



# THE MENU

29 Boulevard  
Downtown  
Dubai UAE



Welcome to Our New Menu—A celebration of **clean, nourishing ingredients** crafted with your **health and wellness** in mind. Our menu is designed to offer **balanced and wholesome options**, featuring a variety of **vegan and gluten-free dishes**, along with a **dedicated new section for high-protein meals**—perfect for fueling active lifestyles, supporting muscle recovery, and maintaining overall strength. Each item in this section includes detailed **macro information**, empowering you to make choices that align with your goals.

For our younger guests, we've crafted a **brand-new kids' menu**, filled with **nutritious, kid-approved meals** that are both wholesome and delicious.

Our commitment to quality means we **never use additives, preservatives, refined sugars, or seed oils**, opting instead for **natural, high-quality ingredients**. Every bite is as **fresh and nourishing** as possible, with **no fried foods**, exclusively pasteurized eggs, and **high-quality natural sweeteners**, especially agave and dates.

All of our meat items are prepared in a **HACCP-certified facility**, using the **sous vide technique** to ensure **perfect texture and flavor**. Marinated simply with **olive oil, herbs, salt, and pepper**, our meats offer a **pure, wholesome taste** in every bite.

We source our ingredients **locally from trusted suppliers**, ensuring **exceptional quality and transparency**. Welcome to a menu where **health, flavor, and integrity** come together in every dish.

As for our beverages, we take pride in serving **only specialty coffee** made from **single-origin beans** and a **curated selection of specialty teas**, ensuring every sip meets the highest standards of quality and flavor.

# CROISSANTS & SCONES

- French Butter Croissant (G, D, E)** AED 15  
Flaky croissant prepared with French Butter.
- Cheese Croissant (G, D, E)** AED 16  
Croissant filled with cheese and garnished with cheese
- House Zaatar Croissant (G, D, E, SS, N)** AED 18  
Plain croissant filled with house blend of zaatar and olive oil.
- Not Your Usual Almond Croissant (G, D, E, N)** AED 24  
A super indulging croissant filled with creamy almond ganache and garnished with toasted almond flakes.
- Pain au Chocolat (G, D, E, S, N)** AED 18  
The traditional croissant filled with dark chocolate.
- Pistachio Mania (G, D, E, N)** AED 24  
Plain croissant filled with an oozing blend of homemade berries jam and homemade 100% pistachio butter.
- The Cheesy Egg Croissant (G, D, E, SS)** AED 52  
Scrambled eggs on a base of Labne, cottage cheese, zaatar and sumac mix covered with melted cheddar cheese.
- The Cyprian Flavor Croissant (G, D, E, SS)** AED 44  
Halloumi, fresh cucumber, tomato, mint, sprinkled with zaatar
- The Cheese N'Salmon Croissant (G, D, E, F)** AED 52  
Cream cheese with herbs, smoked salmon.

**English Scones (G, D, E)** AED 29  
Homemade scones served with clotted cream and homemade red berries Jam or Honey.

### Allergens & Dietary Notice

- |             |                  |
|-------------|------------------|
| G: Gluten   | E: Eggs          |
| S: Soybeans | N: Nuts          |
| M: Mustard  | D: Dairy         |
| VG: Vegan   | SS: Sesame Seeds |
| SF: Seafood | GF: Gluten Free  |

Our food is prepared in a facility that processes a variety of allergens. While we label each item with the allergens it contains, there is a high risk of cross-contamination.



The Cyprian Flavor Croissant



Pawdy Stacked Vegan Pancakes

# WAFFLES & PANCAKES

**Vegan Waffles or Pancakes (VG, G, N)** AED 55

2 waffles or 4 pancakes served with chef's choice of fruit, maple syrup, your choice of homemade nut spread with homemade red berries jam:

- Hazelnut choco spread
- Peanut Butter
- Pistachio Butter
- Almond Butter

Extra Spread + AED 10

**Breakfast Waffles (G, D, E, F, S (for Tofu))** AED 68

Poached eggs and avocado on one side and cream cheese with herbs and salmon on the other side. Eggs can be substituted with egg white or Tofu.

Add Egg Whites + AED 5

**Pawdy Stacked Vegan Pancakes (G, N, S)** AED 60

4 vegan pancakes stacked with layers of homemade berries jam and chocolate, served with chef's choice of fruit and melted chocolate drizzle on the side.

Extra Chocolate or Jam + AED 10

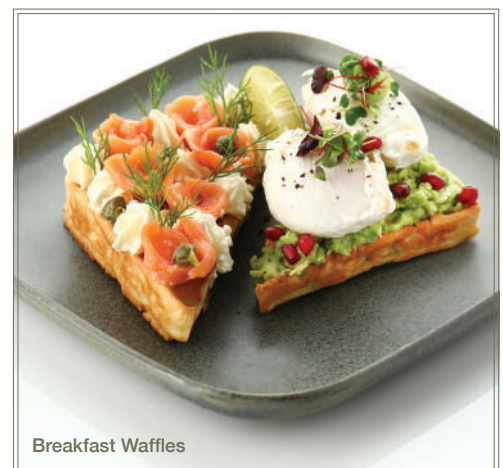
Extra Fruit Side +AED 20

**High Protein Cheese Pancakes - Syrniki (G, D, E)** AED 75

4 cottage cheese pancakes served with sour cream, homemade red berries jam and fruit.



