

MORNING AT COFFEEMANIA

yolks & whites	Egg Benedict with Salmon / Veal Ham	95
	Fried Eggs / Omelet	50
	Fried Eggs with Vegetables	90
	with chili oil and herb yogurt	
	Shakshuka	95
	Dranik with Kamchatka Crab	140
	with poached egg	
	Draniki with Salmon and Green Mix	130
fillings for fried eggs and omelet	black truffle price per 1 g	45
	mushrooms bell pepper spinach	11
	tomatoes cheese	20
	marbled beef bacon veal ham	27
toasts	Swedish Toast with Salmon	95
	and cream cheese with herbs	
	Avo-toast	90
	with a mix of salads and feta cheese mousse	
	Toast with Red Caviar	110
croissants	With Lightly Salted Salmon	85
	With Veal Ham, Tomatoes and Gruyere Cheese	80
	Almond	35
	Plain	30
cottage cheese & milk	Lazy Cottage Cheese Vareniki with Strawberry	100
	and coconut sauce	
	Vanilla Syrniki classic or with white chocolate sauce	90 / 110
	Airy Cottage Cheese Pudding	100
	with blackcurrant jam, sour cream and pistachios	
	Stracciatella	90
	with wild strawberries mashed with sugar	
	Yogurt Strawberry & Raspberry	62
caviar	Sturgeon	410
blini (crepes)	Plain with Butter	48
	Lightly Salted Salmon with Cream Cheese	85
	Red Caviar and Cream Cheese	110
porridges	Green Buckwheat with Poached Egg and Parmesan	70
	Oatmeal	60
	Millet with Pumpkin	60
toppings and sauces	walnuts dried fruits apple banana	16
	sour cream	16
	strained berries with sugar:	
	raspberries, strawberries wild strawberries	20 / 40
	fresh blueberries strawberries	25

STARTERS

Sturgeon Caviar 410

Swedish Toast with Salmon 95
and cream cheese with herbs

Beef Tartare 150
Parisian brasseries style, with quail egg yolk and french fries,
Australian Tenderloin Cut

Young Zucchini with Sour Cream 90
and zucchini spread

SALADS

Eggplant & Stracciatella with Tomato Sauce 85

Muhammara with Roasted Perle Bread 79

Big Green Salad 120
with avocado, almonds and Asian dressing

Lady Beetroot 79
with feta cheese, cherry sauce and hazelnuts

Khabyurza 120
an all-time “Coffeemanía” classic: watermelon,
feta cheese, and pumpkin seeds

Greko Salad 100

Zucchini with Feta Cheese 85
with marinated lemon sauce and pine nuts

Hummus with Baked Tomato 79
with a roti flatbread

Bora-Bora avocado, shrimp, cucumber 120

**Kamchatka Crab, Avocado
and Yuzu & Aioli** 170

Olivier with quails / kamchatka crab 110 / 160

Caesar 100
with chicken breast and fried egg

SOUPS

Borsch 79
with beef, giant white beans and herbs

Chicken Noodle Soup 75
with rich Spanish chicken broth and homemade noodles

Mushrooms 79
with porcini mushrooms and sour cream

Gazpacho with Crab and Avocado 160

MAIN COURSES

meat

Ribeye Cross Wagyu price per 100 g 120

Filet Mignon 230

Beef Stroganoff with Mashed Potatoes 200
and lightly salted cucumbers

cutlets

Big Beef 130
with lingonberry sauce and mashed potatoes

Homemade Turkey / Rabbit 120
with mashed potatoes and freshly made lecho

Chicken Kiev 250
juicy chicken cutlet from poultry with truffle oil;
served with mashed potatoes and iceberg lettuce
with gruyère cheese sauce

Pozharsky 150
with porcini mushroom supreme sauce

poultry

Lemon Chicken 120
with grilled romaine lettuce and herb yogurt

Schnitzel Milanese 150
with arugula, celery, apples and tomatoes

Chicken with Rice and Green Curry 140

fish & seafood

Black Cod 200
marinated in Japanese sauce,
served with Japanese rice Akita Komachi

