



Petiole

café



Menu

*All items in this menu are **100% Vegan**
*All prices are in **BHD** exclusive of **10% VAT**



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Food | Kitchen Menu

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Salads

Chicken Caesar Salad (S) (G) ————— 4.5

Fresh kale from our little farm tossed with grilled **chicken**, roasted sweet potato, avocado, green beans in light creamy Caesar dressing topped with sourdough croutons. “Chicken” made of soy.

Warm Lentil Salad (S) ————— 5.5

Pan seared **scallops**, sundried tomato **bacon** bits, capers and baby arugula. Served on a bed of warm lentil salad tossed in Dijon and cream of balsamic vinaigrette of Modena. “Scallops” made of tofu, “Bacon” made of faba protein and rice flour.

Niçoise Salad (S) ————— 4.5

Tuna, green beans, cucumbers, lettuce, cherry tomato, potato, boiled **eggs**, olives and **anchovies**. Served with classical niçoise Dijon vinaigrette. “Tuna” made of jackfruit, “Anchovies” made of eggplant, “Eggs” made of tofu.

Soups Served with bread stick and grilled lemon wedge

Summer Corn Soup ————— 2.5

Smooth blend of **sweetcorn**, carrot and coconut cream topped with crispy chickpeas and pumpkin seeds.

Rustic Minestrone Soup ————— 2.5

Traditional slow-simmered **veggie-rich** minestrone soup with root vegetables and cannellini beans.





Mains

Papa Rellenos (S) (G) ————— 5.0

Creamy soft potato balls filled with aromatic ground **beef** breaded and fried until crisp. Served with marinara sauce.

“Beef” made of vegetable protein.

Chicken Piccata (G) (N) ————— 5.5

Lightly breaded **chicken** seared until golden with fresh lemon and butter grilled baby asparagus with pesto polenta and parmesan **cheese**.

“Chicken” made of vital wheat seitan.

Sayadieh (S) (G) (N) ————— 5.5

Pan seared white **fish** with fluffy spiced basmati rice, caramelized onions, toasted almond flakes and parsley. Served with tarator sauce and half grilled lemon.

“Fish” made of tofu.

Lamb Shank on Bamboo Bone (G) ————— 8.0

Oven roasted **lamb** shank with sautéed broccoli, carrot and baby asparagus. Served with mashed potato and creamy homemade gravy.

“Lamb” made of jackfruit and vital wheat seitan.



Buddha Bowl

Bali Bowl (S) (N) ————— 5.5

Pan seared curried **Chicken bites** , roasted sweet potato, red cabbage, radish, snap peas, quinoa sprouts, black rice. Served with creamy peanut butter sauce and black sesame seeds.
“Chicken” made of soy.

Moroccan Mujadara (G) (N) ————— 5.5

Nourishing lentil and farro infused with fragrant Moroccan spices and toasted pine nuts with caramelized shallots, grilled **lamb**, seasonal vegetables and **yoghurt**.
“Lamb” made of vital wheat seitan, “Yoghurt” cashew base.





Burger and Sandwiches

New England (S) (G) ————— 3.5

Buttermilk fried **clams** with parsley and basil aioli in brioche roll. Served with salt and vinegar sweet potato fries.

“Clams” made of tofu.

Meatballs (S) (G) ————— 3.5

Baked **parmesan meatballs** with bechamel and tomato sauce. Served in Baguette bread with a side of our home-grown green leaves.

“Meatballs” made of vegetable protein.

Summer Burger (S) (G) ————— 5.0

Ultimate summer grilled **beef** burger with **bacon**, smashed avocado, shredded fresh beets and fresh mango puree. With relish aioli, cheddar cheese, tomato, lettuce in charcoal brioche bun served with Salt and vinegar French fries.

“Beef” patty made of vegetable protein, “Bacon” made of faba protein and rice flour.

Flame Grilled Shawarma (S) (G) ————— 3.5

2 warm pitta bread stuffed with grilled **Chicken**, roasted jalapeno, roasted red peppers and French fries topped with garlic sauce, spicy harissa, pickled onions and parsley served with a side of our home-grown green leaves.

“Chicken” made of soy, “Bread” contains gluten.

Tacos

Street Taco Trillizos (S) (N) (G) ————— 3.0

3 mini tacos filled with pan fried ground **beef** mixture with mushrooms and walnuts. Served onto warm tortillas with finely minced tomato’s, onions, lime and cilantro salsa.

“Beef” made of vegetable protein.



Tapas

Kibbeh (S) (G) (N) ————— 2.5

2 fried kibbeh stuffed with ground **beef** with warm and earthy middle eastern spices and toasted pine nuts.