Syrniki



Breakfast Waffles

# EGGS & MORE

**Make it your own!**

Upgrade poached eggs to egg white muffins for extra protein for just AED 5, or go vegan with tofu at no extra cost; Also, switch sourdough for a bagel or our home made gluten-free wholeseed bread for only AED 5

**Breakfast Eggs (G, E, M) AED 40**

2 poached eggs on sourdough bread with spinach and pomegranate seeds.

**High Protein Breakfast Egg White (G, E, M) AED 45**

Egg white muffins (equal to 3 egg whites) on sourdough bread with Dijon Mustard, cooked spinach and pomegranate seeds.

**Breakfast Egg a la Benedicte (G, E, M, D) AED 45**

2 poached eggs on sourdough bread, with Dijon Mustard, cooked spinach, hollandaise sauce and pomegranate seeds.

**Fluffy Omelette (G, E) AED 45**

Pawdy Special version of "fluffy" omelette made with 3 eggs served with one slice of sourdough bread on the side.

**High Protein Fluffy Egg White Omelette (G, E) AED 50**

Pawdy special version of "fluffy" egg white omelette made with 3 egg whites served with one slice of sourdough on the side.



Fluffy Omelette

**Shakshouka (G, E) AED 55**

2 poached eggs cooked with tomato, capsicum, onion and olives served with one slice of sourdough bread on the side.

**Vegan Green Shakshouka (S, N) NEW AED 50**

2 scoops of scrambled tofu in a blend of zucchini, edamame and dill, topped with broken pistachio and drizzled with extra virgin olive oil served with one slice of sourdough bread on the side.

**Scrambled Eggs (G, E) AED 50**

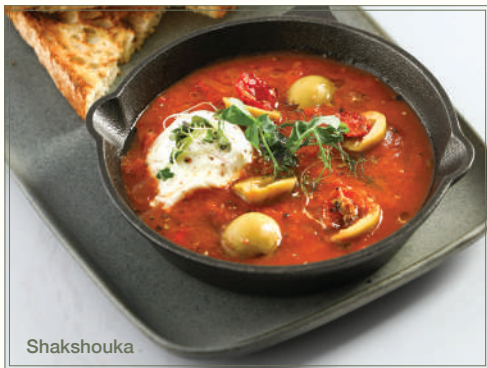
3 eggs scrambled served with one slice of sourdough bread on the side.

**High Protein Scrambled Egg White (E) AED 45**

3 egg whites scrambled served with one slice of sourdough bread.

**High Protein Vegan Scrambled Eggz (S, G) AED 45**

Scrambled tofu served with one slice of sourdough bread on the side.



Shakshouka



In our Kitchen, we use only pasteurized eggs for all dishes containing eggs, ensuring the highest standards of safety and quality in every preparation



Breakfast Egg a la Benedicte

# BAGELS

**Nut N' Jam Bagel (VG, G, N) AED 40**

Peanut Butter

Other spreads

Plain bagel filled with sliced banana and homemade Peanut or almond butter, or hazelnut chocolate spread with homemade red berries jam.

**Cream Cheese Bagel AED 45**

Plain bagel with cream cheese (G, D)

Plain bagel with cream cheese and homemade berries jam (G, D) AED 50

Plain bagel with cream cheese, homemade berries jam and sliced fruit (G, D) AED 55

Plain bagel with cream cheese and smoked salmon (G, D, SF) AED 60

Plain bagel with cream cheese and eggs (G, D, E) AED 60



Plain Bagel with cream cheese & Smoked Salmon



The Continental Breakfast

# LET'S SHARE

**The Great Mediterranean Breakfast AED 85**

A breakfast board with 2 eggs (E) served on cooked spinach, Foul Medammas, grilled halloumi (D) Zaatar with Oil (SS), date molasses with tahini (SS), Labne (D), olives and fresh veggies, served with a bread basket (G, E, D, N).

**The Continental Breakfast AED 100**

A breakfast board with 2 eggs (E) served on cooked spinach, cooked mushroom, mashed avocado, smoked salmon (F), homemade nut butter of choice (N), homemade red berries jam and chef's fruit selection served with a bread basket (G, E, D, N).




The Great Mediterranean Breakfast



The Lebanese



Ricotta & Figs



We use only lean cuts of meat for all our meat and poultry dishes. All chicken dishes are prepared with lean chicken breast, while meat dishes are crafted with beef tenderloin, and our beef burgers are made from lean meat.

## TOASTIES

You can substitute the sourdough bread (G) with a bagel (G) or homemade gluten - free whole seed bread (N) for just AED 5

- Avo Toast (G)** AED 45  
Mashed avocado on sourdough bread topped with sundry cherry tomato, pomegranate seeds and drizzled with olive oil.
- Special Avo (G, N)** AED 50  
Avo toast served with Pawdy signature cilantro pesto.
- The Vegan PET (G, S)** AED 47  
Pumpkin, Edamame, Tofu on sourdough bread garnished with roasted pumpkin seeds and drizzled with olive oil.
- The Mediterranean Toastie (G, N, S, SS)** AED 45  
Hummus, baked carrots, zucchini and eggplant, olives, pine nuts, mediterranean herbs and olive oil on a sourdough.
- Ricotta & Figs (G, D, N)** AED 50  
One layer of fig jam and one layer of ricotta cheese on sourdough topped with fresh or dry figs (as per the season) drizzled with balsamic vinegar and broken walnuts.
- The Lebanese (G, D, SS)** AED 42  
Labne on sourdough topped with fresh cucumber shaving, fresh cherry tomato, mint leaves and sliced olives, drizzled with extra virgin olive oil.
- The Super Green (G, SS)** AED 47  
A blend of hummus, spinach, avocado and parsley on a sourdough topped with sliced avocado and sprinkled with parsley and sesame seeds.
- Simply Zaatar (G, SS)** AED 40  
Sourdough topped with Zaatar w Zeit (Levant zaatar blend with olive oil) served with a side of fresh veggies.

