BREAKFAST AT HANKSBILL

CLASSIC BREAKFAST

Full English E, G, D, N Choice of eggs any style, Cumberland sausage, beef bacon, grilled vine tomatoes, sautéed mushrooms, sliced avocado, collard greens, homemade baked beans, and hash browns served with rustic bread.	95
Three Eggs Any Style E, D, G Omelette, poached, scrambled, or boiled eggs, served with grilled asparagus, confit vine tomatoes, healthy salad, and rustic toast.	65
Shakshuka E, G, D Plum tomato ragout with simmered peppers, topped with sujuk sausages and poached egg, served with Arabic rustic bread and eggplant dip.	75
Smashed Avocado on Toast E, D, N, SE Poached eggs, smashed avocado, heirloom cherry tomatoes, crumbled feta cheese, arugula leaves, served on multigrain bread.	68
Smoked Salmon Benedict E, S, N Plain croissant, poached egg, sautéed spinach, grilled asparagus, hash browns, beetroot hummus, and truffle hollandaise sauce.	75
Classic Benedict G, D, N English muffins, poached egg, beef bacon, grilled asparagus, pea hummus, hash browns, and hollandaise sauce.	70
Scrambled Eggs & Smoked Salmon E, D, S, N Smashed avocado, grilled halloumi, cherry tomatoes, salmon roe, rocket salad, served on toasted sourdough bread.	80

LOW CARB & KETO FRIENDLY

Keto Breakfast s, d, N	70
Smoked salmon, beef bacon, brie cheese slices, sliced avocado, heirloom tomatoes, and keto-friendly bread.	
Vegan Breakfast v, ve	65
Roasted butternut squash, scrambled tofu, avocado, semi-dried tomatoes, mixed nuts and seeds, served with a healthy salad.	

(A) Alcohol (Ce) Celery (D) Dairy (E) Eggs (G) Gluten (M) Mustard (N) Nuts (S) Fish And/Or Shellfish (SE) Sesame (SO) Soybeans (SP) Sulphur (V) Vegetarian

All prices are in AED, inclusive of 10% service charge & 5% VAT

HEALTHY BOWLS

Protein Power Bowl D, N, G	9	70
A balanced blend of protein soaked oats, quinoa, Greek y chia & flax seeds, mixed berr hemp seeds.	ogurt, almond butter,	
Ocean Blue Açaí Bowl N	, V, VE	75
A colourful bowl rich in antiox mixed with coconut water, to berries, mixed berries, banan shredded fresh coconut, and	pped with goji a, sweet mango,	
Savoury Veggie Grain B	OW E, G, N	70
A savoury, nutrient-packed b farro, avocado, roasted swee	0	

farro, avocado, roasted sweet potato, spinach, poached egg, drizzled with tahini dressing.

FRUITS & GRAINS

Sunrise Fruit Bowl v, ve Assorted melon, kiwi, pineapple, apples, peach, and handpicked berries.	55
Hawksbill Homemade Granola N, D, V Plain yogurt, banana, freshly cut fruits, handpicked mixed berries, and super seeds.	68
Muesli and Berries N, D, V Muesli with mixed berries, Greek yogurt, peanut butter, and chocolate protein balls.	65
Matcha Chia Pudding V, VE, N Chia seeds soaked in almond milk, matcha powder, coconut flakes, raspberries, and blueberries.	65

BREAKFAST BREADS

Chocolate Croissant Cinnamon Swirl Croissant Plain Croissant Sweet Almond and Cheese Croissant	22 20 20 22
Bacon and Egg Bap D, E, G Beef bacon and fried egg in a dusted potato bun, served with homemade baked beans and a hash brown.	55
Grilled Halloumi and Avocado D, N, G, V Smashed avocado, sautéed spinach, cherry tomatoes, healthy seeds, confit peppers, drizzled with balsamic reduction, served with healthy greens.	75
Classic French Toast E, D, G, N, V Fresh handpicked berries, berry compote, rainbow sprinkles, chia seeds, cinnamon custard, topped with honey and ricotta cream, garnished with a sweet pick.	60
PANCAKES	
Cheesecake Pancakes G, D, E, N, V Fluffy pancakes layered with handpicked berries, cheesecake filling, drizzled with caramel syrup, nuts, and rainbow meringue.	68
Potato and Meat Pancakes G, D, E Pan-fried Yukon mashed potato pancake filled with spiced minced beef, sour cream, and topped with a sunny-side-up egg.	65

15

20

20

ADDITIONAL SIDES TO START YOUR DAY

Avocado Half	15	Hash Brown	15	Baked Beans
Sautéed Mushrooms	15	Veal Bacon	20	Smoked Salmon
Beef Sausage	20	Two Eggs	15	Grilled Asparagus

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