



Breakfast



Bon appetit!

Simply Eggs: Crafted with Care, No Waste
Served with baby potato and grilled vine cherry tomatoes

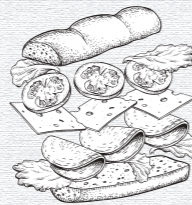
Omelette Your Way (E,D) AED 48
Choice of onion, bell peppers, tomato, ham, chives and chilli
Add on: Cheddar cheese AED 5

Eggs Benedict (E, D, G, F) AED 58
English Muffin, choice of turkey ham / smoked salmon / spinach
topped with hollandaise, parmesan cheese

Sunny Side Up (E, D, G) AED 48
Sourdough, sautéed mushrooms, chives

Souffle Omelette (E) AED 50
Egg white, spinach and kale

Revo's Breakfast Open Sandwiches



Tzatziki & Salmon (E, G, F) AED 62
Tzatziki, salmon, poached egg, avocado, micro-greens, sourdough

Scrambled Eggs on Sourdough with Avocado (E, G, D, N) AED 58
Soft scrambled eggs, fresh avocado, homemade sundried tomato jam, parmesan, sourdough

Classic Avocado Feta (D, G) AED 54
Local feta, mashed Mexican avocado, lemon, cilantro

Figs & Tahini (D, G, N, Ss) AED 56
Fresh figs, homemade whipped ricotta, tahini, honey, rose syrup, walnuts

Rise and shine Time for breakfast

Vegan at Revo

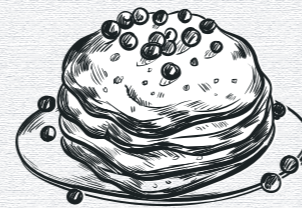
Acai Bowl (VG, N) AED 44
Banana, homemade granola, homemade peanut butter, raspberry coulis

Gluten Free Savoury Porridge (VG) AED 46
Gluten free rolled oats, onion, tomato, bell pepper, Arabic spices

Vegan Savoury Pancake (VG) AED 46
Faux ragout, sweet corn, pea shoots, chives

Exotic Fruit Platter (VG) AED 44
Seasonal exotic fruits, passion fruit coulis local honey

Our Signatures



Revo Superstar Focaccia (D, G, E) AED 56
Fried eggs, cheddar cheese, slow cooked mushrooms, fry sauce, pickled red onions

Ham and Truffle Brioche (D, G, E) AED 66
Turkey ham, fried egg, truffle mayo, chives

Red Velvet Waffle (G, D, E) AED 54
Fresh Berries, mascarpone cheese, snow sugar

Almond Crusted French Toast (D, G, E, N) AED 56
French toast, assorted berries, crème fresh

Fluffy Pancake (D, G, E) AED 56
Fresh berries, matcha crème, Nutella, syrup

Revo Breakfast (E, D, G) (Good for two) AED 120
Four eggs (Fried, Poached, Scrambled or Boiled) sausage, veal bacon, tomato, baked beans, sourdough

Dear Guest, please inform our team members of any dietary requirements:
G-Gluten, D-Dairy, E-Egg, S-Soy, SS-Sesame, SF-Sea Food, N-Nuts, V-Vegetarian, VN-Vegan, GF-Gluten Friendly, F-MS-Certified Seafood - Sustainably Caught Seafood M-Mustard, MS-Molluscs, C-Celery

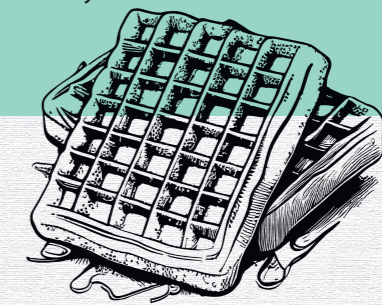
All prices are inclusive of 7% Municipality Fee, 5% VAT & 10% Service Charge

JUNIOR'S BREAKFAST

Rise And Shine (E, G, D) AED 40
Choice of Eggs, Chicken sausage, hashbrown, mini pancake

PB & J (D, E, G) AED 35
Homemade blueberry jam, crunchy peanut butter, brioche

Homemade Granola (D, N) AED 32
Greek yoghurt, strawberry fruit coulis, local honey



