

EGGS ANY STYLE 4.6

Your selection of eggs served with grilled breadcrumb-stuffed tomato, hash brown, asparagus and multigrain bread.

Poached Eggs with multigrain bread and Hollandaise sauce.

Plain Omelet eggs omelet.

Two Fried Eggs sunny-side up or over easy.

Boiled soft or well-done.

TRADITIONAL SHAKSHUKA 4.8 💮

Two eggs, tomatoes, baby spinach, Feta cheese, fried nuts and harissa sauce served with pita bread.

MAHYAWA ROLLS 3.4

Egg Mahyawa with Mozzarella cheese, served with green salad and Mahyawa sauce topped with tahini and zaatar.

AKAWI CHEESE MOUAJANAT 4.2 🔗

Homemade dough stuffed with Akawi cheese and Muhammara sauce topped with tahini and zaatar.

Breakfast

BREAKFAST PIZZA 5.6

Sunny-side up eggs, crispy beef bacon, Parmesan cheese, Mozzarella cheese, rocket leaves and homemade tomato sauce.

FLORENCE FRENCH TOAST 5.6

Brioche bread dipped in beaten eggs, milk, cardamom and saffron sauce. Served with mixed berry compote, chocolate chips, whipped cream, vanilla ice cream and chocolate sauce.

FALAFEL PIZZA 5.2 💓

Falafel spread on homemade tomato sauce, served with tomatoes, radishes, tahina, fresh mint, parsley and pickled turnips.

Breakfast Platters

BAHRAINI BREAKFAST PLATTER 6.5

Baidh tomato, daal, naakhi, balaleet, Bahraini kebab, olives with Feta cheese, garlic-chili yoghurt and green salad served with pita bread.

LEBANESE BREAKFAST PLATTER 6.5

Homemade balila, Akawi cheese, labneh with mint, foul mudammas, falafel, sunny-side up egg, baba ghanoush, mixed olives, green salad and pita bread.

FRENCH BREAKFAST PLATTER 6.5 @

Scrambled eggs, pancakes with honey and chocolate chips, strawberry jam, peanut butter, butter croissant, vanilla whipped cream with mixed berry marmalade, fruit salad and caramelized nuts.

MIXED MUAJANAT 5.9

Fresh from the oven: meat, mixed cheese, spinach-cheese and labneh-zaatar.



Daily, 12PM - 4PM

BD 7.9 PER PERSON

A combination of one soup, one salad and one main course from the selection below.

Your choice of Soup

HARIRA SOUP

BAHRAINI RED LENTIL SOUP **W**

CREAMY MUSHROOM SOUP W

Your choice of Salad

FATTOUSH **3**

TABBOULEH **3**

BAHRAINI TIKKA SALAD

Your choice of Main Course

CHICKEN SLIDERS

CHICKEN BIRYANI

CHICKEN MAQLOOBA

MACHBOOS PRAWNS ♥

CHICKEN ROSÉ

ROSÉ RAVIOLI ⊗

FETTUCINE ALFREDO

MUSHROOM RISOTTO

SHISH BARAK 🗑

FLORENCE SEABASS

PIZZA

Margherita, Vegetarian or Pepperoni





Wegetarian *All prices are in BHD inclusive of %10 VAT.



THE ORIGINAL GRATIN 4.8

Creamy spinach, artichoke and mushroom dip, mixed cheese and roasted garlic, served with corn tortilla chips.

HUMMUS 3.8 💓

Smooth and creamy puree of cooked chickpeas.

HUMMUS WITH TIKKA 4.4 🔗

Hummus topped with black lemon marinated beef tikka and pine nuts.

MUTABAL 3.8

Roasted eggplant mixed with tahini sauce and yoghurt, served with olive oil, pomegranate seeds and crispy pita bread.

SAMBOOSA 4.4 💓

A mix of pizza and vine leaves samboosas served with tamarind-dates sauce, sweet chili and mint-yoghurt sauce.

GORGEOUS EGGPLANT 5.4 🔗

Fried eggplant, minced meat, caramelized onions, yoghurt sauce and walnuts.

Eppetizers 1

MIXED APPETIZER PLATTER 5.8 💮

A selection of rakakat cheese rolls, kibbeh, Bahraini kebab and samboosas.