## SANDWICHES

- Hot Cheesy Steak (G, E, D)** AED 65  
Beef tenderloin steak with grilled mushroom and capsicum with sriracha mayo sauce and cheddar cheese with wild rocca.
- Cheeky Chicken (G, N)** AED 52  
Chicken breast, homemade vegan pesto, fresh avocado, fresh baby spinach leaves in ciabatta bread with a side of baked sweet potato.
- The Typical (G, D, N, SS)** AED 45  
Halloumi cheese, homemade olive tapenade, fresh tomato, cucumber, mint in ciabatta bread sprinkled with Lebanese zaatar.
- Greece Meets Italy (G, D)** AED 45  
Baked zucchini, capsicum and eggplant marinated with olive oil and herbs with feta cheese drizzled with pomegranate molasses on open focaccia.  
Turn it vegan by removing feta
- The Cheezy Vegan (G, VG, N, S)** AED 42  
Tofu, homemade pistachio tapenade, fresh baby spinach leaves and fresh tomatoes served in a wrap.



Hot Cheesy Steak

# SALADS & BOWLS

- Hello Sunshine** AED 55  
Quinoa, cucumber, mixed greens, avocado, orange wedges and pomegranate seeds served with pawdy orange vinaigrette and garnished with pumpkin seeds.
- Iron Boost** (Greek Eggplant Salad) (D, N) AED 60  
Baked eggplant stuffed with boiled Du Puy lentil and Feta Cheese mixed with pomegranate molasses served on a bed of greens and drizzled with pomegranate molasses garnished with pomegranate seeds, parsley and pine nuts.
- The Colorful Bowl** (VG, G, N) D if with Feta AED 52  
Barley, mixed greens, baked butternut, shredded beetroot garnished with candied pecan, dry cranberry and feta (D) served with either maple balsamic dressing or red berries vinaigrette.
- The Italiano** (VG, G, N) AED 55  
Fusilli Pasta, mixed greens, baby corn, baked capsicum, sundry tomato, sliced olives, pine nuts served with homemade Vegan Pesto. (Gluten free option available).
- Asia Asia** (VG, GF, N, S, SS) AED 50  
Carrot, cabbage, beetroot, cucumber, mango, coriander, peanut, toasted sesame seeds served with Asian Peanut dressing

- The Levantine Bowl** (VG, G, N, SS) AED 54  
Quinoa, parsley, tomato, cucumber, pomegranate seeds with a side of hummus served with either maple balsamic dressing or red berries vinaigrette.
- Warm Mediterranean Buckwheat Salad** (VG, GF, N) AED 65  
Buckwheat, cooked carrots, eggplant, zucchini with olive oil and mediterranean herbs sprinkled with parsley and broken hazelnut.
- Inside Out Caprese Salad** (D, N) AED 72  
Tomato filled with homemade vegan pesto and burrata cheese, drizzled with homemade vegan pesto and balsamic vinegar and sprinkled with broken pistachio.
- Summer Vibe** (D, N) AED 54  
Quinoa, cucumber, carrot, mixed greens, avocado, edamame, coriander, toasted pumpkin seeds served with either maple balsamic dressing or red berries vinaigrette.



Iron Boost

All our salad dressings are homemade and naturally vegan. We never use seed oils in their preparation—only extra virgin olive oil, with sesame oil included in our Asian peanut dressing for added depth of flavor.

Additionally, our freshly made basil and cilantro pesto are available for sale upon request.

**Allergens in Dressings**

Thai Peanut dressing:	N, SS, S
Maple Balsamic Dressing:	M
Red Berries vinaigrette:	None
Basil and Cilantro Pesto:	N
Orange vinaigrette:	M



Caponata Pizza



Cashewccine Alfredo Pasta

# PIZZA & PASTA

- Vegan Pizza** (G, S, N) AED 35  
Tofu mixed with homemade vegan pesto, mushroom, olives, fresh basil leaves, sundry tomato, vegan cheese.
- Caponata Pizza** (G, D, N) AED 42  
Homemade tomato sauce, baked eggplant, tomato, olives, capers, pine nuts, capsicum, mozzarella cheese. (Vegan option Available.)
- Margarita Pizza** (G, D) AED 38  
Homemade tomato sauce cooked with a tiny dash of garlic, fresh tomato, fresh mozzarella, fresh basil leaves.
- Chicken BBQ Pizza** AED 42  
Chicken breast cubes, capsicum and mushroom mixed with barbecue sauce and covered with mozzarella cheese.
- Nonna's Pizza** (G, D, N) AED 42  
Homemade tomato sauce, mushroom, capsicum, green and black olives, basil, mozzarella cheese. (Vegan option available).
- Cashewccine Alfredo Pasta** (G, N, S) AED 52  
Fettuccine pasta in Vegan Alfredo sauce with mushroom topped with roasted cashew and sprinkled with parsley. (Gluten free option available).
- Pesto Pasta** (G, N) AED 50  
Fusilli pasta in homemade vegan basil pesto, mixed capsicum, baby corns and sundry tomatoes, topped with pinenuts. (Gluten free option available).
- Pasta Pomodoro** (G, D, N) AED 50  
Fusilli pasta in homemade tomato sauce, fresh mozzarella, cherry tomato and basil leaves. (Gluten free option available).

