



Bakery & Bistro

Breakfast



IDA'S Reyoog

A hearty Emirati-style breakfast with ful medames, labneh, Kalamata olives, tomato & cucumber slices, falafel, hummus, zaatar manakish, and your choice of eggs. Served with local breads.



Saffron Orange Benedict

Two poached eggs, olives focaccia, beef bacon, saffron & orange hollandaise sauce



Shakshouka

Two oven baked eggs, tomato sauce, harissa, cumin, paprika, cayenne pepper, feta cream served with toasted country bread



Turkish Eggs

Two organic poached eggs, confit garlic labneh, slow-heat chorizo evoo, Aleppo pepper, served with toasted sourdough bread



Avocado & Spicy Labneh

Spicy labneh, feta cheese crumble, semi-dried tomato, asparagus, sumac, olive oil, white sourdough



Avocado On Toast

Freshly mashed avocado, lemon juice, Homemade semi-dried tomato, toasted sourdough bread



Egg & Truffle Toast

Three organic scrambled eggs with sautéed mushrooms, chives, aged parmesan, and micro-greens on toasted sourdough



Balaleet

Two omelet eggs soufflé, caramelised vermicelli, almond, onion saffron chutney, cardamon, saffron, rose water, saffron tuile



Emirati Pancakes (Chibab)

Fluffy saffron and cardamom pancakes served with banana, ricotta, and date molasses.



Homemade Granola

Crunchy homemade granola with Greek yogurt, fresh berries, and mixed berry compote.



Mango Chia Pudding

Creamy chia oats with mango filling, coconut, honey, and a drizzle of maple syrup. Finished with fresh mint

All Day Oven



Zaatar Manakish

Traditional zaatar blend on freshly baked dough.



Akawi Manakish

Melted Akkawi cheese on freshly baked dough



Labneh & Tomato Manakish

Creamy labneh and fresh tomato slices on freshly baked dough.



Lahm Bi Alajeen Manakish

Spiced minced beef spread on thin freshly baked dough



Spinach Fatayer

Tangy spinach filling folded in soft freshly baked dough



Primavera Flatbread

Grilled vegetables and pesto sauce on thin sourdough flatbread



Zaatar & Burrata Flatbread

Za'atar paste, rosemary leaves, and creamy burrata on baked sourdough flatbread.



Pepperoni Flatbread

Beef pepperoni, tomato sauce, and mozzarella on crisp sourdough flatbread



Musakhan Flatbread

Chicken, onion and parsley served with garlic labneh

Gluten AED 37



Sourdough Calzone

Smoked turkey ham, cheddar, and mozzarella folded into baked sourdough with tomato sauce

Starters



Fattoush

Romaine lettuce, tomato, cucumber, onion, green bell pepper, mint, parsley, crispy pita, sumac, lemon, pomegranate, fattoush dressing

Gluten AED 33



Spiced Caesar Salad

Spiced chicken, romaine lettuce, baby rocket, parmesan cheese, croutons, caesar dressing



Zaatar Crostini

Toasted sourdough topped with zaatar, fresh tomato, feta, green olives, and microgreens



Primavera Frittata

Baked eggs with mixed peppers, feta, spinach, mushrooms, and cherry tomatoes, finished with microgreens.

Dairy AED 39



Feta & Herb Quiche

Creamy quiche with fresh herbs, feta, labneh, and a sprinkle of zaatar

Dairy AED 29

Sandwiches



Chicken Shawarma

Marinated chicken breast wrapped in saj bread with garlic sauce, pickles, and fries.



Focaccia Halloumi Sandwich

Grilled halloumi, avocado, lettuce, tomato, and harissa mayo in fresh-baked focaccia. Served with fries



Harissa Chicken Panini

Spicy harissa chicken with cheddar, capsicum, lettuce, and tomato, pressed in a golden panini. Served with fries



Turkey & Cheese Baguette

Smoked turkey, cheddar, Emmental, lettuce, and tomato in a crisp baguette with mayo. Served with fries.



Roasted Veggies & Burrata Sandwich

Grilled capsicum, tomato, and red onion with burrata, basil pesto, and baby gem in fresh bread. Served with fries



IDAs Signature Burger

Wagyu beef patty with double cheddar, beef bacon, lettuce, roasted cherry tomato, and mayo in a soft brioche bun. Served with fries



Grilled Cheese Sandwich with Tomato Soup

Melted Emmental and cheddar in golden toasted bread, served with rich tomato soup infused with fresh herbs

Main Course



Pan Seared Seabass

Tender seabass fillet with saffron cream sauce, sautéed baby spinach, and microgreens.



