

PAVO

BREAKFAST

White truffle scrambled eggs_____ **65**

Creamy scrambled eggs with sautéed mushroom infused with truffle oil in a butter croissant.....

Shakshuka_____ **48**

Baked eggs tossed in our homemade Mediterranean style tomato sauce, topped with Greek feta cheese.....

Turkish Eggs_____ **48**

Creamy labneh and Greek yoghurt with tomato shakshuka topped with soft poached egg.....

Creamy Burrata & Avocado Tartine_____ **65**

Toasted sourdough spread with creamy whipped burrata, topped with avocado mashed.....

Caramelized French Toast_____ **55**

Caramelized French toast topped with whipped cinnamon cream cheese, served with homemade berry compote and fresh berries.....

Pulled Beef Benedict_____ **55**

Poached eggs served in a toasted traditional English muffin with pulled beef and hollandaise sauce.....

Granola_____ **48**

A Jar of homemade granola with Greek yoghurt, berry compote and fresh berries.....

The Constellation Acai_____ **55**

Organic Acai Berry with almond butter, homemade granola and fresh berries.....

FLAT BREAD

Shakshuka _____ **55**

Shakshuka mixture with tomato sauce, Harissa Paste, Poached Eggs.-----

Avocado & Asparagus _____ **65**

Avocado, Feta Cheese, Shaved Asparagus, Dill, Philadelphia, Pomegranate.-----

Zaatar Buratta _____ **65**

Zaatar, Buratta, Cherry Tomatoes, Fresh Basil Leaves, Rocket Salad & Pomegranate Molasses.-----

SALAD

Prawn Taramasalata_____ **65**

Greek influenced salad with cod roe paste served with stir fried prawns, chickpeas, green peas and mixed greens.....

Roasted Butternut & Lentil_____ **52**

Roasted butternut squash served with green lentil, feta cheese, pomegranate and arugula leaves with side dressing of sundried tomato dressing.....

Sous Vide Beetroot & Quinoa_____ **55**

Zaatar, Buratta, Cherry Tomatoes, Fresh Basil Leaves, Rocket Salad & Pomegranate Molasses.....

Wild Rice_____ **55**

Seasoned roasted sweet potato served with wild rice, pomegranate, edamame, roasted walnuts, dried cranberry and mixed leaves with side dressing of orange dressing.....

Burrata_____ **65**

Fresh burrata cheese with wild arugula leaves, cherry tomatoes and balsamic reductions.....

SIGNATURES

Pan Seared Harissa Chicken_____ 65

Moroccan style marinated harissa chicken served with sauteed baby potatoes.....

Seafood Paella_____ 125

Spanish style pan-cooked rice in saffron & tomato sauce topped with prawns, squid, mussels and clams..

Pulled Beef Burger_____ 65

Homemade pulled beef burger serves in a potato bun with melted cheddar cheese, mustard mayo, Lolo Biondo lettuce and caramelized onions.....

Crispy Chicken Burger_____ 55

Crispy fried chicken fillet served in a potato bun with melted cheddar cheese, garlic aioli.....

Grilled Lobster_____ 165

Fresh lobster seasoned and rubbed with homemade butter, grilled to perfection.....

Grilled Usda Certified Ribeye Steak_____ 185

Grilled prime selection ribeye steak, served with seasoned potato wedges and roasted tomato vine.....

Creamy Penne Pasta_____ 65

Penne pasta sauteed in smoked turkey ham & chicken breast with your choice of creamy parmesan sauce or pink sauce and garnished with micro greens.....

PIZZA

Burrata Pizza _____ **55**

Fresh burrata cheese and mozzarella, pepperoni, with homemade tomato sauce and wild arugula leaves.....

Margarita Pizza _____ **55**

Homemade tomato sauce with fresh mozzarella cheese and Basil leaves.....

Pepperoni Pizza _____ **65**

Fresh mozzarella cheese with sliced pepperoni and homemade tomato sauce.....

Truffle Pizza _____ **85**

Creamy truffle sauce with fresh mozzarella, wild mushrooms and truffle oil.....

Lobster Pizza _____ **125**

Creamy lobster sauce with fresh grilled lobster meat and fresh mozzarella cheese, seasoned with Italian spices.....

Vegetable Pizza _____ **65**

Homemade fresh tomato sauce, fresh mozzarella cheese and grilled vegetables.....

DESSERTS

Dark Chocolate Cookie Skillet _____ 58

Belgian dark chocolate cookie stuffed with white praline and lotus paste served with vanilla ice cream on top.---

Chocolate Mousse _____ 45

Chocolate Ashta mousse served in a glass layered with caramelized hazelnut, chocolate crumbs and Kunafa chocolate.-----

White Chocolate

Mahalabia Cheesecake _____ 55

Cheesecake infused with rose water and orange blossom topped with white chocolate Mahalabia and pistachio.-----

Pistachio Fondant _____ 65

Chocolate fondant stuffed with melted pistachio, served with vanilla ice cream and pistachio sauce.---

Lemon Meringue Tart _____ 45

Lemon custard served in vanilla sweet tart shell with burnt meringue.-----

DRINKS

MOCKTAILS

Passion Fruit Mojito	35
Strawberry Mojito	35
Blueberry Mojito	35
Classic Mojito	35
Cherry Berry	45
Mango Thunder	45
Tropical Fusion	45

TEA	
Jasmin Green Tea	24
Moroccan Mint	24
English Breakfast Tea	24
Raspberry Nectar Tea	24

SOFT DRINKS	
Pepsi	15
Diet pepsi	15
Mountain dew	15
7 UP	15

WATER	
Still water small	18
Sparkling water small	18
Still large	27
Sparkling large	27

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