

# BREAKFAST & BRUNCH

served until 12pm

## BREAKFAST FAVOURITES

Our most-loved morning dishes

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<b>Feta &amp; Avocado – Clean &amp; Lean</b> (D, E, G, V)	55
<i>Risen Dutch-pancake layered with smashed avocado, feta and mixed leaves, topped with poached eggs and finished with house spiced chili jam and lemon-infused olive oil</i>	
<i>Add: House-cured salmon +40 / Grilled chicken +20</i>	
<b>New English Croffle</b> (D, E, G, M, SB, SF, SUL)	60
<i>Risen croissant-waffle topped with poached egg, hickory-smoked bacon, caramelised onion jam, avocado and mixed leaves, finished with truffle mayo</i>	
<i>Make it indulgent: Extra poached egg +8 / Grilled chicken +20</i>	
<b>Yuzacado Tartine</b> (D, E, G, N, V)	60
<i>Poached eggs on toasted Risen sourdough with dukkah-spiced smashed avocado, charred asparagus and pickled red onion, finished with yuzu dressing</i>	
<b>Hickory Smoked Bacon &amp; Feta</b> (D, E, G, M, SB, SF)	59
<i>Risen Dutch-pancake layered with hickory-smoked bacon, Persian feta, sliced avocado, topped with poached eggs, mixed leaves, house spiced chili jam and truffle mayo</i>	
<b>Full Risen Breakfast</b> (D, E, G, SB)	75
<i>Two sunny-side-up eggs, hickory-smoked beef bacon, beef sausage, baked beans, sautéed mushrooms, grilled tomato and sliced avocado, served with toasted Risen sourdough</i>	
<i>Upgrade your plate: House-cured salmon +40 / Grilled chicken +20</i>	

## AÇAÍ & YOGHURT BOWLS

Fresh, balanced & feel-good options

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<b>Risen Açaí Bowl</b> (E, G, N, V)	55
<i>Açaí topped with banana slices, house-made granola, seasonal berries and creamy peanut butter</i>	
<b>Chia &amp; Açaí Bowl</b> (G, N, V)	55
<i>Chia seed base, layered with açaí, banana, seasonal berries and house granola</i>	
<b>Roasted Granola &amp; Honeycomb Parfait</b> (D, E, G, N, V)	55
<i>Creamy Greek yoghurt layered with house-roasted granola, pistachio, golden honeycomb and seasonal berries</i>	



## RISE & SHINE

Hearty, satisfying breakfast classics

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<b>Scrambled Egg Croissant</b> (D, E, G, SUL, V) <i>Fluffy scrambled eggs in a toasted croissant with caramelised onion jam and chives</i>	55
<b>Scrambled Eggs &amp; Avocado</b> (D, E, G, M, V) <i>Fluffy scrambled eggs, avocado, toasted Risen sourdough, mixed leaves and chives</i>	55
<b>Swiss Cheese Three-Egg Omelette</b> (D, E, G, M, V) <i>A three-egg omelette with melted Swiss cheese, served with toasted Risen sourdough, avocado, chives and mixed leaves</i>	55
<b>Triple Stack Pancakes</b> (D, E, G, N, V) <i>Fluffy triple stack pancakes topped with berry compote, caramelised banana, fresh berries and toasted almond flakes, served with maple syrup and salted caramel sauce</i>	55
<b>Risen Shakshuka Eggs</b> (D, E, G) <i>Baked eggs in a rich, spiced tomato and chorizo sauce, topped with feta and coriander, served with toasted Risen sourdough</i>	58
<b>Pulled Beef Benny</b> (D, E, G, M, SB) <i>Pulled beef in barbecue sauce on a toasted English muffin, topped with poached eggs and hollandaise, finished with rocket and pickled onion</i>	75
<b>Salmon Florentine Benny</b> (D, E, G, R, SF) <i>House-cured salmon and baby spinach on toasted Risen brioche, topped with poached eggs, hollandaise, fried capers and dill</i>	75
<b>Smoked Norwegian Salmon</b> (D, E, G, R, SF) <i>Risen Dutch-pancake layered with smoked Norwegian salmon, lemon crème fraîche, pickled red onion, rocket and organic seeds, topped with poached eggs and fried capers</i>	59