CHICKEN SHAWARMA NACHOS 4.4

Fried tortilla bread with chicken shawarma, pickled turnips, french fries, gherkins, sumac, garlic and tahini sauces.

CHICKEN MUSAKHAN ROLLS 3.9

Saj bread stuffed with chunky chicken, coated with Mediterranean spices, caramelized onions, topped with cucumber yoghurt sauce.

KIBBEH **5.2**

Fried kibbeh served with sun-dried tomato hummus and tahini sauce.

RAKAKAT CHEESE ROLLS 4.2 💓



Arabic spiced spinach and Halloumi-Feta spring rolls with crispy filo pastry.

PASTA BRIE **5.2**

Crispy Brie cheese balls on creamy baked spinach and mixed cheese pasta.



HARIRA SOUP 3.4

Hearty lamb soup with fresh tomatoes, puy lentils, vermicelli, chickpeas and a fragrant blend of spices served with pita bread.

BAHRAINI RED LENTIL SOUP 3.4 💓

Red lentil soup with cumin served with golden croutons and a lemon wedge.

CREAMY MUSHROOM SOUP 3.4 💓

Mixed mushroom cream soup served with sliced bread.

Salads

GARLIC PRAWNS & AVOCADO 6.8

Sautéed garlic prawns, avocado, rocket leaves, Riso pasta, cherry tomatoes, celery, Parmesan cheese, lemon-mustard-olive oil dressing and balsamic pearls.

QUINOA SALAD 6.2 W



Quinoa, tomatoes, onions, cucumber, lettuce, caramelized walnuts, mint and feta cheese with pomegranate dressing.

TABBOULEH 4.2



Parsley leaves, tomatoes, bulgur, onions, spring onions, cucumber, romaine lettuce and pomegranate with lemon-olive oil dressing.

FATTOUSH 4.2



Romaine lettuce, cucumber, tomatoes, onions, pomegranate, mixed capsicum, mint leaves, red radish, sumac and lemon-olive oil dressing topped up with crispy tortilla.

BAHRAINI TIKKA SALAD 4.8

Black lemon marinated beef tikka, arugula leaves, cherry tomatoes, cucumber, onions, Feta cheese and chili-oregano vinaigrette.



MARGHERITA PIZZA 4.7 💓



VEGETARIAN PIZZA 5.2 💓

Roasted eggplant, zucchini, mixed capsicum, pomegranate, Feta cheese, Mozzarella cheese, mint leaves and arugula leaves.

PEPPERONI PIZZA 5.7

Pepperoni slices, black olives, sun-dried tomatoes and Mozzarella cheese topped with chili flakes.

CHICKEN SHAWARMA PIZZA **5.7**

Marinated chicken with Arabic spices, tahini-garlic sauce, lettuce, mint leaves, pickled turnips and French fries.

Main Courtse

CHICKEN BIRYANI 6.7 💮

Layered chicken and Basmati herb rice, fried nuts, crispy onions and mint-yoghurt sauce.

CHICKEN MAQLOOBA 6.9 🔗

Shredded chicken and fried eggplant cooked with Arabic spices, Basmati rice, almond flakes and crispy mint leaves served with mint-yoghurt sauce.

DAJAJ WARAK ENAB 7.9 🔗

Grilled chicken, vine leaves, mashed potatoes, pomegranate, pine nuts and homemade sauce.

ROSÉ CHICKEN 6.7

Grilled chicken in rosé-thyme sauce served with mashed potatoes, fried Mozzarella cheese and steamed vegetables.

CHICKEN SLIDERS 5.9

Buttermilk crispy chicken, Chipotle mayonnaise, Honey mustard Sauce, gherkins, Cheddar cheese and Ranch sauce served with Amazing Fries.

MACHBOOS HAMOUR 10.7 🔗

Hamour and Basmatic rice cooked with dry lemon and Bahraini spices.

Main Coutrse

MACHBOOS PRAWNS 8.2 🔗

Prawns and Basmatic rice cooked with dry lemon and Bahraini spices.

HAMOUR SAYADYA 10.7

Basmati rice cooked with brown onions, almond flakes, fried local hamour and sayadiya sauce.

LAMB SHANK 12.2

Slow-cooked lamb shank with special Arabic sauce and spices served with Vermicelli rice.

LAMB GHOUZI 11.2 🔗

Seasoned rice with traditional spices, boned lamb shank, nuts, raisins, fried onions and boiled egg.