Grilled Salmon

Salmon fillet glazed with honey and whole grain mustard, served with baby vegetables and dill cream

Dairy AED 83



Steak Frites

Wagyu beef entrecôte seasoned with herbs and garlic, served with skinny fries and fresh microgreens

Dairy AED 139



Chicken Biryani

Aromatic basmati rice layered with spiced chicken supreme, cashews, raisins, and fresh herbs.



Chicken & Beef Freekeh

Smoky freekeh with tender chicken breast, wagyu beef tenderloin, asparagus, baby zucchini, and golden beetroot, spiced with fresh herbs and harissa.



Lamb Shank Tajeen

Slow-cooked lamb shank with couscous, chickpeas, dried apricots, and a fragrant blend of Arabic spices

Dairy, Nuts AED 129



Slow Cooked Baby Chicken

Tender baby chicken braised in a spiced demi-glace with yogurt, labneh, mixed vegetables, and pine nuts.



Fettuccine Alfredo

Fettuccine with chicken, mushroom, garlic, cooking cream, parmesan, oregano, parsley, butter and sakura mix.



Penne Arabiata

Penne pasta in tomato sauce with olive oil, onion, garlic, cherry tomato, parmesan, fresh basil, oregano, chilli flakes, butter and sakura mix.



Rigatoni Pesto

Rigatoni in pesto cream with garlic, parmesan, sun-dried tomatoes, butter, fresh basil, parsley and sakura mix.

Desserts



Chocolate Hazelnut Éclair

Light choux pastry filled with creamy chocolate hazelnut custard and topped with glossy chocolate glaze.



Yuzu Vanilla Éclair

Delicate choux pastry filled with yuzu and smooth vanilla cream.



Mango Passion Fruit Éclair

Light choux pastry filled with tropical mango and passion fruit cream, finished with a vanilla touch.



Coffee Éclair

Choux pastry filled with rich coffee cream, delicately infused with vanilla



Pavlova With Mixed Berries

Crisp meringue shell topped with a vibrant mix of fresh berries.



Rice Pudding

Creamy Arborio rice slow-cooked with milk, butter, and a hint of cinnamon.



Ginger Lemon Cake

Moist cake infused with fresh ginger and zesty lemon, topped with a sweet ginger glaze.



Marble Loaf Cake

Swirled vanilla and chocolate cake topped with dark milk chocolate and almonds.



Coconut Loaf cake

Tender coconut loaf infused with coconut milk and a hint of cheese for extra creaminess.



Trifle / Parfait

Layers of creamy custard, Greek yogurt, fresh berries, and delicate sponge cake.

Viennoiserie



Pain Au Chocolate

Croissant dough with rich dark chocolate at the centre



Labneh Zaatar Danish

Flaky Danish pastry topped with creamy labneh and a sprinkle of zaatar



Creme Brulee Danish

Buttery pastry filled with vanilla custard and finished with a caramelised sugar top.



Pecan & Cinnamon Roll

Soft cinnamon roll swirled with brown sugar, toasted pecans, and cream cheese frosting



Suisse Pain Mango with Custard Cream Danish

Flaky pastry filled with vanilla custard and sweet mango slices



Mixed Berries Danish

Buttery Danish pastry topped with fresh raspberries, blackberries, blueberries, and strawberries



Saffron Flan Parisien

Silky baked custard infused with saffron, set in a flaky butter crust.



Plain Croissant

Buttery, flaky layers baked to golden perfection



Almond Croissant

Flaky croissant filled and topped with sweet almond cream



Zaatar Twist

Flaky pastry swirled with zaatar and sesame seeds, baked into a buttery golden twist.



Cheese Twist

Twisted puff pastry filled with mozzarella and cream cheese, topped with sesame seeds.



Chocolate Papyon Croissant (Nutella)

Crispy layered pastry filled with Nutella and shaped like a butterfly



Pistachio wheel Croissant

Crisp croissant layers swirled into a wheel, filled with pistachio cream and chocolate



Mango Passion Fruit wheel croissant

Golden croissant swirled with mango, passion fruit, and chocolate.



Yuzu Vanilla Wheel Croissant

Delicate croissant layers filled with yuzu, vanilla, and chocolate



Biscoff Wheel Croissant (Lotus)

Caramelised Biscoff cream folded into buttery croissant layers.



