



Welcome to Alkalime - your conscious community restocafe.

أكل صحي بلمسة منزلية

Set along the shores of the pristine Mamsha oceanfront, Alkalime is a thoughtful space that embraces the best of nature.

Come as you are. Leave inspired to make a change.

Our story

"Generations ago, life was simpler. Our food was prepared honestly, using nature's pure and wonderful goodness. The true essence and flavors of each ingredient was enjoyed without the artificial additions and substitute foods we have today.

Looking back at pictures of my own family - my grandparents in particular - I'm conscious of how happy and healthy they are. There is an obvious connection between the traditional lifestyle of "eating what you grow" and an overall sense of well-being that cannot be ignored.

But over the years, the world's relationship with food changed. Artificial ingredients were introduced and we became increasingly disconnected from natural food sources. As people now look to revisit their choices, this has paved the way for fad diets and contradictory information on what it means to be healthy.

Alkalime believes health is a lifestyle, not a momentary diet. It's not about extreme measures but incremental changes in both mindset and behavior. Our everyday eatery focuses on simple, wholesome and homemade meals using ingredients the way nature intended - the way your grandparents would appreciate.

We are your home away from home and each dish is lovingly crafted with your well-being in mind.

My vision is that Alkalime becomes a place for guests to reconnect with each other and disconnect from modern-day stresses. A place that reminds you of how magical food can, and should be - in its original, most authentic form."

*With love,
Nagham
Founder*

About our name

Alkalime (alkaline + lime). Alkaline is neutral, like water. It is the most balancing way of living, replacing acid-forming food and stress stimuli with neutral alkalizing substitutes. The lime is an alkalizing superstar: this is the beautiful irony of the lime family whose alkalizing effects on the body far exceeds their citric acid content. The most important effect is not what the PH of the food is in its neutral state, rather the effect of the food on the body once consumed.



About our food

At Alkalime, the objective and foundation of our cooking is for the majority of what's on your plate to be alkaline, homemade and plant-based. We understand that life happens and we are living 'on the go'. As a result, it's getting harder and harder to control what goes into our body. To support you in your quest to have a healthier routine free of stress and acidity, every dish has been crafted from scratch in collaboration with our nutritionist, while using the purest of ingredients in portions that are made for sharing, and to ensure you get as much goodness in one meal as possible. Alkalime offers a holistic sense of well-being, that aims to transform people to become the best version of themselves.

We love supporting our local organic farms here in the UAE, and helping you stay in tune with what nature has to offer by providing you regional and seasonal dishes – so don't be surprised if our menu changes so often. Eating according to the season means you will eat more fresh foods while we tantalize your taste buds. It is not just what organic food contains; it is what it does not contain that is important.

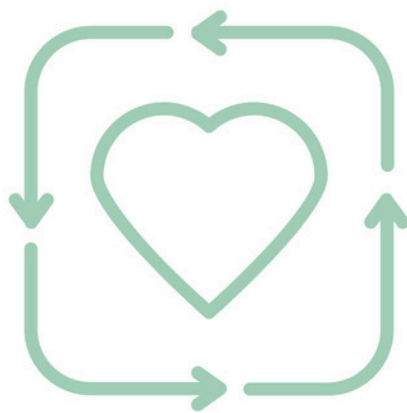
We like our food chemical free, and we want that for you too!

Important note: please be mindful that we are not a gluten free restaurant nor a vegan restaurant. Although we might have dishes that are vegan and naturally gluten free, our kitchen uses gluten and animal products so cross contamination is possible. Please inform your waiter of any allergies or intolerances.

"The food we eat has an undeniable effect on our health and well-being, whether we are conscious of it or not. Becoming more aware of what you put on your plate, and the benefits and healing properties of food will help you make better choices. And having an eatery that respects your health and supports you on this journey is incredible"

– Suzan Terzian – Clinical Nutritionist & Holistic Health Coach

*Join our Loyalty Program
& Earn points with every dish!*



Join our loyalty program and earn points that
you can convert to cash you can redeem at any time

All you have to do is sign up!