Turbot price per 100 g 160
with zucchini, spicy potatoes, and cherry tomatoes

Wellington with Salmon 250
puff pastry pie with creamed spinach
and mushroom sauce

Fried Rice with Seafood 150

Kamchatka Crab Cutlets 200
with wild rice, pine nuts, and chanterelle mushrooms

Salmon Poke 150
according to your choice: with quinoa, wild rice
or Japanese rice Akita Komachi

Crispy Baby Squid 79
with Yakitori sauce

Grilled Salmon 130

Grilled Teriyaki Salmon with Broccoli 190

BURGERS and more

we can serve burgers on iceberg lettuce instead of a bun upon request

Captain Barashek 160

lamb burger with tomatoes, cheddar, and red onion; served with potato wedges or french fries

Afonya 160

beef cutlet with Cross Wagyu meat, cheddar, tomatoes, slightly-salted cucumbers; served with potato wedges or french fries

Bunny-Burger 150

mini burgers with rabbit fillet and young cucumbers

Chicken Quesadilla 100

PASTA & RISOTTO

Spaghetti with Black Truffle 180

freshly made pasta, pelmeni and vareniki

Pappardelle with Crab in Bisque Sauce 160

Carbonara 90

with marbled beef bacon and veal ham

Pelmeni with Meat 90

Vareniki with Cherry 90

Tomato Risotto 95

with stracciatella

SIDE DISHES

Potatoes — at your choice:

french fries, mashed potato 35

french fries with truffle oil or parmesan 40

Japanese Akita Komachi Rice 35

Grilled Vegetables 40

eggplants, bell pepper, zucchini, baked tomato

Buckwheat with Onion 35

Grilled Broccoli 40

Quinoa with Herbs 35

Wild Rice 85

with pine nuts and chanterelle mushrooms

Bowl with a Mix of Green Salads 40

Spinach 33

COFFEE

black **Freshly Brewed Coffee** 42

we are happy to assist in the selection of coffee beans and tell you about the method of brewing

Espresso 26 / 37

Americano 32 / 38

with milk **Cappuccino** 40 / 45

Latte 44 / 49

Piccolo 37

Flat White 42

Raf **The Original** 44

Orange 44

Latte Singapore 42 / 51

soft, creamy caramel with a hint of lemongrass

Latte Halva 47

born at Coffeemanía in 2011, it instantly became a timeless superstar

any of these drinks can also be made with decaf espresso without losing their delicious flavor

MATCHA, CHOCOLATE & TURMERIC

Raf **MOSS** 47

Matcha Latte 47

Turmeric Latte 42

Cocoa with Belgian Chocolate Ganache 47 / 55

ICED COFFEE

Espresso Tonic 44

Iced Americano 32

Bumble 42 / 47

Raspberry Coffee 55

Thai Coffee 47

Glacé 45

iced latte / Raf **Matcha** 45 / 47

Classic 42 / 49

Caramel 42 / 49

Iced Raf 44

Iced Raf MOSS 47

Choose your preferred milk: whole lactose-free or plant-based: coconut, almond, oat milk.

TEA WITHOUT TEA

Indonesia **Jasmine & Mango** 74

Ginger 74
spicy, honeyed, warming

Mango & Passion Fruit 58

Russia **Sea Buckthorn** 58
with passion fruit sauce, honey, sea buckthorn berries,
and spices

Raspberry 74

Rosehip 47 / 54
with a drop of honey and a slice of orange

herbal & floral **Buckwheat** 44
tatar buckwheat grown in the mountainous regions
of Taiwan

