

# COFFEE

## Hot Coffee:

	S / D
Espresso	1.80 / 2.20
Americano	2.30
Cortado	2.00
Latte	2.60 / 3.50
Cappuccino	2.60 / 3.50
Flat White	3.10
Moca	3.50
Dirty Chai Latte	4.00
Vanilla / Caramel Latte	3.80

## Filtered Coffee:

	S / D
Batch Brew	3.20
V60 Pourover	5.00 / 7.00
Cold Brew	3.80

## Plant-Based Drinks:

Lactose Free	0.00
Oat Roa	0.00
Almond	0.00
Coconut	0.00

## Cold Coffee:

Iced Black Coffee	2.50
Iced Latte	3.90
Vanilla / Caramel Iced Latte	4.00
Espresso & Tonic	4.00
Iced Spanish Latte	4.50
Iced Honeycomb Latte	4.50
Iced Dirty Chai Latte	4.50

## Fresh Juices & Soft drinks:

Homemade lemonade	3.50
Homemade hibiscus iced tea	3.20
Orange juice	3.00
Kombucha	4.00
Water	1.80
Sparkling water	2.50
Natural sodas: hibiscus & grapefruit, ginger & lemon or mandarin & passion fruit	3.80

## Decaf:

	S / D
Chocolate Latte (Dom. Republic 100%)	3.00
Masala Chai Latte / Cold	3.50 / 4.00
Turmeric Latte (oat)	3.50
Teas & Infusions	2.00
Matcha Latte / Cold	4.00 / 4.20
Vanilla Matcha / Cold	4.20 / 4.50
Iced Matcha & Tonic	4.50

FROM 8:30 TO 12:30  
LAPTOP FREE

# 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.*

### Avocado toast (V) 10

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

- egg + 2
- salmon + 4.5
- halloumi + 3.8
- feta + 4

### Salmon toast 11

Cream cheese, smoked salmon, arugula, mixed seeds and pickled red onion. (1, 4, 7, 11, 12)

- egg + 2
- avocado + 2.8

### Breakfast bun 9

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

- egg + 2

### **NEW** Miso mushroom and pastrami bun 15

Miso and honey mushrooms, baby pickles, a mix of melted cheeses, honey mayo and pastrami. (1, 3, 6, 7, 11, 12)

### **NEW** Kimchi & cheese sandwich 11

Sandwich with a blend of cheeses, fermented spicy kimchi and honey mayo. (1, 3, 4, 6, 7, 14)

### Peanut butter on brioche\* 9

Peanut butter on warmed and season brioche with banana, cinnamon, granola crunch and maple syrup. (1, 5, 11)

\*Add for sourdough bread to make it vegan.

### Tomato toast (V) 3.5

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

- egg + 2
- avocado + 2.8
- halloumi + 3.8
- feta + 4

### Butter toast 4

Homemade whipped butter with jam. (1, 7)

### Chicken sandwich 12

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

### Pastrami sandwich 15

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

### Tuna sandwich 11

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

### **NEW** French toast 11

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

## Bowls:

### **NEW** Porridge (GF) 10

Gluten free cinnamon porridge topped with spiced apples, caramelized pecans, shaved dark chocolate and maple syrup. (6, 8)

### Yogurt with granola (SG) 8

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

### Açaí (V)(SG) 10

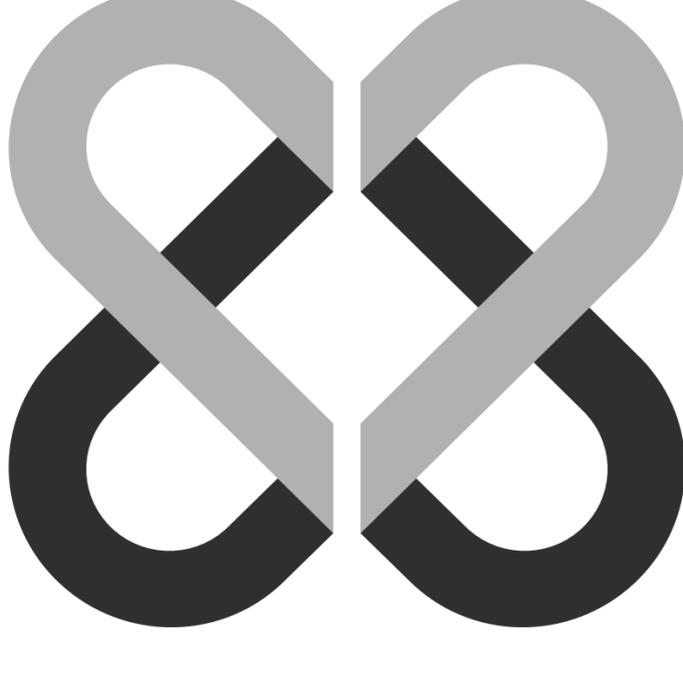
Açaí sorbet, homemade gluten-free granola, seasonal fruits. (11)

- peanut butter + 1

KITCHEN WORKING HOURS FROM 8:30 TO 15:00

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*



**cult**

CULT OF COFFEE AND FOOD.  
SHAPED BY PEOPLE WHO LIVE IT.