# BURGERS

**Beef Burger (G, E, D, SS) AED 75**

Beef Patty, homemade burger sauce, pickled cucumber, fresh tomato, lettuce, and cheese served with baked sweet potato.

**Chicken Burger (G, E, D, SS) AED 68**

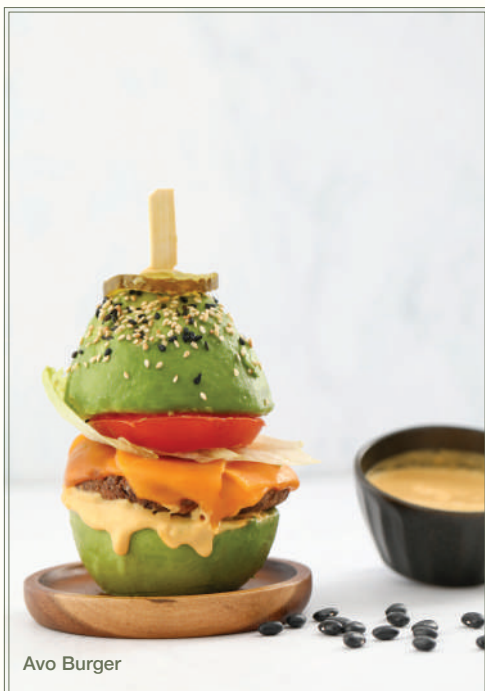
Chicken breast, homemade sauce, avocado, pickled cucumber, fresh tomato, lettuce, cheese served with baked sweet potato.

**Vegan Burger (G, N, SS) AED 45**

Homemade vegan patty, vegan smoked tahini butternut sauce, pickled cucumber, fresh tomato, lettuce, vegan cheese, served with baked sweet potato.

**Avo Burger (G, D)**

This is a low carb option where we substitute the burger bun with avocado.  
Add **AED15** to the cost of the chosen burger.



Avo Burger



Each meat and poultry item is cooked using the sous vide technique to ensure maximum flavor and nutrient retention.

We marinate with only olive oil, fresh herbs, and a touch of salt and pepper to provide a clean, protein-rich experience in every bite.



Shawarma Taco Cups

# SKILLETS

**The Shawarma**

- Chicken AED 85
- Beef AED 95
- Chicken & Beef AED 90
- Vegan AED 75

Chicken shawarma or beef shawarma or a mix of both with tomato, capsicum and onion served with soft tacos (G) and a side of garlic sauce and hummus (SS) for chicken or tarator (SS) and hummus (SS) for beef.

(Turn it vegan by replacing meat with mushroom)

**The Mexican**

- Chicken AED 75
- Beef AED 85
- Shrimps AED 80
- Vegan AED 70

Beef, chicken or shrimp marinated with mexican spices, served on a bed of quinoa, tomatoes, capsicum and baby corn .

(Turn it vegan by replacing meat with mushroom)



The Mexican Skillet (Shrimps)

# TACOS

**Shawarma Taco Cups (G, SS)**

- Chicken AED 40
- Beef AED 46

3 taco cups (G) filled with beef shawarma or chicken shawarma with a side of Hummus (SS).  
Beef Shawarma is served with Tarator (SS);  
Chicken shawarma is served with garlic sauce (E)

**Shawarma Soft Tacos (G, SS, E)**

- Chicken AED 62
- Beef AED 68

2 soft Tacos (G) filled with beef shawarma or chicken shawarma and pickled cucumber on a bed of greens with a side of hummus (SS).  
Beef Shawarma is served with Tarator (SS);  
Chicken shawarma is served with garlic sauce (E)

**Mexican Shrimp Soft Tacos**

Two soft Tacos (G) filled with shrimps marinated with mexican spices and capsicum on a bed of greens with one side of mashed avocado and one side of shredded cheese (D). **AED 72**

# THE SWEET SPOT

## Jars of Goodness

**Chia Pudding (VG, GF, N) AED 35**

Chia pudding with coconut milk topped with chef's choice of fruit.

**Chia Mango Pudding (VG, GF, V) AED 40**

Chia Mango pudding mixed with coconut milk and mango puree.

**Chia Berries Pudding (VG, GF) AED 40**

Chia Berries pudding mixed with coconut milk and house red berries jam and topped with red berries.

**Overnight Oat (VG, GF, N) AED 35**

Overnight oat prepared with oat milk and topped with chef's choice of fruit with a drizzle of house red berries jam.

Regular Vegan

**Granola Parfait (GF, D, N) AED 40 AED 45**

Granola parfait topped with chef's choice of fruit with a drizzle of house red berries jam (vegan option available).

**Power Bowl (VG, GF, N) AED 65**

High protein power bowl prepared with one scoop of vegan protein shake mixed with Soya Milk and topped with one scoop of Açaí, chef's choice of fruit and oats.

**Açaí Bowl (VG, GF, N, SS) AED 50**

A nourishing bowl of organic açaí berry with mixed fruit, chia seeds, coconut flakes, peanut butter and mixed nuts.

