

CAFÉ *de* PALMA

@cafedepalma.uae



Truffle mushroom benedict

Eggs

- Breakfast Palma ^{(D) (G) (E)}

Multigrain bread, romaine lettuce, guacamole, two eggs your way.
Choice of beef bacon, chicken sausage or salmon

59
- Truffle scramble toast ^{(D) (G) (E)}

Multigrain bread with mixed seeds, creamy truffle sauce, roasted mushrooms, soft scrambled eggs

60
- Zucchini hasbrown with salmon ^{(D) (G) (F) (E)}

With poached egg, sour cream and spinach

70
- Two eggs your way ^{(G) (E)}

Fried , sunny side up , boiled, poached or over easy.

21

Café de Palma Benedicts

- All our Eggs Benedicts are proudly served on our 48 hours fermented signature flatbread. Prepared daily and fired in our pizza oven for a touch of rustic charm.
- Pastrami benedict ^{(G) (E) (D)}

Pastrami, parmesan mousse, poached eggs, pickled cucumber, hollandaise

65
- Classic benedict ^{(G) (E) (D)}

Crispy beef bacon, poached eggs, hollandaise

65
- Palma signature king crab benedict ^{(G) (E) (D) (S)}

King crab, bisque cream, poached eggs, hollandaise, chives

149
- Truffle mushroom benedict ^{(G) (E) (D)}

Mushroom, truffle crema, caramelised onion, poached eggs, hollandaise, chives

59
- Royal benedict ^{(G) (E) (D) (F)}

Cured salmon, spinach, poached eggs, hollandaise

69
- We're happy to substitute our signature flatbread to a classic English muffin for you — simply let us know.

Viennoiserie & others

- Plain croissant ^{(G) (E) (D)}

15
- Almond croissant ^{(G) (E) (D) (N)}

18
- Pain au chocolat ^{(G) (E) (D)}

18
- Nut cookies (4 pcs)

Buttery, homemade nut cookies with dulce de leche

20

gluten-free · sugar-free · lactose-free

- Energy bar ^(N)

With nuts & dates

20
- Raw cakes ^(N)

Raspberry / strawberry / matcha /chocolate / pistachio / lemon

40

Avocado Toast

- Avocado toast with poached egg ^{(E) (G)}

Guacamole, avocado slices, poached egg served on crispy multigrain bread

60
- Avocado toast with cream cheese ^{(G) (E) (D)}

Creamy avocado, cream cheese, sun-dried tomatoes, cucumbers, mixed herbs, crunchy seeds served on crispy multigrain bread

60

Add to your breakfast

- Spinach

9
- Tomatoes

9
- Mushrooms

9
- Avocado

15
- Chicken
- sausage ^{(M) (G) (D) (E)}

20
- Beef pastrami or
- bacon

20
- Turkey cutlet ^{(G) (D) (E)}

20
- King crab ^(S)

60
- Stracciatella ^(D)

15
- Mozzarella ^(D)

15
- Cheddar ^(D)

15
- Parmesan ^(D)

15
- Shrimps ^(S)

20
- Cured salmon ^(F)

20
- Bread & butter ^{(D) (G)}

10
- gluten-free

+10

Pancakes & Crêpes

Gluten + Sugar free available upon request.
Supplement of +AED 10

- Mini pancakes with berries and acai ^{(G) (E) (D)}

Airy mini pancakes, fresh berries, açai puree

55
- Mini pancakes with banana and peanut butter ^{(G) (E) (D)}

Airy mini pancakes, creamy peanut butter, banana, ice cream

55
- Ricotta pancakes ‘syrniki’ ^{(G) (E) (D)}

Pancake made with ricotta cheese, sour cream mousse, white chocolate

70
- Crêpes with berries & white chocolate mousse ^{(G) (E) (D)}

Three fresh crepes, juicy berries, white chocolate mousse, raspberry puree

60
- Crêpes with minced beef ^{(G) (E) (D)}

Three fresh crepes, stuffed with minced beef mince topped with sour cream

60

Waffles

- Waffle with jam & fruits ^{(G) (E) (D)}

Freshly baked waffle, homemade jam, white chocolate mousse, fresh berries

49
- Waffle with pastrami ^{(G) (E) (D)}

Freshly baked waffle, shaved pastrami, creamy cheese sauce, poached egg, hollandaise

65

Breakfast Bowls

- Oatmeal ^{(D) (N)}

Creamy oatmeal, gluten-free granola, soft dates, vanilla oil
Choose your milk: almond, coconut or regular

45
- Porridge

Rice porridge made with lactose-free coconut milk, vanilla oil, mango

45
- Granola with mango & yogurt ^{(N) (D)}

Option of Greek yogurt or coconut (lactose-free)

