

PATTIS

“We take the time to make every dish from scratch”

For any enquiries please ask our team

Breakfast Menu

Weekdays: 7:00am - 12:45pm

Weekend: 7:00am - 2:45pm








Omelettes & more

01. **MEDITERRANEAN**    **SR 47**
Three fresh farm eggs, spinach, basil, cheese, cherry tomatoes and pine-nuts served with mixed green salad - 325 cal
02. **ITALIENNE**   **SR 47**
Three fresh farm eggs, sauteed mushrooms, basil and cheese served with mixed green salad - 668 cal
03. **BREAKFAST CASADILLA**    **SR 46**
Three fresh farm eggs, bell pepper, onions, guacamole, sour cream, salsa, served with freshly fried tortilla - 660 cal
04. **ORIGINAL SCRAMBLED**   **SR 42**
Three fresh farm scrambled eggs served with mixed green salad and toast bread 714 cal

Add on: wild mushrooms sauteed in garlic butter and truffel **SR 15**
05. **BENEDICTS**
Two poached eggs, brioche buns, homemade hollandaise sauce served with mixed green salad

Toppings :
MUSHROOMS    - 264 cal **SR 46**
SPINACH    - 429 cal **SR 49**
SALMON     - 494 cal **SR 53**

Allergens:









 Nuts  Sesame  Gluten  Eggs
 Dairy  Sulphite  Seafood

While we do our best to minimize risks of allergies for our guests, please be aware that our food may contain allergens other than specified above.

Spécialités Pattis

06. **SALMON DELIGHT**     **SR 57**
Freshly baked milk bread, smoked salmon, moutabal beetroot, argula lettuce, scrambled egg, togarashi - 1112 cal
07. **PATTIS SHAKSHUKA**    **SR 58**
Two sunny-side up on a bed of shakshuka sauce, hazelnut crushed, cilantro, pine nuts served with bread - 704 cal
08. **PATTIS ORIENTAL**     **SR 63**
A trio of fowl, labnah zatar, fattah served with fresh Arabic bread - 913 cal
09. **WILD LABNAH**    **SR 58**
Wild labnah, halabi bell pepper paste, chili oil, sumac topped with poached eggs served with sourdough bread - 542 cal

From the oven

10. **HALLOUMI LABNAH**    **SR 53**
A golden crusty flat bread topped with labnah, halloumi, basil pesto, vine dried tomato, pine nuts, chilli oil - 1098 cal
11. **SPECIAL ZATAR**    **SR 53**
A golden crusty flat bread topped with mediterranean cheese, zatar, arugula, cherry tomato, and black olives - 925 cal
12. **SAUSAGE & EGG**    **SR 58**
A golden crusty flat bread topped with mixed cream cheese, homemade chicken sausage, sundried tomato - 1110 cal

All prices inclusive VAT (15%)

PATTIS

Savory

13. **AVOCADO & FETA TOASTIES**  **SR 49**
Compailou sourdough bread, avocado, feta cheese, almond flakes, homemade peached jam, cranberry serverd with mixed green salad - 784 cal
14. **CRUSHED AVO LABNAH**  **SR 55**
Compailou sourdough bread, labneh, homemade guacamole, poached egg, dried cherry tomato, hazelnut crushed served with homemade chips - 897 cal
15. **GOURMET BEETROOT**  **SR 47**
Compailou sourdough bread, special cheese mix, herbs, marinated beetroot, peach jam, served with mixed green salad - 371 cal
16. **CROQUE MADAME**  **SR 57**
A crusty homemade sourdough, filled with smoked beef, cream cheese sauce, provolone, emmental and cheddar topped with fried eggs, served with your choice of mixed green salad or French fries 1098 cal
17. **EGG'N'CHEESE CROISSANT**  **SR 47**
Freshly baked croissant stuffed with scrambled eggs, cheddar, provolone and emmental served with your choice of mixed green salad or French fries - 1112 cal
18. **HALLOUMI CROISSANT**  **SR 53**
Zaatar croissant, grilled halloumi, sun-dried tomato paste, arugula, tomato, topped with basil pesto served with your choice of mixed green salad or French fries - 977 cal
19. **FALAFEL SLIDERS**  **SR 49**
Trio freshly mini potato buns stuffed with our homemade special falafel mix, tartar sauce, lettuce, roma tomato, pickeled, served with your choice of mixed green salad or French fries - 850 cal

