

GOSSIP BRUNCH MENU

Healthy Start

Because we care! Organic, gluten and dairy free options for a truly hearty start

ACAI BOWL (DF, GF) **55**

A "feel good" breakfast packed with antioxidants. A blend of blueberries, strawberries, raspberries, bananas, acai, almond milk and almond butter. Topped with berries, bananas, coconut flakes, goji berries, and a sprinkle of bee pollen and chia seeds.

OLD FASHIONED HOT PORRIDGE (DF, GF) **45**

Organic gluten free oats cooked with oat milk and cinnamon served with toasted walnuts, honey and your choice of sliced bananas and organic dates or fresh berries.

EXOTIC CHIA PUDDING (GF, DF) | **45**

Chia seeds soaked in almond and coconut milk infused with cardamon. Topped with papaya, fresh blueberries and pine nuts.

CHIA BIRCHER MUESLI (GF) **45**

Organic gluten free oats, grated green apples, cashew nuts, pistachio, shredded coconut, raspberry infused chia, mixed with low fat Greek yoghurt, cinnamon and honey. Topped with fresh raspberry and chia seeds.

GOSSIP Granola (GF) **45**

Homemade gluten free toasted organic granola, with our very own mixed of nuts, goji berries, dates and seeds, topped with low fat Greek yoghurt, walnuts fresh berries and honey.

Seasonal Fruits (GF) **35**

Seasonal fresh sliced fruits served with cinnamon-avocado yoghurt, garnished with pine nuts

add granola optional 12aed

BRUNCH AT GOSSIP

Our eggs are free-range and certified organic. Served with your choice of white, whole wheat or gluten free bread (gluten free additional)

The Ultimate BENEDICT * 80

Crispy waffles topped with two poached eggs, marinated pulled beef, smashed avocado, maple syrup, and sumac infused hollandaise sauce

GOSSIP Benedict 55

Two poached eggs nestled on a toasted whole-wheat english muffin topped with hollandaise sauce and your choice of avocado and smoked salmon, turkey, or spinach with grilled portobello mushroom. Comes with a side of heirloom tomato salad.

Emirati Ryoog | 50

Balalit topped with eggs, served with chabab (Emirati pancakes), dibbs, white cheese, local honey, Regag bread and chopped dates

GOSSIP INDULGENCE BREAKFAST 80

Choice of eggs (scrambled with sujuk, tomato-onion omelette, poached, fried sunny side up, over easy) with grilled halloumi, zaatar coated labneh balls, a tomato-cucumber-olive side salad and multigrain-sourdough avocado toast

ARABIAN SUNRISE 60

Three eggs scrambled with cheddar cheese, tomatoes, onion and chickpeas served with foul, labneh, a tomato-cucumber-olive side salad and Arabic bread.

TRUFFLE EGGS 70

Three scrambled eggs, cooked with truffle oil and served with toasted charcoal bread and grated parmigiano cheese

GOSSIP SHARING SHAKSHUKA 85

Three eggs baked en cocotte in a skillet of Arabic spiced tomato and vegetable ragout, with baby spinach, feta and zaatar.

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TURKISH BREAKFAST 60

Two poached eggs served on garlic scented Greek yoghurt, with grilled asparagus, chili-walnut butter and herb oil, served with sourdough bread

Mexican Casserole 60

Three eggs scrambled with onion and tomato, served with crispy cheese tortillas, guacamole, sour cream, pico de gallo, baked black beans and cilantro

VEGETARIAN BREAKFAST 50

GOSSIP vegetarian fowl, a tomato-cucumber-olive side salad, honey, labneh , grilled halloumi and roasted walnuts served with zaatar manakish and pita bread

CHARCOAL AVOCADO TOAST 50

Healthy digestive charcoal toast served with crushed avocado topped with sliced radish, chili flakes, cherry tomatoes and toasted sunflower seeds drizzled with pomegranate molasses.

ADD grilled halloumi 12aed

ADD poached egg 12aed

Additions

Gluten free bread | 10

Bread basket served with homemade jam and butter | 16

Smoked Salmon | 15

Avocado | 10

Cheddar, Feta, Gruyere, Provolone, Mozzarella | 10

Pancakes

The Traditional | 45

Fluffy buttermilk pancakes served with field berries and warm bananas drizzled with maple syrup

The Lemon Ricotta | 50

Lemon Ricotta pancakes with fresh blueberries, blueberry compote maple syrup, orange supremes, and vanilla-mascarpone-ricotta cream

The Black & White | 45

Chocolate pancakes served with chocolate sauce, shaved chocolate, rahash, pecans and bananas

The Superfood (MOH) 45

Buckwheat, chia, gluten free oats, almond and flaxseed pancake, served with banana, coconut yoghurt and fresh berries.

French Toasts

Caramel Crunch | 48

Crunchy-coated caramel brioche served with warm caramel sauce topped with freshly sliced bananas

GOSSIP Strawberry & Cream | 50

Strawberries and mascarpone cheese filled brioche, served with crème anglaise, strawberries and homemade chantilly cream

Lotus French toast 60

Corn flake crusted brioche French toast with Lotus biscuit crumble topped with white chocolate ice cream drizzled with lotus sauce.