Please ask our team about the availability and prices of dessert items.

**Carrot Cake (VG, GF, N)**

**Banana Bread (G, E, N, S) NEW**

**Banana Cake (VG, GF, N)**

Rich in cinnamon and nutmeg.

**Tahini Chocolate Brownie (VG, G, N, S, SS) NEW**

**Pistachio Rose Cake (VG, GF, N) NEW**

**Salted Caramel Chocolate Tart (VG, GF, N, S)**

**Healthy Cookie (VG, GF, N, S)**

Ask our team members about available flavors.

**Loaded Cookie (VG, GF, N, S)**

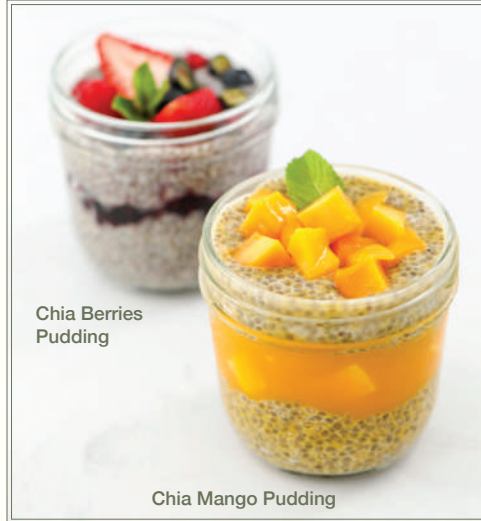
Ask our team members about available flavors.

**Summer Cakes NEW**

Can you resist the cake-and-ice-cream combo? Ask our team members about available flavors.

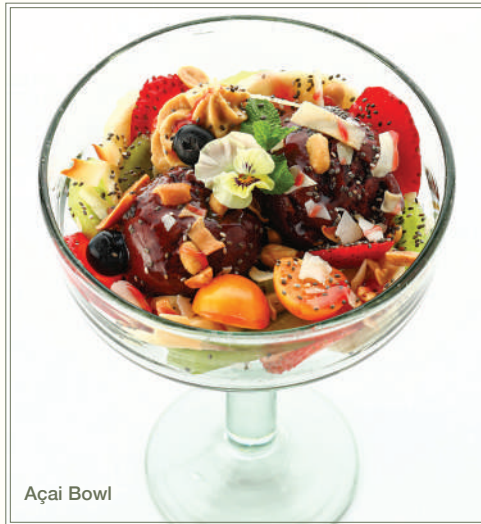
**Homemade Gelato**

Don't expect a flavors' menu; let's keep it fun! We can only say our Gelato is vegan.

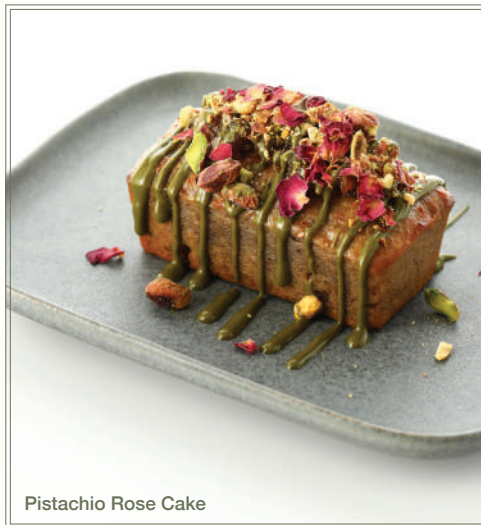


Chia Berries Pudding

Chia Mango Pudding



Açaí Bowl



Pistachio Rose Cake

# SPREAD THE BREAD

**A bag of bread with a minimum of 3 sides of choice (G, D, N) AED 50**

Hummus (SS) (70g)

Zaatar w Zayt (zaatar with oil) (SS)

Cream Cheese (70g)

Peanut Butter (75g)

Almond Butter (60g)

Pistachio butter (50g)

Hazelnut chocolate (75g)

Vegan Butter

Home made Berries Jam (70g)

Most of our homemade cakes are vegan, gluten-free, and exceptionally healthy. We replace eggs with chia seeds, use dates as a natural sweetener, and substitute traditional flour with almond, rice, pistachio, or hazelnut flour. Olive oil is our choice of fat, ensuring a wholesome alternative. Our banana and carrot cakes are packed with fresh bananas and carrots, and we never use artificial flavoring, coloring, or preservatives—making them a perfect treat for kids



Spread the Bread

# ADD-ONS

One Poached Egg AED 6

One Egg White Muffin (1.5egg) AED 8

Smoked Salmon (30g) AED 18

Beef Tenderloin (70g) AED 27

Chicken Breast (100g) AED 17

Grilled Shrimp (70g) AED 22

Avocado (Half medium avocado) AED 18

Spinach (70g cooked) AED 12

Mushroom (70g cooked) AED 12

Pumpkin (70g cooked) AED 12

Sweet Potato wedges (100g) AED 12

Feta Cheese (40g) AED 15

Halloumi (70g) AED 15

Edamame (S) (70g) AED 15

Hummus (SS) (70g) AED 13

Tofu Cheeze (S) (70g) AED 10

Cream Cheese (D) (70g) AED 14

Shredded Mozzarella cheese (D) (70g) AED 14

Vegan Mozzarella Cheese (70g) AED 17

# BREAD

**Sourdough (G, D, N) AED 18**

One loaf AED 18

One slice AED 5

**Gluten-free Wholsedeed (VG, GF, N)**

One loaf AED 55

One slice AED 6



# HIGH PROTEIN

## High Protein Breakfast Egg White (G, E, M) AED 45

Egg white muffins (equal to 3 egg whites) on sourdough bread with Dijon Mustard, cooked spinach and pomegranate seeds.