Sides

20. **FRENCH FRIES**  **SR 16**
581 cal
21. **GRILLED SAUSAGE, MUSHROOM, TOMATO**  **SR 41**
613 cal
22. **BAKER BASKET**  **SR 45**
Selections of French breads - 250 cal
23. **VIENNOISERIE BASKET**  **SR 65**
Selections of croissants and danish 880 cal

Healthy mornings

24. **GRANOLA**  **SR 55**
Homemade fresh granola, greek yogurt, slice bananas, fresh berries - 821 cal
25. **CALIFORNIA TOAST**  **SR 53**
Toasted homemade sourdough, beetroot eggplant, sliced avocado, chives, dried cranberries, hazelnut crushed, semi-sundried vine tomato - 471 cal

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Sweets

26. **PATTIS PANCAKE**   **SR 43**
Homemade original pancake mix served with vanilla sauce, maple syrup, and fresh berries - 1243 cal
27. **COCOA LOVER**     **SR 45**
Homemade soft pancake with chocolate chips, white chocolate sauce, topped with Belgian shaved chocolate - 1040 cal
28. **CHEESECAKE PANCAKE**     **SR 44**
Homemade soft pancake with cheesecake mix, strawberry confit, strawberry marmelade, crumble - 1240 cal
29. **PARIS MORNING**   **SR 45**
Classic French toast, fresh mix berries served with maple syrup - 954 cal
30. **PATTIS WAFFLE**   **SR 42**
The original liege waffle with mix fresh berries and maple syrup - 949 cal

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To share

- 01. HOT MAPLE CHICKEN**    **SR 68**
Lightly battered special marinated chicken tenders in famous wings sauce, chives, served with our homemade ranch dressing 950 cal
- 02. PRAWNS WRAP**      **SR 76**
This crunchy roll combines fried prawns wrapped with kunafa dough served with yuzu ranch dressing, chives, lime wedges 598 cal
- 03. AUBERGINE DENGAKU**    **SR 54**
Our homemade signature deep fried eggplant topped with dengaku paste, feta cheese, cilantro aioli, pine nuts yogurt tahini sauce - 343 cal
- 04. SPINACH DIP NACHOS**    **SR 49**
Freshly cooked spinach in a rich creamy sauce, parmesan cheese served with crispy nachos - 992 cal
- 05. LEVANT FRIES**    **SR 49**
Chicken shawarma topped on bed of crispy fries and American cheese sauce, siracha sauce, pickles, and cilantro - 792 cal
- 06. CHEESE CROQUETTES**   **SR 59**
Delicious breaded homemade deep fried cheese fondue served with sauce vierge 612 cal
- 07. CHICKEN BAO**    **SR 67**
Hot miso marinated chicken filled in homemade bao bread with creamy spicy special sauce, crispy cole slow, green chili sauce, and fresh cilantro - 470 cal

Soups

- 08. CREAM OF MUSHROOM**   **SR 47**
Mushrooms velouté, cream and croûtons 310 cal
- 09. PUMPKIN SOUP**   **SR 47**
Light creamy blended pumpkins with maple syrup, cream & croûtons - 180 cal

Salads

- 10. CASABLANCA**       **SR 63**
Moroccan sensation salad .Bulgur pilaf infused with cilantro pesto, roasted squash, sweet potatoes, feta cheese, crispy kale, hazelnut crust, slice chili, dried cranberries, soaked golden raisins in homemade vinaigrette dressing 219 cal
- 11. CARDINI**    **SR 59**
Our most popular caesar salad. Garden baby gem served with crispy croutons, parmesan cheese, grilled chicken and homemade caesar dressing - 251 cal
- 12. LEVANTINE**    **SR 61**
A light and refreshing garden crispy kale with shaved mushrooms, parmesan cheese, almond flakes, homemade beef kibbeh, cherry tomatoes and goat cheese dressing 274 cal
- 13. CHICKEN CHIMICHURRI SALAD**   **SR 59**
A unique combination of flavoured salad. Mixed greens with grilled corn, avocado, marinated chicken mixed and aromatic chimichurri sauce - 274 cal

