



FARMSTEAD

GARDEN TO TABLE

MERCURE DUBAI DEIRA



At Farmstead, guests can savour fresh, locally grown ingredients, where every dish tells a story of sustainability and flavour.

BREAKFAST SET MENU

EARLY RISER AMERICAN (D, N, G) 60

Choice of fresh orange, grapefruit, carrot or watermelon juice
Bakery basket - assortment of croissant, Danish pastry, muffin, white and rye toast, selection of jams, honey and butter
Assortment of cold cuts and cheese
Sliced seasonal fresh fruits
Choice of eggs of any style, sausage, bacon or mushrooms
Pancakes or waffles with maple syrup or chocolate syrup
Choice of tea, freshly brewed coffee or hot chocolate

THE MIDDLE EASTERN TRADITIONAL BREAKFAST (D, N, L, O, G) 60

Choice of fresh orange, grapefruit, carrot or watermelon juice
Arabic bread basket – simit, Arabic bread, za'atar croissant
Sliced seasonal fresh fruits
Arabic cheese and pickles platter –

halloumi cheese, feta cheese, baladi cheese, labneh makos, mix pickles and mix olives
Debi's kharoub bil tahina and halwa pistachio
Ful medames
Egg shakshuka
Choice of tea, freshly brewed coffee or hot chocolate

FARMSTEAD BREAKFAST INTERNATIONAL (D, N, L, O, G) 70

Your choice of freshly squeezed fruits and vegetable juice, Slim down, blueberry, and raspberry crush, energize oat and flaxseed bar or fruit and vegetable yoghurt
Two egg omelettes, quinoa
Vegetable dumplings
Manakish, honey comb, cream cheese
Fresh seasonal fruits, walnuts, dates, buckwheat crepes or whole wheat toast, butter and fresh fruit preserves
Choice of decaffeinated coffee or tea with hot or cold skimmed milk

VEGAN BREAKFAST HEALTHY (D, N, L, O, G) 60

Choice of fresh orange, grapefruit, carrot, watermelon or special healthy blend of carrot, orange or ginger juice
Bakery basket – assortment of rye toast, whole wheat or dried fruit muffin, butter, diet jams and honey
Vegan avocado toast with baked tofu
Sliced seasonal fresh fruits
Choice of muesli, granola or all bran flakes, low fat yoghurt or low-fat milk

BREAKFAST A LA CARTE

CHEESE WORLD (D, N, G) 45

Assortment of international cheese plate, dry fruits, crackers

COLD CUTS (D, O) 40

Assorted beef and chicken cold cuts gherkins, onions, pickles

"SALMONTINI" (D, L, O) 45

Smoked salmon plate, horseradish cream, capers, onion, lemon, olive oil dressing

PANCAKES OR WAFFLES (D, N, G) 35

Served with fresh berries, fresh cream, Canadian maple syrup or chocolate sauce

BAKERY BASKET (D, V, G) 30

Your choice of three croissants (chocolate, cheese or plain), Danish pastries, soft rolls, muffins, white and rye toast, fruit preserves, honey, butter

breakfast

(D) Contains dairy (N) Contains nuts and seeds (G) Gluten free (V) Vegetarian (O) Organic (L) Local

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TRADITIONAL BREAKFAST

TRADITIONAL BEEF SUJUK EGG (D, L, O) 40

Served on sunny side fried eggs, chili flakes

TRADITIONAL EGG PASTRAMI (D, L, O) 38

Served on sunny side fried eggs, chopped parsley and chili flakes

FUL MEDAMES (V, D, L, O) 30

Mashed fava beans, onions, cumin powder, choop parsley, fresh tomato, olive oil

GRILLED HALLOUMI CHEESE (D, L, O) 35

Slow grilled halloumi cheese, fresh rocca lettuce, roasted cherry tomato, lemon slice

SHAKSHUKA (D, L, O) 32

Mixed vegetable sauté with pepper paste and mixed with fresh egg, finished with white cheese

FRESH FARM EGGS

(All egg dishes are served with toasted white or rye bread)

TWO FARM EGGS OF ANY STYLE (D, N, G) 35

Fried, boiled, poached or scrambled eggs, sausage, smoked turkey bacon, grilled tomato, hash browns

