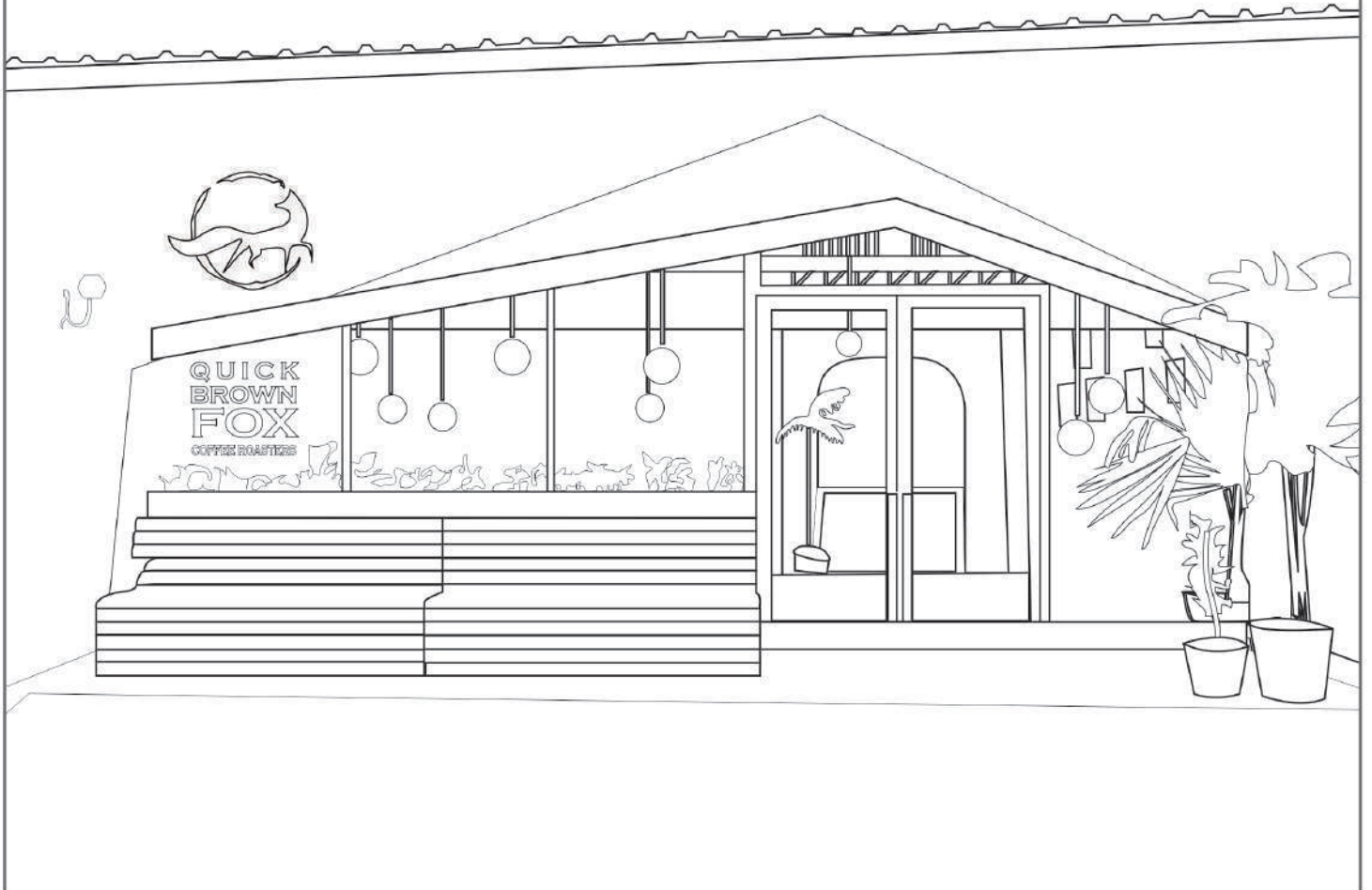


# FOOD MENU



# ALL DAY BREAKFAST

## Sweet

FRENCH BUTTER CROISSANT  190

Fresh house baked flaky croissant using french butter. Served warm

PAIN AU CHOCOLAT  190

Freshly baked flaky puff pastry with a rich dark chocolate filling

BERRY BOWL  425

Baked coconut yogurt, stewed strawberries, mixed seeds, chocolate crumble

CARAMEL APPLE FRENCH TOAST  495

Stewed apples, apple butter, vanilla cream, cane syrup, bee pollen

STRAWBERRY FRENCH TOAST  495

Macerated strawberries, whipped cream, bee pollen

CHUNKY CHOCOLATE-CHIP AND WALNUT COOKIE  195

Packed with semi-sweet chocolate chips and chunks of walnuts

# ALL DAY BREAKFAST

## Savoury

### DOUBLE SUNNY SIDE-UP 325

2 eggs sunny side-up served with a choice of gluten-free, sourdough or brioche bread and a leafy side-salad.

(Additional 50/- for gluten-free bread)

### CREAMY SCRAMBLE WITH CHIVES 350

3 eggs creamy scramble served with a choice of gluten-free, sourdough or brioche bread and a leafy side-salad.

(Additional 50/- for gluten-free bread)

### FRENCH-STYLE FLUFFY OMLETTE 350

3 eggs soft centred omlette served with a choice of gluten-free, sourdough or brioche bread and a leafy side-salad.

(Additional 50/- for gluten-free bread)

### POACHED EGGS

#### - SHROOMADDICT 475

Sauteed wild mushrooms and soft poached eggs on brioche with hollandaise and roasted poblano peppers

#### - GREEN EGGS AND HAM 500

Soft poached organic eggs and thick cut pork ham on a brioche with green hollandaise, honey mustard and a leafy side-salad

#### - SMOKED SALMON 525

Atlantic smoked salmon and soft poached eggs on brioche with ponzu hollandaise and avocado

#### - GRILLED SCAMPI 550

Grilled scampi and soft poached eggs on brioche with ponzu hollandaise, spicy nepali chutney and sauteed spinach