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Sandwiches & Burgers

14. **AZTEC SANDWICH** 🌾🥩🥗 **SR 68**
Experience a delightful combination of freshly baked milk baguette bread with chicken, marinated dried tomato, guacamole and tartar sauce served with homemade potato chips - 752 cal
15. **OCEAN ROLL** 🐟🌾🥗 **SR 70**
The world-famous dynamite tempura shrimps in our homemade special sauce on mini milk baguette bread topped with lettuce slaw and tomato salsa served with homemade potato chips - 642 cal
16. **PATTIS BURGER** 🌾🥩 **SR 72**
Our perennial guest favorite burger. Angus beef patty loaded with secret marination, cheddar and French emmental cheese, iceberg lettuce, tomato and caramelized onions in potato bun served with homemade hand cut fries - 857 cal
17. **BOSTON BUNS** 🌾🥩 **SR 75**
3 mini sliders burgers: Angus beef patty loaded with secret marination, cheddar and French emmental cheese, iceberg lettuce, tomato and caramelized onions in mini potato bun served with tartar sauce and homemade barbecue sauce, and homemade potato chips - 924 cal
18. **CHEESY CHICKEN** 🌾🥩 **SR 68**
Freshly made potato bun loaded with breaded corn fed chicken breast with tartar sauce, iceberg, tomato and sliced emmental cheese served with homemade potato chips - 1025 cal
19. **STEAK MELT** 🍄🌾🥩🥗 **SR 85**
One of our spiciest creation ever. Mini milk baguette bread loaded with wagyu ribeye steak, French emmental, tartar sauce, homemade barbecue sauce served with homemade potato chips - 784 cal

Pizzas

20. **MARGHERITA** 🌾🥩 **SR 52**
Artisan dough, homemade pizza sauce, cherry tomato confit, fior di latte mozzarella cheese, basil, olive oil 604 cal
21. **ALFREDO** 🌾🥩🥗 **SR 63**
Artisan dough, Alfredo sauce, wild mix mushrooms, homemade chicken sausage, parmesan cheese, fior di latte mozzarella cheese, pickled fresh chili and olive oil 604 cal
22. **DIAVOLA** 🌾🥩 **SR 60**
Artisan dough, homemade pizza sauce, pepperoni, smoked roast chicken, mix chili pickle, fontina cheese, parmesan cheese and fior di latte mozzarella cheese 756 cal

Pastas & Risotto

23. **PARMA** 🍷🌾🥩 **SR 78**
Tagliatelle pasta cooked with creamy pesto sauce and grilled chicken, basil leaves, olive oil, dried cherry tomato, parmesan cheese and pine nuts - 857 cal
24. **SPAGHETTI MEATBALLS** 🥩🥗 **SR 86**
A traditional favorite spaghetti pasta topped with a mixture of lamb and beef minced balls cooked in cherry tomato sauce, parmesan cheese, basil leaves and olive oil - 754 cal
25. **AMORITE** 🌾🥩 **SR 108**
One of our signature pasta. Mini rigatoni pasta cooked with creamy truffle sauce, topped with fresh shaved black truffles and parmesan cheese - 957 cal
26. **SICILY** 🐟🥩 **SR 81**
Classic italian risotto with grilled shrimps, mornay sauce, lemon juice, lemon zest topped with semi-dried vine tomato, basil cress and olive oil - 796 cal
27. **VESUVIO** 🌾🥩 **SR 68**
A vegetarian lovers penne pasta dish with homemade spicy vine-tomato sauce, basil, parmesan cheese and olive oil - 796 cal