Interested? Please tell your waiter to sign up!

Applies to food only - Terms & Conditions apply.

Rise & Shine

V
Vegan
friendly

GF
Gluten
Free

S
Spicy

N
Contain
Nuts

Our breakfast is served until 1PM on weekdays and 2PM on weekends.

The Arabic Breakfast | 99 AED



Perfect for sharing! A basket of mixed classic oriental breakfast dishes with fowl medames, falafel, hummus, green olives, vegan labneh, zaatar dip, vegetables, our homemade Arabic bread & your choice of eggs.
Option to add Manakeesh Zaatar + 20 AED



The English Breakfast | 90 AED



A healthy start to your day with the same traditional items: white beans, our homemade beef sausages, our homemade lentil sweet potato baked fritters, mushrooms, tomato,, your choice of eggs and a slice of sourdough bread. Gluten free bread available.



Eggplant Shakshuka | 87 AED



A hearty and healthy start to the day with eggplant, Shakshuka tomato sauce, eggs, topped with roasted pine nuts sprinkled with Alkalime's signature sundried tomato tahini. Comes with sourdough or gluten free bread.

'Eat Your Greens' Omelette | 65 AED



Eggs in a gorgeous blend of spinach, leeks and parsley sprinkled with nut cheese and zaatar. Vegan friendly option with chickpea flour is available.

Huevos Rancheros | 75 AED



Healthy and full of Latino flair – 2 homemade oat tortillas filled with crushed black beans spiced with cumin and paprika, tomato salsa and fluffy scrambled eggs, topped with guacamole in a melange of sesame, sunflower and flax seeds for that omega power.

The ScrambleEgg Croissant | 75 AED



Our signature take on a breakfast favorite with herbed scrambled eggs, layers of mushroom, homemade plant based Alka-mayo and garden-picked tomatoes served in a sourdough vegan croissant. The best vegan croissant in Abu Dhabi! Vegan friendly option with tofu is available.

BenAddicted to Eggs | 42 AED



Our homemade English muffin topped with poached eggs, arugula and our homemade-from- scratch dairy-free "Hollandaise sauce". Contains Egg Yolk. Gluten Free bread available!

 Add Smoked Salmon + 30 AED

 Add Avocado + 15 AED

Avocado Toast | 45 AED



Smashed avocado over two slices of lightly toasted sourdough bread, drizzled with pomegranate syrup, garnished with pomegranate jewels and baby arugula leaves with olive oil. Gluten Free bread available!

 Add Eggs + 18 AED

 Add Mushrooms + 15 AED

 Add Tofu + 15 AED



Sweet Beginings

All day!

V
Vegan
friendly

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Gluten
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Spicy

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Contain
Nuts

The Good Pancake | 58 AED



Guilt-free sweet potato pancake made with oat flour, almond flour and topped with our homemade almond butter, maple syrup, cinnamon and some fresh berries, with nuts.

Bread Basket | 50 AED



A selection of our healthy breads with our homemade-from-scratch and vegan butter. Add your selection of homemade dip. Choose three options from the following:



Homemade Almond Butter



Organic Zaatar with EVO



Homemade Peanut Butter



Homemade Alkatella



Homemade Vegan Labneh

The Mindful Waffle | 65 AED



Healthy oat waffles topped with berries, maple syrup, our homemade almond nice cream. and our homemade Alkatella on the side. Perfect for sharing!

Açaí Power Bowl | 60 AED



A dreamy açai smoothie bowl topped with homemade nut butter of your choice, hand-picked strawberries and bananas, and homemade granola.



Homemade Almond Butter



Homemade Peanut Butter

Alkaline Smoothie Bowl | 55 AED



A smooth, fulfilling, thick and creamy blend of avocado, fresh spinach, banana, tahini, coconut milk and garnished with blueberries, strawberries, banana and our homemade granola.