# ALL DAY BREAKFAST

## Savoury

### AVOCADO ON TOAST

Sustainable avocados served on sourdough or house-baked gluten-free bread  
(Additional 50/- for gluten-free bread)

- CLASSIC 🍷 395
- TANGY CHICKPEAS AND BABY SPINACH 🍷 425
- MEXICAN ROASTED PULLED CHICKEN 🍷 425
- CHIPOTLE SHRIMP AND HOUSE PICKLED ONIONS 🍷 475
- GOAN CHORIZO AND PICKLED ONIONS 🍷 475

### SIDES AND ADD-ONS

- SAUTEED MUSHROOM 🍷 175
- CRISPY BACON 180
- CHICKEN BREAKFAST SAUSAGE 175
- PORK BREAKFAST SAUSAGE 195
- SOURDOUGH BREAD 100
- GLUTEN-FREE BREAD 150
- DIP 🍷 80
- GAUCAMOLE 🍷 100

### WILD MUSHROOM AND TRUFFLE OIL CROISSANT 🍷 350

Sauteed wild mushroom and cheddar cheese with a drizzle of truffle oil and a mustard spread

### GRILLED HAM AND CHEESE CROISSANT 🍷 375

Thick cut pork ham and cheddar cheese with a mustard spread

# PANUOZZO

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**Italian sandwich made with bread baked fresh in our brick oven.**

**MUSHROOM**  575

Creamy mushroom, parmesan cheese, garlic sauteed spinach

**GRILLED VEGETABLES**  575

Chargrilled bell peppers and zucchini, mozzarella red onions, olives, arugula, jalapeno mayonnaise

**BURRATA**  650

Burrata cheese, cherry tomatoes, arugula, pesto

**CHICKEN**  675

Spicy pulled chicken, house-made salsa, sour cream, cheddar cheese, lettuce

**PORK**  675

Pulled pork, pickled cucumber, arugula jalapeno mayonnaise

**LAMB MEATBALLS**  675

Lamb meatballs, marinara sauce, mozzarella

# HALF PLATES

## SKIN ON FRIES

Served with a choice of garlic aioli 🍳  
or sour cream dip 🍷

- FRENCH FRIES 275
- TRUFFLE AND PARMESAN FRIES 395
- FRIES WITH GUAC 395

## GRILLED CHICKEN SALAD 🍷 450

Grilled chicken on a bed of mixed lettuce,  
green apple, balsamic glazed cherry tomato,  
goat cheese with a garlic balsamic vinaigrette  
and parmesan crisps

