

## Our menu is **NOT** ours...

...It's better. It's the product of our members who work so hard to feature their signature dishes here, and we're adding more home-grown concepts and exciting food start-ups every month.

### Pancake

Butter & syrup 22 / Galaxy chips 26

### Waffles

Butter & syrup 22 / Butter & Nutella 24

### Crème Brulee French Toast 28

### Omelettes

Avocado & goat cheese 37

Feta & chilli 32

Veal bacon & three cheese 34

Smoked Salmon & cream cheese 34

### Raw Granola & Yoghurt 22

### Avocado & Feta smash with poached egg 32

### Shakshuka 26

by way of



*“kiosk veterans of the original ripe market in safa park”*

### Signature Sarnies

- Roast beef & Mustard 26
- Roast beef & Horseradish 26
- Chicken & Bacon 24
- Chicken Tikka 24
- Turkey & Stuffing 24
- Turkey & Coleslaw 24
- Cheese & Branston Pickle 20
- Cheese Savoury 20
- Egg Mayo 20

### Buns

Choose between white or brown

### Sauce/Dressing

Mayo / Low-fat Mayo / Mustard / English Mustard / Picallilli / Branston Pickle / Horseradish

by way of



*“A hidden gem serving freshly baked authentic british sandwiches”*



@BigBritishBaps

*Do you have a new or existing food concept you believe in?*

*Do you want to nurture and grow it without investing all your savings in a new restaurant?*

*Would you like to feature it on our menu here and gauge people's feedback?*

*If the answer is yes yes yes, drop us a line on ---> [info@kitchennation.ae](mailto:info@kitchennation.ae)*



by way of

**Protein**

- Spicy chicken 20
- Salmon 46
- Fillet steak 40
- All served by the 100g

**Carbs**

- Sweet chilli mash 14
- Roast potatoes 12
- Herb mash 12
- Coconut chilli rice 10
- Sweet potato wedges 14
- Brown rice 10

**Veg**

- Balsamic veg 10
- Asparagus 15
- Sugar snaps 10
- Broccoli 10
- Green beans 12

**Sauces**

- Salsa verde
- Sweet chilli
- Spicy arrabiatta
- Salsa



*“Custom-built meal-prep delivered fresh to your door!”*

by way of

**Breakfast**

- Mango chia seed pudding 55
- Chocolate and berry porridge 55

**Lunch**

- Quinoa and mango salad 55
- Red berry rice with avocado 55

**Dinner**

- Thai curry with rice noodles 55
- Pasta in a cream cheese sauce 55

**Non dairy cheeses**

- Black pepper 65
- Black pepper and garlic 65
- Zaatar 65
- Black Ash Brie 85
- Sundried tomatoes 75
- Olives and sundried tomatoes 75



*“Healthy gourmet for people on the go!”*

**Coming Soon...**



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## British Favourites

### Bread:

- Malted Grain Brown
- Thick White Doorstep Slice
- Spelt Bread (+AED 5)

### Roast Clucking Chicken...in Thyme... 38

Thyme and lemon seasoned roast chicken with crisp shredded lettuce and homestyle mayonnaise.

### Everyman's a Ploughman 32

Crumbly Somerset Cheddar cheese with crisp iceberg lettuce, beef tomatoes, homestyle mayonnaise and sweet Branston pickle.

### Chunky Egg Mayo & Pepper Cress 32

Free range chunky egg mayonnaise with peppery watercress and black pepper.

### Rar-r-ring to go Roast Beef 42

Herb-crusting slices of juicy slow-roast British beef with horseradish sauce and lettuce.

### Chip Butty 30

Crisp and salted rustic chips in your choice of bread with either ketchup or mayonnaise.

## Roasted Spuds in Jackets

### Posh Spud 'n' Asparagus 42

Creamy potato with soured cream, topped with pan-fried asparagus and beef bacon bites, grated mature Cheddar cheese and fresh chives.

### Cheese, Glorious Cheese! 46

Mature Somerset Cheddar, Red Leicester, Mild Cheddar, Gloucester or cream cheese. Pick one or even two for added flavour.

Mature Somerset Cheddar / Red Leicester  
Mild Cheddar / Gloucester / Cornish Blue

### Jubilee Spud 52

Using our favourite Coronation chicken with raisins and spice as a delightful filling for our classic spud.

### Portobello Road 48

Giant Portobello mushrooms drenched in a garlic and butter sauce over creamy white potato, topped with grilled Cheddar cheese.

#### Sides

- Salad 10
- Homemade Coleslaw 8

## Manly Mains - Weekly Specials

### Roast Beef & Yorkie Wrap 56

Tender roast topside of beef wrapped with leek in homemade crisp Yorkshire pudding, served with onion and herb gravy and horseradish sauce.

### Mini Puff Pie 52

Chicken, Mushroom & Leek  
Light and flakey puff pastry pie topping diced chicken breast, mushrooms and leek in a creamy melt-in-the-mouth sauce.

### Classic Cottage Pie 52

Thyme and bay leaf-marinated beef mince in gravy, Worcestershire sauce and baby carrots topped by creamy mashed potato with a crunchy cheese topping. Mouthwatering.

#### Sides

- Rustic Chips / Sweet Potato Fries /
- Roast Potatoes / Mashed Potatoes /
- Salad / Potato Salad 10
- Homemade Coleslaw 8

## Mini Puds

### Queen Victoria Sponge Cupcake 23

Light sponge cake topped with whipped vanilla cream and strawberry jam, with a dusting of icing sugar.

### Eton Mess 23

Whipped cream with homemade meringue and fresh berries.

### Berry Jelly 23

Strawberry jelly with real fruit pieces - guilt free!

### Rochester Rhubarb & Apple Crumble 23

Tangy rhubarb and Bramley apple with an oats and brown sugar crumble.

- Add Devonshire Clotted Cream 5

by way of



**SMITHS**  
— CATERING —



@smithscateringmiddleeast

*“Best of British traditional recipes and dishes”*

# Drinks

## Coffee

Little Coffee 10  
Coffee & Water 12  
Coffee & Milk 15  
Coffee & Foam 15

## Tea

English Breakfast 12  
Mint 15  
Green 15  
Earl Grey 15

## Water

Still Water 5

## Fizzy ones

Pepsi, 7up.... 5

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## Get in Touch

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