

BAKERY & MORE

BY 1762



Nakheel Mall | JLT



deliveroo



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InstaShop



SOFT BUN

soft and fluffy, great for burgers, breakfast baps and sandwiches

5



CHEESY ROLL

enriched bun made with cheese and topped with a crispy layer of cheddar

8



PARMESAN AND HERB BUN

made with aged parmesan and oregano, pairs well with meats and grilled vegetables, can be toasted and used as croutons

6



BRIOCHE LOAF

light and buttery goodness, made using a traditional french recipe

35



Speciality
KETO BREAD

rye flour, sunflower seeds, fine salt & water

55



PAIN AU LEVAIN

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.

22



TURMERIC & CHIA SEED SOURDOUGH

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

22



**SWEET POTATO
& QUINOA 50%
SOURDOUGH RYE**
dense chewy cell structure, strong sour
flavor and thick crust with crunchy quinoa
seed shell. best with strong cheeses,
seafood, sweet pickles and jams.

22



**MULTIGRAIN
CAPE SEED LOAF**
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.

25



CHALLAH
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.

20



TURKISH CIABATTA
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.

8



**JUMBO SALTED
PRETZEL**
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



**MULTI SEED
SOURDOUGH
BAGUETTE**
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.

15



**KALAMATA OLIVE
SOURDOUGH
BAGUETTE**
our traditional baguette with kalamata
olives folded into the dough.

16



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.



WHITE FARM STYLE BREAD 20

a rustic bread made from stoneground flour, water, salt and yeast. baked with a crunchy top and fluffy interior as was done years ago on farms inside cast iron pans. great for sandwiches, with a stew or slathered with butter



BROWN FARM STYLE BREAD 20

a mixture of stoneground wheat & wholemeal flour for extra fibre and a nutty flavour. this can hold well with fruit preserves and charcuterie

