

the lighthouse story

It all began when on the occasion of a friend's birthday, we set out to buy her the perfect gift. In our minds, her gift would be minimalist in appearance, functional in terms of day-to-day use and, most importantly, a timeless gift. Unable to find the gift, we decided to scour the world of up-and-coming designers, source those gifting items ourselves and launch a space that celebrates our love of food and design. And with that, the concept behind The Lighthouse was born.

Named after the Lighthouse of Alexandria, one of the seven wonders of the ancient world, The Lighthouse is a restaurant, concept store, and communal hub, all under one roof.

On a more personal note, Hashem's mother, Dr. Malak Hashem, spent her life as an educator and wrote her doctorate thesis on Virginia Woolf, author of the seminal novel "To the Lighthouse." So The Lighthouse is, in many ways, a tribute to her generation of trailblazing women that stood out as beacons of excellence.

It is also a nod to Virginia Woolf and her fellow members of The

Bloomsbury Group who gathered for conversation, companionship, and the refueling of creative energy. We were inspired when we discovered that they met over "lingering breakfasts" and "painting lunches," an indication of how central fresh, well prepared dishes were to the way they socialized —and a principal tenet of our own eating philosophy at The Lighthouse.

—

Hashem & Hany

SERVED UNTIL 4PM

breakfast

SAVORY

Avocado On Toast topped with cranberries and labneh ^{DGV} | 55

Add a poached, fried or scrambled egg | 10

Sesame Bagel with smoked salmon, dill cream cheese, onion and capers ^{DGN} | 62

Baked Goat Cheese Pie with oregano, sumac and honey ^{DGNV} | 46

EGGS

Eggs Benedict with veal bacon ^{DG} | 66

Eggs Royale with smoked salmon ^{DG} | 66

Eggs Florentine with spinach ^{DGV} | 60

Scrambled Eggs On Croissant with avocado and veal bacon ^{GD} | 61

Spicy Shakshouka with tomato, veal bacon, herbs and pine nuts ^{GN} | 64

Scrambled Eggs with fresh truffle shavings and toasted Campaillou bread ^{DGV} | 96

Scrambled Eggs with smoked salmon and toasted Campaillou bread ^{DG} | 62

Omelette your way ^D | 46

Add mushroom / spinach / tomato / onion / cheese | 7

Add smoked salmon / bacon / avocado | 16

Boiled Eggs on grilled Campaillou bread ^{DGV} | 38

Fried Egg on grilled Campaillou bread ^{DGV} | 38

SWEET

Plain Croissant ^{DG} | 12

Almond Croissant ^{DGN} | 15

Pain Au Chocolat ^{DG} | 14

Cinnamon Roll ^{DG} | 15

Pepito ^{DG} | 15

Waffles with berries and cream ^{DG} | 42

Fruit Salad with Greek yogurt ^D | 38

Homemade Granola with yogurt or milk ^{DN} | 44

Greek Yogurt with nuts and honey ^{DN} | 48

French Toast with berry compote ^{DG} | 56

Bread Basket with berry compote and butter ^{DG} | 26

SERVED FROM 12PM

lunch & dinner

SALADS

Artichoke & Spelt Salad with kale, sun-dried tomatoes, feta and almonds *DNV* | 55

Lentil Salad with pickled vegetables *NV* | 42

Roasted Red Beets with pistachio-coated goat cheese *DNV* | 42

Goat Cheese & Cherry Tomatoes with hazelnut crust *DGNV* | 54

Greek Salad with feta cheese, tomatoes, capsicum, Kalamata olives and dakos *DGV* | 54

Kale & Button Mushrooms with cured beef, roasted almonds flakes and shaved parmesan *DN* | 54

Tuna Niçoise Salad with anchovies, hard boiled egg, green beans & lemon vinaigrette dressing *S* | 70

MEZZE BAR

Grilled Octopus with hummus and spicy paprika *S* | 75

Baked Feta with oregano, paprika, Turkish chili, and Cretan honey, served with pita bread *DGNV* | 50