Chia later, Papaya | 50 AED



Soaked chia in coconut milk, in half a papaya topped with banana, berries, walnut, pomegranate jewels, coconut and almond flakes. Scoop the papaya with the chia!



Homemade Almond Butter



Homemade Peanut Butter



Did You Know?

Did you know that a single sweet potato provides your daily Vitamin C requirements? & that Açai berries are loaded with antioxidants, support healthy aging and fight free radicals?



Blooming Bowls

V
Vegan
friendly

GF
Gluten
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Spicy

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Contain
Nuts

Why we love our greens – loaded with micronutrients, they are the fastest and simplest way to alkalize our body. Our bowls are hearty enough to make sure you get your daily dose of alkalizing greens.

The Chicken'avo | 74 AED

GF

10

Grilled free-range chicken strips with avocado and cherry tomatoes on a bed of lettuce, arugula and topped with our homemade red pickled onions dressed in our authentically made chimichurri sauce with lemon mustard dressing.

Dance to the Beet | 58 AED

GF

N

V

20

A bed of gorgeous spinach leaves with root vegetables, chickpeas, orange segments topped with toasted almonds in an orange vinaigrette dressing.



Bursts of Freshness | 58 AED

GF

V

10

A beautiful salad with curried quinoa, baby arugula, baby spinach, capsicum, radish, pomegranate jewels, green onions, fresh cilantro and our chef-made red Thai curry tahini dressing.

The Mighty Caesar | 50 AED

GF

N

20

A delicious medley of lettuce greens and sourdough croutons with our vegan caesar dressing using our homemade plant based Alka-Mayo, garlic and mustard.



Add Chicken + 20 AED



Add Shrimp + 25 AED

Quinoa Kale Tabbouleh | 50 AED

GF

V

20

A remix on a traditional levant tabbouleh using kale, parsley, tomato, onion with quinoa and topped with pomegranate.

Lentil Salad | 58 AED

GF

Boiled lentils with cherry tomatoes, onion, celery and green apples topped with balsamic dressing.

Salmon Tahini Salad | 80 AED

GF

A bed of crispy green salad drizzled with a lemon tahini dressing with flaked roasted salmon.



Souperior Goodness

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Vegan
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Nuts

All our soups are homemade from scratch.

The Green Soup | 45 AED



A super detoxifying soup using a blend of kale, fennel seeds, zucchini and leeks, topped with a drizzle of coconut milk.

Roasted Pumpkin Soup | 45 AED



A cozy and wholesome bowl of pumpkin, butternut squash, vegetables and cinnamon blend topped with coconut cream.

Immunity Soup | 45 AED



Brimming with the magical properties of roasted garlic, thyme, onion, black pepper with our homemade chicken broth.

Red Lentil Soup | 45 AED



Just like Home! Smashed red lentils with potato, leek, celery and carrots blended to give you the creamy taste you know and love.

Tomato Basil Soup | 45 AED



Tomato soup infused with basil leaves. We recommend it with a side of our GF garlic bread!

Beef Broth | 55 AED



Available in partnership by The Broth Lab.



Vegan Broth | 55 AED



Available in partnership by The Broth Lab.

Did You Know?

Broth is the best way to give collagen to your body; it's wonderful for gut health and skin elasticity.



A Fresh Start

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Vegan
friendly

GF
Gluten
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Spicy


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Contain
Nuts


Bread Basket | 50 AED





A selection of our healthy breads with our homemade-from-scratch and vegan butter. Add your selection of homemade dips. Choose three options from the following:

 Homemade Almond Butter

 Organic Zaatar with EVO

 Homemade Vegan Labneh

 Homemade Peanut Butter

 Homemade Alkatella

Share the Love! | 55 AED



A small mezze platter of exciting and creamy hummus tahini dip topped with sautéed onions with balsamic glaze, eggplant baba ghanouj dip and walnut muhammara dip served with our homemade seed crackers, and homemade Arabic style bread. Gluten free bread also available!