## BURRATA AND ROASTED BEET SALAD 🍷 575

Fresh burrata on a bed of rocket leaves with  
oven-roasted beetroot and orange in a citrus vinaigrette.  
Served with a slice of house-baked toast

## SMOKED SALMON CARPACCIO 🍷 550

Atlantic smoked salmon and fresh avocado with  
garlic crostinis and miso mayo

## HUMMUS BOWL 🍷🍷🍷 425

Smashed chickpeas, crispy chickpeas with grilled  
aubergine and gluten-free croutons

## TACOS

- STICKY AUBERGINE TACO 🍷 375  
Grilled sticky aubergine with tahini spread,  
sour cream and aiolo

- MEXICAN PULLED CHICKEN TACO 🍷 425  
Mexican roasted pulled chicken with guacamole,  
tomato salsa and pickled peppers

- PRAWN TACO 🍷 450  
Chimichurri marinated prawns with guacamole,  
tomato salsa and pickled peppers

# FULL PLATES

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PENNE ARRABBIATA 🍷 495

Penne pasta tossed in a traditional arrabbiata sauce made using italian tomatoes, garlic and dried red chilli

MAC 'N' CHEESE 🍷 495

Macaroni and cheese cooked in a creamy cheddar cheese sauce

AGLIO OLIO 🍷🍷 475

Lightly sauteed spaghetti with pressed garlic, extra virgin olive oil, dried red chilli and oregano

- Add Shrimp 🍤 195

CARBONARA 🍷🍷 595

Traditional carbonara spaghetti with eggs, bacon, cheese and ground black pepper

SPAGHETTI MEATBALLS 🍤 595

Spaghetti with house-made lamb and rosemary meatballs in a marinara sauce

SUNDRIED TOMATO AND MASCARPONE CHEESE RISOTTO 🍷 595

Risotto made using arborio rice with sundried tomato and mascarpone cheese finished with parmesan cheese

PORCINI MUSHROOM AND TRUFFLE RISOTTO 🍷 675

Risotto made using arborio rice with porcini infused with truffle oil finished with parmesan cheese

# FULL PLATES

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## GRILLED CHICKEN BREAST 595

Marinated with lemon and thyme. Served with a choice of mushroom or peppercorn sauce and oven roasted rosemary baby potatoes and grilled vegetables

## SKILLET LAMB MEATBALLS 550

Italian lamb and rosemary meatballs in a tangy marinara sauce with bocconcini cheese and house-baked garlic bread

## BURGERS

### - BEETROOT AND QUINOA BURGER 475

Beetroot, quinoa and potato patty with cheddar and burger sauce in a house-made sesame brioche. Served with fries.

### - LAMB BURGER 650

160gm lamb patty with cheddar and burger sauce in a house-made sesame brioche. Served with fries.

Sides for Lamb Burger-

Bacon 180

Fried Egg 60

Seared Mushrooms 75



# BRICK OVEN PIZZAS

## Traditional Neapolitan Style Pizzas

(ADD BURRATA TO ANY PIZZA FOR 300/-)

MARINARA (No Cheese) 🍷🍷 475

Tomato sauce, garlic, oregano, chilli flakes, extra virgin olive oil

MARGHERITA 🍷 575

Tomato sauce, fresh buffalo mozzarella, Italian basil extra virgin olive oil

RUCOLA 🍷 675

Tomato sauce, fresh buffalo mozzarella, Italian basil extra virgin olive oil, rucola, parmesan cheese

SAUTEED SPINACH AND GARLIC 🍷 595

Tomato sauce, fresh buffalo mozzarella, garlic sauteed spinach, cherry tomato

FUNGHI 🍷 650

Tomato sauce, fresh buffalo mozzarella, garlic sauteed mushrooms, truffle oil

PICCANTE 🍷 795

Tomato sauce, fresh buffalo mozzarella, olives, jalapenos, sundried tomatoes

BURRATA 🍷 950

Tomato sauce, fresh buffalo mozzarella, burrata cheese, cherry tomatoes, arugula, drizzle of pesto