Burrata with pomegranate, grapes and cherry tomatoes *DGV* | 90

Fried Calamari topped with chili, paprika and lime *DS* | 50

Squid Provençal in a smoked tomato sauce *DG* | 68

Grilled Prawns marinated in garlic, rosemary, and green chili, served with Campaillou bread *GS* | 100

Tuna Tartare with avocado & dried apricots, served on Campaillou bread *NGS* | 68

Sea Bream Ceviche with aji amarillo, tomatoes and coriander *S* | 60

Grilled Aubergine topped with spiced minced lamb, cherry tomatoes and nuts *NG* | 60

Beef Tartare made of cured tenderloin with cream cheese, served on Campaillou bread *DG* | 80

Kofta in tomato emulsion *DN* | 100

SOUP

Red Lentil Soup with chili, topped with baked croutons *DGV* | 32

SANDWICHES

Short Rib Burger with guacamole and jalapeños, served with chips *DGN* | 100

Falafel Souvlaki with tzatziki, savoy cabbage, gherkins and sauce vierge *DGV* | 48

Spicy Tuna Sandwich with beef tomato on Campaillou bread *DGS* | 56

Grilled Chicken Souvlaki with tzatziki, marinated onion, tomatoes and sumac *DG* | 52

Minute Steak Sandwich served on Campaillou bread *DG* | 60

*Exclusive to Mall of the Emirates
*Sharing Dish

PIZZA

- Truffle Pizza with Italian truffle, Portobello mushrooms, mozzarella & truffle oil ^{DG} | 100
Mediterranean Pizza with mozzarella, artichokes, anchovies, grilled vegetables, olives & mushrooms ^{DGS} | 80
Pepperoni Pizza with beef salami, beef pepperoni & mozzarella ^{DG} | 80

MAINS

- Roasted Cauliflower Risotto ^{DV} | 80
Slow Cooked Lamb Shank with couscous ^N | 155
Beef Short Rib with parmesan risotto ^D | 165
Penne Arrabiata (spicy) ^{DGV} | 82
Truffle Rigatoni with mushrooms, cream sauce and fresh truffle shavings ^{DGV} | 172
Gnocchi with melted burrata cheese ^{DG} | 95
Seafood Risotto with prawns, calamari in a basil-infused tomato sauce and pistachios ^{DSN} | 133
Homemade Tagliatelle with lobster & cherry tomatoes ^{DG} | 230
Grilled Sea Bass with artichoke, fennel and root vegetables à la Polita ^{DS} | 132
Whole Sea Bass wrapped and baked in vine leaves and encrusted with Harissa* ^S | 264
Grilled Salmon Fillet with green beans and okra in cherry tomato sauce ^S | 115
Grilled Baby Chicken with dried apricots, fried shallots and pistachio ^{NG} | 130
Veal Milanese with rocket salad and tartare sauce ^{DG} | 168
Sliced Beef Ribeye 400g, served with grilled vegetables and mustard dressing* ^D | 260
Char Grilled Ribeye Steak 260g, with shallot, caper relish and mustard sauce ^D | 178
Grilled Lamb Cutlets with tzatziki and homemade pita bread ^{DG} | 164

SIDES

- Cherry Tomato Salad with dry ricotta ^{DVI} | 40
Chips with oregano ^V | 28
Broccoli with lemon and chili ^V | 28
Spaghetti Pomodoro with tomato and basil ^{DGV} | 28
Ratatouille ^{DV} | 28
Basmati Rice ^{DV} | 28

PLEASE CHECK OUR DAILY DISPLAY OF HOMEMADE PASTRIES

dessert & coffee

DESSERT

- Pear Tatin with homemade ice cream ^{D G} | 60
- Caramel Cake with Brûlée custard and vanilla ice cream ^{D G} | 45
- Warm Chocolate Mousse with ice cream ^{D G} | 55
- Saffron Milk Cake with whipped cream ^{D N G} | 46
- TLH Umm Ali with malt ice cream ^{D N G} | 56
- Sticky Toffee Pudding ^{D N G} | 56
- French Toast with milk ice cream ^{D G} | 71
- Passion Fruit & Yuzu Cheesecake ^{D N G} | 56
- Tiramisu ^{D G} | 54
- Popelini (selection of three) ^{D N G} | 32
- Blondie a combination of dark & white chocolate (per piece) ^{D G} | 16
- Homemade Ice Cream (per scoop) ^D | 16

COFFEE

Our coffee blends are exclusive to The Lighthouse and can be purchased upon request. Made with single origin arabica beans, each batch is sourced from Ethiopia and roasted locally offering a rich complexity and unique flavor.

