

CAFÉ & ARTISANAL BAKERY

EST  21

R I S E N

BREAKFAST SPECIALTIES

Start Right, eat right always at Risen

Risen Signature Artisanal Bread Selection (D, G, E) 25

Burnt honey and thyme butter, Risen yuzu marmalade

Homemade Roasted Granola Parfait (V, N, G, D, E) 55

Greek yoghurt, pistachio, honeycomb, mixed berries

Pulled Beef Benny (D, G, E, SB, M) 75

Pulled beef in barbeque sauce, poached eggs, toasted English muffin, hollandaise sauce, roquette, pickled onion

Salmon Florentine Benny (SF, D, G, E, R) 75

House cured salmon, baby spinach, poached eggs, fried capers, homemade hollandaise sauce, dill, brioche bread

Fluffy Stuffed Croissant (V, D, G, E, SUL) 55

Creamy scrambled eggs, toasted croissant, caramelised onion jam, chives

Fluffy Scrambled Eggs (D, E, M, G) 55

Toasted sourdough, chives, avocado, mixed leaves

Full Risen Breakfast (D, E, G, SB) 75

Two eggs sunny side, hickory smoked beef bacon, baked beans, beef sausage, mushrooms, grilled tomato, sliced avocado, toasted sourdough

Swiss Cheese Three-Egg Omelette (G, E, D, M) 55

Toasted sourdough, chives, avocado, mixed leaves

(D) Dairy (G) Gluten (V) Vegetarian (VG) Vegan (N) Nuts (SF) Seafood (SE) Sesame (E) Egg (C) Celery (M) Mustard (SB) Soybean (SUL) Sulphites, Sulphur Dioxide (L) Lupin (R) Raw Ready to Eat

Do let us know of any food or beverage allergies, and it would be our pleasure to adjust the menu accordingly. Consumption of raw or undercooked meat, seafood, or poultry products, such as eggs, may increase your risk of food-related illness.

switch

Local, sustainable, and delicious plant-based meat alternative.

All prices are in AED and include 5% VAT, 7% Municipality fee, and 10% service charge.



Acai Bowl (G, V, N, E) 55

Acai, banana, homemade granola, berries, peanut butter

Chia & Açai Bowl (G, V, E, N) 55

Acai, chia pudding, homemade granola, mixed berries, banana, pistachios, coconut flakes

Yuzacado Tartine (G, V, D, N, E) 60

Poached eggs, toasted sourdough, dukkah spiced smashed avocado, pickled red onion, charred asparagus, yuzu dressing

Hickory Smoked Crispy Bacon - East Meets West (D, SF, E, M, G, SB) 59

Risen pancake, house spiced chili jam, sliced avocado, Persian feta, mixed leaves, poached eggs, truffle mayo

The New English (D, E, G, SF, SUL, SB, M) 60

Croffle with poached eggs, hickory smoked bacon, caramelised onion jam, avocado, mixed leaves, truffle mayo

Additional Poached Egg 8



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RISEN SIGNATURES

Lunch & Dinner Specialties. All made in-house with Love & Passion.

Smokin Salmon Bowl (SF, SB, R, SE) 70

Japanese rice base, edamame, house-cured smoked salmon, mango, pomegranate, cucumber spring onion, avocado, kale, pickled onion, sesame seeds, lime, green miso sauce

Power Chick'n Bowl (G, E, SB, D, M) 65

Japanese rice, crunchy chick'n, black beans, cherry tomatoes, avocado, tomato salsa, mixed leaves, radish, lime, cilantro, creamy chipotle mayonnaise

Super Soup of the Day (VG, C) 40

(Please ask your server)

Caesar Salad (D, G, SF, SB, M, E) 55

Baby gem, parmesan cheese, crispy bacon, Caesar dressing, croissant crostini, poached egg, chives

Traditional Greek Salad (D, SUL, V) 84

Barrel-aged feta, baby cucumber, tomato, oregano, Kalamata olives

Add on

Grilled prawns **40** Grilled chicken **20** Smoked salmon **40**

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Creamy Mushroom Rigatoni Pasta (V, G, D) 65

Mushroom cream, herb crumbs, parmesan cheese, olive oil

Grilled Tiger Prawns (SF, D, C, G, N) 85

Herb labneh, asparagus, cherry tomatoes, fresh dill, parsley, aioli garlic-chili oil, lemon, toasted chia sourdough

Grilled Salmon Fillet (SF, G, C) 90

Lemon pepper, roasted potatoes, asparagus, cherry tomatoes, dill salsa

Wagyu Beef Burger (G, D, SUL, SB, M, E) 78

Smoked beef brisket, caramelised onions, lettuce, cheddar cheese, BBQ sauce, fries

Chicken Souvlaki (D, G, SB) 120

Tzatziki, pita bread, oregano dusted fries

Seafood Orzo (C, D, G, M, SF, SUL) 162

Shrimp, baby squid, clams, shellfish bisque, caramelized tarama

Pulled Roasted Miso Chick'n Sandwich (D, SF, SB, SUL, M, E, G) 55

Artisanal Focaccia, braised onion, Edam cheese, Boston lettuce, teriyaki mayonnaise



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