# COFFEE

Espresso	1.80 / 2.20	Batch Brew	3.20
Americano	2.20	V60 Pourover	5.00 / 7.00
Cortado	2.00	Cold Brew	3.50
Latte	2.50 / 3.00		
Cappuccino	2.50 / 3.00		
Flat White	3.00	Plant-Based	Drinks:
Moca	3.50		
Dirty Chai Latte	4.00	Lactose Free	0.00
Vanilla - Caramel Latte	3.50	Oat Roa	0.00
Pumpkin Spice Latte	4.10	Almond	0.00
		Coconut	0.00
<b>Cold Coffee:</b>			

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		Fresh Juices &	
Iced Black Coffee	2.50	Soft drinks:	
Iced Latte	3.80	Suit alliks:	
Vanilla / Caramel Iced Latte	3.90		
Espresso & Tonic	4.00	Homemade lemonade	3.50
Iced Spanish Latte	4.00	Homemade hibiscus iced tea	3.00
Iced Honeycomb Latte	4.00	Orange juice	3.00
Iced Dirty Chai Latte	4.50	Zinger Juice (carrots, orange, ginger)	4.00
		Green Detox (celery, apple,	4.00
Decaf:		cucumber, lemon)	
		Kombucha	3.50
	S/D	Water	1.80

Journ		Kombucha	3.50
	S/D	Water	1.80
Chocolate Latte (Dom. Republic 100%)	3.00	Sparkling water	2.50
Masala Chai Latte / Cold	3.50 / 3.90	Natural sodas: hibiscus &	3.50
Turmeric Latte (oat)	3.50	grapefruit, ginger & lemon or mandarin & passion fruit	
Teas & Infusions	2.00		
Matcha Latte / Cold	4.00 / 4.20		
Vanilla Matcha / Cold	4.20 / 4.50	FROM 8:30 1	O 12:30
Iced Matcha & Tonic	4.50		OP FREE

10

8.8

7

4

15

11

8

10

## FOOD **Toasts & Sandwiches:** all our toasts and sandwiches are served with organic sourdough bread; ask us for buckwheat bread if you have a gluten intolerance.

## Smashed avocado, cherry tomato, seeds and pomegranate molasses, arugula, olive oil, and mixed seeds. (1, 11, 12)

Avocado toast (V)

Breakfast bagel

Peanut butter toast (V)

• egg + 2.0 avocado + 2.5

Pastrami sandwich

French toast

NEW

NEW

**Bowls:** 

egg + 2salmon + 4.5 • halloumi + 3.5 • feta + 3.5

Salmon toast	11
Cream cheese, smoked salmon, arugula, mixed seeds and pickled red onion. (1, 4, 7, 11, 12)	
<ul><li>egg + 2.0</li><li>avocado + 2.5</li></ul>	

Spicy mayonnaise, melted Havarti cheese, sliced turkey, avocado and arugula. (1, 3, 6, 7, 11, 12) • egg + 2.0

Kimchi & cheese sandwich 10.5 Sandwich with a blend of cheeses, fermented **spicy** kimchi and honey mayo. (1, 3, 4, 6, 7, 14)

Peanut butter, banana, cinnamon, homemade granola and agave syrup. (1, 5, 11) Tomato toast (V) 3.5

halloumi + 3.5feta + 3.5

Freshly grated tomato with olive oil and salt. (1, 11)

Chicken ham, avocado, brie cheese, pesto and mayonnaise. (1, 3, 6, 7, 8)

Cured beef, havarti cheese, sauerkraut, pickles, dijonnaise and cocktail sauce. (1, 3, 6, 7, 10, 12)

A slice of warmed and seasoned brioche with sweet mascarpone cream, house compote, candied pecans and maple syrup. (1, 3, 6, 7, 8)

**Butter toast** Homemade whipped butter with jam. (1, 7) Chicken sandwich 12

11 **Tuna sandwich** Our tuna mix with mayonnaise and matured cheddar, havarti cheese and cocktail sauce. (1, 3, 4, 7, 9, 12)

10 NEW Porridge (GF)

Gluten free cinnamon porridge topped with spiced apples, caramelized pecans, shaved dark chocolate and maple syrup.

Greek yogurt, homemade gluten-free granola, fruits, with our house fruit compote and honey. (7, 11)

**Yogurt with granola (SG)** 

• peanut butter + 1.0

KITCHEN WORKING HOURS FROM 8:30 TO 15:00

Açaí (V)(SG) Açaí sorbet, homemade gluten-free granola, seasonal fruits. (11)

V: VEGAN OPTION **GF: GLUTEN-FREE** 

allergens: 1. gluten 2. crustaceans 3. eggs 4. fish 5. peanuts 6. soy 7. lactose 8. nuts 9. celery 10. mustard 11. sesame seeds 12. sulphur dioxide and sulphites 13. lupins 14. molluscs

