

# OUR STORY

Welcome to Day and Nite – where culinary worlds meet under one roof. We're more than just a place to eat; we're a gathering space for homegrown UAE brands and renowned chefs from around the globe to share their craft.

Our concept is simple but unique: Instead of one kitchen cooking just one cuisine, we host multiple kitchens and chefs in a shared space, each bringing their own flavors, cultures, and stories. It's a dining experience where you can enjoy authentic Middle Eastern dishes, an artisan Italian pizza, a Japanese-inspired treat, and a perfectly brewed specialty coffee – all in one visit.

Whether you join us in the day for fresh, bright flavors, or in the nite for rich, indulgent experiences, you'll discover that every plate has a story – and every chef a passion – worth sharing.

Day and Nite is our way of turning the UAE into a tasting journey.  
One roof. Many worlds. Infinite flavors.

# WALL OF FAME

JAWAHER

**JAKO**  
**RAMEN**  
By WAWA



**KURĒPU**<sup>TM</sup>  
クレープ



# BREAKFAST MENU

## Sandwiches

Halloumi Pesto Focaccia	28	Labneh Za'atar / Brown Bread	26
Turkey & Cheese Toast Bread	31	Croissant Scrambled Eggs	28
Egg Avocado Toast	30	Za'atar Labneh Toast	23

## Croissants

Cookies Croissant	26	Almond Croissant	21	Four Cheese Croissant	26
Chocolate Croissant	24	Kiri Croissant	23	Butter Croissant	16
Za'atar Croissant	18	Cheese Croissant	19		

### Cube Croissant Choice

Plain	16
Custard	29
Pistachio	29
Chocolate	29

### Sweet Croissant Choice

Chocolate	28
Custard	28
Pistachio	28

### Roll Croissant Choice

Plain	16
Almond	29
Pistachio	29
Walnuts	29

## Muffins

Vanilla	18	Double Chocolate	18	Blueberry	18
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## Mini Croissants

Butter	7	Cheese	9
Za'atar	7	Almond	9
		Chocolate	9

# COFFEE

Americano	18	Espresso Machiatto	16
Cappuccino	19	Cafe Latte	21
Flat White	21	Picollo	18
Cortado	19	Spanish Latte	26
Double Espresso	16	Spanish Cortado	23
		Oat Milk, Coconut Milk, Almond Milk	9

# FRESH JUICE

Orange	19	Pomegranate	21
Hibiscus	21	Passion Punch	26
		Lemon Mint	19

# SOUPS

## **Classic Lentil Harira (Morocco) 25**

Comforting lentil and chickpea soup with spices, herbs, and lemon.

## **Seafood Tom Yum Soup (Thailand) 30**

Fragrant hot-and-sour broth with lemongrass, kaffir lime, chili, and mixed seafood.

# SALADS & STARTERS

## **Thai Green Papaya & Crab Salad (Thailand) 45**

Shredded papaya tossed with chili, lime, peanuts, and sweet crab meat.

## **Caesar Royale (USA) 68**

Romaine hearts with sun-dried tomatoes, focaccia croutons, quail eggs, grilled chicken, aged Parmesan, and signature Caesar dressing.

## **Greek Village Salad (Greece) 40**

Tomato, cucumber, olives, Bell pepper, onion, and feta with House vinaigrette

## **Jewel Salad (Middle East Fusion) 40**

Roasted corn, pomegranate, pine nuts, finely chopped tomatoes, and cucumber in zesty pomegranate and lemon sauce.

# SMALL PLATES

## **Shrimp Tempura (Japan) 58**

Crispy battered prawns (4pcs) with tentsuyu dipping sauce.

## **Mini Bao Buns (China) 85**

Fluffy steamed bao filled with braised beef, pickled veggies, and gochujang sauce.

# MAINS

## **Beef Neck Bolognese alla Veneziana 95**

Slow-cooked beef neck (bone-in) in rich ragù sauce, tossed with fresh fettuccine and aged Parmesan.

## **Rigatoni Rosa al Tartufo 110**

Rigatoni in velvety rosa sauce with San Marzano tomatoes and cream, aged Parmigiano-Reggiano, burrata di bufala and fresh black truffle.

## **Persian Fesenjan 115**

Grilled saffron-marinated chicken thighs (1 skewer) in aromatic sauce of puréed walnuts and tart pomegranate molasses, served with saffron rice.

## **Tuscan Bistecca alla Fiorentina 230**

Angus T-bone steak (450 grms) grilled with rosemary and olive oil, served with rustic roasted vegetables and Gramolata

## **Roasted Baby Chicken 110**

Tender slow-roasted corn-fed baby chicken—served with your choice of one side: saffron rice, mac & cheese, or mashed potatoes.

