Olive & Thyme Restaurant

Mohammed Bin Rashid, Canal Residence Hotel - Al Abdali Fourth - Dubai Sports City - Dubai, Dubai Sports City, United Arab Emirates

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Google reviews (7)

Where every dish tells a story.

Food **Drinks**

BREAKFAST (8AM-1PM)

NUTELLA & BERRY PANCAKE (SI/B)

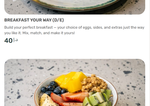
Homemade pancake stack with fresh blueberries and strawberries, smothered in creamy Nutella and dusted with powdered sugar.

35د.إ

EGG & FLAKE (SI/R/E)

Fluffy scrambled eggs with fresh chives and rich melted cheddar tucked inside a crisp buttery croissant.

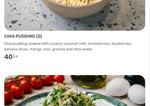
40د.إ



BREAKFAST YOUR WAY (SI/E)

Build your perfect breakfast – your choice of eggs, sides, and extras just the way you like it. Mix, match, and make it yours!

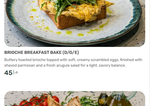
40د.إ



CHIA PUDDING (II)

Chia pudding soaked with creamy coconut milk, strawberries, blueberries, banana slices, mango, kiwi, granola and chia seeds.

40د.إ



BRIOCHE BREAKFAST BAKE (SI/G/E)

Buttery toasted brioche topped with soft, creamy scrambled eggs, finished with almond parmesan and a fresh arugula salad for a light, savory balance.

45د.إ

CILBIR TURKISH EGG (SI/R/E)

A perfectly poached egg nestled over creamy labneh, enhanced with a fragrant garlic-infused butter and a drizzle of homemade chili oil. Finished with a delicate sprinkle of Sakura mix for a burst of color and subtle freshness.

45د.إ

SHAKSHOUKA (SI/E)

Cloaked eggs poached in a bold tomato sauce infused with capsicum, garlic, and onion. Accented with a fragrant blend of dukkah and Sakura mix, then finished with a smooth dollop of sour cream for a creamy contrast.

45د.إ

EGG & BACON BAGEL (SI/G/E)

Toasted bagel spread generously with melted cheddar, crisp beef bacon, scrambled eggs, and a fresh arugula for a burst of green and peppery freshness.

45د.إ

BEET BLISS BOWL (SI/S)

Creamy beets blended with tahini create a vibrant base for poached eggs, smoky sweet corn, and grilled halloumi, topped with rocket and a spiced dukka crunch.

48د.إ

MORNING CORNETTO (SI/E)

A golden butter croissant roll filled with crispy bacon, creamy guacamole, fresh baby fresh arugula, and finished with luxurious truffle mayo.

48د.إ

SPICY SHAK SHAKSH (E)

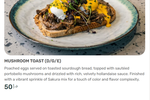
Poached eggs simmered in a bold, spicy tomato sauce, topped with creamy avocado, crumbled feta, and a sprinkle of dukka for added crunch and flavor.

50د.إ

MUSHROOM TOAST (SI/G/E)

Peashel sugar spinach toasted sourdough bread, topped with sautéed portobello mushrooms and drizzled with rich, velvety hollandaise sauce. Finished with a sprinkle of Sakura mix for a touch of color and flavor complexity.

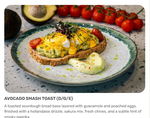
50د.إ



AVOCADO SMASH TOAST (SI/G/E)

A toasted sourdough bread base layered with guacamole and poached eggs, finished with a hollandaise drizzle, sakura mix, fresh chives, and a subtle hint of cheesy paprika.

50د.إ



AVO HALLOUMI TOAST (SI/G)

Toasted sourdough topped with creamy homemade guacamole, grilles halloumi, and a touch of honeyed sweetness. A bold blend of creamy, sweet and salty flavors.

50د.إ

SMASH SWEET POTATO (E)

Roasted smashed sweet potato, topped with poached eggs, sautéed spinach and dijon hollandaise. Finished with a sprinkle of roasted pumpkin seeds.