- Espresso | 15
- Double Espresso | 19
- Macchiato, Cortado, Piccolo | 19
- Double Macchiato | 21
- Spanish Latte | 25
- Americano | 19
- Flat White | 21
- Latte | 21
- Cappuccino | 21
- Mocha | 32
- Affogato with vanilla ice cream, chocolate, biscuit and caramel | 38
- Iced Americano | 19
- Iced Cappuccino | 21
- Iced Latte | 21
- Iced Mocha | 32
- French Press | 30
- Toppings: vanilla, caramel, orgeat, hazelnut | 6

drinks

SMOOTHIES & MILKSHAKES

- Merry Berry** raspberry, blackberry, blueberry, basil and orange juice | 34
- Banana Twist** banana, salted caramel and almond milk ^N | 34
- "The Green" Hulk** avocado, cucumber, apple, celery and orange juice | 34
- Wake Up Call** espresso, honey, chocolate (41% cocoa) and whole milk ^D | 34
- Le Protein Fix** greek yoghurt, banana, strawberry ^D | 34
- Milkshake:** vanilla, chocolate or strawberry ^D | 34

MOCKTAILS

- Virgin Mojito** fresh mint, lime | 31
- Optional flavors: passion fruit, strawberry, raspberry, pineapple purée
- The Japanese** yuzu juice, tonic water | 31
- Orange Passion Fruit** passion fruit, orange juice and soda | 31
- Spicy Watermelon** lime juice, jalapeño, mint | 31
- Fruit Punch** green apple, orange, banana, ginger, cinnamon and soda water | 31

FRESH JUICES & LEMONADES

- Fresh Juice:** orange, apple, watermelon or carrot | 28
- A's Booster** green apple juice, carrot juice, orange juice and ginger | 28
- Le Detox** green apple juice, cucumber, spinach, lemon and ginger | 28
- The Dutch** orgeat, lemon, soda water | 28
- The Provençal** lavender, lemon, soda water | 28
- The Alpine** elderflower, lemon, soda water | 28
- Rosa** rose, lemon, soda water | 28

drinks

TEA & INFUSIONS

Our specialty teas & blends are a product of homegrown tea purveyors, Avantcha, one of the region's leading tea companies. Directly sourced from the finest tea estates globally, Avantcha teas are handpicked and certified organic.

Sapphire Jasmine Needle a decadent blue infusion with subtle notes of jasmine | 21

Dragon Well Long Jing delicate notes of fruits and nuts | 21

Jasmine Phoenix Pearls green tea pearls with jasmine flowers | 21

Chamomile Blossoms aromatic and soothing with whole chamomile flowers | 21

Rush Hour Berry combination of flavorful garden and forest berries | 21

Rooibos Vanilla Earl Grey fragrant rooibos mixed with lavender blossoms, vanilla and jasmine petals | 21

Hibiscus Flowers an intense ruby infusion with whole hibiscus flowers | 21

Tie Guan Yin Oolong with a mellow floral and sweet aroma | 21

Assam Breakfast strong and full bodied with malt flavors | 21

Majestic Earl Oolong with a mellow floral and sweet aroma | 21

MATCHA

Matcha Kagoshima | 21

HOMEMADE ICE TEA

Lemon, Passion fruit, Peach | 28

WATER & SOFT DRINKS

MonViso Still/ Sparkling (small) | 17

MonViso Still/ Sparkling (large) | 28

Pepsi, Diet Pepsi, 7up, Diet 7up | 17

Tonic, Soda Water, Ginger Ale, Ginger Beer | 28

Red Bull/Red Bull Sugar Free | 33