EGG BENEDICT (D, G) 30

Poached egg topped on English muffin, turkey ham, hollandaise sauce

EGG ROYAL (D, G) 30

Poached egg topped on English muffin, smoked salmon, spinach, hollandaise sauce

APPETIZERS AND HEALTHY SALADS

BEETROOT CARPACCIO (H, D, N, L, O) 40

Organic beetroot carpaccio, fresh greens, goat cheese, balsamic dressing

GREEN GOODNESS BURRATA (H, D, N, L, O) 40

CHEF SIGNATURE North Emirates local farm burrata salad

FARMSTEAD SALAD (V, D, G, O, L) 30

Grilled coloured zucchini, organic red quinoa, black olives, fresh tomatoes, onions, chao cheese & pepperoncini, blend of fresh lettuce, shredded carrots, red cabbage

GARDEN PLATTER (V, D, G, O, L) 50

Fresh mixed seasonal vegetables platter, homemade guacamole dip, sour cream dip, humus, pickles, savoury crackers

CLASSIC CEASAR SALAD (D, N) 30

Fresh romaine lettuce, hardboiled egg, turkey bacon, homemade caesar dressing, herb croutons, parmesan cheese shavings
WITH GRILLED CHICKEN BREAST 36
WITH GRILLED PRAWNS 42

THANASIS GREEK SALAD (H, L) 35

Diced tomato, lettuce, cucumber, bell pepper, kalamata olives, onions, watermelon, oregano, feta cheese, olive and apple cider vinegar

THE BEST ORGANIC (V, D, G, O, L) 50

Selection of toasted breads (Garlic bread, crispy pita, sourdough bread) with homemade dips

- Charcoal grilled aubergine dip
- Pistachio Labneh with mint dip
- Ajika dip
- Roasted red pepper – walnut dip
- Avocado hummus dip

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SOUP

RED LENTIL SOUP (V, G, O, L) 30

Fresh thyme aroma slow cooker red lentil, crispy croutons, lemon

FARMSTEAD SOUP (D, V, G, O) 35

Hearty Italian vegetable soup made with tomato-y broth, pasta, lemon juice, olive oil

CHICKEN FREEKEH SOUP (G, D, N, L) 38

Freekeh cooked in the vegetable broth, morsel of chicken

PIZZA & PASTA

PIZZA MARGARITA (V, G, D, O) 35

Traditional tomato sauce, mounds of mozzarella cheese

PIZZA CONTADINA (G, D) 40

Smoked paprika chicken, mushroom, roasted mixed peppers, broccoli, tomatoes, mozzarella, creamy tomato sauce, grated parmesan, fresh basil

FARMSTEAD HOTTEST PIZZA (G, D, N, L, O) 42

Pepperoni, hot green & pepper, red chili, spicy beef chorizo, mozzarella cheese, parmesan cheese, fresh parsley, chili oil

GREEN GARDEN DELIGHT (D, V, G, L, O) 40

Home grown fresh tomatoes, mushrooms, black olives, green peppers, onions, creamy spinach alfredo sauce, fresh vegetables

HOMEMADE RAVIOLI (V, G, N, D) 46

Ravioli stuffed with ricotta cheese and baby spinach, creamy pomodoro tomato sauce, parmesan cheese

PENNE A LA NORMA (V, G, D) 39

Classic Sicilian pasta dish, fried eggplant, sundried cherry tomato, fresh basil, tomato sauce, ricotta cheese, extra virgin olive oil

FETTUCINE ALFREDO (G, D, N) 46

Fettucine pasta cooked al dente, tossed with mushroom and chicken, served with creamy sauce and parmesan cheese

SPAGHETTI BOLOGNAISE (D, N, G) 40

Spaghetti pasta cooked al dente, tossed in our meaty beef ragout bolognese style, topped with freshly grated parmesan cheese

QUICHE LORRAINE (N, G, D, L, O) 45

Mixed vegetable organic local farm aromatic cream souffle, served with avocado salsa sauce

ALL TIME FAVOURITES - MAIN DISHES

TRADITIONAL KABSA (D, N, G, L, O) 70

Fujairah mountain herbs, UAE pheasant, kabsa rice, fresh yoghurt sauce

UAE RACK LAMB (D, N, G, L, O) 80

SIGNATURE Pot roasted rock of lamb, crushed pistachio, wheat risotto, roasted cherry tomatoes, spiced gravy sauce