## **New York-Style Pizzas**

Hand-stretched 14" authentic NY-style crispy crust

### **The Classic Margherita: 80**

San Marzano tomatoes, cow mozzarella, basil, and extra virgin olive oil.

### **Pepperoni: 96**

San Marzano tomatoes, cow mozzarella, spicy pepperoni, and hot honey.

### **Truffle: 105**

Creamy truffle sauce, sautéed mushrooms, cow mozzarella, and fresh truffle.

# SIGNATURES

## **"Arabian Sea & Outback" Surf & Turf 180**

Pan-seared Gulf tiger prawns (3pcs) and grilled Australian grass-fed lamb chops (3pcs) with charred seasonal vegetables, smoky harissa butter, and minted yogurt with lemon.

## **Day & Nite Burger Duo 96**

Four mini brioche buns: one with Angus beef, truffle mushroom sauce, mozzarella, arugula, and black truffle; the other with Angus beef, cheddar, caramelized onions, lettuce, tomatoes, and black olive-mustard-basil sauce. Served with crispy potato dippers.

## **Heritage Biryani 95**

Locally sourced chicken marinated in house-ground spices, yogurt, and saffron. Prepared using ancient Dum-Pokht cooking style. Served with raita and pickle.

## **Fajita Skillet "Surf & Turf" 160**

Sizzling skillet for two with grilled Angus beef and fire-grilled prawn skewers. Served with bell peppers, onions, pico de gallo, guacamole, and smoky chili-tahini sauce.

## **Signature Sushi Rolls**

Handcrafted rolls with the finest ingredients, served fresh.

### **California Roll: 55**

Sushi rice with crab meat, avocado, cucumber, fish roe, and Japanese mayonnaise.

### **Dragon Roll Unagi: 75**

Sushi rice with freshwater eel, avocado, cucumber, crab meat, teriyaki sauce, and spicy mayo.

### **Salmon Roll: 70**

Sushi rice with fresh salmon, avocado, cream cheese, teriyaki sauce, and spicy mayo.

### **Tempura Roll: 65**

Sushi rice with shrimp tempura, avocado, cream cheese, fish roe, wrapped with crab meat, teriyaki sauce, and spicy mayo.

# DRINKS

## Signature Mocktails

### **Pomegranate Rose Fizz** (Iran-Lebanon) **26**

Pomegranate juice, rose water, lime, and sparkling water.

### **Yuzu Ginger Sparkler** (Japan-Korea) **26**

Yuzu citrus, fresh ginger, honey, and soda water.

### **Mediterranean Herb Cooler** (Turkey-Italy) **26**

Basil, mint, lemon, and tonic with olive oil pearls.

### **Saffron Lemonade** (Iran-USA) **29**

Traditional lemonade infused with saffron and orange blossom.

## Selection of Tea

### **Persian Saffron Tea: 16**

Fragrant black tea infused with saffron and cardamom

### **Assorted flavoured Tea: 24**

Moroccan Mint, English breakfast, Ginger breeze, Berry Rush, Green tea

## Fresh Juices and Water

### **Freshly Squeezed Juices: 19, 21, 21, 19, 26**

Orange, Pomegranate, Hibiscus, Lemon Mint, Passion Punch

### **Vellamo Still Water: 13, 17**

330ml, 750ml

### **Vellamo Sparkling Water: 15, 19**

330ml, 750ml

# DESSERTS

## Chocolate Tart 34

Buttery crisp no-bake crust filled with rich, smooth chocolate ganache, finished with sea salt or cocoa powder.

## Tiramisu 36

Ladyfingers soaked in espresso and coffee, mascarpone cheese, and dusted with cocoa powder.

## Brownie 22

Fudgy dark chocolate brownie

## Classic Cheesecake 45

Smooth, creamy, and rich on a buttery graham crust, delicately flavored with vanilla and a hint of citrus – pure elegance in every bite.

# EXTRAS & ADD-ONS

Extra Pepperoni	15 AED
Fresh Black Truffle	18 AED
Sautéed Mushrooms	10 AED
Vegetables	16 AED
Extra Guacamole	18 AED
Smoky chili-tahini sauce	12 AED
Burrata di Bufala	25 AED
Feta Cheese	10 AED
Extra Mozzarella Cheese	16 AED
Grilled Chicken Breast	20 AED
Grilled shrimps	20 AED
Teriyaki Sauce	10 AED
Minted yogurt Sauce	10 AED

# SIDES

Saffron Rice	15 AED
Mac & Cheese	16 AED
Mashed Potatoes	14 AED
Roasted Vegetables	28 AED
Crispy Potato Dippers	22 AED