



Breakfast Menu

8.00am – 11.30am

- B Homemade Breakfast Pastries (D, E, G) 19**
Selection of Homemade Pastries
- Assorted Bakery Basket (D, E, G) 35**
Freshly Toasted White or Brown Bread, Croissants, Fruit Danish, Served with Butter, Preserves and Marmalade
- Tropical Fruit Platter (D) 39**
Fresh Papaya or Mango Slices, Passionfruit and Lime
- Homemade Forest Berry Granola Trifle (D, N) 37**
Toasted Organic Oats, Berries, Hazelnut, Yoghurt
- Swiss Style Bircher Muesli (D, N) 39**
Green Apple, Gluten Free Oats, Yoghurt, Walnuts
- Gluten Free Irish Porridge (D) 40**
Made with Milk, Served with Honey and Fresh Strawberries
- Pancake Stack (D, G) 38**
Prune and Apricot Compote, Greek Yoghurt, Maple Syrup
- Caramelized Brioche French Toast (D, E, G) 49**
Vanilla Poached Apple, Butterscotch Sauce, Mascarpone
- Belgian Waffles (D, E, G) 49**
Homemade Belgian Waffles, Poached Strawberries, Honey and Natural Yoghurt, Candied Nuts
- Full English (D, E, G) 69**
Eggs of Choice (Fried, Poached, Scrambled or Boiled), Chicken Cheese Sausage, Canadian Veal Bacon, Vine Tomato, Baked Beans, Sourdough Bread
- Bocadillos (D, E, G) 54**
Spanish Baguette, Smoked Turkey Ham, Melted Tupi, Organic Fried Eggs, Avocado, BBQ Mayo
- Kids Breakfast (D, E, G) 35**
Eggs Soldier, Chicken Sausage, Hashbrown, pancake



*Life begins
after coffee!
(and croissant)*

Egg Dishes

All egg dishes are served with vine tomatoes, mushrooms and hash brown

- Signature Benedict (D, E, G) 49**
Two Organic Poached Eggs on Toasted Multigrain, Avocado, Dill, Truffle Hollandaise Sauce
- Eggs Royale (D, E, F, G) 55**
Two Poached Eggs on Toasted English Muffin, Smoked Scottish Salmon, Hollandaise Sauce
- Scrambled Eggs (D, E, G) 49**
Three Eggs Lightly Scrambled with Cream on Sourdough Bread
- Fried Eggs (E, G) 49**
Two Fried Eggs on Sourdough Bread

Revo Specialties

- B Revo Shakshuka (D, E) 55**
Baked Eggs, Tomato Ragout, Bell Pepper, Zucchini, Cherry Tomatoes, Ground Cumin, Grilled Halloumi Cheese
- NH Spanish Fried Eggs (D, E) 55**
Spanish Beef Chorizo, Baby Potatoes, Herbs
- Spanish Potato Tortilla (E) 55**
Confit Potato, Sliced White Onion, Garlic, Spiced Avocado, Stewed Tomatoes, Crispy Veal Bacon and Rucola

Nutritional Guide

While we are committed to providing accurate nutritional information, because our recipes are prepared fresh to order, there may be differences between the actual nutritional content of your order and the nutritional values provided. The values are derived from standardized recipes and serving sizes. While we will do our best to accommodate special requests to prepare your meal the way you like it, modifications may alter the nutritional values.

2000 calories a day is used for general nutrition advice for youth and adults (ages 13 and older) while 1500 calories for children (ages 4 to 12), but individual needs vary

If you have any concerns regarding food allergies, please alert your server prior to ordering. All Prices are in UAE Dirhams inclusive of 7% Municipality fee, 10% service charge and 5% Vat

D-Dairy, E-Egg, F-Fish, M-Mollusks, L-Lupin, S-Soya, P-Peanuts, G-Gluten, CS-Crustaceans, MS-Mustard, N-Nuts, SS-Sesame, C-Celery, SP-Sulphates

