

COLD STARTERS

BEEF CARPACCIO ^(D, S, P) mediterranean pickle dressing	65	BURRATA ^(D, N, S, P) blueberry, caramelized onion, pistachio & basil	85
MINI RATATOUILLE ^(D, S, P) ^(V) roasted vegetables with fritada sauce & feta cheese	40	SEABASS TARTARE ^(S, F, S, P, G, D, H) strawberry & chili	65
BREAD BASKET ^(G) brioche, olive roll, baguette	26		

HOT STARTERS

SOUP OF THE WEEK	35	FRIED CALAMARI ^(G, S, F, D, E) citrus mayo sauce	60
GARLIC CHILI PRAWN ^(D, S, F, G) charcoal grilled prawn with garlic butter, chive & toasted bread	55		

SALADS

CAESAR SALAD ^(G, D, E, S, F, M) ^(V) chicken 12 prawn 14 ^(S, F)	58	CORN & BELUGA LENTIL SALAD ^(S, P, M, C, H) ^(V) rucola, pomegranate	55
KALE CITRUS SALAD ^(N, S, P, H) ^(V) goji berry, raisin, grapefruit & cashew	50	SUMMER SALAD ^(N, D, M, S, P, H) ^(V) quinoa, almond, rucola, black currant, strawberry, peach & goat cheese	58

PIZZAS

all pizzas are served with
thin crust dough

MEDITERRANEAN ^(G, D, S, P) ^(V) smoked aubergine, capia pepper, charlestone pepper, za'atar	60	BRESAOLA ^(G, D, S, P) burrata DOP, bresaola, arugula & parmesan	75
TRUFFLE ^(G, D) ^(V) provolone, Philadelphia & Parmesan with black truffle	65	MARGHERITA ^(G, D, S, P) ^(V) mozzarella, parmesan, red sauce	45

PASTAS

SPINACH & RICOTTA RAVIOLI with sage butter ^(G, D, E, C) ^(V)	65	PENNE ARABIATTA ^(G, E, S, P, D) ^(V) red sauce	60
MESSY SHORT-RIB LASAGNA ^(G, N, D, E, S, P, C)	105	MUSHROOM RISOTTO ^(D, S, P) ^(V)	75
SEAFOOD FETTUCINI ^(G, S, F, S, P, E, C, D) red sauce	120		

MAINS

SEA BREAM FILLET ^(D, S, P, S) creamy green sauce & grapefruit	120	WAGYU BEEF RIB-EYE ^(N, S, P) acuka sauce	220
BEEF BURGER ^(D, C, G, S, S, P, E, S, F) home-made potato brioche, lettuce, Australian brisket patty *served with fries & Linea burger sauce	85	BABY CHICKEN ^(D, G, M, C, H) corn-fed baby chicken with couscous	85
VEAL MILANESE ^(G, E, D, S, P) cheese & tomato sauce or plain	120	LEMON SCALLOPINI ^(G, D, C) pan-seared veal cutlets & buttery lemon sauce	125

SIDES

GRILLED BABY GEM ^(D) ^(V) date sauce	30	MIXED LEAF SALAD ^(H, M, S, P) ^(V) honey mustard sauce	30
PARMESAN FRIES ^(E, D) ^(V) truffle sauce	35	OKRA FRIES ^(D, E, G) ^(V) haydari sauce	35

ALL DAY

Celery(C) Dairy(D) Gluten(G) Lupin(L) Mustard(M) Nuts(N) Peanuts(P) Sesame(S) Seafood(SF) Soybeans(SO)
Sulphites(SP) Eggs(E) Vegetarian(V) Vegan(VG) Honey(H)