Caramel Wheel Croissant

Flaky croissant swirled with rich dulce chocolate and creamy caramel notes



Raspberry Wheel Croissant

Swirled croissant pastry with tangy raspberry and smooth ruby chocolate

Breads



Sourdough White

Classic white sourdough made with flour, water, salt, and our homemade yeast (fermented)

Gluten AED 17



Sourdough Rye

A hearty blend of rye and white flour, naturally fermented with our homemade yeast (fermented)

Gluten AED 21



Sourdough Multigrain

Rye and white sourdough packed with seeds and grains, pumpkin, sunflower, sesame, flax, and quinoa



Whole Wheat Loaf

Soft and balanced blend of whole wheat and white flour, baked fresh with natural yeast.

Gluten AED 23



White Loaf

Classic white loaf made with butter, flour, and yeast for a soft, fluffy crumb.

Gluten AED 22



Multigrain Loaf

A wholesome loaf with rye and white flour, loaded with seeds for crunch and flavour.



Brioche Loaf

Rich and buttery loaf made with milk, cream, and eggs for a soft.



Brioche Slider Buns

Soft and fluffy mini brioche buns, made with butter, milk, and eggs.



Baguette

Classic French baguette with a crisp crust and airy crumb

Gluten AED 12



Half Baguette

A smaller take on the classic baguette, crusty outside, soft inside

Gluten AED 9

IDA's Retail



Double Chocolate Cookie

Rich chocolate cookie loaded with dark cocoa and chunks of dark chocolate.



Oats Peanut Butter Choc Chip Cookie

Chewy oats cookie packed with peanut butter and dark chocolate chips.



Chewy Ginger Cookie

Spiced ginger cookie with cinnamon and a touch of date molasses for warmth and sweetness



Pistachio Cookie

Buttery cookie studded with crunchy pistachios and a hint of vanilla.



Biscotti

Crunchy twice-baked cookies with honey, pistachios, almonds, and citrus zest



Florentines

Delicate caramelised almond cookies.



Madeline

Soft, buttery shell-shaped cakes with a hint of vanilla.



Cheese Crackers

Crispy crackers baked with sharp cheddar cheese and butter



Coconut Macaroon

Chewy coconut clusters with a sweet, vanilla-infused finish



Peanut Butter

Creamy, natural peanut butter with a hint of salt



Pistachio Butter

Rich and creamy pistachio butter, naturally nutty



Almond Butter

Smooth almond butter with a subtly roasted, naturally nutty flavour



Mixed Berries Jam

Sweet and tangy jam made from fresh mixed berries and a splash of lemon.



Mango & Passion Fruit Saffron Jam

Lush mango and passion fruit jam infused with delicate saffron and a hint of lemon.

Whole Cakes



Cold Brew Chocolate Cake

Moist chocolate cake infused with cold brew coffee and layered with dark chocolate cream.



Homemade Carrot Cake

Moist carrot cake with cream cheese frosting and crunchy walnuts



Basque Cheese Cake

Creamy Basque cheesecake with mascarpone, baked to a caramelised perfection on a buttery biscuit base



Passion Fruit Cheese Cake

Smooth cream cheese cheesecake with a tangy passion fruit topping on a buttery biscuit base

Fresh Milk Shakes

Mango Milkshake



Vanilla Milkshake



Chocolate Milkshake



Banana Milkshake



Mocktoils

Lemon Mint Pineapple



Khali Wali Mango



Mango Basil Ginger Spritz



Saffron Latte Iced



Watermelon Cooler



Mojito

Mix Berry Mojito



Classic Mojito



Passion Rose Fruit Mojito



Fresh Juice

Fresh Orange Juices



Fresh Carrot Juices



Green Apple, Celery & Mint



Fresh Watermelon Juice



Coffee

Cappuccino



Macchiato



Cortado





Spanish Latte



Cafe Latte



Americano





Iced Spanish Latte



Iced Caramel Latte



Salted Caramel Latte



Vanilla Latte



Classic Matcha Latte



Iced Americano



Everest Cup



Turkish Coffee



Tea

Black Tea



Hibiscus Iced Tea



Moroccan Green Tea



Immune Booster Tea



Turkish Red Tea



IDAs Karak Chai



Water

Eira Still Water Regular	13
Eira Still Water Large	17
Eira Sparkling Water Regular	15
Eira Sparkling Water Large	19

Soft Drinks

Diet Coke	13
Coke Zero	13
Coke	13
Fanta	13
7 up	13
Diet 7 up	13
Ginger Ale	13