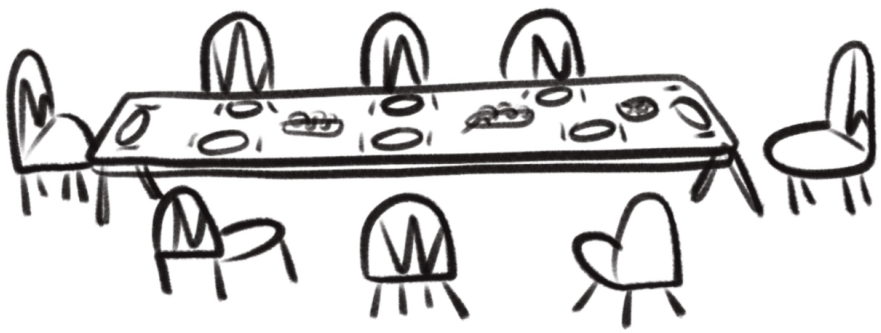
Menu



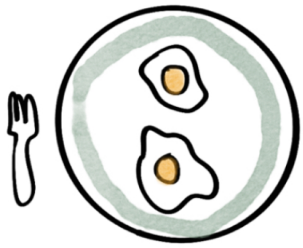
Vanilla Bean started in 2012 as a mother daughter project, creating edible art and desserts just because we loved it. That project grew into something bigger, and in 2024, Vanilla Bean the bakery opened its doors, bringing the same love for good food and good energy to a place where people could come together.

Fast forward to today, our Vanilla Bean family grew and Vanilla Bean the experience was born.

Menu was crafted from the love of food, the feeling of comfort and inspired by memories. Memories of your Teta's maakarona bi laban, your mother's escalope on a Friday coming back from school, the grilled cheese at midnight that gives you a cozy feeling no matter how old you are.

Space was designed to welcome you into our kitchen, into comfort, into making connections with people around you.

Vanilla Bean is not a restaurant, it's not a coffee shop, it's emotions on a plate, it's an experience.



Breakfast *(8am-12:30pm)*

Labneh Egg bowl 17
Garlic Labneh, 6 minute eggs, makdous, seed spice mix, chili oil, toasted sourdough

Avo Eggs 15
Cream cheese, arugula, scrambled eggs, avocado, topped with a soft poached egg, chili oil

Salmon Croissant 17
Avocado, smoked salmon, arugula, panko breadcrumbs, parmesan

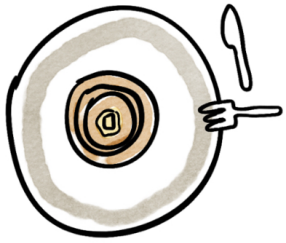
Egg Panuozzo 16
Special herb sauce, scrambled eggs, arugula, parmesan, chili oil served in a sourdough panuozzo dough

Yogurt Granola 15
Greek yogurt, buckwheat granola, berry preserves, fresh berries, banana, pistachio, maple syrup

Salted Date Yogurt 14
Greek yogurt, warm dates, toasted buckwheat, Maldon salt, olive oil, honey

Display
Assorted viennoiserie





All Day *(8am-11pm)*



Bread and Butter Trolley 12
Yuzu butter, garlic herb butter, date butter, sourdough

On the stone



Zaatar Manoushe 9.5
Zaatar, pistachio, pumpkin seeds, olive oil

Gochujang Manoushe 11
Akkawi, mozzarella, gochujang chili paste, sesame seeds

Artichoke Pouf 16
Artichoke hearts, lemon, mozzarella, parmesan, tarragon, pine nuts

Garlic Pouf 15
Garlic confit butter, smoked paprika, mozzarella, parmesan, thyme, chives

Eggplant Pouf 15
Eggplant, parmesan, pistachio pesto, red peppercorn

Sandwiches

Pesto Stracciatella 16
pistachio pesto, stracciatella, sundried tomato, arugula, spicy oil in sourdough focaccia

Halloum Truffle 15
Halloum, truffle paste, fresh tomato, arugula, olives in sourdough focaccia



The Ultimate Grilled Cheese 14
Cheddar, mozzarella, gruyere in brioche dough

Italian 20
Beef pepperoni, bresaola, stracciatella, sundried tomato pesto, arugula, hot honey in sourdough

Turkey Caesar 16
Grilled turkey, iceberg, caesar sauce, parmesan, garlic breadcrumbs in sourdough

Zaatar Hummus 13
Zaatar hummus, purslane, tomato, pomegranate, fresh thyme, toasted pecans in zaatar sourdough

Lunch/ Dinner *(12:30pm-11pm)*



Salads

Kale Ceasar 21
Massaged kale, toasted chickpeas, grilled chicken, parmesan, crispy breadcrumbs, yuzu Caesar dressing

Beetroot Goat Cheese 18
Roasted beets, arugula, wild thyme, mint, goat cheese, pomegranate, pecans, micro herbs, lemon yogurt dressing

Main

Chicken 23
Sourdough crusted chicken breast, special herb sauce, lemon zest, lemon wedge, side salad

Beef 24
Ricotta meatballs, tomato rosee sauce, parmesan, thyme, toasted focaccia

Pasta 19
Fresh tagliolini, garlic labneh, minced beef, pine nuts, sourdough breadcrumbs, chili oil, sage

Mushroom 23
Romesco sauce, charred oyster mushrooms skewers, kizbara w toum, pistachio, sourdough pouf

Desserts

Chocolate 14
Chocolate mousse, tahini whipped cream, sesame croquant

Sticky Toffee Pudding 15
Sticky date cake, salted toffee sauce, vanilla bean ice cream, toasted pecans

Display
Assorted cakes and tarts