Cauli-Pizza | 58 AED



The best cauli-pizza in town! A cauliflower pizza crust topped with our homemade marinara sauce, cashew cheese, mushrooms, avocado and arugula.

Baked Falafel Platter | 60 AED




Baked Falafel pieces with Tahini dip and vegetables, with a side of our homemade Arabic style bread.



Holy Guacamole | 55 AED



A heavenly guacamole with your choice of sweet potato wedges or sourdough bread

 Sourdough bread

 Sweet Potato Wedges

 Gluten Free Bread

Dynamite Shrimp | 45 AED



Shrimps and roasted cauliflower in our own homemade vegan dynamite sauce: Sriracha and vegan AlkaMayo.



Chips & Dips | 45 AED



A collection of homemade chips with dips: tomato salsa, cashew cheese, guacamole.



Zaatar Manakeesh | 45 AED



Homemade dough with organic Zaatar, comes with a side of vegetables.

Beef Haute Dog (no bun intended) | 60 AED



Our homemade from scratch beef sausage wrapped and baked in our homemade dough. Comes with a side of mustard - AlkaMayo and AlkaTchup.



Happy Meals

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Vegan
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GF
Gluten
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Spicy

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Nuts

Superfoods are naturally perfect foods which are loaded with nutrients to support the health and growth of your body. And all you need to do is eat them.

Bean-There Burger | 75 AED



A meat-free patty made from sweet potato, black beans, quinoa, gluten free rolled oats, guacamole, caramelized onions and sautéed mushrooms topped with a vegan wholewheat homemade potato bun.

GF Pasta Pomodoro | 60 AED



Gluten free pasta with homemade marinara tomato sauce topped with our nut cheese.

Mushroom Riz-otto | 60 AED



Organic brown rice, shimeji and shitake mushrooms, coconut cream topped with our homemade vegan parmesan cheese and garnished with parsley.

Zoodles Alfredo | 60 AED



Thin zucchini curls with creamy vegan alfredo sauce and mushrooms. It's light, gluten free, low carb and completely delicious.



Chicken | 20 AED



Shrimps | 25 AED

Ooodles of Noodles | 60-85 AED

Egg noodles with asparagus, broccoli, sautéed mushrooms, shredded spinach leaves, and snow peas in a sesame ginger dressing. Add your favorite protein.



Vegetables | 60 AED



Tofu | 70 AED



Chicken | 80 AED



Beef | 80 AED



Shrimps | 85 AED



Happy Meals

V
Vegan
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Nuts

At Alkalime, we love boosting your health with incredible superfoods like avocados, cruciferous vegetables, blueberries, chia seeds, walnuts and salmon!

Blushing BBQ Teriyaki Salmon | 100 AED

GF



Oven roasted salmon served with our homemade teriyaki glaze, steamed vegetables, black rice pilaf and sprinkled with sesame seeds.

Steak To Your Diet | 110 AED

GF



Tenderloin steak with sweet potatoes, steamed vegetables and oven roasted garlic, topped with chimichurri and our dairy free yet creamy homemade mushroom sauce.



What's Your Beef | 90 AED

GF



Grass-fed beef tenderloin in our homemade orange sesame teriyaki glaze, broccoli florets, steamed asparagus, snow peas, and mushrooms over a bed of edamame fried brown rice.

The Real Burger | 70 AED

N



Two minced beef patties in our homemade potato bun with our cashew cheese, lettuce and AlkaMayo. Comes with a side of oven baked AlkaFries.

Keep Calm and Curry On | 85AED

GF

S



Our homemade red Thai free-range chicken curry with mango chili and a drizzle of coconut cream on a bed of toasted coconut cauliflower rice.

Chicken a la Kiev | 85 AED

GF

S

N



Baked chicken stuffed with spinach, topped with dairy free cream sauce with a side of vegetables and sweet potatoes.

Almond Crusted Chicken | 80 AED

GF

N



Oven baked breaded chicken using almond crumbs with sweet potato wedges accompanied with our homemade honey mustard sauce on the side, sweet potatoes and a side salad.