## SIDES & ADD-ONS

Build your perfect breakfast

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Hickory-smoked Beef Bacon	20	Beef Sausage	12
Sliced Avocado	18	Extra Egg (poached/fried)	8
Grilled Asparagus	18	Sautéed Spinach	20
House-Cured Salmon	40	Toasted Sourdough	10
Sautéed Mushrooms	15	Grilled Chicken	20

## FROM THE RISEN BAKERY

Freshly baked daily – perfect with your coffee

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Butter Croissant	18	Pain au Chocolat	20
Almond Croissant	21	Cheese Croissant	21
Artisanal Bread Selection	25		

*Burnt honey thyme butter & yuzu marmalade*

Visit our display for our full selection of croissants, pastries & seasonal specials. All items available for takeaway.



# MAIN MENU

served from 12pm

## ALL DAY BREAKFAST & BRUNCH

Morning favourites served from 12pm

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<b>Risen Açai Bowl</b> (E, G, N, V)	55
<i>Açai topped with banana slices, house-made granola, seasonal berries and creamy peanut butter</i>	
<b>Chia &amp; Açai Bowl</b> (E, G, N, V)	55
<i>Chia seed base, layered with açai, banana, seasonal berries and house granola</i>	
<b>Yuzacado Tartine</b> (D, E, G, N, V)	60
<i>Poached eggs on toasted Risen sourdough with dukkah-spiced smashed avocado, charred asparagus and pickled red onion, finished with yuzu dressing</i>	
<b>Triple Stack Pancakes</b> (D, E, G, N)	55
<i>Fluffy triple stack pancakes topped with berry compote, caramelised banana, fresh berries and toasted almond flakes, served with maple syrup and salted caramel sauce</i>	
<b>New English Croffle</b> (D, E, G, M, SB, SF, SUL)	60
<i>Risen croissant-waffle topped with poached egg, hickory-smoked bacon, caramelised onion jam, avocado and mixed leaves, finished with truffle mayo</i>	
<b>Make it indulgent: Extra poached egg +8 / Grilled chicken +20</b>	
<b>Hickory Smoked Bacon &amp; Feta</b> (D, E, G, M, SB, SF)	59
<i>Risen Dutch-pancake layered with hickory-smoked bacon, Persian feta, sliced avocado, topped with poached eggs, mixed leaves, house spiced chili jam and truffle mayo</i>	
<b>Smoked Norwegian Salmon</b> (D, E, G, R, SF)	59
<i>Risen Dutch-pancake layered with smoked Norwegian salmon, lemon crème fraîche, pickled red onion, rocket and organic seeds, topped with poached eggs and fried capers</i>	
<b>Feta &amp; Avocado – Clean &amp; Lean</b> (D, E, G, V)	55
<i>Risen Dutch-pancake layered with smashed avocado, feta and mixed leaves, topped with poached eggs and finished with house spiced chili jam and lemon-infused olive oil</i>	
<b>Add: House-cured salmon +40 / Grilled chicken +20</b>	





## ARTISANAL SANDWICHES

Served on house-baked artisanal bread, with crisps and pickled veggies.

