

PAUL

depuis 1889

APPETIZERS

Entrées

SOUPES

Red Lentil Soup

Red lentil, lemon juice, coriander, sun-dried tomato, served with croutons on the side 2.950

Traditional Onion Soup

Onion, Mozzarella cheese served in our homemade bread bowl 2.950

Mushroom Soup

Fresh mushroom creamy soup 2.950
Add chicken 1.250

Chef's Soup

Soup of the day 2.950

ENTRÉES

Truffle Cheesy Rock

Crispy Mac & Cheese truffle rock oil, pesto pomodoro sauce 2.950

Avocado Shrimp Basket

Tempura-battered, and fried avocado served with honey sriracha aioli and fried Avocado 3.500

Horseradish Salmon Pizzetta

Toasted PAUL bread, smoked salmon, horseradish cheese, edamame, spinach, watercress, Parmesan tomato salsa 3.600

Edamame Roasted Pepper Dip

Roasted red pepper with sesame paste, topped with edamame, crispy 6 cereals, served with crispy slice bread 2.950

Our Fries

Truffle Parmesan fries 1.950

Sweet potato fries 1.850

French fries 1.550



Traditional Onion Soup



Horseradish Salmon Pizzetta



All items are priced in KWD

SANDWICHES & BURGERS

Spécialties de Boulanger

SANDWICHES

Steak Sandwich

Tenderloin strips, sautéed with fresh mushrooms, green pepper and onion in steak sauce, topped with lettuce, Emmental cheese and avo-mayo sauce in sesame soft bread, served with a side salad and French fries 5.500

Smoked Salmon

Cream cheese, onion rings, rocca and capers in multigrain bread, served with a mixed green salad 4.750

Chicken Avocado

Pan-seared chicken topped with Emmental cheese, fresh avocado and tomato with garlic-mayo in soft bread served with a side salad and French fries 4.750

Halloumi Pesto

Grilled Halloumi, polka bread, pesto, balsamic sundried tomato paste, fresh tomatoes, cucumber, basil, rocca, served with side a salad 3.650

Smoked Turkey

Smoked turkey sandwich on a mustard and mayonnaise spread, pickles, fresh tomatoes and lettuce in a polka bread, served with a side salad 3.500

Add Emmental cheese 0.750

Smoked Eggplant Avocado Tartine

Smoked grilled eggplant, avocado and fresh tomato slices on a tartine bread, pine nuts, sesame, pomegranate sauce and a side salad 3.750



Please be advised:

Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or egg may increase the risk of foodborne illness, especially if you have certain medical conditions.



BURGERS ET CLUBS

Crunchy Slaw Burger

Flake crispy chicken breast, honey mustard, pickles, honey sriracha aioli, crispy slaw, served with French fries, in your choice of potato bun or multigrain 4.500
Add cheddar cheese 0.750

BBQ Cheesy Burger

Homemade beef patty, melted cheddar cheese, crispy onion, Marie-rose BBQ sauce, caramelized onion, crispy bacon, served with French fries in your choice of potato bun or multigrain 4.500

Mrs. Vegan Burger

Homemade sweet potato and quinoa patty, tahini gremolata, fresh vegetables, sliced avocados, 6 cereals toasted, served with a side salad 3.950
Add French fries 1.100

Slow Roast Beef Club

Pain de Mie bread, slow roasted beef, mayo, boiled eggs, bacon, melted mozzarella cheese, tomato, lettuce, pickles, served with French fries on the side 4.500

Chicken Club

Grilled chicken mixed in mustard, mayonnaise and lettuce, pickles, avocado and tomato slices, in toasted white Pain de Mie bread, served with French fries on the side 4.500

Chicken Sando

Flake crispy chicken pressed between 2 soft bread, honey sriracha mustard, tomatoes, pickles, lettuce, melted cheese, served with French fries on the side 4.500



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SALADS

Salades

Any dressing, can be substituted with a light dressing:
Lemon oil

BBQ Steak and Avocado 🌱 🥑

Mixed lettuce, grilled tenderloin steak sautéed in smokey barbecue sauce, avocado, cherry tomato, fresh spinach, baby corn, crispy onion flex, served with sesame vinaigrette dressing 5.600

Chicken Poke Salad 🌱 🥑

Honey grilled chicken, fresh spinach, raw cashew and almond, warm ginger wild rice, sweet potatoes, broccoli, avocado, edamame, served with mango glazed dressing 4.950

Edamame Salmon Nicoise 🌱

Mixed lettuce, green beans, baby potato, rocca, cherry tomato, olives, boiled egg, with lemon dressing, topped with smoked salmon and edamame 5.400