# BRICK OVEN PIZZAS

## Traditional Neapolitan Style Pizzas

(ADD BURRATA TO ANY PIZZA FOR 300/-)

POLLO  795

Tomato sauce, grilled chicken, caramelized onions, goat cheese, arugula

GOAN CHORIZO  795

Tomato sauce, fresh buffalo mozzarella, goan chorizo

PEPPERONI  795

Tomato sauce, fresh buffalo mozzarella, pepperoni

BACON AND HOT HONEY  795

Tomato sauce, fresh buffalo mozzarella, onion, bacon, chilli honey

HAWAIIAN  795

Tomato sauce, fresh buffalo mozzarella, honey ham, pineapple, basil, chilli flakes

# DESSERTS

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TOASTED WALNUT AND CHOCOLATE BANANA BREAD  350

Whole wheat banana bread slice topped with house-made fresh ricotta and blueberry compote

TIRAMISU  375

A classic Italian coffee-flavoured dessert layered with mascarpone cheese and cocoa

BAKED NEW YORK CHEESECAKE  375

Traditional baked cheesecake

QBF MINI DESSERT PIZZAS 990

Four mini pizzas on a plate

- Vanilla Custard, Cherry Jam, Almond Shavings
- Vanilla Custard, Nutella, Banana
- Vanilla Custard, Lotus Biscoff Spread, Lotus Biscoff Biscuits
- Vanilla Custard, Peanut Butter, Jam

## ICE-CREAMS

- FRENCH VANILLA 190

- BELIGIAN CHOCOLATE 190

- DOUBLE ROASTED HAZELNUT 190

## VEGAN ICE-CREAMS

- DARK CHOCOLATE 230

- COCONUT 230

# PET MENU

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## WHOLE WHEAT CARROT AND BANANA PUPCAKE 🍳 190

Topped with a yogurt peanut butter cream frosting and a peanut butter cookie

## STACK O' BONES 🍳 190

Pumpkin cookies with a bacon and peanut butter glaze. 3 pieces in a portion.

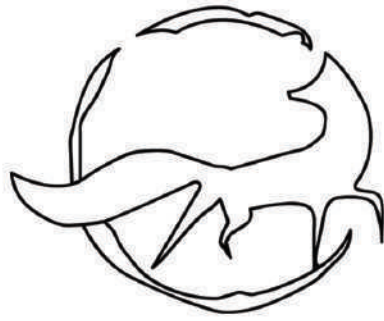
## PEANUT BUTTER MACAROONS 🍳 190

Creamy peanut butter filled macaroons topped with pet-friendly cocoa powder. 2 pieces in a portion.