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EGGS	CROISSANT EGGS BENEDICT (G,D,SP,E) 55	TURKISH EGGS NEST (D,E,G)(V) 50
	add smoked salmon(SF) 35	crispy shredded potato, creamy garlic yoghurt, tomato sauce & poached eggs
	add turkey ham 20	
	add veal ham 28	
FILO PASTRY PIES	TRUFFLE SCRAMBLED EGGS (D,G,E)(V) 55	SCRAMBLE EGGS CLOUD(D,E,SP,G)(V) 45
	GREEN OMELET (E,D,SP)(V) 30	scrambled egg, soft fried dough & pasitma sauce
	mix leave salad	
TOASTS all toasts are made with sourdough	PACANGA COMTE (G,D,SP,E) 55	CHEESE & TRUFFLE (G,D,H)(V) 45
	crispy pie with mix pepper pastirma & Comte cheese stuffing	
	SOUR CHERRY & CREAM CHEESE (G,D)(V) 42	
SANDWICHES	AVOCADO TOAST (G,SP,E)(V) 64	ROASTED PEPPER TOAST (G,SP,M,D)(V) 45
	avocado Hollandaise add 1 egg (E) 8	fritada sauce & yogurt
	add 2 eggs (E) 16	
BOWLS	TENDER BEEF SANDWICH (G,E,M,D,H,C,S,SF,SO) 55	MOZZARELLA GARDEN SANDWICH 45
	slow-cooked brisket, mustard, caramelized onion, toasted home-made soft bread, mix leaf salad	(G,M,D,H,SP,E) toasted home-made soft bread, avocado, mozzarella, marinated peppers & home-made pesto, mix leaf salad
	CHICKEN CAESAR WRAP (G,E,M,D,H,C,S,SF) 50	
	breaded chicken, Caesar salad, tomato & home-made tortilla bread, mix leaf salad	
FRESH BAKERY	GRANOLA WITH YOGURT (N,G,D)(V) 60	ACAI (N,P,D,SO)(VG) 65
	home-made granola, freshberry, passionfruit & nuts	fresh berry, nuts, fruit & peanut butter
	CHIA PUDDING (D,H)(V) 45	
	chia, raspberry, coconut flakes, & dark chocolate	
PANCAKES / CREPE	PLAIN CROISSANT (G,D,E)(V) 12	PAIN AU CHOCOLAT (G,D,E)(V) 14
	ALMOND CROISSANT (G,D,N,E)(V) 16	MATCHA CROISSANT (G,D,E)(V) 16
	CHEESE CROISSANT (G,D,E)(V) 16	BREAD BASKET (G) 26
PANCAKES / CREPE	CLASSIC PANCAKES (G,E,D)(V) 50	PEACH CHIA CREPE (G,D,E)(V) 35
	fresh berry & fruit chocolate sauce or mix berry sauce	cream cheese & peach sauce

BREAKFAST

SERVED ALL DAY

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DESSERTS

PISTACHIO CHEESECAKE <small>(G, D, N, E)(V)</small>	55
LEMON MERINGUE CAKE <small>(D, E, G)(V)</small>	55
TIRAMISU <small>(G, D, E)(V)</small>	45
CHESTNUT CHILI CHOCOLATE <small>(G, D, N, E)(V)</small>	45
BLACKBERRY MILLE FEUILLE <small>(G, D, E)</small>	50
CREME BRÛLÉE <small>(E, D)(V)</small>	60
CHOCOLATE TART <small>(G, D, E)</small>	60
ORANGE CHOCOLATE CREPE BRÛLÉE <small>(G, D, E)</small>	45
STICKY DATE CAKE <small>(G, D, E)</small>	45
FIG FRENCH TOAST <small>(G, D, E)</small>	50

<u>HOME-MADE ICE-CREAM</u>	15	<u>HOME-MADE SORBET</u>	12
PISTACHIO <small>(D, E, N, G)(V)</small>		APRICOT & LIME <small>(VG)</small>	
VANILLA <small>(D, E, N)(V)</small>		MIX BERRY <small>(VG)</small>	
DARK CHOCOLATE <small>(D, E, N)(V)</small>		SWEET MELON <small>(VG)</small>	
AFFOGATO <small>(D, E, N)</small>	22		

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LINEA MOCKTAILS

ROSSAFIZZ	35
pomegranate, lemon, spiced syrup	
LEMORA	35
lavander, lemon, green tea, soda	
PINK DUST ^(D)	32
lime juice, hibiscus tea, condense milk, agave syrup	
CIEL VERT	40
cucumber, lime, mint, ginger ale	
COCOTIMO	35
lemon, agave syrup, coconut water, thyme, elderflower tonic	
VELVET PEACH	40
peach, lemon, elderflower tonic	

BELLA VITA SHOTS

LINEA GLOW	12
ginger, lemon, green apple	
LINEA LUX	12
turmeric, lemon, honey, cayenne pepper	
LINEA BLUSH	12
pineapple, hibiscus, ginger	

FRESH JUICE

ORANGE	25
GREEN APPLE	30
MIX JUICE	30
POMEGRANATE	25

V60

ETHIOPIA	35
fruity, floral, citrus	
BRAZIL	35
chocolate, nutty	

V60 PREMIUM

COLOMBIA SPECIAL	60
balanced, chocolate, citrus	
PANAMA DIAMOND	75
floral, stone fruit, elegant acidity	
PANAMA FINCA VELVET	85
complex, silky body, exotic notes	

LINEA COFFEES

RASPBERRY BLUSH MATCHA (cold)	35
raspberry, rosemary, matcha, coconut cream	
CHERRY UMBER COFFEE (cold) ^(D)	31
cherry, espresso, vanilla cream	
JASMINE ROSE MATCHA (cold) ^(D)	34
matcha, jasmine milk, vanilla cream, rose	
DESERT MOCHA (cold) ^(D)	35
coconut water, espresso clod, chocolate flakes	
BURNT ORANGE COFFEE (cold) ^(D)	31
orange, espresso, vanilla cream, nutmeg	
JUMEIRAH SUNSET (cold)	35
hibiscus tea, zesty lemonade blue matcha cloud	
JUMEIRAH SUNRISE (cold) ^(H)	35
peach puree, zesty lemonade, matcha cloud	
ORANGE AEROCANO	30
orange syrup, espresso	

DRINKS

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