Feta Barley Salad 🌱

Mixed lettuce, vierge dressing, fresh mint, peas, tomato salsa, barley, green capsicum, spring onion, olives, cherry tomatoes, topped with crumbled feta cheese 4.500

Quinoa Citrus

Quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing
Choice of:

Smoked salmon 🌱 4.950

Grilled salmon 🌱 4.950

Grilled chicken 4.500

Poached or grilled shrimp 🌱 4.950

Fermière 🥑

Farm salad topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with balsamic dressing 4.750

Avocado Fraîcheur 🌱 🥑

Mixed green salad with avocado, rocca, spinach, red radish, tomato, cucumber, fresh mint, roasted almonds, sun-dried tomatoes, spring onions and green thyme served with balsamic dressing 5.500

Caesar 🌱

Romaine lettuce, cherry tomatoes, Parmesan cheese and herb toasted bread served with Caesar dressing 3.600

Add on:

Smoked salmon 🌱 2.250

Grilled salmon 🌱 2.250

Grilled chicken 1.250

Poached or grilled shrimp 🌱 2.250

Crab and Salmon 🌱

Fresh rocca, mixed green, fresh avocado and tomato slices served with lemon dressing 4.950



BBQ Steak and Avocado



Nuts



Seafood



Vegetarian



Vegan

All items are priced in KWD

Red Lentil Soup

Red lentil, lemon juice, coriander, sun-dried tomato, served with croutons on the side 2.950

Edamame Roasted Pepper Dip

Roasted red pepper with sesame paste, topped with edamame, crispy 6 cereals, served with crispy slice bread 2.750

Smoked Eggplant Avocado Tartine

Smoked grilled eggplant, avocado and fresh tomato slices on a tartine bread, pine nuts, sesame, pomegranate sauce and a side salad 3.750

Vegan Feta Barley Salad

Mixed lettuce, vierge dressing, fresh mint, peas, tomato salsa, barley, green capsicum, spring onion, olives, cherry tomatoes, topped with crumbled vegan feta cheese 4.500

Avocado Fraîcheur

Mixed green salad with avocado, rocca, spinach, red radish, tomato, cucumber, fresh mint, roasted almonds, sun-dried tomatoes, spring onions and green thyme served with balsamic dressing 5.500

Vegan Meatballs Pasta

Homemade vegan meatballs, Pomodoro tomato sauce with vegan pasta 4.950

Mrs. Vegan Burger

Homemade sweet potato and quinoa patty, tahini gremolata, fresh vegetables, sliced avocado, 6 cereals toasted, served with a side salad 3.500
Add French fries 1.100

Veggie Pasta

Vegan pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in tomato sauce 4.950



MAIN COURSES

Plats Principaux

PÂTES

Meatballs Pasta

Beef meatballs, pomodoro tomato sauce with linguine pasta, topped with Parmesan cheese 4.950

Chicken Tagliatelle

Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese and fresh rosemary 5.500

Linguine Bolognese

Linguine pasta cooked in Bolognese tomato sauce topped with Parmesan cheese 4.950

Vegetarian Pasta

Brown Pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in tomato sauce, topped with Parmesan cheese 4.950



Meatballs Pasta

France is known for its pasta too!

France began its pasta tradition in the 1700s in southern France, close to Italy. It grew into a much-loved dish across the country. By the 1900s, there were pasta makers all over Paris making vermicelli, macaroni and lasagne.



Nuts



Seafood



Vegetarian



Vegan

All items are priced in KWD

PLATS PRINCIPAUX

Tenderloin & Truffle Cheesy Rock

Tenderloin beef, mixed with dry rubs, Crispy Mac & Cheese truffle rock, parmesan mushrooms and broccoli, on a base of marinara pesto sauce 8.500

Substitute Crispy mac & Cheese truffle rock with mashed potatoes

Grilled Half Chicken

Half chicken, marinated with mixed herbs, sautéed seasonal vegetables, holland potatoes, with your choice of our homemade sauces 7.200

Substitute Holland potato with mashed potatoes

Salmon Poke Bowl

Grilled salmon, sesame rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing 6.250

Beef Stroganoff

Tenderloin strips, cream, pickles, mushrooms and onion, served with mashed potatoes, topped with potato allumette 5.950

Ginger Chicken Cashew Bowl

Sautéed chicken in Hoisin orange sauce, cut vegetables, served with your choice of wild rice or white rice topped with sunny-side up egg 5.750

Chicken Cordon Bleu

Fried chicken breast stuffed with turkey, thyme and three cheeses served with your choice of our homemade sauces and your choice of: sautéed veggies, mashed potatoes, or linguine tomato sauce 7.100