## High Protein Fluffy Egg White Omelette (G, E) AED 50

Pawdy special version of “fluffy” egg white omelette made with 3 egg whites served with one slice of sourdough on the side.

## Shakshouka (G, E) **NEW** AED 55

2 poached eggs cooked with tomato, capsicum, onion and olives served with one slice of sourdough bread on the side.

## Vegan Green Shakshouka (S, N) **NEW** AED 50

2 scoops of scrambled tofu in a blend of zucchini, edamame and dill, topped with broken pistachio and drizzled with extra virgin olive oil served with one slice of sourdough bread on the side.

## High Protein Scrambled Egg White (E) AED 45

3 egg whites scrambled served with one slice of sourdough bread.

## High Protein Vegan Scrambled Eggz (S, G) AED 45

Scrambled tofu served with one slice of sourdough bread on the side.

## High Protein Cheese Pancakes - Syrniki (G, D, E) AED 75

4 cottage cheese pancakes served with sour cream, homemade red berries jam and fruit.

### Power Bowl

Build your own protein packed bowl from any of the below items (weight and nutrition fact based on cooked).

Item	Protein	Carbs	Fat	Calories	
One poached egg	AED 6	6g	0.6g	5g	78Cal
One egg white muffin (1.5egg)	AED 8	5.7g	0.3g	0g	25Cal
Smoked Salmon (30g)	AED 18	5.5g	0g	1g	35Cal
Beef Tenderloin (70g)	AED 27	21g	0g	7g	147Cal
Chicken Breast (100g)	AED 17	18g	1.2g	1.5g	90Cal
Grilled Shrimp (70g)	AED 22	15.5g	1g	1.2g	76Cal
Avocado (Half medium avocado)	AED 18	1.5g	6.5g	11g	120Cal
Spinach (70g cooked)	AED 12	2g	2.5g	0.2g	20Cal
Mushroom (70g cooked)	AED 12	1.4g	3.5g	2g	37Cal
Pumpkin (70g cooked)	AED 12	0.7g	4.5g	2g	39Cal
Sweet Potato wedges (100g)	AED 12	2g	20g	0.5g	93Cal
Feta Cheese (40g)	AED 15	6g	0g	8.8g	103Cal
Halloumi (70g)	AED 15	15.5g	1g	21g	255Cal
Edamame (S) (70g)	AED 15	8.5g	6.2g	3g	86Cal
Hummus (SS) (70g)	AED 13	5.5g	10g	6.8g	123Cal
Tofu Cheeze (S) (70g)	AED 10	5g	1.7g	2.5g	50Cal
Cream Cheese (70g)	AED 14				
Shredded Mozzarella cheese (D) (70g)	AED 14				
Vegan Mozzarella Cheese: (70g)	AED 17				

# PROTEIN SHAKES

## Revive Me Up (N) AED 45

Chocolate vegan protein shake with banana, peanut butter and plant-based milk.

## BuilderBerry AED 45

Vanilla vegan protein shake with red berries and plant-based milk.

## Green Glow AED 58

Vanilla vegan protein shake, collagen (animal source), banana, matcha.

## Red Glow AED 58

Vanilla vegan protein shake, collagen (animal source), banana, açai puree.

Protein	Carbs	Fat	Calories
29g	28g	13.5g	338Cal
25.5g	24g	6g	250Cal
31g	21g	3.5g	240Cal
31g	13g	2.5g	200Cal



# SMOOTHIES

## Green Power AED 38

Spinach, celery, broccoli, mango, banana, pineapple, apple juice.

## Red Boost AED 38

Blueberry, raspberry, banana, apple juice.

## Dream Catcher AED 38

Coconut, pineapple, banana, apple juice.

## Hawaiin Vibe AED 42

Aloe vera, mango, papaya, pineapple, ginger, apple juice.

## Amazing Kick AED 42

Pumpkin seeds butter, açai, banana, cherry, apple juice.

## Simply Açai AED 38

Mango, strawberry, açai, oat milk.

## Hulk Power AED 45

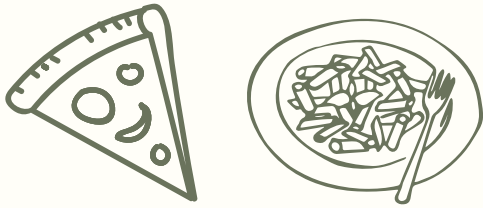
Cold brew, banana and oat milk.