MODERN ORIENTAL MIXED GRILL (FULL SERVING) (D, N, G, L, O) 120

Marinated lamb chops, beef kebab, chicken shish taouk, lamb kofta, traditional oriental rice, garlic mayo, spicy tomato, onion salad

SOUS VIDE CORN-FED BABY CHICKEN (D, N, G, L, O) 75

Marinated chicken slaw, game sauce, spring vegetable couscous, sauteed vegetables

GRILLED US BEEF TENDERLOIN (D, N, G, L, O) 90

Charcoal aromatic and home-grown fresh rosemary marinated beef tenderloin steak, baked sweet potato, gravy sauce

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AUTHENTIC WIENER VEAL SCHNITZEL (D, N, G, L, O)

75

Breaded veal scallop, mashed potatoes,
fresh farm salad, lemon slices



FROM THE FISH MARKET

SALTED CRUSTED SULTAN IBRAHIM SHOW (V, G, S, D)

95



CHEF SIGNATURE Homemade herbs, oven-
baked sultan Ibrahim, chef flambé show,
sautéed spinach, truffle mashed potatoes,
and lemon butter sauce

PAN-SEARED SALMON STEAK (V, G, S, D)

80

These delicious pan-seared salmon
steaks, avocado & arugula salad, lemon,
caper pan sauce

SHRIMPS CASSEROLE (V, G, S, D, L, O)

95



Arabian gulf shrimps' casserole, locally
sourced spices, organic tomato sauce

GO GREEN

THE FRESH MARKET (V, D, G, O, L) 45

Burrito bowl with pure organic vegetarian
ingredients, sushi rice, avocado, Emirates
vegan cheese, kidney beans, green beans,
asparagus, mixed cherry tomatoes,
arugula, and mixed lettuce

VEGETARIANO (V, D, G, O, L) 45

Colorful veggies ratatouille casserole,
vegan parmesan cheese, fresh basil leaves

FRESHNESS ON TABLE RISOTTO (V, G, L, O, D) 60

Creamy beetroot risotto served with
pumpkin seeds, vegan parmesan
cheese and fresh arugula leaves

FARMSTEAD BURGER (V, N, G, D, O) 45

Double whooper vegan burger, two ¼ lb.*
savory flamed- grilled vegan patties, juicy
tomatoes, fresh ice burg lettuce, creamy
mayonnaise, ketchup, crunchy pickles,
sliced white onions, soft buttery brioche
bun

GLUTEN FREE PENNE ARRABBIATA (V, D, L, O) 42

Organic home grown heirloom cherry
tomato penne, locally sourced cinnamon
aroma, tomato sauce, extra virgin olive oil,
vegan parmesan cheese

DESERT

CHEESE KUNAFI (N, D, G, L) 40



Served with homemade rose water ice
cream

DATE CRÈME BRULÉ (N, D, L, O) 42



Date flavored creamy custard, torched
sugar, candied pistachio

CAMEL MILK PANACOTTA (N, D, L, O) 45



Thicken and molded vanilla flavored camel
milk, rhubarb compote

MESH UMM ALI (N, D, G, L) 45



Phyllo pastry soaked in rose flavored
condensed milk, cinnamon dust,
mixed nuts

CHEF GARDEN DESSERT (N, D, G, L, O) 50

Pot growing mushroom, pistachio sponge
cake with milk and caramel, pistachio
ice cream

FRESH SLICED FRUITS 50

CHOICE OF ICE CREAM 15

Please request the server for available
flavors

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CHILDREN'S MENU

SWEETIES (H)	25
Served with homemade rose water ice cream	
POPEYE (H)	22
Homemade crunchy granola bar, fresh fruits, frosty yoghurt	
DROOPY	25
Beef hot dog on a toasted wheat bun	
MICKY MOUSE PIZZA	22
Mozzarella cheese, tomato sauce, sliced sausages, olives, greens	
CAPTAIN SPARROW FISH FINGERS (H, V)	22
Fish goujons, French fries, tartar sauce	
DOUBLE HOOPS	25
Mini beef burger, green salad	
PASTA MARCO POLO (H, V)	22
Spaghetti, tomato Sauce	

ZOODLE NOODLES (V, H)	20
Vegetable spiralizer	
SIMBA'S LUNCH	22
Breaded tofu bite, fried rice	
TICK –TRACK	18
Hand cut fries	
PLUTO'S (H)	15
Fresh Fruits Salad	



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ala carte

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