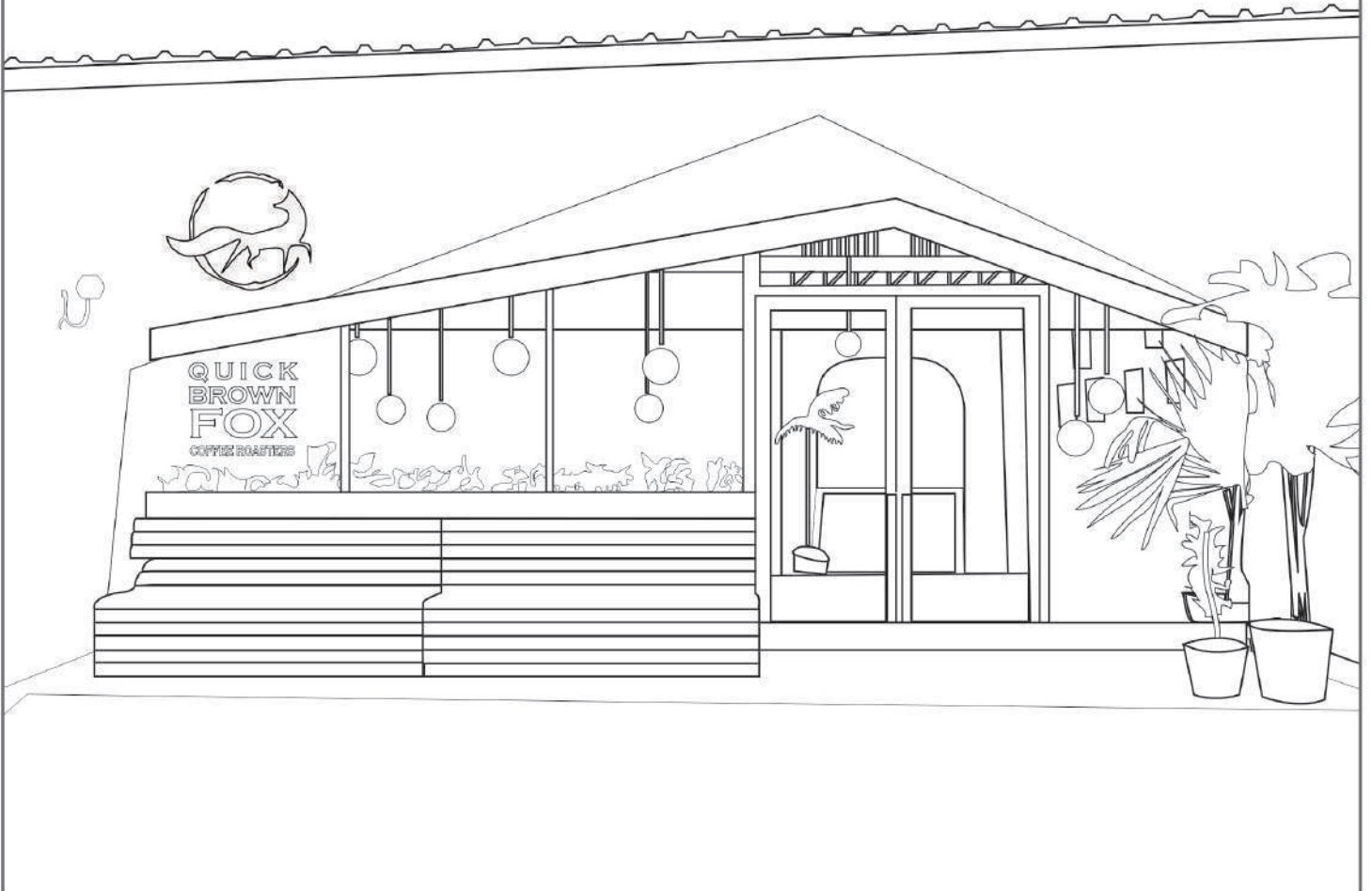
### PET RULES:

We love having your pets at the cafe. Please take note of the below mentioned rules for a fun-filled visit with your furry friend!

- Please keep your pets close-by in order to avoid them going to other tables.
- If your pet is showing signs of wanting to relieve themselves, please take them outside the cafe premises.
- Please carry cleansing kits in case of accidents, our staff won't be responsible to clean up after your pets.



# BEVERAGE MENU



# BEVERAGE MENU

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## Coffee

### ORDERING YOUR COFFEE AT QBF

STEP 1:

Choose your beans

STEP 2:

Choose your drink

STEP 3:

Enjoy!

### BEAN OPTIONS

#### ESPRESSO

-Loop Blend

Raspberry, Milk Chocolate, Toffee

-Bettadakhan Estate SL-9, Washed

Dried Figs, Bittersweet Chocolate, Pecans

-Bettadakhan Estate SL-795, Washed

Dark Chocolate, Hazelnut, Cherry

-Badnekhan Estate SL-9, Washed

Tropical Fruit, Bittersweet Chocolate, Grape

-M.S.Estate SL-795 Organic, Washed

Dried Figs, Clementine, Milk Chocolate

-Ratnagiri Estate Catuai, Washed

Toffee, Dark Honey, Baker's Chocolate

-M.S.Estate SL-795 Organic, Washed, Dark Roast

Bittersweet Chocolate, Roasted Hazelnut

#### FILTER

-Ratnagiri Estate Catuai, Washed

Jasmine, Bergamot, Black Tea, Milk Chocolate

### MILK OPTIONS

ALMOND MILK

+100

LACTOSE FREE MILK

+50

SOY MILK

+70

PREMIUM COW MILK

+0

# BEVERAGE MENU

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## Coffee

### ESPRESSO

#### HOT

SHORT BLACK 140  
36gm of espresso

LONG BLACK 150  
Espresso extracted over hot water

MACCHIATO 170  
Espresso stained with a dash of textured milk

PICCOLO LATTE 170  
Equal parts espresso and textured milk.  
Served in an espresso cup

