fresh green salad, and finished with Café de Paris sauce



SANDWICHES

SERVED WITH YOUR CHOICE OF CHIPS OR GREEN SALAD

TURKEY & CHEESE \$12.50

Multigrain baguette filled with turkey and cheese slices, lettuce, tomato and pickles, finished with our signature sauce

TRUFFLE GOAT CHEESE & TURKEY TARTINE \$15.50

Arugula and crushed hazelnuts layered with goat cheese, truffle sauce, and sliced turkey, served on toasted sourdough

CLUB EMILY'S \$16.50

Sourdough bread layered with turkey, cheese, bacon, lettuce, and tomato, finished with our signature sauce

EXTRA GRILLED CHICKEN \$4.00

BRIE-PECAN DÉLICE \$18.50

Brie, toasted pecan nuts, mixed berry jam, arugula, and green apple, served on white baguette

ITALIAN CLASSIC \$19.50

A blend of stracciatella, salami, mortadella, parmesan, sun-dried tomatoes, and pistachio pesto paste, served on toasted sourdough

PASTRAMI CLASSIC \$17.50

Sourdough bread layered with arugula, tomato, pickles, and cheese, finished with our signature sauce

CHICKEN PARMESAN \$14.50

Multigrain baguette filled with grilled chicken, avocado, arugula, sun-dried tomatoes, and shaved parmesan, finished with our signature sauce

TUNA AVOCADO \$16.50

Multigrain baguette filled with tuna, arugula, sun-dried tomatoes, avocado, dill, and capers, served with our pistachio pesto sauce

SMOKED SALMON TARTINE \$19.50

Sourdough bread layered with silky smoked salmon, arugula, dill, edamame, and capers

HOT SANDWICHES

PARISIAN STEAK \$19.50

Served on white baguette and chips, finished with Café de Paris sauce

PARISIAN CHICKEN \$19.50

Served on white baguette and chips, finished with Café de Paris sauce

CROQUE MONSIEUR \$15.50

Classic turkey and cheese toastie with béchamel sauce, mesclun greens, piment d'Espelette, and French thyme



SERVICE CHARGES AND V.A.T INCLUDED

DESSERTS

ADD A SCOOP OF ICE CREAM TO ANY DESSERT \$3.50

RED FRUIT TART \$12.00

MELTED SALTED CHOCOLATE TART \$12.50

APPLE CRUMBLE TART \$12.50

BABA AU RHUM \$12.50

TIRAMISU \$10.50

BASQUE CHEESE CAKE \$13.50

Served with strawberry coulis

PAIN PERDU \$13.50

Served with vanilla ice cream

BAKED COOKIE \$13.50

Served with merry cream

OAT COOKIE \$7.50

CAKE OF THE DAY \$8.50

ICE CREAM

CHOCOLAT MOU \$9.50

MINI CHOCOLAT MOU \$5.90

MERRY CREAM \$8.00

SPLIT MOOD \$13.50

Vanilla and salted caramel ice cream, banana, crumble and whipped cream

PROFITEROLE \$13.50

Served with vanilla ice cream and chocolate sauce

ASHTA & PISTACHIO LOVE \$13.50

Ashta ice cream, pistachio sauce and raspberry

ICE CREAM (PER SCOOP) \$3.50

Chocolate, vanilla, salted caramel, ashta

SORBET (PER SCOOP) \$3.50

Lemon zest, strawberry



OUR COFFEE SELECTION

ESPRESSO \$3.50
ESPRESSO DOPPIO \$5.00
ICED ESPRESSO \$5.00
AMERICANO (HOT OR ICED) \$5.00
NESCAFÉ CLASSIC, GOLD OR DECAF \$5.00
AMERICAN FILTER COFFEE \$5.00
FRENCH PRESS \$5.00
V SIXTY \$5.00
LEBANESE COFFEE 'RAQWA' \$3.00
WHITE COFFEE \$3.00
CARDAMOM CHOCOLATE ESPRESSO \$5.00
ORANGE BLOSSOM ESPRESSO LATTE \$5.00

MILK-BASED

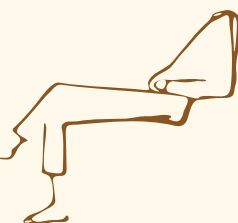
MACCHIATO \$4.00
CAPPUCCINO \$5.00
CAFÉ LATTE (HOT OR ICED) \$5.50
FLAT WHITE \$5.00
CAFÉ FRAPPÉ \$6.00
MOCHA CAFÉ / WHITE MOCHA (HOT OR ICED) \$6.50
TOFFEE NUT LATTE (ICED) \$5.50
HOT CHOCOLATE \$6.00
ADD MARSHMALLOWS \$2.00