50
- Açai bowl with berries ^(N)

Açai blend, berries, coconut chips and granola

55
- Açai bowl with banana and peanut butter ^{(P) (N)}

Açai blend, banana, crunchy granola, peanut butter

55

Appetizers

Focaccia ^{(G) (D)} Olives and tomatoes	35
Bruschetta ^{(G) (D)} Tomatoes, basil, stracciatella, garlic	45
Beef tartare with sourdough ^{(M) (G)} Lightly dressed beef tenderloin, served with crisp sourdough crostinis & parmesan	70
Crispy calamari ^{(S) (E) (G)} Tartare sauce	65

Sandwiches

Served with a choice of chips or salad. Add small portion of minestrone soup for +AED 15 supplement.	
Caprese focaccia ^{(G) (D)} Light focaccia, mozzarella, homemade pesto, organic tomato, balsamic glaze	59
Beef pastrami focaccia ^{(G) (D) (M)} Smoked pastrami, pickled cucumber, mixed herbs, honey mustard sauce	65
Spiced chicken focaccia ^{(G) (D) (N)} Light focaccia, gently spiced chicken breast, avocado, sun-dried tomatoes, homemade pesto	59
Chicken wrap ^{(G) (D)} Grilled chicken, pickled carrot, shawarma sauce, lavash bread	59
King crab roll ^{(D) (E) (G) (S)} King crab, light bisque dressing, toasted brioche bun	149
Mini tenderloin sliders ^{(D) (E) (G)} Mushrooms & black pepper cream	85

Soups

Minestrone ^{(D) (C) (N)} Rich tomato minestrone, pesto, parmesan	49
Healthy seafood broth ^(F) Light fish broth, with seabass, salmon and vegetables	49
Aromatic chicken broth ^{(Soy) (E) (G)} Spiced aromatic chicken broth with orzo pasta, chicken, coriander & spring onion	39

Salads

Grilled caesar salad ^{(E) (D) (M) (F)} Our take on Caesar salad. Roasted romaine lettuce, sous-vide chicken, Parmesan cheese, signature Caesar dressing	49
Greek salad ^{(D) (Soy)} Tomatoes, cucumbers, red onion, olives, capers, feta, Greek dressing	75
Beef tenderloin steak salad ^(D) Grilled tenderloin steak, mixed greens, figs, mushrooms, date balsamic-truffle dressing	85
King crab salad ^{(Soy) (D) (S)} Large green salad with wasabi, king crab, Japanese mayonnaise dressing	149
Quinoa bowl ^{(S) (Soy) (F)} Cured salmon, brocolli, sweet potato, green beans, mango	65



Spiced chicken focaccia



Meat feast pizza

Main Course

Chicken Kiev ^{(D) (G) (E)} Chicken cutlet stuffed with rich truffle butter, served with creamy mashed potatoes, chives	89	Beef stroganoff ^{(M) (D)} Tender beef, creamy sauce, caramelized onions, mushrooms, mashed potatoes	120
Half-chicken ^{(D) (C)} Juicy marinated chicken, mashed potatoes, crispy onions, demi-glace sauce.	99	Tenderloin ^{(D) (C) (F) (E)} 250g tenderloin grilled to your preference, served with a side of your choice and peppercorn or tonnato sauce	199
Salmon ^{(Soy) (D) (F)} Grilled salmon, citrus Beurre Blance, tender broccolini, guacamole	119		

Sides

Broccoli ^(D) Sauteed spinach ^(D)	30 30	Sweet potato fries ^(D) Mashed potato ^(D)	30 30	Potato wedges French fries parmesan truffle ^(D)	30 30
--	----------	--	----------	--	----------

Pizza

	small / regular
Margherita pizza ^{(G) (D)} Mozzarella, tomato sauce, basil	41 / 59
Four cheese pizza ^{(G) (D)} Mozzarella, Taleggio, Gorgonzola, Provolone	45 / 65
Black truffle pizza ^{(G) (D)} Mozzarella, truffle oil	52 / 75
Spicy pepperoni pizza ^{(G) (D)} Mozzarella, tomato sauce, spicy beef chorizo, olives, chili	52 / 75
Meat feast pizza ^{(G) (D) (M)} Pepperoni, bacon, chicken sausage, romano peppers, red onion	52 / 75
Prawns pizza ^{(G) (D) (S)} Roast prawns, bisque tomato base, olives, chilli flakes, basil	55 / 79

Pasta

Rigatoni bolognese ^{(C) (E) (G) (D)} Slow cooked bolognese sauce, parmesan	65
Spaghetti carbonara ^{(G) (E) (D)} Crispy beef bacon, egg, parmesan, black pepper	69
Tomato and straciatellia pasta ^{(G) (E) (D)} Rigatoni tossed in a tomato sauce, finished with stracciatella and basil	59
Prawn linguini ^{(G) (E) (D) (S)} Linguine with bisque sauce, prawns, olives, parsley & basil	65
Add king crab	60