With Water				With Apple Juice (250ml)			
Protein	Carbs	Fat	Calories	Protein	Carbs	Fat	Calories
4g	12g	0g	70Cal	2g	28g	0g	112Cal
7g	32g	12g	128Cal	2g	28g	0g	112Cal
1g	17g	0g	70Cal	2g	28g	0g	112Cal
1g	20g	0g	90Cal	2g	28g	0g	112Cal
7g	32g	12g	250Cal	2g	28g	0g	112Cal
5g	50g	12.5g	358Cal				
3.35g	33g	7.7g	213Cal				

# KIDS MENU



This Menu Is Exclusively Served For Kids Below 15 Years



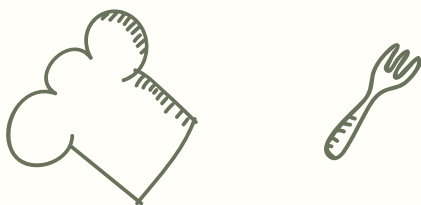
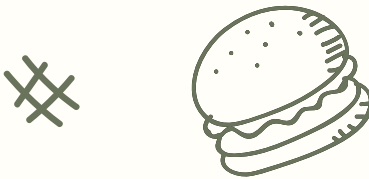
## PIZZA & PASTA

- Nonna's Pizza (G, D, N)** AED 42  
House tomato sauce, mushroom, capsicum, green and black olives, capsicum, basil, mozzarella cheese (Vegan option available).
- Junior Pasta (G, D)** AED 35  
Fusilli pasta mixed with home made tomato sauce and topped with shredded mozzarella (Gluten-free option available).



## EGGS

- Scrambled Eggs (G)** AED 45  
2 eggs scrambled and served with a side of sourdough.

## BURGERS

- Junior Beef Burger (G, E, D, SS)** AED 60  
Beef Patty, ketchup, fresh tomato, lettuce and cheese.
- Junior Chicken Burger (G, E, D, SS)** AED 50  
Chicken breast, ketchup, fresh tomato, lettuce and cheese.
- Junior Vegan Burger (G, N, SS)** AED 40  
House vegan patty, ketchup, fresh tomato, lettuce and vegan cheese.

## CROISSANTS & BAGELS

- Trio minis (G, D, E, N)** AED 30  
3 mini croissants; one plain, one filled with mozzarella cheese and one with chocolate.
- Cream Cheese Bagel (D)** AED 45
- Peanut Butter Bagel (N)** AED 35



## LABNEH

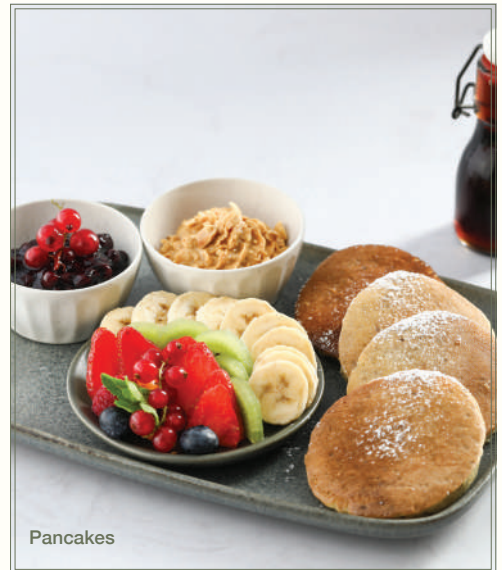
- The young Lebanese (D, G)** AED 35  
Labne on sourdough bread with fresh cucumber, cherry tomato, mint leaves and sliced olives on the side.




Vegan Waffles

## WAFFLES & PANCAKES

- Vegan Waffles or Pancakes (VG, G, N)** AED 55  
2 waffles or 4 pancakes served with chef's choice of fruit, maple syrup, your choice of homemade nut spread with homemade red berries jam:  
- Hazelnut choco spread - Peanut Butter  
- Pistachio Butter - Almond Butter  
Extra Spread + AED 10



Pancakes



Our homemade Red Berries Jam are slightly sweetened with Agave syrup.

Our Nut butters are made with 100% nuts, they have zero added sugar and zero additives, which means you might see oil rising to the top of the container.

# SPECIALTY COFFEE MENU

<b>Black Cold</b>	Single	Double
Espresso	AED 18	AED 19
Special Single Origin	AED 22	AED 24
Rare Origin	AED 24	AED 26
Ristretto		AED 22
Americano		AED 22
Long Black		AED 22

<b>Black Cold Coffee</b>	Single
Iced Americano	AED 24
Cold Brew	AED 32

<b>Espresso + Milk</b>	Single	Double	16ozCup
Macchiato	AED 24	AED 26	
Piccolo	AED 23		
Cortado		AED 25	
Latte	AED 26		AED 31
Cappuccino	AED 26		AED 31
Flat White		AED 26	
Mocha		AED 32	AED 35
Spanish Latte		AED 32	AED 35

**SINGLE ORIGIN  
BRAZIL FAZENDA  
BANANAL**

Welcome to Brazil. The Fazenda Bananal is a large traditional family owned farm with 8 hectares of the Yellow Catuai varietal. The Farm is owned by a fourth generation farmer, Carolina Attala and her husband, with the whole family contributing to the farming, harvesting and processing functions each season. What makes this Brazilian special is the care and attention to detail the Attala's take when drying the coffee cherries, ensuring they have enough time to dry slowly. This has produced a sweet caramel note and soft melon like acidity. In the cup you can expect caramel, nuts and chocolate.