“Beef” made of vegetable protein.

Padron ————— 2.5

Pan fried Padron **peppers** with sea salt flakes.

Mac & Cheese (S) (G) ————— 2.5

Crispy mac and cheese balls breaded and lightly fried . Served with **marinara sauce**.

Patatas Bravas (S) ————— 2.5

Classic Spanish **fried potato** cubes drenched in a spicy tomato sauce, garlic aioli and chives.

“Aioli” contains soy.

Fried Olives (S) (G) ————— 2.5

Green olives with **roasted garlic** filling coated in breadcrumbs lightly fried . Served with harissa aioli.

“Aioli” contains soy.

Zucchini Croquettes (S) (G) ————— 2.5

Zucchini and **mashed potato** coated in breadcrumbs lightly fried. Served with smoky tomato aioli.

“Aioli” contains soy.





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Beverages | Bar Menu

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Mocktails

Lavender Paloma ————— 2.0

Grapefruit base drink with lemon, pineapple, strawberry, lavender syrup and slice of jalapeño. a drink simultaneously smoky, bright, and floral.

Apple Grey ————— 2.0

A bergamot base drink with apple and cinnamon fusion and a hint of cinnamon.

Iced Tea

Oolong Peach ————— 2.0

This peach Oolong Iced Tea is brewed with dried peach a high quality Oolong tea shaken and served over ice.

Mango Berry Black Tea ————— 2.0

Mango berry black tea is a specialty cold tea that is brewed with dried mango fruit shaken and served over ice.

Smoothie

Berry Basil Blast ————— 2.5

Creamy, nutritious blueberry tahini smoothie and fresh with banana, basil leaves blended with oat milk.

Mango Passion ————— 2.5

Refreshing mango and passion fruit puree ice slush blended with a splash of bergamot.



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Hot Drinks | Cake | Pastry Menu

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Coffees Served with oat milk

Americano	_____	1.8
Espresso	_____	1.0
Café Latte	_____	1.8
Cappuccino	_____	1.8
Flat White	_____	1.8
Macchiato	_____	1.8
Caffe Mocha (Mocaccino)	_____	1.8

Specialty Hot Beverage

Turmeric Spice	_____	1.8
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Warm, earthy and creamy turmeric oat latte frothed with fermented star anise, cloves, ginger and black pepper.

Specialty Cold Coffee Beverage

Matcha Fusion	_____	2.5
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Beautifully layered drink of ceremonial matcha and a single shot of espresso with oat milk and a hint of sweetened and fermented rosemary.





Summer Tea

Matcha Sencha Green Tea ————— 1.8

Antioxidants that, Decrease inflammation, Lower cholesterol, Boost your immune system.

Ripe Cantaloupe tea ————— 1.8

Antioxidants, Calcium, Potassium, Vitamins A, B, C, E and K.

Ginseng Five Treasures Herbal Tea ————— 1.8

Improve energy levels, Fight against stress and fatigue, Improve on immunity.

Goji Dates Tea ————— 1.8

Revitalize blood, Balances mood and spirit, Beautifies the skin, Delays aging, Filled with antioxidants.

Spearmint Jasmine Green Tea ————— 1.8

Lower risk of heart disease, Help lose weigh, Improve oral health, Boost brain function.

Peach Oolong Tea ————— 1.8

Boost metabolic rate or function, Weight loss, Burning midsection fat.

Lychee Green Tea ————— 1.8

Boost blood circulation, Improve your skin, Promote brain health, blood flow, and even lower cholesterol.

Mango Black Tea ————— 1.8

Improved cardiovascular function, Cancer risk reduction, Improved immune function, Improved oral health, Help with weight management.

Others

Soda Water ————— 0.5



Cakes & Pastries

Nutty Brownie (N) ————— 1.8

Fudgy brownie with almond, cashew and peanut butter topped with crunchy nuts.

Pistachio Princess Cake (N) (S) (G) ————— 1.8

Lemony apricot, pistachio and cardamom cake with buttercream frost.

Cinnamon Pecan Crumb Cake (N) (S) (G) ————— 1.8

Tender golden cake topped with a heaping pile of cinnamon pecan crumbs.

Citrus Rosemary Polenta (N) (G) ————— 1.8

Polenta cake infused with rosemary orange juice topped with crushed pistachio.

Berry Jam Custard Paczki (G) (S) ————— 1.2

Traditional Polish Paczki soft brioche filled doughnut with Berry homemade jam and custard cream.

Lemon Lavender Donut (G) (S) ————— 1.2

Light, and refreshing sweet lavender lemon infused glaze over fluffy soft brioche doughnut.