



Friday & Saturday
12 pm - 5 pm

* Brunch *
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SWEETS

greek yogurt, house granola, raspberry, caramel toast 817 cal 52-.
speculoos french toast, raspberries, clotted cream (allow 10 minutes) 462 cal 55-.
ricotta pancakes, dulce de leche, banana 840 cal 59-.
mango chia seed pudding 1010 cal 49-.
crushed milk chocolate cookies, Frosties soft serve 1067 cal 62-.

NIBBLES

olives 115 cal 16- | beetroot hummus & feta 579 cal 29-.
halloumi fries, honey sriracha 721 cal 39-.

EGGS

2 eggs any style - fried, scrambled & poached 461.4 cal 31-.
scrambled eggs, Monterrey Jack, jalapeño mayo, brioche bun 869.25 cal 49-.
turkish eggs, cajun butter, pita 697.5 cal 49-.
eggs Florentine, greens, Hollandaise, muffin 858 cal 59-.
poached eggs & avocado toast, feta, coriander pesto 638 cal 65-.

SALADS

quinoa, pomegranate, baby tomato, lemon confit dressing 269 cal 59-.
kale & cabbage, parmigiano, pine nuts, honey za'atar dressing 371 cal 59-.
radicchio & iceberg, walnut, lemon chili dressing 373 cal 39-.

ADD ONS

spicy fried egg 127 cal 12- | halloumi 300 cal 19- | sumac chicken 160 cal 25-.
smoked paprika prawn 153 cal 37-.

PLATES

mushroom toast, hazelnut salt 312 cal 59-.
chicken sliders 840 cal 69-.
rigatoni, pink sauce, basil, chili, parmigiano 560 cal 72-.
free range grilled cajun chicken, corn, tomatoes 767 cal 75-.
truffle burger, Monterrey Jack, truffle mayo 1110 cal 79-.
corn & white truffle risotto 510 cal 99-.
black angus steak au poivre 897 cal 120-.
seabass en papillote, zucchini, lemon 577 cal 99-.
spaghetti "carbonara", beef bacon, parmesan 932 cal 69-.

SIDES

house salad with hazelnut salt 249 cal 29-.
avocado with smoked sea salt 90 cal 15-.
frites 312 cal 25-.
asparagus & toasted hazelnuts 131 cal 39-.
truffled mac & cheese 1115 cal 79-.

GOOD FOOD & GOOD FRIENDS
LAYSAN VALLEY,
UMM AL HAMAM AL GHARBI,
BUILDING 22, RIYADH 12329
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NACRIYADH.COM
@NACRIYADH

In case of allergies, intolerances or dietary requirements,
please speak to your waiter before ordering

All prices include 15% vat

NON ALCOHOLIC COCKTAILS

apple & lemon, lime, mint	29.-	watermelon & mint, lemon	29.-
blackberry & vanilla, lemon	29.-	passionfruit lemonade	29.-
pineapple & rosemary, mint	29.-	raspberry & cranberry lemonade	29.-
mango & cardamom, basil	29.-	homemade basil lemonade	29.-
lemon & kumquat, rosemary	29.-	orange & pineapple, almond	29.-

COFFEE

espresso	18.-
macchiato	18.-
cortado	22.-
americano	22.-
latte	24.-
cappuccino	24.-
flat white	24.-
mocha	24.-
hot chocolate	25.-
<i>alternative milk available</i>	4.-

ICED COFFEE

iced americano	22.-
iced latte	24.-
iced mocha	24.-
coconut iced latte	29.-
toasted banana iced latte	29.-

TEA

jasmine iced-tea	25.-
jasmine tea	39.-
<i>ask your waiter about our tea selection</i>	22.-

SOFT DRINKS

Coca Cola	16.-
Coca Cola light	16.-
7 up	16.-
juice <i>apple / pineapple / cranberry</i>	16.-
water <i>still / sparkling</i>	24.-



FRESH JUICES

orange	22.-	apple, cucumber, spinach	25.-
apple, beetroot & celery	25.-	carrot, apple, ginger	25.-