Chamomile 44

Herbal Collection 44

FLAVORED TEAS

Earl Grey 44

Black Tea with Thyme 44

Moli Lui Cha with Jasmine 44

SELECTIVE TEAS

India **Assam Black Tea** 44

Nepal **Ilam Darjeeling Black Tea** 44

China **Dragon Well Green Tea** 44

Te Guan Yin Oolong 44

KINGS OF THE TERRACE

Raspberry Watermelon 74 / 95

Iced Tea Jasmine & Lychee 44

Tropical Matcha 47

ARTISANAL LEMONADES

Cardamom 41 / 51

Mango & Passion Fruit 43 / 55

Apple & Fir Tree & Lemon 41 / 51

Expensive 47 / 59

SMOOTHIES

El Niño 55
with strawberry and lime

La Niña 55
with mango and fresh mint

Pineapple & Basil 55
a summer flavor inspired by continents around the world

yogurt Strawberry & Raspberry 62

FRESH JUICES

we have
already mixed Fresh Green 44 / 49
mint, lime & green apple

Green Mix 49
broccoli, apple, spinach & cucumber

Tomato & Cilantro 49

mix yourself
or drink pure Apple, Orange, Grapefruit, Carrot,
or Celery 48

Pineapple or Watermelon 64

MINERAL WATER

still
or sparkling Fillette 375 ml / 750 ml 32 / 37

We create every detail of our desserts by hand, working on them as on small works of art. We use only the best ingredients from all over the world: from Madagascar vanilla to Swiss chocolate.

Elena Zheleznyakova
Pastry chef of Coffeemania

Rake 85
honey, caramel, prunes

Honey Cake (Smetannik) 80
thin honey and caramel biscuits with delicate sour cream

Baloo 74
rich chocolate and hazelnut flavor

Cheesecake with Berries 80

Pecan 74
vanilla ganache, creamy caramel, crustilant, and pecan biscuit

Firmá 79
signature dessert — coffee meringue, hazelnut crunch and coffee-chocolate cream

Vanilla Éclair 69
original recipe with Bourbon vanilla

Citron 69
lemon crèmeux, herb confit, nut biscuit and yuzu jelly

Panna Cotta 79
with wild strawberries

Airy Cottage Cheese Pudding 100
with blackcurrant jam, sour cream and pistachios

sugar free

Sahha 69
coconut, pineapple, tarragon, lime

gluten free

French Cake 74
baked apples, almond biscuit

vegan

Raspberry Tart 85
coconut cream with raspberry and fig coulis

Coconut Panna Cotta 79

Allergens

	GLUTEN	HONEY	LACTOSE	NUTS	GELATIN	EGGS	FOOD COLOR
Airy Cottage Cheese Pudding*	●		●	●		●	
Rake	●	●	●	●		●	
Honey Cake (Smetannik)	●	●	●			●	
Baloo	●		●	●	●	●	●
Cheesecake with Berries	●		●			●	
Pecan	●	●	●	●	●	●	●
Firmá	●		●	●	●	●	●
Vanilla Éclair	●		●		●	●	●
Citron	●		●	●	●	●	
Panna Cotta			●		●		
Sahha	●		●	●	●	●	●
French Cake			●	●			
Raspberry Tart				●			
Coconut Panna Cotta							
Éclair Zayka	●		●		●	●	●

* We can cook nut-free

The table shows the most common types of food allergens that are included in the recipe. If you have an individual intolerance to some components, check with the waiters for the full list of ingredients.

All prices are in AED and subject to 5% VAT

Klyopa 69

two mini burgers: juicy beef patty, tomatoes, green salad, and cheese

Pasta “po-flotski” 58

shell pasta with veal stew and sour cream

Pozharskaya Cutlets 69

with mashed potatoes

Mini Pelmeni

with Beef 65

Sausages for kids 69

with side dishes at your choice: mashes potatoes, wedges or french fries

Chicken Broth 50

with turkey meatballs and shell pasta

Blini (crepes) 48

Sauces of your choice: honey (16)

berries strained with sugar: raspberry, strawberry (20)

or wild strawberry (40)

Syrniki 69

Sauces of your choice: honey (16)

berries strained with sugar: raspberry, strawberry (20)

or wild strawberry (40)

Morozko 42

vanilla milkshake

Vanilla Cloud 30

Cocoa 43

Lemonade 35

Zayka vanilla éclair 69