**PROFILE**

ACIDITY	●	●	●
BODY	●	●	●
INTENSITY	●	●	●

**SOURCING**

**VARIETY**  
Yellow Catuai

**PROCESS**  
Sun-dried Natura

<b>Cold Coffee + Milk</b>	
Iced Latte	AED 32
Iced Caramel Latte	AED 36
Iced Vanilla Latte	AED 36
Iced Mocha	AED 34
Iced Spanish	AED 34
Iced Cold Brew Latte	AED 34

**Add-ons**

Decaf	AED 4
Additional Espresso	AED 8
Caramel	AED 4
Vanilla	AED 4

**Brewed Coffee V60**

Regular	AED 34
Special	AED 38
Rare	AED 45
Add Ice V60	AED 5

**Brewed Coffee  
Affogato**

Affogato	AED 32
Caramel Affogato	AED 36
Vanilla Affogato	AED 36

# TEA

**White Tea**

<b>Peach &amp; Pear</b>	AED 25
Smooth and velvety Pai Mu white tea mixed with dried peach and pear pieces.	

<b>Rose White</b>	AED 25
Elegant combination of finest organic white tea and fragrant roses.	

**Green Tea**

<b>Moroccan Mint</b>	AED 25
Traditional blend of gunpowder tea and Moroccan nana mint leaves.	
<b>Organic Spring Mao Feng</b>	AED 25
Smooth and elegant with soft nutty notes from the West Hunan Wuling Mountains.	

**Rooibos Tea**

<b>Rooibos Vanilla Earl Grey</b>	AED 25
Fragrant version of a herbal Earl Grey mixed with lavender blossoms and vanilla.	

**Herbal Tea**

<b>Organic Mint Duo</b>	AED 25
Crisp and invigorating melange of North African nana mint and peppermint.	

<b>Organic Chamomile Cooler</b>	AED 25
Finest whole organic chamomile flowers combined with refreshing organic peppermint.	

<b>Organic Ginger Breeze</b>	AED 25
Refreshing herbal mix - calming, yet bursting with zest.	

<b>After Lunch</b>	AED 28
The perfect herbal infusion after a heavy meal.	

<b>Botanical Reboot</b>	AED 28
Soothing and cleansing herbal blend with a sweet licorice finish.	

**Fruit Tea**

<b>Rush Hour Berry</b>	AED 25
Mouthwatering combination of flavourful garden and luscious forest berries.	



## ICED TEA

### Peach Ice Tea AED 32

This peach iced tea is summer perfection. It's perfectly sweet mega peachy so refreshing ice cold simple to make and perfect for hot summer days.

### Raspberrie Ice Tea AED 32

Perfect for hot summer days. This raspberry iced tea is wonderfully refreshing and perfect for sipping on hot summer days.



## CHOCOLATE

### Swiss Chocolate Drink

Hot chocolate AED 30

Ice chocolate AED 34

For The Kiddos Babycino AED 14



## MATCHA

### Organic Matcha

Fine ground of 1st and 3rd harvest with deep green color and robust umami character.

Matcha Latte AED 32

Ice Matcha Latte AED 37



## YUMMY SHAKES

Lotus AED 50

Your choice of vanilla or chocolate vegan ice cream with lotus sauce and lotus cookie crumbles.

Oreo AED 50

Your choice of vanilla or chocolate vegan ice cream with vegan chocolate and oreo cookie crumbles.

Smarties AED 50

Your choice of vanilla or chocolate vegan ice cream with vegan chocolate and smarties.

All the shakes served with PLANT BASE MILK.

Extra serving of Vegan protein shake:  
44g (30g protein) - 25 AED

## BOTTLED DRINKS

Rose Lemonade AED 22

Natural botanical drink made with pure rose extract.

Victorian Lemonade AED 22

Natural botanical lemon drink with fermented herbal extracts.

Raspberry Lemonade AED 22

Botanical drink made with raspberries and herbal extracts.

Ginger Beer AED 22

Traditional botanical ginger beer with fermented herbal extracts.

Curiosity Cola AED 22

Traditional botanical cola drink with herbal extracts.

Gently Sparkling Elderflower AED 22

Natural Botanical drink made with pure Elderflower extracts.

Mandarin & Seville Orange Jigger AED 22

Natural botanical orange drink with ginger & herbal extracts.

Coconut Water AED 15

100% Pure coconut water.



## MOJITOS

Mojito Fraise AED 32

Strawberries, lime juice, mint leaves and soda water.

Mojito Rouge AED 32

Wildberries, lime juice, mint leaves and soda water.

Mojito Passion AED 32

Passion, lime juice, mint leaves and soda water.

Butterfly Magique AED 32

Blue butterfly tea with fresh grapefruit and elderflower soda.

The Fizzy Rouge AED 32

Iced sparkling rush hour berry infusion.

## JUICE

Apple AED 24

Orange AED 24

## WATER

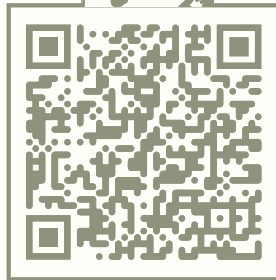
Small Natural Still Water AED 21

Large Natural Still Water AED 34

Small Natural Sparkling Water AED 21

Large Natural Sparkling Water AED 34

**HOWDY!**  
SCAN AND  
FOLLOW US



**@pawdyneighbors**



### Where Memories Were Made - and Still Live On

Before the Boulevard, there is Al Manzil – our cozy, neighborly hidden gem and green oasis in the heart of Downtown. It's where the Pawdy story began, filled with soulful dishes, warm smiles, and wagging tails. Still home to our signature pet spa, we welcome dogs big and small for the ultimate styling experience. Just a short walk away, and worth every step.

Pawdy Neighbors – Al Manzil, Downtown Dubai