ROASTED SALMON 9.7

Pan-seared salmon, roasted potatoes, Feta cheese, mixed capsicum, basil and saffron-dill sauce.

SEAFOOD RIGATONI 7.2

Shrimps, calamari, rosé sauce, Parmesan cheese and fresh basil.

Main Courtse

ROSÉ RAVIOLI 6.2 🔗

Spinach and Ricotta cheese Raviolis, chicken, sun-dried tomatoes, walnuts, rosé sauce and Parmesan cheese.

MUSHROOM RISOTTO 5.7

Risotto cooked with assorted mushrooms, arugula leaves, white Cream, Parmesan cheese, basil and balsamic reduction.

Add grilled chicken for BD 1.5

FLORENCE SEABASS 7.7

Grilled seabass served with rice and tomato-olive sauce.

SHISH BARAK 6.7 💮

Homemade meat dumplings, yoghurt sauce and pilaf rice.

FETTUCCINE ALFREDO 6.2

Creamy mixed mushrooms, grilled chicken, pesto, Parmesan cheese and fresh basil.



FRENCH FRIES 2.2

MASHED POTATOES 1.7

STEAMED VEGETABLES 1.7



MUDPIE 3.7

No bake chocolate fudge cake on Oreo crust, topped with coffee wafer, vanilla ice cream, cream, raspberry and mango sauce.

STUFFED FRENCH TOAST 5.2

Nutella stuffed Brioche bread dipped in beaten eggs, milk, cardamom and saffron sauce, served with mixed berry compote, chocolate chips, vanilla ice cream and chocolate sauce.

MILK-STRAWBERRY CAKE 4.7

Buttery Sponge Cake soaked with condensed, evaporated and regular Milk covered with whipped Cream and Strawberries.

CHOCOLATE FONDANT 4.2

Double chocolate fondant with vanilla ice cream and Caramel sauce.

KUNAFA 3.4

Traditional Arabic Knafeh stuffed with melted cheese served with vanilla ice cream, rose syrup and pistachios.

UM ALI 3.4

Traditional bread pudding with milk, raisins, and almonds, baked in the oven.







SUMMER IN FLORENCE 3.6

Fresh blueberries, fresh lime juice, mint leaves, vanilla syrup, blueberry syrup and soda water.

PASSION FRUIT MOJITO 3.6

Fresh passion fruit, fresh lime juice, mango purée and soda water.

STRAWBERRY MOJITO 3.6

Fresh strawberries, fresh lime juice, strawberry purée and soda water.

LIME MOJITO 3.6

Fresh lime, fresh lime juice, lime purée and soda water.

AFTER SUNSET 3.6

Fresh passion fruit, lime, lemon leaves, passion fruit syrup and soda water.

COLORS OF FLORENCE 3.6

Orange slush, lemon juice, grenadine and blue lagoon syrup.



HOMEMADE ICED TEA 2.8

Lemon, Peach, Strawberry, Passion Fruit, Lemongrass or Green Tea

SOFT DRINKS 1.9

SMALL STILL / SPARKLING WATER 1.7

LARGE STILL / SPARKLING WATER 2.5

Fresh Juices

APPLE **2.5**

AVOCADO 3.2

BANANA 2.5

CARROT 2.2

CARROT & ORANGE 2.5

ORANGE 2.8

LEMON 2.5

LEMON & MINT 2.8

MANGO 3.6

PINEAPPLE 2.9

POMEGRANATE 3.6

SWEET MELON 2.8

WATERMELON 2.8

Hat Drinks

ESPRESSO SINGLE 1.6

ESPRESSO DOUBLE 2.1

AMERICANO 2.1

CAFÉ LATTE 2.3

CAPPUCCINO 2.3

CAFÉ MACCHIATO 2.1

FRENCH COFFEE 2.1

Classic or Hazelnut.

FLORENCE HOT CHOCOLATE 2.1

ARABIC GAHWA 3.2

TURKISH COFFEE 2.9

KARAKTEA POT 3.2



ENGLISH BREAKFAST 3.2

A robust full-bodied cup with a concentrated Character of Malt.

CHAMOMILE TEA 3.2

A relaxing and rejuvenating blend of Egyptian chamomile and rose hips.

GREEN TEA 3.2