Desserts

Napoleon ^{(G) (D) (E)} Layers of puff pastry with vanilla cream filling	45
Mom’s cake ^{(G) (D) (E) (N)} Almond meringue, prunes, walnuts, covered with vanilla sauce	45
Tiramisu ^{(G) (D) (E)} Mascarpone cream, coffee, ladyfingers	40
Cheesecake ^{(D) (E)} Basque style cheesecake	35
Sorbet Naturally lactose-free & gluten-free. Choice of Mango or Lemon	25
Affogato Vanilla gelato topped with espresso	36
Gelato Naturally crafted, gluten-free & made for mindful indulgence.	25

Option of Matcha, Hazelnut (lactose-free), Tofu (lactose-free, sugar-free), Vanilla (lactose-free, sugar-free), Chocolate (lactose-free, sugar-free)

Sundowner ladies night

Every Wednesday, 4pm onwards

Ladies receive **3 complimentary drinks** when a 2-course set menu for AED 135 is purchased.

Starters Choose one

- Minestrone** (D) (C) (N)
Rich tomato minestrone, pesto, parmesan
- Bruschetta** (G) (D)
Tomatoes, basil, stracciatella, garlic
- Beef tenderloin steak salad** (D)
Grilled tenderloin steak, mixed greens, figs, mushrooms, date balsamic-truffle dressing
- Crispy calamari** (S) (E) (G)
Tartare sauce

Main Course Choose one

- Salmon** (Soy) (D) (F)
Grilled salmon, citrus Beurre Blance, tender broccolini, guacamole
- Chicken Kiev** (D) (G) (E)
Chicken cutlet stuffed with rich truffle butter, served with creamy mashed potatoes, chives
- Beef stroganoff** (M) (D)
Tender beef, creamy sauce, caramelized onions, mushrooms, mashed potatoes
- Prawn linguini** (G) (E) (D) (S)
Linguine with bisque sauce, prawns, olives, parsley & basil

The Drinks 3 complimentary

- House red
- House white
- House rose
- House sparkling wine
- Aperol Spritz**
Aperol, Sparkling Wine, Soda
- Soju Spritz**
Strawberry soju, Sauvignon Blanc, citrus, soda water
- Green Fizz**
Vodka, apple & celery shrub, prosecco
- Kaffir-tonic**
Gin, lime & lemongrass cordial, soda & tonic water=

Dessert +AED 25 supplement

- Tiramisu**
Mascarpone cream, coffee, ladys fingers
- Napoleon**
Layers of puff pastry with vanilla cream filling
- Affogato**
Vanilla gelato topped with espresso

Happy palm hours

Every day from 4pm to 8pm

Bottled beer

- Tiger35
- Peroni35

Wine & Sparkling

- House red35
- House white35
- House rose35
- House sparkling wine35

Signature cocktails

- Soju Spritz**39
Strawberry soju, Sauvignon Blanc, citrus, soda water
- Green Fizz**39
Vodka, apple & celery shrub, prosecco
- Kaffir-tonic**39
Gin, lime & lemongrass cordial, soda & tonic water
- Camparia**39
Tequila, Campari, passion fruit, citrus
- Targarita**39
Tequila, Cointreau, tarragon, vanilla &yuzu foam
- Espresso Rouge**39
Rum, espresso, cherry

Alcoholic drinks

White Wine	150 ml / 750ml	Red Wine	150 ml / 750ml
Pinot Grigio, Organic, Vinuva Italy	55 / 295	Merlot Bio Bio Italy	55 / 295
Matua Valley, Sauvignon Blanc New Zealand	399	Malbec, La Linda, Bodega Luigi Bosca Italy	325
Gavi Di Gavi, Villa Sparina Italy	499	Chianti Classico, Rocca Delle Macie Italy	499
Rose Wine	150 ml / 750ml	Champagne & Sparkling	130 ml / 750ml
Oh! By Omerade Rosé, Henri Fabre France	69 / 375	Da Luca Italy	59 / 365
Château de L'Aumérade Cru Classé France	399	Laurent-Perrier "La Cuvée" Brut France	999
Ultimate Provence Rosé France	499		