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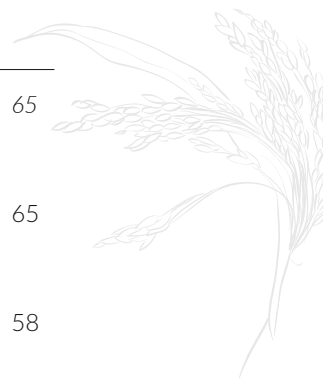
<b>Pastrami &amp; Chipotle Melt</b> (D, E, G, M, SB)	65
<i>Risen chia sourdough with beef pastrami and melted mozzarella, yuzu-pickled cabbage, finished with chipotle mayo and a squeeze of lime</i>	
<b>Club Sandwich</b> (D, E, G, M, SB, SF, SUL)	65
<i>Toasted Risen chia sourdough stacked with pulled miso chicken, corned beef, fried egg, cheddar cheese, Boston lettuce, vine tomato, onion jam and smashed avocado</i>	
<b>Roasted Miso Chicken</b> (D, E, G, M, SB, SF, SUL)	58
<i>Risen focaccia with pulled roasted miso chicken, melted Edam, braised onion and Boston lettuce, finished with teriyaki mayo</i>	
<b>Loaded Croissando</b> (D, E, G, M, SB)	55
<i>Risen croissant loaded with turkey ham, melted Emmental, Boston lettuce and Roma tomato</i>	
<b>Swiss Truffle Melt Toastie</b> (D, E, G, M, SB, SF, V)	55
<i>Risen chia sourdough with sautéed mushrooms, baby spinach, melted Emmental and house-made truffle mayo, toasted until golden</i>	
<b>Smoked Turkey Ham &amp; Cheese Toastie</b> (D, G, SUL)	55
<i>Risen sourdough with smoked turkey ham and melted Emmental, caramelised onion jam, toasted until golden</i>	
<b>Roasted Chicken Caesar Wrap</b> (D, E, G, M, SB, SF)	45
<i>Tortilla wrap filled with roasted chicken, turkey bacon, lettuce and tomato, finished with Caesar dressing</i>	
<b>Smoked Salmon Baguette</b> (D, G, R, SF)	60
<i>Risen multigrain baguette with house-cured smoked salmon, lemon cream cheese, rocket and pickled red onion, finished with dill</i>	

## MAIN COURSES

Signature dishes from the Risen kitchen

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<b>Crispy Chicken Croffle</b> (D, E, G, M, SB)	60
<i>A croissant-waffle topped with buttermilk-fried chicken, cheddar, pickled onion and rocket, finished with sriracha glaze and maple ranch dressing</i>	
<b>Grilled Salmon Fillet</b> (C, G, SF)	90
<i>Lemon-pepper seasoned Norwegian salmon fillet, served with roasted potatoes, asparagus and cherry tomatoes, finished with dill salsa</i>	
<b>Grilled Tiger Prawns</b> (C, D, G, N, SF)	85
<i>King prawns, herb labneh, asparagus, cherry tomatoes, garlic chili oil, fresh herbs, lemon, aioli and toasted Risen chia sourdough</i>	
<b>Spiced Prawn Spaghetti</b> (C, D, G, SF)	85
<i>Rich spiced tomato sauce, basil, chili oil and parmesan</i>	
<b>Creamy Mushroom Rigatoni</b> (D, G, V)	65
<i>Finished with herb crumbs, parmesan and olive oil</i>	
<b>Add to your pasta: Grilled Tiger Prawns +40   Grilled Chicken Breast +20</b>	



## BURGERS

All served with seasoned fries

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<b>Wagyu &amp; Smoked Brisket Burger</b> (D, E, G, M, SB, SUL)	78
<i>Wagyu beef patty and sliced BBQ brisket, melted cheddar, caramelised onions and lettuce with smoky BBQ sauce on a Risen potato bun</i>	
<b>Buttermilk Fried Chicken Burger</b> (D, E, G, M, SB)	68
<i>Melted cheddar, lettuce and pickled red onion, finished with chipotle mayo on a Risen potato bun</i>	
<b>'Switch' Vegan Burger</b> (G, M, SB, VG)	70
<i>UAE's Switch plant-based patty with vegan cheddar, lettuce, tomato, onions and gherkins, with vegan mayo on a vegan bun</i>	
<b>'No Bun' Wagyu Beef Burger</b> (D, E, M)	78
<i>Wagyu beef patty stacked with smoked beef brisket, cheddar, avocado and a poached egg, on Boston lettuce and tomato, finished with house-made spicy mayo</i>	