Did You Know?

We bake our burger buns from scratch in the kitchen - no nasties, no preservatives !



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All Wrapped Up in Goodness

Alkuritto | 50 AED



The vegan burrito: wrapped with black bean mash, black rice, guacamole, arugula, tomato salsa and our homemade vegan cheese sauce. Comes with a side salad and our oven baked Alkafries.

Shower'ma Gut | 58 AED



Sautéed chicken filet strips with cauliflower in Middle Eastern spices, kale slaw, drizzle of Alkalime's spicy green paste and our homemade sundried tomatohini sauce, wrapped in our homemade oat tortilla wrap.

Chicken Muhamara Sub | 60 AED



Oven roasted chicken, arugula dipped in pomegranate molasses lying on a spread of our homemade muhammara dip, comes in our homemade Arabic bread with a side salad.

Filling Philly | 70 AED



Your favorite Philly steak flavors made with perfectly seasoned beef served in a clean sourdough focaccia, mushrooms, sautéed onions, green capsicum, our homemade Alka-Mayo and topped with our vegan cheesy sauce.

Hot Chicken Ranch Sub | 60 AED





Fall in every bite! Chicken marinated in our spicy buffalo ranch, inside sourdough focaccia bread, with apples and cabbage. Comes with a side of cinnamon sweet potatoes and a cup of pumpkin soup.

SpecTAColar Wrap | 55-70 AED




Organic corn flour based tortilla topped with onion, bell peppers and your choice of protein or vegetables with Mexican flavors and our homemade cashew cheese drizzle; comes with our vegan sour cream, tomato salsa and guacamole dips.

 Vegetables / 55 AED 

 Shrimps | 70 AED

 Chicken | 68 AED

 Beef | 70 AED



Side Add-Ons

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Suggested sides to complement any dish.

Herbed Cauli-Rice | 30 AED

The low carb rice alternative.

Unbeleafable Green Salad | 30 AED

A bed of delicious greens with our homemade vinaigrette dressing.

Cajun Sweet Potato Wedges | 30 AED

Sweet potato wedges baked in the oven with cajun spices accompanied with our homemade AlkaTchup and AlkaMayo.

AlkaFries | 30 AED

The healthiest french fries: oven baked potatoes thinly sliced accompanied with our homemade AlkaTchup and AlkaMayo.

GF Garlic Bread | 30 AED

Gluten free garlic bread with olive oil.

Chips & Dips | 30 AED

Choose two types of our homemade chips with two dips of your choice.

Oven Baked Veggies | 30 AED

The perfect companion for any dish for some extra fiber.

Homemade Bread



Your choice of homemade bread.



Arabic Bread + 12 AED



Gluten Free Oat Wrap + 12 AED



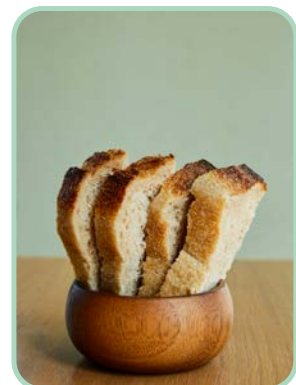
Sourdough Bread + 15 AED



Gluten Free Bread + 20 AED



Homemade Naan Bread + 12 AED



Sinless Desserts

All day!

V
Vegan
friendly

GF
Gluten
Free

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Spicy

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Contain
Nuts

We don't use processed or refined sugar. We sweeten our desserts and baked goods with dates, organic maple syrup or organic regionally grown honey

Red Velvet Brownie | 50 AED



Made with real beetroot, almond flour, coconut flour topped with macadamia nuts and chocolate chips, comes with a side of nice cream.

Alkey-Lime Cheesecake | 50 AED



Our delightfully fresh raw dessert made with a walnut crust, lime-licious cashew nut filling and topped with our homemade strawberry compote.