Signature cocktails	Classic cocktails
Targarita Tequila, Cointreau, tarragon, vanilla &yuzu foam	Aperol spritz Aperol, Sparkling Wine, Soda
Soju Spritz Strawberry soju, Sauvignon Blanc, citrus, soda water	Gin-tonic Gin, classic tonic water
Green Fizz Vodka, apple & celery shrub, prosecco	Margarita Tequila, Orange Liqueur, Lime Juice, Simple Syrup
Kaffir-tonic Gin, lime & lemongrass cordial, soda & tonic water	Negroni Gin, Campari, Sweet Vermouth
Camparia Tequila, Campari, passion fruit, citrus	Mimosa Sparkling wine, orange jucie
Espresso Rouge Rum, espresso, cherry	Hugo spritz Prosecco, elderflower syrup, sparkling water, mint leaves
	Passion fruit martini Vodka, passion fruit puree, lime juice, sugar syrup
	Americano Campari, sweet vermouth, soda water
Bottled Beer	
Tiger	45
Peroni	47
Heineken 0.0	30

Spirits			
WHISKEY	GIN	APERITIFS	
Dewar's White Label	Bombay Sapphire	Campari	40
Johnnie Walker Black Label	Tanqueray 10	Martini Bianco / Rosso / Rosato	40
Glenfiddich 15 Years	Hendrick's	TEQUILA	
RUM	COGNAC	Jose Cuervo Silver	40
Bacardi Superior	Torres 15	Patron Reposado	75
Captain Morgan Black	Remy Martin VSOP		
Havana 7 Years			
VODKA			
Ketel One			
Grey Goose			

CAFÉ *de* PALMA

All prices are AED and inclusive of 5% VAT, 7% Municipality charge and 10% Service charge.

Coffee & Matcha

Espresso	18 / 24
Espresso machiato	19 / 24
Filter coffee	22
Americano	24
Long black	24
Cortado	24
Flat white	26
Cappucino	26
Latte	26
Spanish latte	26
Matcha latte	39
Iced mango-matcha latte	40
Iced strawberry-matcha latte	40

Tea

CLASSIC	
English Breakfast	26
Morrocan mint	26
Chamomile	26
Earl grey	26
Jasmine Dragon Pearls	26
Dian hong	26
Silver needle	26
Kukicha	26

FRUIT & BERRY TEA

Honey-ginger	36
honey, ginger slices, mint, lemon	
Sea buckthorn-citrus	36
Sea buckthorn, lemon, orange, tea leaf, honey, mint	
Mango-raspberry	36
Jasmine tea with mango & raspberry jam	

Add to your drink	
Syrup	6
Vanilla / caramel / agave	
Milk	6
Coconut / almond / oat / soya	
Adaptogens	10
Chaga / lion’s mane / cordyceps / ashwagandha / reishi	

Mushlove

Thrive	39
Endurance & Energy	
Cordyceps, cocoa, giseng powder, date paste, oat milk	
Stream	39
Focus & Clarity	
Chaga, lion’s mane, coffee, agave syrup, mct oil, almond milk	
Ease	39
Calm & Balance	
Ashwagandha, reishi, cardamon, condense milk, soya milk	

Protein Shake

Peanut-granola	39
Peanut butter, granola, milk, protein	
Tahini-coconut	45
Coconut, tahini, mango, pumkin seeds, protein	
Cashew-fig	45
Figs, coconut water, cashew nuts, protein	

Soft drinks & water

Selection of soft drinks		19
Eira Still	400 ml / 1 L	24 / 35
Eira Sparkling	400 ml / 1 L	24 / 35

Smoothie

Blue bliss collagen	45
Coconut purée, coconut water, banana, dates, blue spirulina, collagen	
Berry kiss collagen	45
Cherry purée, cranberry juice, banana, honey, coconut milk, collagen	

Cherry-berry	38
Cherry purée, raspberry, açai berries, white tea	
Mango-coconut	38
Mango purée, yogurt, chia seeds, coconut cream, agave syrup	
Mango-passion fruit	38
Mango purée, passion fruit purée, homemade syrup, lime, mint	
Avocado-almond	34
Avocado, almond milk, almond, honey	
Green	34
Coconut cream, banana, dates, spinach, mint	
Add collagen to smoothie +AED15	

Lemonade & Mocktail

Brazil lemonade	35
Citrus, condensed milk	
Strawberry lemongrass	35
Lemongrass cordial, strawberry puree, citrus, soda water	
Grapefruit hibiscus ice-tea	35
Homemade syrup grapefruit-cinnamon, hibiscus, tonic water	
Watermelon - feta spark	35
Watermelon, feta cheese foam, elderflower, basil	
Virgin Aperol Spritz	38
Non-Alcoholic Aperol, citrus cordial, soda water	

Detox & Fresh Juices

Fresh juice	28
Orange / apple / carrot / watermelon / pineapple	
Orange detox	35
Carrot, ginger, turmeric, coconut water	
Yellow detox	35
Pineapple, apple, ginger	
Green detox	35
Celery, apple, cucumber	
Afterparty detox	35
Beetroot, carrot, ginger, apple, lemon	