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# 1762

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BAKERY

## BAKERY MENU

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01

## PAIN AU LEVAIN

20

the og, the original gangster of bread. naturally leavened over 24 hours; slightly sour flavor with an acidic aftertaste and a thick, caramelized crust; large irregular cell structure. great as a toasted sandwich, with smashed avocado or with spreads.



02

## TURMERIC & CHIA SEED SOURDOUGH

22

earthy turmeric flavor, crunchy chia seed crust, slight sourdough flavor. best with chicken mayo, salamis, hams & pickles.



03

## SWEET POTATO & QUINOA 50% SOURDOUGH RYE

22

dense chewy cell structure, strong sour flavor and thick crust with crunchy quinoa seed shell. best with strong cheeses, seafood, sweet pickles and jams.



04

## MULTIGRAIN CAPE SEED LOAF

25

loaded with seeds and grains, dense moist interior; amazing when toasted slightly to reveal the caramelized flavor of the seeds. best toasted with butter or loaded with your favorite smashed avocado, cream cheese or sharp cheddar.



05

## DARK RYE

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50% sourdough rye made with activated charcoal and blackstrap molasses. slightly sweet flavor, no sourness, hard crunchy crust. have it with smoked salmon, roast beef or chicken.



06

## CHALLAH

20

enriched dough made with eggs. soft fluffy interior, slight sweet flavor. try with a generous layer of butter or lightly toasted with jam. works great for french toast or bread and butter pudding.



07

## 12 HOUR FERMENTED WALNUT & RAISIN LOAF

22

left to ferment slowly in the chiller overnight to bring out the oils of the walnuts and to soften the raisins. packed full of fruit and nuts, this bread is amazing as part of a cheeseboard.



08

## ROAST BEETROOT CIABATTA FLUTE

15

made with roasted beetroot chunks and beetroot juice. have as an accompaniment to any salad, roast or slather with butter.



09

## TURKISH CIABATTA

8

ciabatta dough that is egg washed and sprinkled with sesame seeds before baking, then brushed with olive oil as its hot from the oven. the ultimate bread for toasted sandwiches, you can use this bread as is or slice up and toast to have with soups and stews.



10

## JUMBO SALTED PRETZEL

11

traditional south german style soft pretzel. silky, soft outside, chewy interior. we load ours up with pastrami, emmental, mustard and pickles. have it plain or toasted, with butter or just dunk it in anything saucy.



11

## IRISH SODA BREAD

25

our take on an irish classic. made with 50/50 wheat flour and wholemeal flour, with the addition of onion flakes and dried oregano. this is a yeast free alternative and had a texture similar to that of scones. cut this open and pack with spreads and cold cuts, use to soak up gravy or soup or have on the side.



12

## MULTI SEED SOURDOUGH BAGUETTE

15

traditional baguette dough with the addition of a toasted seed soaker. rolled again in mixed seeds, this bread has a beautiful nutty flavour and loads of crunch on the outside. works very well with preserves and pickles.

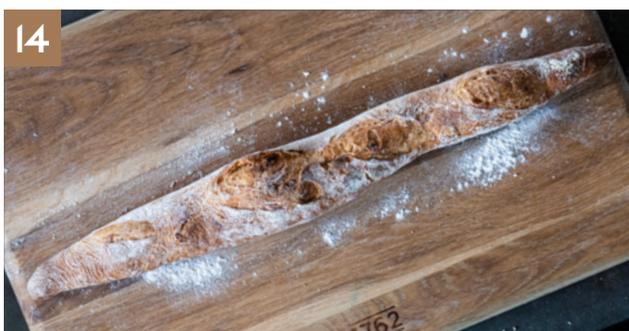


13

## KALAMATA OLIVE SOURDOUGH BAGUETTE

15

our traditional baguette dough with crispy fried onion flakes folded into it. pairs well with stews, cheese and is great as croutons.



14

## ONION SOURDOUGH BAGUETTE

15

our traditional baguette dough with crispy fried onion flakes folded into it. pairs well with stews, cheese and is great as croutons.



15

## TRADITIONAL SOURDOUGH BAGUETTE

10

long fermentation, traditional french style sourdough baguette. large open cell structure, chewy interior and a crisp crust. makes fantastic garlic bread if not devoured completely.

16



### SESAME EPI

a traditional baguette that is dipped in white sesame seeds and cut to resemble an ear of wheat before being baked. makes a great display piece and is perfect for sharing. even more surface area for extra crunch. fun to dip into pates and soups.

15



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