No Regret Chocolate Cake | 50 AED



It's flour-free, egg-free, dairy-free, and refined sugar-free, it's just full of the good stuff and we promise you'll enjoy every bite!

Apple Crumble | 50 AED



It wouldn't be the fall season without apple pie! Ours is made with almond flour, coconut flour, cinnamon, nutmeg, green apples and sweetened with organic regional honey syrup and a scoop of Almond Nice Cream on top.

Tiramisu Mille-Feuille | 50 AED



Our homemade lotus biscuits layered between cashew espresso cream.

Pecan Tart | 50 AED



Pecans, coconut sugar, cinnamon, nutmeg inside our almond tart. Contains eggs.

Lotus Roll | 50 AED



Lotus spread made from scratch! Vegan dough with a blend of spices and coconut sugar, garnished with nuts.

Vegan Donut | 35 AED



A healthy chocolate donut that is gluten free and refined sugar free, baked in the oven and topped with a soft chocolate dip.



Any Time Sweets

All day!

V
Vegan
friendly

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Gluten
Free


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Spicy


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Contain
Nuts

Açaí Power Bowl | 60 AED



A dreamy açai smoothie bowl topped with homemade peanut butter or almond butter, hand-picked strawberries and bananas, organic, and homemade granola.

 Homemade Almond Butter

 Homemade Peanut Butter

Alkaline Smoothie Bowl | 55 AED




A smooth, fulfilling, thick and creamy blend of avocado, fresh spinach, banana, tahini, coconut milk and garnished with blueberries, strawberries, banana and our homemade granola.

Banana Nice Cream | 35 AED



Choose from our selection of homemade flavors made with frozen fruits - dairy free and refined sugar free:


 Banana

 Strawberry

 Mango

 Almond

N

 Date and Tahini

N

 Pistachio

N

Check out our baked goods on display at the bar



AlkaTropical Bowl | 60 AED



It doesn't get more refreshing than this: coconut, pistachio, mango and acai nice creams inside a real coconut with frozen mango and topped with pomegranate jewels and coconut flakes.

Natural Homemade Sugar-Free Fruit Popsicle | 30 AED



Choose from our selection of homemade flavors made with frozen fruits - dairy free and refined sugar free:

 Coconut

 Strawberry

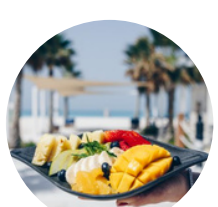
 Mango

 Pineapple

Fruit Platter | 55 AED



A refreshing plate of seasonal fruits such as strawberries, blueberries, apple, mango, pineapple and banana.



Start'Em Young

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Vegan
friendly

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Gluten
Free

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Spicy

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Contain
Nuts

Our kids menu is intended to take your kids' favorite dishes and make them healthier. No frying! We ensure that everything tastes delicious so they can't tell the difference ;)

Kids Almond Crusted Chicken Nuggets | 55 AED

N

GF

Almond-crusted free-range chicken fillet covered with garlic and lemon zest with a side of Alkafries served with our homemade Alkatchup.

Kids Noodles | 55 AED

Egg noodles adjusted just for kids using only chicken and baby spinach.

Kids Beef Burger | 55 AED

N

Minced beef patty made from scratch, with our vegan Alka-Mayo, dairy free cashew cheese and lettuce in our homemade buns - comes with a side of our homemade baked "french fries" AlkaFries and AlkaTchup.

Kids Pasta | 55 AED

V

N

GF

Gluten free brown rice pasta with homemade marinara sauce topped with our homemade cashew Parmesan cheese.

Kids Pizza | 55 AED

V

N

GF

*Our homemade dough topped with homemade marinara sauce and mushrooms.
Optional: add our homemade cashew cheese and any other vegetables we have.*

Steamed Veggies on the Side | 20 AED

V

GF

Steamed green vegetables to go along any dish.

Kids Smoothie | 28 AED

V


N

GF

Please select from your preferred mylkshake flavor:

 Strawberry

 Vanilla

 Chocolate



Did You Know?