Please scan the QR codes to follow us on our social media pages



Gourmet Sandwiches

All Sandwiches are Served with French Fries, Mesclun Salad and Revo Dips

- Sloppy Joe (D, S, CS, MS)** 75
Bap Bun, Grilled Halloumi Cheese, Roasted Bell Peppers, Olive Tapenade, Truffle Aioli
- Philly Cheese Steak (D, E, CS)** 79
Wagyu Beef, Cheddar Cheese, Mushroom, Caramelized Onion, Vienna Bread
- Crispy Chicken Brioche (E, CS, MS)** 69
Country Style Fried Chicken, Boston Lettuce, Tomato, Coriander, Sweet Chili, Barbecue Mayo, Vienna Bread
- Korean Shrimp Wrap (E, CS, SS)** 65
Tempura shrimps, Kimchi Mayo and Asian slaw
- Revo Vegan Burger (CS, SS)** 75
Spiced Chickpea, Potato, Green Beans, Green Peas, Corn, Shallot Patty With Smashed Avocado, Tomato Relish, Portobello Mushroom, Chimichurri, Cucumber Salad, Grilled Vegan Bun
- Wagyu Burger (D, MS, SS)** 69
Buffalo Mozzarella, Canadian Veal Bacon, Dill Pickle, Iceberg, Shallots, Tomato, Mustard, Barbecue Mayo, Sesame Bun



Revo Butcher Cut

- SUNDAY - Lemon and Rosemary Marinated Roasted Chicken (D)** 65
Baby Potatoes, Grilled Asparagus, Sautéed Mushroom, Tarragon Jus
- MONDAY - Chargrilled Spanish Beef (D)** 69
Chorizo Sausage, Smoked Paprika Pomme Puree, Onion Gravy With Sautéed Courgettis
- TUESDAY - Slow Cook Beef Top Side** 69
Roasted Root Vegetable, Chimichurri, Silver Onion Fricassee
- WEDNESDAY - Braised Beef Cheeks (D, C)** 69
Garlic Mash, Sautéed Baby Vegetable, Thyme Jus
- THURSDAY - Herb Marinated Lamb Rump (D)** 69
Potato Gnocchi, Piperade, Goat Cheese Croquette
- FRIDAY - Turkish Shish Taouk (D, G)** 69
Garlic Mayo, Cucumber Yoghurt, Grilled Peppers Shallot
- SATURDAY - Char Grilled Lamb T-Tone (G)** 69
"Café De Paris" Infused Pearl Couscous, Smoked Eggplant

Sides

- Revo Fries (D, E, G)** 30
Homemade Fat Chips with Battered Spices
- Mashed Potatoes with Chives (D)** 29
Butter And Creamy Whipped Potatoes
- Sautéed Garden Vegetables (D)** 27
Seasonal Vegetables Sauté with Café de Paris
- Rocket Salad with Roasted Butternuts Squash (D)** 25
Fresh Baby Leaves, Cherry Tomatoes, Roasted Butternut Squash, Vinaigrette
- Crème Spinach with Parmesan (D)** 29

Desserts

- Homemade Spanish Crème Catalana (D, E)** 40
- Burn Basque Cheesecake (D, E, G)** 45
- Chocolate Fondant (D, E, G)** 45
- Apple Tarte Tartin (D)** 43
- Arros Con Leche (D)** 43

Main Courses

- Plant Based Vegan Ravioli Pasta (D, G, N)** 65
Stuffed with Spinach and Mushroom, Basil, Pine Nuts, Vegan Cheese
- Malloreddus Pasta (D, G)** 69
Sardinian Shell Pasta with Cheese Chicken Sausage, Canadian Veal Bacon and Tomato Ragout
- Braised Welsh Lamb Shank (D)** 89
Enoki Mushroom, Edamame Beans and Creamy Polenta
- Char-Grilled Chicken Peri-Peri (D)** 85
Baby Chicken, Sautéed Baby Potatoes, Portobello, Onion Gravy, Crispy Onion
- Organic Salmon Steak (F)** 98
Gremolata Crusted Salmon, Sautéed Baby Potatoes, Green Peas, Balsamic Charred Portobello, Green Asparagus
- Pan-Seared Sea Bass (D, F)** 98
Ratatouille, Chive Mash, Basil Infused Tomato Ragout

Soups

- Soup of the Day** 32
Seasonal Homemade Soup

Salads

- Beef Bresaola and Mozzarella Salad (D, MS)** 59
Buffalo Mozzarella, Wild Rocket Leaves, Balsamic, Chia Seeds
- Wasabi Prawns (E, G, CS, SS)** 65
Avocado, Mango, Wasabi Mayo, Sesame Seeds, Mesclun Leaves
- Healthy Salad (E)** 59
Roasted Pumpkin, Asparagus, Cherry Tomato, Soft Boiled Egg, Baby Spinach, Flax Seeds, Pumpkin Seed Oil
- Quinoa & Super Green Salad (MS, N)** 54
Quinoa, Couscous, Kale, Mache, Chickpeas, Avocado, Almonds, Sweet Onion Vinaigrette
- Chicken Caesar Salad (E, F, G)** 59
Romaine Lettuce, Parmesan Cheese, Egg, Canadian Veal Bacon, Croutons, Anchovy Garlic Dressing



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