50د.إ

SMOKED TURKEY BENNY (SI/G/E)

Toasted sourdough topped with a generous choice of savory turkey ham or crispy beef bacon. Topped with poached eggs and a drizzle of creamy hollandaise. Served with a side of mixed lettuce.

50د.إ

ASPARAGUS PARMESAN OMELET (SI/D)

Fluffy omelet paired with tender sautéed asparagus and finished with a sprinkle of parmesan cheese.

50د.إ

GRANOLA BOWL

Thick and creamy Greek yogurt layered with fresh strawberries, blueberries, kiwi and banana; chia seeds and granola. Finished with a strawberry jam and a light drizzle of honey for the perfect balance of freshness and natural sweetness.

50د.إ

BERRIES ACAI BOWL

Smooth and refreshing açaí purée, layered with a medley of fresh berries — blueberries, strawberries, and blackberries — and topped off with a rich swirl of peanut butter.

55 ل.د

TROPICAL ACAI BOWL

A vibrant blend of açaí purée with sweet banana, tart passion fruit, kiwi, raspberries, strawberries, blueberries and rich, velvety peanut butter — it's a tropical escape in every bite.

55 ل.د

SALMON BAGEL (D/G/S)

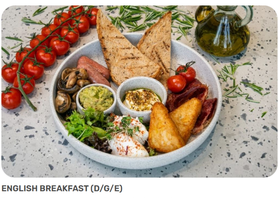
Multi-seed bagel spread with cream cheese, topped with smoked salmon, avocado slices, fresh dill, and a burst of briny capers.

55 ل.د

ARABIC BREAKFAST (D/G/E)

Enjoy your choice of eggs served alongside homemade falafel, creamy labneh, foul medammas, and spicy hummus. Grilled halloumi adds a savory touch, complemented by mixed olives and a selection of fresh vegetables. A balanced, flavorful breakfast served with your choice of freshly brewed coffee or tea.

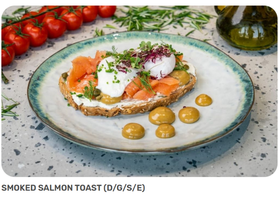
60 ل.د



ENGLISH BREAKFAST (D/G/E)

Enjoy your choice of eggs, perfectly paired with crispy hash brown, savory sautéed mushrooms, and a juicy grilled tomato. Tender beef sausage and smoky beef bacon, fresh mixed lettuce and golden toast. Served with creamy labneh and fresh guacamole for a Mediterranean twist. Comes with your choice of freshly brewed coffee or soothing tea.

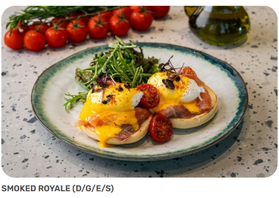
60 ل.د



SMOKED SALMON TOAST (D/G/S/E)

Smoked salmon, poached eggs, and cream cheese on toasted sourdough. Finished with capers, dill, and a touch of honey mustard.

65 ل.د



SMOKED ROYALE (D/G/E/S)

A toasted English muffin layered with smoked salmon and poached eggs, finished with a generous pour of rich hollandaise. Accompanied by a fresh mix of lettuce to brighten every bite.

65 ل.د

FLORENTINE BENEDICT (D/G/S/E)

Toasted butter croissant roll with sautéed spinach, poached eggs, smoked salmon, and luscious hollandaise sauce, accompanied by cherry tomatoes and rocket salad for a perfect balance of flavors.

65 ل.د

THE MORNING RIB (D/G/E)

A flaky butter croissant roll topped with tender, melt-in-your-mouth slow-cooked short ribs, poached eggs, smoky BBQ mayo, and rich hollandaise. Layered over short ribs, poached eggs, smoky BBQ mayo, and rich hollandaise. Layered over fresh mixed greens and finished with delicate sakura microgreens for a vibrant touch.

65 ل.د

SALM'N AVO CRUFFLE (D/G/E)

Flaky cruffle topped with creamy avocado, tender poached eggs, parmesan cheese, and a refreshing mix of salad greens — a perfect blend of richness and freshness.

55 ل.د