

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 (Orig. / Grapefrt.)	4.50
Iced Spanish Latte	4.50
Iced Honeycomb Latte	4.50
Iced Dirty Chai Latte	4.50
Honey Lemonade Espresso	5.00

Fresh Juices & Soft drinks:

Homemade lemonade	3.50
Lemonade with Passionfruit	4.50
Homemade hibiscus iced tea	3.20
Orange juice	3.00
Kombucha	4.00
Fritz Kola	3.80
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
- 2 scrambled eggs + 3
- 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
- 2 scrambled eggs + 3
- avocado + 2.8

Breakfast bun 9

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

- egg + 2
- 2 scrambled eggs + 3

NEW Miso mushrooms 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 seasoned brioche with banana, cinnamon, granola crunch and maple syrup. (1, 5, 7, 11)

*Add sourdough bread to make it vegan.

Tomato toast (V) 3.5

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

- egg + 2
- 2 scrambled eggs + 3
- 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:

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