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Main courses

- 28. VOL-AU-VENT**  **SR 72**
One of the classic french dish. Chicken and wild mushrooms cooked in mornay sauce, mushroom cream served with homemade crunchy puff pastry - 684 cal
- 29. HERITAGE STEAK**  **SR 311**
Our special smokey wagyu rib eye steak marinated with fresh jalapenho, rosemary and olive oil grilled in jasper oven, served with mashed potato and almond herbs sauce - 727 cal
- 30. GRILLED SALMON**    **SR 99**
Pan roasted Atlantic salmon served on a bed of spinach mashed potato served with grilled lemon and tomato salsa - 649 cal
- 31. LEMON CHICKEN**    **SR 90**
Moroccan style marinated roasted baby chicken tagine, served on a bed of nutty couscous, with lemon comfit and harissa 752 cal
- 32. LINGUINE LOBSTER**     **SR 311**
Linguine lobster pasta with garlic and red chili, emulsion vine tomato sauce, cream fraiche, chives, lemon butter sauce, basil cress - 790 cal
- 33. LAMB SHANK**   **SR 135**
A traditional favorite braised lamb shank cooked in mediterranean spice mix served with sumac and garlic rice garnished with mix nuts, coriander, lamb gravy - 787 cal

Must have

- 34. TRUFFLE FRIES**  **SR 50**
Homemade fries served with truffle cream sauce and truffle paste, truffle oil, parmesan cheese and chives - 661 cal
- 35. MAC AND CHEESE**   **SR 45**
Macaroni pasta cooked in sauce mornay topped with parmesan cheese and crispy bread crumbs, chives and olive oil 929 cal
- 36. SWEET POTATO FRIES** **SR 28**
Crispy fried sweet potato chips 400 cal
- 37. HOMEMADE FRIES** **SR 28**
Crispy fried agria potato chips 394 cal
- 38. COMTE AGRIA**   **SR 34**
Creamy mashed potato with comte cheese 381 cal

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Desserts

- | | | |
|--|---|--------------|
| 01. COCOA STRATA |    | SR 72 |
| Chocolate tender sponge cake topped with creamy chocolate ganache and crunchy cocoa streusel served with our homemade chocolate ice cream - 1490 cal | | |
| 02. TROPICALLY YOURS |    | SR 63 |
| Baked vanilla creamy cheesecake topped with mango passion fruit confit and pressed lemon ivory crunchy - 705 cal | | |
| 03. SWEET SOUVENIRS |   | SR 57 |
| Toasted marinated vanilla brioche toast served with salted caramel sauce and vanilla ice cream - 850 cal | | |
| 04. HEY BLONDIE |    | SR 59 |
| Homemade brown ice cream with chocolate chip cookies served with salted caramel sauce - 574 cal | | |
| 05. DEAR ARLETTE |  | SR 56 |
| Crème brûlée topped with a thin layer of caramel served with caramelized crunchy arlette - 375 cal | | |
| 06. PATTIS BREAD PUDDING |    | SR 61 |
| Warm bread pudding with salted caramel and peacan served with homemade vanilla ice-cream - 1489 cal | | |
| 07. STICKY DATE CAKE |    | SR 58 |
| warm sticky date toffee cake, salted caramel, caramelized walnuts and spiced suokari dates served with vanilla ice-cream - 741 cal | | |

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Mocktails

DETOX/HEALTHY

DETOX EXPRESS

A mixed of fresh carrot juice, celery, green apple, beetroot and Japanese ginger, ringed with seven spices - 140 cal

MORNING GLOW

A fusion of carrot juice, orange, celery, fresh ginger, grinded turmeric root garnished with celery leave - 105 cal

PATTIS SIGNATURE

PATTIS SANGRIA

Marination of fresh banana, orange, blueberry and peach, lime slices, combined with freshly squeezed red grapes presented with smoky bubble - 120 cal

SWEET SPLASH

Mixture of fresh sweet melon puree, sweet melon fruit and lime juice and soda water 294 cal

SUMMER BREAK

Fresh peach, pineapple and strawberries, mixed with lemon juice and soda water 260 cal

TUTTI FRUTTI

Mix of five seasonal fruits with strawberry syrup, passion fruit puree, peach puree, garnished with curly orange skin - 230 cal

SUNNY MIAMI

Shaked fresh squeeze citrus fruits (orange, lemon, lime and grapefruit) - 192 cal

EASY BREEZE

Fresh watermelon juice mixed with fresh lemon juice and mint leaves served with chunk watermelon pieces - 175 cal