Add on

Smoked Salmon (F) AED 22

Chicken / Beef Sausage (2pcs) (G) AED 12

Turkey / Beef Bacon (G) AED 12

Hashbrown (2pcs) (G) AED 10

Sliced Avocado AED 18

Fresh Berries AED 16

Vanilla Ice cream (D) AED 10





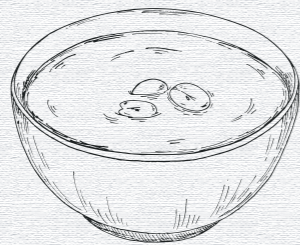
Lunch & Dinner

Fresh From The Farm



- Butternut Burrata (D, G, Ss) AED 72
Textures of butternut, burrata, green apple, sage
- Revo Caesar Salad (D, G, E, S, F) AED 68
Octopus bacon, chicken, aged parmesan, Caesar dressing (no anchovy)
- Warm Seafood Salad (SF) AED 74
Fresh seafood, avocado, lemon salad, organic quinoa

Soup



- Beef Consommé with Soba (SF, D) AED 58
48 hours bone broth, soba noodles, tofu, sliced beef, spring onions
- Soup of the Day AED 48
Ask the server for today's special

Dear Guests kindly inform us in case of any dietary requirement.
D-Dairy, E-Egg, F-Fish, M-Molluscs, L-Lupin, S-Soya, P-Peanuts, G-Gluten,
CS-Crustaceans, MS-Mustard, N-Nuts, SS-Sesame, C-Celery, SP-Sulphates

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Vegan at Revo

- Lentil Soup (VG, G) AED 42
Cumin, crisps, EVO
- Hydroponic Super Green Salad (VG) AED 64
Spinach, butter head lettuce, lollo bianco, asparagus, edamame, super green dressing
- Homemade Gnocchi (VG) AED 72
Sage emulsion, truffle, vegan cheese



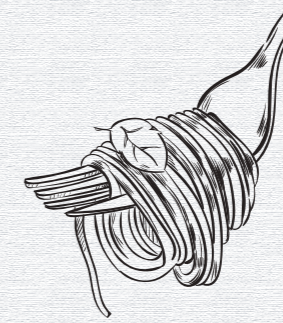
Main Course



- Norwegian Salmon (F, D, E, G) AED 109
Fennel crisps, white asparagus, celeriac & saffron sauce
- Chilli Garlic Prawn (SF, D) AED 88
Citrus sauce, coconut foam, black garlic, red chili, parsnip puree
- Roasted Baby Chicken (N) AED 88
Baby chicken, Ratte potato, chicken gravy
- Angus Tenderloin Steak 220grams (D, G, N, MS) AED 165
Truffle mash potato, grilled broccolini, grilled Asparagus, jus
- 12Hrs Short Rib (Ss, S, D, G) AED 125
Bone broth, yuzu kosho rhubarb, ginger, shallots
- Classic Cheeseburger (D, G, MS, E) AED 96
Homemade beef patty, pickles, mustard, cheddar, onion jam
- Buffalo Chicken Sando (G, D, E) AED 70
Buffalo fried chicken, ranch sauce, lettuce, parmesan, brioche bun
- Chicken Pita Pockets (G, D, N) AED 56
Sourdough pita, Arabic spiced chicken, garlic dip Arabic pickle



Art of Pasta



- Lobster Ravioli (D, G, E, Ms, Sf) AED 98
Homemade ravioli, Omani lobster, butter, creamed bisque
- Fettuccini Carbonara (D, G, E) AED 84
Pecorino Romano, egg, black pepper, veal bacon
- Penne Pomodoro (G, D) AED 68
San Marzano, EVO, parmesan, basil
- Lamb Ragout Rigatoni (D, G, E) AED 88
Tomato, lamb mince, butter, parmesan

Sides



- House Fries AED 22
- Truffle Parmesan Fries AED 32
- Sautéed Garden Vegetables AED 34
- Truffle Mashed Potato AED 32
- Kettle Chips AED 14
- House Salad AED 16
- Chicken Breast (100g) AED 20
- Prawns (6pcs) AED 30

Sweet Treats

- Fennel Poached Pear (D, G, E) AED 54
Cayenne pepper custard, Sicilian lemon, frangipane
- Warm Matcha Cake (D, G, E) AED 52
Valrhona ivory ganache, peach tarragon sorbet
- Vegan Coconut Chia Pudding (VG) AED 46
Mango blanket
- Fresh Fruit Platter (VG) AED 44
Seasonal fresh fruits