Healthy Grilled Chicken

Herbs marinated chicken breast, served with grilled vegetables and your choice of our homemade sauces 6.950



Choice of Sauces:

- Mushroom 
- Pepper 
- Truffle Mushroom 
- Edamame Salsa 
- Lime Soya dressing 
- Marinara Pesto 

DESSERTS

Desserts

Acai Bowl

Served with seasonal fruits 3.500

Add on:

Granola 0.500

Dried nuts  0.500

Acai Peanut Butter

Served with peanut butter and banana 3.500

Add on:

Granola 0.500

Dried nuts  0.500

Vanilla Puff Pancake

Vanilla flavoured puff pancake topped with dark chocolate and salted peanuts 3.500

Chocolate Puff Pancake

Chocolate hazelnut flavoured puff pancake topped with mini marshmallows, crumbs and drizzled with dark chocolate 3.500

Raspberry Chocolate Brownie with Vanilla Ice Cream

Chocolate brownie with hazelnut and raspberry topped with vanilla ice cream and caramel sauce 3.500

Chia Pudding with Red Fruits

Chia pudding topped with an assortment of berries 3.500

Chia Pudding with Mango

Chia pudding topped with sliced mangoes, pomegranate and almond flakes 3.500

Banana Bread with Vanilla Cream

Vanilla flavoured vegan cream with raspberries alongside banana bread slices, sprinkled with almond flakes all around 3.500

Pain Perdu & Vanilla Ice Cream

Classic Pain Perdu with brioche bread topped with an assortment of berries and vanilla ice cream, served with salted caramel sauce 3.500

Our Traditional French pastry is available in our display, please contact our team.



BEVERAGES

Boissons Mixtes

HOT DRINKS

Espresso  1.100

Double Espresso  1.750

Espresso Decaffeinated  1.400

Café Crème 1.750

Americano  1.500

Cappuccino 1.750

PAUL Hot Chocolate 1.750

Flat White 1.850

PAUL Tea  1.500

Earl grey, chamomile, mint green, English breakfast or PAUL special blend

Substitute with:

Coconut milk   0.500

Almond milk   0.500

Soya milk  0.500

Oat milk  0.500

Please ask your server for alternative options

SIGNATURE COFFEES

Caramel Cappuccino 1.850

Cappuccino with caramel syrup, topped with caramel sauce

Almond Vanilla Latte   1.850

Espresso, almond milk and vanilla syrup, topped with roasted almond flakes

Cinnamon Honey Latte 1.850

Cafe latte with honey and cinnamon syrup, topped with cinnamon powder

ICED COFFEES

Caramel Cinnamon Iced Latte

Café latte, caramel and cinnamon syrup 1.850

Spanish Iced Latte

Double espresso mixed with fresh condensed milk 1.850

Iced Tea 

Lemon or peach flavour 1.850

PAUL COCKTAILS

Avopassion

Fresh avocado, passion fruit purée, fresh apple and milk 2.750

Bluebanana

Fresh blueberries, blueberry purée, fresh banana and milk 2.750

PAUL Mix 

Fresh strawberries, kiwi and mango juice 2.750

Chia Kale

Chia seeds, fresh kale, Greek yogurt, mango and passion fruit 2.750

Passion Mango Smoothie 

Mango juice, passion fruit and fresh mint leaves 2.750

SIGNATURE FRAPPÉ

Coffee Frappe 

Espresso, coffee frappe and fresh milk 1.850

Mocha Frappe 

Espresso, chocolate frappe, milk chocolate, chocolate sauce and fresh milk 1.950

Salted Caramel Frappe 

Espresso, coffee frappe, salted caramel syrup, caramel sauce and fresh milk 1.950

Vanilla Frappe 

Espresso, vanilla frappe, vanilla syrup and fresh milk 1.950

Low- Hazelnut Frappe 

Espresso, sugar-free hazelnut syrup, coffee frappe and fresh milk 1.950

Low- Caramel Frappe 

Espresso, sugar-free caramel syrup, coffee frappe and fresh milk 1.950

OTHER DRINKS

Imported Water

(small) 1.100 / (large) 1.850

Sparkling Water

(small) 1.250 / (large) 1.850

Soft Drinks 1.000



FRESH FRUIT JUICES

Orange 1.850

Orange and Carrot 1.850

Carrot 1.850

Mango 1.850

Mint Lemonade 1.850

Go green!

Join our efforts to help the environment by reducing plastic waste. Ask for a straw if you really need it. #strawless



Nuts



Seafood



Vegetarian



Vegan

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