Avocados contain healthy monounsaturated fat which helps in lowering blood pressure?



Nourishing Juices

V
Vegan
friendly

GF
Gluten
Free

All our juices are cold pressed and prepared daily, fresh.

One Ingredient Juices | 28 AED

Apple, or Orange, or Carrot, or Watermelon

One Ingredient Juices | 32 AED

Celery, or Pineapple, or Mango

Homemade Lemonade | 38 AED

Lemon juice + mint with or without sparkling water

Nature's Electrolytes | 38 AED

Watermelon + Lemon + Himalayan Salt

Immune Boosting | 38 AED

🍊 *Orange + turmeric powder + cayenne + cinnamon + fresh ginger + lemon + raw honey.*

🍊 *Beetroot + turmeric powder + cayenne + fresh ginger + lemon.*

Carrot-Sea | 38 AED

Carrot + Orange + Ginger

Coconut Water Infusion | 32 AED

Coconut water infused with berries.

The Detox Cleanse | 42 AED

ginger + turmeric + apple + celery + cinnamon + pineapple + arugula + kale + spinach

Mango Colada | 42 AED

Mango + berries + lime + fresh ginger

Hypertension Hero | 38 AED

Celery + beetroot + parsley + spinach + apple + pineapple

Drink Your Greens | 38 AED

Broccoli + pineapple + apple + kale + spinach + lemon + cucumber

Pina Colada | 45 AED

A fresh pineapple filled with pineapple juice and coconut cream.

Mojito | 38 AED

🍊 *Strawberry*

🍊 *Passion Fruit*

🍊 *Blueberry*

Homemade Iced Tea | 36 AED

🍊 *Orange with Black Tea*

🍊 *Hibiscus, Cinnamon and
Rose Water*

🍊 *Mango*



Ask about our healthy shots!



Nourishing Smoothies

Our drinks menu has been carefully crafted with our nutritionist, like everything else on our menu, to ensure that even with one drink, you get your daily dose of goodness. The smoothies are made with our homemade non-dairy mylk which contains nuts.

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Alkaline Smoothie | 42 AED

Avocado, spinach, banana, dates, chia seeds, vanilla, spirulina blended in our homemade almond mylk and topped with chia seeds.

Recharge | 42 AED

Plant-based protein, coconut mylk, acai, blueberries, strawberries, banana, and a dash of vanilla.

Iced Cream Latte | 42 AED

Espresso shot, banana, chia seeds, homemade peanut butter, dates, homemade almond mylk

Detox Smoothie | 42 AED

Apple, banana, ginger, pineapple, spinach, lime, orange juice and our homemade almond mylk

Bounty Smoothie | 42 AED

Banana, cacao powder, coconut flakes, dates, flaxseeds, almond butter and coconut mylk

Iced Matcha Smoothie | 42 AED

Matcha, banana, dates and homemade almond mylk.



The Good for You Chocolate Mylkshake | 42 AED

Banana, raw cacao powder, walnuts, homemade almond butter, dates, vanilla, cinnamon blended with our homemade almond mylk.

Wake-Me-Up Iced Latte | 42 AED

Shot of espresso, banana, homemade almond butter, dates, raw cacao powder, vanilla, cinnamon blended with our homemade almond mylk.



Frozen Yoghurt Smoothie | 42 AED

Banana, strawberries, GF oats, coconut mylk, dates



Golden Passion Smoothie | 42 AED

Passion fruit, cucumber, parsley, apple, mango and almond mylk.

Frappé Smoothie | 42 AED

Using our homemade dairy free whipped cream, choose between:



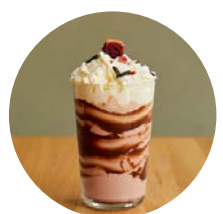
Lotus Caramel



Velvet Brownie



Pistachio Matcha



Boost Your Drink

V
Vegan
friendly

GF
Gluten
Free

Add a little boost to your drink to make it even more nutritious, your body will thank you!