## DESSERTS

Try our Risen-baked cakes – the sweetest finish to your meal

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<b>Basque Cheesecake</b> (D, E, G)	34
<i>Signature burnt-top cheesecake – rich, creamy and caramelised</i>	
<b>Carrot Cake</b> (D, E, G, N)	32
<i>Spiced carrot sponge with walnuts, finished with cream cheese frosting</i>	
<b>Caramel Red Velvet</b> (D, E, G)	34
<i>Classic red velvet layers with cream cheese frosting and caramel drizzle</i>	
<b>Lotus Biscoff Cheesecake</b> (D, E, G, SB)	36
<i>Creamy cheesecake on a Biscoff base, topped with Lotus crumble and Biscoff spread</i>	



(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.

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

# BEVERAGES

Served all day

Born from a shared love of great coffee, the Risen Blend is a collaboration between Risen and Blacksmith Coffee. Our coffee is specialty-grade Arabica from the mountains of Colombia, the highlands of Rwanda, and the volcanic slopes of Costa Rica, brought home to Dubai and roasted by hand for balance, depth and quiet character.

Tasting notes: milk chocolate, roasted almonds, dry fruits, dark fruits, medium body, medium acidity, long caramel aftertaste



## SPECIALTY COFFEE

	S	R	L
Espresso	19		
Double Espresso	21		
Macchiato	22		
Cortado	23		
Flat White	23	26	
Americano	21	24	27
Cappuccino	24	27	30
Latte	24	27	30
Signature Mocha	27	30	33

## ICED SPECIALTY COFFEE

	R	L
Iced Americano	24	27
Iced Cappuccino	27	30
Iced Latte	27	30
Iced Mocha	30	33

## ADDITIONS

**Alternative Milk** +5  
Oat · Almond · Coconut · Soy

**Extra Shot** +6  
Additional double ristretto shot

**Flavoured Syrup** +5  
Vanilla · Caramel · Hazelnut · Coconut

**Honey** +5  
Pure & naturally sweet

## MANUAL BREW

Choose from our selection of single origin beans, brewed to highlight their unique nuances & flavours

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(R) Regular: 29

### V60

Brewed for a clean, smooth cup with a light, silky body and bright aromatics

### Chemex

Hand-poured for a clean cup with light body and tea-like clarity

### AeroPress

Pressure-brewed for a smooth, rich cup with a fuller body

## SIGNATURE LATTES

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	(S)	(R)	(L)
<b>Spanish Latte</b> <i>Double ristretto, sweetened condensed milk</i>	29	32	35
<b>Matcha Latte</b> <i>Organic matcha, steamed coconut or oat milk</i>	29	32	35
<b>Lotus Biscoff Latte</b> <i>Lotus Biscoff cream, espresso, steamed milk</i>	29	32	35
<b>Signature Chocolate</b> <i>Rich milk chocolate, steamed milk</i>	27	30	33
<b>Rose Blush Latte</b> <i>Rosewater, espresso, vanilla condensed milk</i>	29	32	35
<b>Collagen Glow Latte</b> <i>Collagen-enriched espresso blend, steamed milk</i>	30	33	36
<b>Russian Raf Coffee</b> <i>A silky espresso with cream and vanilla sugar</i>	29	32	35
<b>Keto Coffee</b> <i>Espresso, grass-fed butter, MCT oil, coconut milk</i>	30	33	36