SIGNATURE LATTES

MATCHA LATTE (ICED) \$7.00
MATCHA ROSE CLOUD (ICED) \$7.00
MATCHA RASPBERRY LAVENDER DREAM (ICED) \$7.00
GOLDEN MATCHA COCO BANANA (ICED) \$7.00
SPANISH LATTE (HOT OR ICED) \$6.50
CHAI LATTE \$7.00
AFFOGATO \$7.00
Vanilla ice cream scoop and espresso
TIRAMISU AFFOGATO \$9.00
Vanilla ice cream scoop, mascarpone and espresso

EXTRAS

MILK \$1.50
Regular, almond or coconut
SYRUPS \$1.00
Hazelnut, vanilla, caramel and agave
WHIPPED CREAM \$0.50



TEA

ANISE & CINNAMON TEA \$3.80

FRESH GINGER TEA \$3.80

TEA SELECTION \$4.30

Ask for the tray

HOMEMADE ICED TEA \$4.90

Peach or lemon

SOFT DRINKS & JUICES

MINERAL WATER SMALL \$2.00 | **LARGE** \$3.50

SAN BENEDETTO \$3.50

SAN PELLEGRINO \$5.50

SOFT DRINKS \$3.00

FRESH ORANGE JUICE \$4.50

LEMONADE \$4.50

FRESH POMEGRANATE JUICE (SEASONAL) \$6.00

CARROT JUICE \$5.00

HOMEMADE ICED MINT LEMONADE \$6.00

FROSTED LEMONADE \$8.50

With a scoop of lemon or strawberry ice cream

MILKSHAKE \$8.50

Chocolate, strawberry, vanilla, caramel

SMOOTHIES \$8.50

BERRY NUT BLISS ~330 CAL

Dates, banana, red fruits , peanut butter and milk

AVOCADO VELVET ~360 CAL

Avocado, banana and milk

RUBY ROOT BOOST ~140 CAL

Red fruits , ginger, beetroot, apple, carrot and orange

GREEN ELIXIR ~120 CAL

Spinach, green apple, carrot, ginger, lemon, turmeric and a pinch of black pepper



SERVICE CHARGES AND V.A.T INCLUDED

FROM THE BAR

SERVED WITH NUTS AND CARROTS

LOCAL BEER \$5.00

IMPORTED BEER \$7.00

SCOTCH WHISKY

REGULAR \$7.00

PREMIUM \$10.00

VODKA • RUM • GIN • TEQUILA

REGULAR \$7.00

PREMIUM \$10.00

IRISH COFFEE \$12.00

COCKTAILS \$9.50

FROZEN MARGARITA

GIN BASIL

MOSCOW MULE

COSMOPOLITAN

APEROL SPRITZ

HUGO SPRITZ

SPICED BEES KNEES

WHISKY SOUR

ESPRESSO MARTINI

AFFOGATO MARTINI

CLASSIC NEGRONI



SERVICE CHARGES AND V.A.T INCLUDED

ALL OUR PRICES ARE IN USD INCLUSIVE
OF VAT Q.E. @emilyslb

WINE & PROSECCO LIST

PROSECCO PICCINI GLASS \$8.50 | **BOTTLE** \$39.00

WINE BY THE GLASS \$5.50

Red · White · Rosé

RED WINES BY THE BOTTLE

CHIANTI PICCINI \$29.00

BARADE ROUGE \$29.00

CHEVAL NOIR BORDEAUX \$39.00

WHITE WINES BY THE BOTTLE

PINOT GRIGIO PICCINI \$29.00

BIANCO TOSCANA \$29.00

CHEVAL NOIR BORDEAUX BLANC \$39.00

ROSÉ WINES BY THE BOTTLE

OMBRE ROSÉ \$29.00

CHEVAL NOIR BORDEAUX ROSÉ \$39.00

LEBANESE WINE KSARA

RESERVE DU COUVENT

BOTTLE \$25.00 · HALF BOTTLE \$12.00

BLANC DE BLANCS

BOTTLE \$25.00 · HALF BOTTLE \$12.00

SUNSET

BOTTLE \$25.00 · HALF BOTTLE \$12.00