FLAT WHITE 190  
Espresso with textured milk, topped with  
0.5cm foam. Served warm

LATTE 190  
Espresso with textured milk, topped with  
1.0cm foam. Served warm

CAPPUCCINO 190  
Espresso with textured milk, topped with  
1.5cm foam. Served warm

MOCHA 230  
Espresso and Callebaut chocolate with  
textured milk

# BEVERAGE MENU

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## Coffee

### ESPRESSO

#### COLD

ICED AMERICANO 170  
Espresso extracted over ice and water

ICED LATTE 200  
Espresso extracted over ice and milk

ICED MOCHA 240  
Espresso and Callebaut chocolate, over ice and milk

COFFEE TONIC 230  
Espresso over ice and tonic water

VEGAN ICED LATTE 340  
45gm espresso blended with almond milk and dates

BLENDED COLD COFFEE 290  
45gm espresso blended with milk and ice-cream



# BEVERAGE MENU

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## Coffee

### FILTER

HOT DRIP 200

Coffee brewed by slowly pouring hot water over ground coffee on a paper filter

COLD DRIP 210

Coffee brewed by slowly pouring hot water over ground coffee on a paper filter, straight over ice

COLD BREW 190

Coffee steeped overnight in cold water. Triple filtered, smooth, less-acidic and highly caffeinated

NITRO COFFEE 230

Cold brew charged with Nitrogen with a creamy mouth-feel

### AFFOGATO

Flavour Options:  
French Vanilla | Belgian Chocolate | Double Roasted Hazelnut

SMALL 280

LARGE 390

### VEGAN AFFOGATO

Flavour Options:  
Dark Chocolate | Coconut

SMALL 310

LARGE 420

# BEVERAGE MENU

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## Teas

### HOT

#### RUSSIAN BREAKFAST TEA 150

An imperial blend fit for the Tsars, this dark intense amber cup of blend of rare black tea has significant strength in the cup. Robust breakfast tea to enjoy as is or with a dash of milk

#### CLASSIC GREEN 130

The leaves brew into a light green infusion along with a flavor that has a sweet, floral aftertaste. Abundant in anti-oxidants, it is the perfect health tonic

#### JASMINE PEARLS 190

To make the best of Jasmine Pearl Tea, the tea leaves are harvested in the early spring. Each leaf is hand rolled and dried. Subtle and soothing, this delicate cup of tea can be sipped anytime of the day

#### BLUSH 230

Handmade oolong tea infused with Hibiscus, Rose Petals, Pomegranate flowers, Pink Peppercorn, Lemon Balm, Cinnamon, Clove, Vanilla and Orange rind

#### REST A WHILE TISANE 230

This tea is a blend of rooibos infused with the fragrant lavender flowers and the calming chamomile flowers. Smooth, woody with a sweet honey note, this 'no tea' infusion is perfect to let go of all your worries and welcome serenity

### COLD

#### LEMON ICED TEA 190

#### LAVENDER AND LEMONGRASS ICED TEA 220

#### MINT AND ROSE PETAL GREEN ICED TEA 220

# BEVERAGE MENU

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## Craft Beverages

### SMOOTHIES

WILD BERRY 350

Strawberry, Blueberry, Banana,  
Milk, Honey

TROOPER 350

Banana, Cocoa, Dates, Almond Milk

BOOST 350

Banana, Peanut Butter, Dates, Almond Milk,  
Chia Seeds, Flax Seeds, Cinnamon

### CASCARA

Coffee cherry tea made from the dried skins of  
the coffee fruit

HOT CASCARA TEA 190

ICED CASCARA FIZZ 220

### KOMBUCHA

BRIGHTER BREW 230

APPLE SPICE

LEMON GINGER

FRESH WATERMELON JUICE 190

HOT CHOCOLATE 300

SOFT DRINKS 100

FRESH LIME SODA 190

HIMALAYAN STILL WATER, 1L 110