MCT Oil | 15 AED

Supports improved cognitive function.

Matcha | 15 AED

A source of energy and disease fighting antioxidants.

Protein Powder | 10 AED

Protein supports every part of the human body.

Collagen Powder | 15 AED

Collagen powders contain amino acids, which are needed for everyday body functions.

Spirulina | 15 AED

A superfood with many healthy benefits from detoxification to energy boosting to disease prevention.

Healthy Mushroom Powder | 15 AED

A blend of healthy mushrooms and adaptogens.

Homemade Nut Butter | 8 AED

We do our own Almond and Peanut butter and our own version of the Nutella, Alkatella.

Extra Avocado | 10 AED

Source of heart healthy fat

Hydrating Water

Homemade Sparkling Water | 16 AED

Local Small Water (330 ML) | 8 AED

Local Large Water (750 ML) | 16 AED

Local Sparkling Water (330 ML) | 16 AED



Kombucha | 32 AED

Warm Sippers

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Vegan
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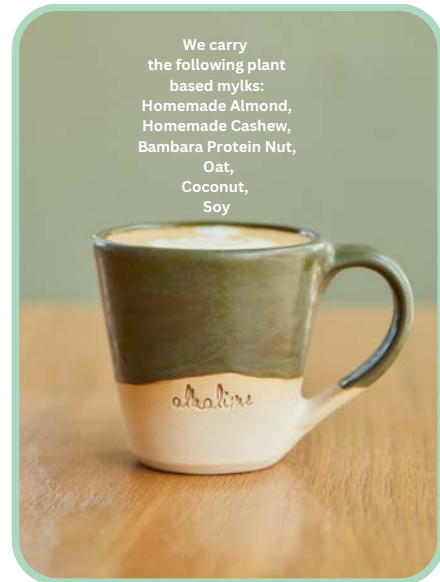
All our warm drinks can also be served cold.

Dairy-Free Latte | 28 AED
Americano | 21 AED
Espresso Single | 18 AED
Espresso Double | 21 AED
Flat White | 28 AED
Cappuccino | 28 AED
Cortado | 23 AED

Lebanese Coffee | 28 AED

Cold Brew | 38 AED
V60 | 36 AED

Matcha Latte | 36 AED
Caramel Latte | 28 AED
using our homemade refined sugar free caramel
Beetroot Latte | 36 AED
Chai Karak Latte | 36 AED
Turmeric Latte | 36 AED
Soothing Hot Chocolate | 36 AED



Organic Loose Tea Leaf | 28 AED



Hibiscus



Jasmine Bloom



Green Tea



White Tea



Ginger Lemongrass



Camomille



English Breakfast



Early Grey



Peppermint



Rooibos



Take Me Home - Retail

Enjoy Alkalime's homemade goods in the comfort of your home. Each product is made by hand, crafted to perfection and ready to be used. When your dish arrives to your table, or you take one of our products home, know that each delicate part of its recipe and packaging is socially responsible, eco-friendly, supportive of regional farmers and empowering of women.

- Alka-tchup | 50 AED***
- Alka-Mayo | 50 AED***
- Vegan Stock Bouillon | 60 AED**
- Chicken Stock Bouillon | 65 AED**
- Signature Sundried Tomatohini | 50 AED***
- Homemade Muhammara Dip | 65 AED***
- Homemade Vegan Labneh | 65 AED***
- Homemade Berry Compote | 65 AED***
- Homemade Almond Mylk 33CL | 35 AED***
- Homemade Almond Butter | 45 AED**
- Homemade Peanut Butter | 45 AED**
- Alkatella | 65 AED**
- Lotus Spread | 50 AED**
- Homemade Granola | 75 AED**
- Homemade Chips | 45 AED**
- Homemade Ferments | 45 AED**
- Homemade Pomegranate Molasses | 65 AED**
- 550ML Bone Broth Bag (beef or vegan) | 65 AED**
- Natural Hand Soap | 55 AED**