LA VIE EN ROSE

Smashed raspberry fruit, wild mint leaves, rose water, lime juice, soda and sparkling water topped with crushed ice and rose petal 145 cal

SR 38

SR 38

SR 38

SR 38

SR 38

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SR 38

SR 38

PATTIS CLASSIC

MINTY LEMON DERBY

Blended fresh mint leaves with lemon juice, sugar syrup topped with ice cubes - 135 cal

CLASSIC MOJITO

Smashed fresh mint leaves and lime juice, lime slices pureed with sprite and sparkling water, topped with crushed ice - 87 cal

PASSION FRUIT MOJITO

An entente of fresh passion fruit, lime slice, fresh lemon juice, green mint leaves, sparkling water and sprite, topped with crushed ice - 260 cal

WILD FOREST MOJITO

A combination of fresh strawberry, red currant, blueberry, lime slices sparkling water and sprite, topped with crushed ice 190 cal

SR 34

SR 38

SR 41

SR 41

Smoothies

THE ROYAL

A combination of fresh red berries fruits, fresh milk, cream cheese topped with whipping cream and chunk berries - 85 cal

THE BANANA DREAMER

Fresh banana mixed with fresh milk, honey bee and cream cheese topped whipping cream 85 cal

THE AVOCADO QUEEN

Fresh avocado blended with fresh milk and cream cheese - 85 cal

SR 37

SR 37

SR 37

Milkshakes

CHARMING CHOCOLATE

An alliance of homemade chocolate ice cream, deep dark chocolate sauce, fresh milk and ice cubes - 110 cal

GLORIOUS STRAWBERRY

A combination of fresh red berries fruits, fresh milk, cream cheese topped with whipping cream and chunk berries - 110 cal

VANILLA DIVINE

A fusion of home made vanilla ice cream with fresh milk, cream and sprinkled with caramelized pecan nuts - 110 cal

SR 39

SR 39

SR 39

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Beverages

MINERAL WATER	
NATURAL SPRING WATER - SMALL/LARGE	SR 19/25
SPARKLING WATER - SMALL/LARGE	SR 23/32
SOFT DRINKS	
COLA - 105 cal	SR 15
DIET COLA - 0 cal	SR 15
SPRITE - 118 cal	SR 15
FANTA - 98 cal	SR 15
FRESHLY SQUIZED JUICES	
APPLE - 113 cal	SR 29
PINNEAPPLE - 150 cal	SR 32
CARROT - 95 cal	SR 28
ORANGE - 111 cal	SR 29
MANGO - 150 cal	SR 32
ICED TEA	
CLASSIC - 188 cal	SR 21
PEACH - 94 cal	SR 26
PASSION FRUIT - 52 cal	SR 29

Teas

SELECTION OF PREMIUM TEAS	SR 25
Ginger calm, earl grey, english breakfast 0 cal	

Barista's classics

SINGLE ESPRESSO - 45 cal	SR 19
DOUBLE ESPRESSO - 90 cal	SR 23
MACCHIATO - 23 cal	SR 21
CAPPUCCINO - 48 cal	SR 27
MOCHA - 230 cal	SR 29
CAFÉ LATTE - 32 cal	SR 27
AMERICANO - 2 cal	SR 24
AMERICAN (FILTER) COFFEE - 6 cal	SR 23
FRENCH COFFEE - 117 cal	SR 25
TURKISH COFFEE - 389 cal	SR 21

Barista's specials

HOT COFFEE	
SPANISH LATTE - 220 cal	SR 31
GINGER LATTE - 87 cal	SR 31
SALTED CARAMEL LATTE - 242 cal	SR 33
PATTIS CHOCOLATE VIENNOIS - 217 cal	SR 30
COLD COFFEE	
FRAPPE - 148 cal	SR 33
MOCHA - 310 cal	SR 31
PISTACHIO - 109 cal	SR 34
LOTUS SALTED CARAMEL - 333 cal	SR 33
ICED COFFEE	
AFFOGATO - 183 cal	SR 35
SPANISH LATTE - 310 cal	SR 33
VANILLA LATTE - 109 cal	SR 34
CARAMEL MACCHIATO - 209 cal	SR 33
AMERICANO - 2 cal	SR 26

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