



Breakfast Club

Juices

Fresh Orange Juice, Fresh Grapefruit Juice

7,-

Fresh Iniala Green Detox

Cucumber, Celery, Apple, Spinach & Ginger

9,-

Iniala GIMBER Energizing Drink

A unique organic blend of Ginger, Lemon, Herbs & Spices

Get energized with this golden elixir that oozes with the benefits of
nutritious superfoods

12,-

Please inform our staff of any dietary requirements and allergies. While we take steps to minimize the risk of cross-contamination, wheat, nuts, shellfish, and dairy are all used in our kitchen and, therefore, we cannot guarantee no cross-contamination. A discretionary 10% service charge will be added to your bill.



Breakfast Club

Beverages

All our coffee beverages are made with Brazilian Yellow Bourbon *Difference* coffee

Tea		
5,-		
Herbal Infusion		Latte
5,-		6,-
Espresso		Flat white
5,-		6,-
Americano		Cafetière for one/two
5,-		8,-
Hot Chocolate		Jamaica Blue Mountain
6,-		<i>Difference</i> Coffee
		12,-
Double Espresso		Nordaq Still Water
6,5-		5,-
Cappuccino		Nordaq Sparkling Water
6,-		5,-

Please inform our staff of any dietary requirements and allergies. While we take steps to minimize the risk of cross-contamination, wheat, nuts, shellfish, and dairy are all used in our kitchen and, therefore, we cannot guarantee no cross-contamination. A discretionary 10% service charge will be added to your bill.



Breakfast Club

Cocktails & Champagne

Bellini

14,-

Mimosa

14,-

Glass of Philipponnat Royale Réserve

20,-

Glass of Billecart-Salmon Rosé

34,-

Please inform our staff of any dietary requirements and allergies. While we take steps to minimize the risk of cross-contamination, wheat, nuts, shellfish, and dairy are all used in our kitchen and, therefore, we cannot guarantee no cross-contamination. A discretionary 10% service charge will be added to your bill.



INALA

Breakfast Club

Cereal, Bakery & Charcuterie

Artisanal Bakery Basket

Butter Croissant

5,-

Raspberry Croissant, Chocolate Croissant

6,-

Bagel

4,-

Toghma Bakery Sourdough

3,-

Served with Keith's Preserves and Butter

Granola

Organic Yoghurt with mixed Berry Compote

9,-

Cold Cuts

Parma Ham and Sant Dalmi Ham

8,-

Artisanal Cheese

Selection of local and British cheeses

8,-

Mixed Berries

Seasonal Berries

12,-

Bircher Müesli

Oats Soaked Overnight, Apple, Roasted Hazelnut, Currants and Organic Yoghurt

12,-

Please inform our staff of any dietary requirements and allergies. While we take steps to minimize the risk of cross-contamination, wheat, nuts, shellfish, and dairy are all used in our kitchen and, therefore, we cannot guarantee no cross-contamination. A discretionary 10% service charge will be added to your bill.



Breakfast Club

Eggs Benedict

Poached eggs with smoked Sant Dalmi Ham,
Hollandaise, on sourdough English Muffin
16,-

Eggs Florentine

Poached Eggs with Spinach, Hollandaise,
on sourdough English Muffin
16,-

Eggs Royale

Poached Eggs with Scottish smoked Salmon, Hollandaise,
on sourdough English Muffin
18,-

Smoked Salmon & Scrambled Eggs

Scottish smoked Salmon & organic Scrambled Eggs, on
toasted Bagel
20,-

Omelette to Your Liking

Two-egg omelette cooked to your liking with any of the
following: Artisan Cheese, Mushroom, Sant Dalmi Ham,
Spinach or Tomato
16,-

Full Brexit

Maltese Sausages, Smoked Bacon, Black Pudding, Mushroom,
Hash Brown, baked Beans, half Tomato, two Eggs of your choice
28,-

Iniala Vegan Breakfast Plate

Vegan Sausages, Hash Brown, half Avocado,
Mushrooms, Baked Beans, half Tomato
26,-

Avocado Toast

Toasted Sourdough, sliced Avocado, poached eggs and sesame
seeds
22,-

Syrniki

Cottage Cheese pancake with Sour Cream and Blueberry Jam
15,-

Buttermilk Pancakes

Mixed Berry & Maple Syrup
15,-

Please inform our staff of any dietary requirements and allergies. While we take steps to minimize the risk of cross-contamination, wheat, nuts, shellfish, and dairy are all used in our kitchen and, therefore, we cannot guarantee no cross-contamination. A discretionary 10% service charge will be added to your bill.