## SIGNATURE ICED LATTES

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	(R)	(L)
<b>Iced Spanish Latte</b> <i>Double ristretto, sweetened condensed milk</i>	32	35
<b>Iced Matcha Latte</b> <i>Organic matcha, coconut or oat milk</i>	32	35
<b>Iced Strawberry Matcha</b> <i>Organic matcha, fresh strawberry, coconut milk</i>	35	38
<b>Iced Lotus Biscoff Latte</b> <i>Lotus Biscoff cream, espresso, milk</i>	32	35
<b>Iced Chocolate</b> <i>Signature chocolate infused with milk</i>	25	28
<b>Iced Rose Blush Latte</b> <i>Rosewater, espresso, milk, vanilla condensed milk</i>	32	35
<b>Iced Collagen Glow Latte</b> <i>Collagen-enriched espresso, milk</i>	33	36

## ARTISAN TEA SELECTION

A curated selection of artisan teas by Avantcha – thoughtfully sourced and expertly blended

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(R) Regular: 23

(L) Large: 26

### ORGANIC BLACK TEA

#### **Organic English Breakfast**

Full-bodied Assam with fruity Ceylon and sweet Yunnan

#### **Organic Earl Grey Majestic**

Bergamot orange essence with finest organic black tea

### GREEN TEA

#### **Jasmine Phoenix Pearl**

Hand-rolled green tea pearls scented with jasmine flowers

### WHITE TEA

#### **Peach & Pear**

Velvety white tea with white peach and apricot

### ORGANIC HERBAL & BOTANICAL

#### **Organic Chamomile Blossoms**

Purified North African chamomile – golden infusion

#### **Organic Mint Duo**

Green gunpowder with Moroccan Nana mint leaves

#### **Organic Ginger Breeze**

Ginger, lemongrass, orange peel, hibiscus and liquorice

## FRESH JUICES

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	(R)	(L)
<b>Orange</b> <i>Rise and shine with your daily fresh orange juice</i>	25	28
<b>Green</b> <i>Spinach, kale, green apple, orange, ginger</i>	25	28
<b>Watermelon</b> <i>Naturally sweet goodness of fresh watermelon</i>	25	28

## 'RISE ABOVE' SMOOTHIES

Enhance with alternative milk - coconut, oat, almond or soy +5

<b>Tropical Green</b> <i>Banana, spinach, avocado, mango, coconut water</i>	35
<b>Golden Glow</b> <i>Mango, banana, turmeric, orange, ginger, coconut water</i>	35
<b>Green Ritual</b> <i>Pineapple, cucumber, kale, ginger, spirulina, coconut water</i>	35
<b>Strawberry Blush</b> <i>Strawberry, banana, fresh milk</i>	35
<b>Peanut Banana Protein Shake</b> <i>Banana, organic peanut butter, oat milk, vanilla plant-based protein</i>	40

## WELLNESS BOOSTERS

Add to any 'Rise Above' Smoothie. Ask your server which booster pairs best with your choice.

<b>Organic Plant-Based Protein</b> +10 <i>Supports muscle recovery and tissue repair</i>	<b>Collagen Powder</b> +15 <i>A gentle everyday boost for wellbeing</i>
<b>Turmeric Powder</b> +10 <i>Golden spice with gentle anti-inflammatory qualities</i>	<b>Moringa Powder</b> +10 <i>Green superfood with a gentle nourishing touch</i>

## SIGNATURE REFRESHERS

Refreshing, iced, house-made mocktails

<b>Passion Fruit Sunrise</b> <i>Tangy passion fruit, fresh citrus, layered sweetness</i>	29
<b>Berry Colada</b> <i>Orange, pineapple, coconut syrup, lemon, blackberry</i>	29
<b>Iced Peach &amp; Lemon Tea</b> <i>House-brewed black tea with peach and fresh lemon, served over ice</i>	30

## WATER

	Small	Large
<b>Still Water</b>	18	26
<b>Sparkling Water</b>	18	26

<b>SOFT DRINKS</b>	16
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Coca-Cola · Sprite · Fanta · Coke Zero

