

COFFEE BAR



FILTER

LA ILLUSIO	A) \$.0
PROCESS VARIETAL REGION	ANAEROBIC NATURAL (80HRS) 100% BOURBON APANECA HAMAYEPEQUE
ALTITUDE NOTES	1540 METRES DARK CHERRY, BLACKBERRY, MANGO

ARICHA W	UBANCHI (Am. 8.0
ETHIOPIA	
PROCESS	SOUTHERN NATIONS, GEDEO
VARIETAL	LOCAL LANDRACES & JARC 74
REGION	NATURAL & SUN-DRIED
ALTITUDE	2000 - 2200 METRES
NOTES	SENCHA TEA, PEACH, JASMINE, BLUEBERRY PEEL

AQUIARES ESTATE CENTROAMERICANO COSTA RICA 8.0				
PROCESS	CO-FERMENTED EUCALYPTUS			
VARIETAL	CENTROAMERICANO			
REGION	TURRIALBA, AQUIARES			
ALTITUDE	1200 - 1400 METRES			
NOTES	GINGER FLOWER, SPEARMINT, CINNAMON SUGAR			

ESPRESSO-BASED

HOT				COLD		
ESPRESSO	A 23.8	FLAT WHITE O 5	i.9 B	BLACK	A 5.0	
MACCHIATO	<u> • 4.4</u>	CAFFE LATTE 🔾 5	i.9 L	ATTE	<u>⊚</u> 6.9	
PICCOLO LATTE	@ 4.8	CAPPUCCINO 👀 5	i.9 C	APPUCCINO	<u>⊚</u> 6.9	
LONG BLACK	△ [∞] 5.0	CAFE MOCHA Dw 6	5.2 N	ЛОСНА	D 129 7.2	
ESPRESSO FLIG	HT Espress	os from each of the origi	in/blend		△ [∞] 7.2	
		spresso & cappuccino o			8.8	

HOT COLD **D** 2.5 CHOCOLATE **BABYCINO** ● 6.8 **CHOCOLATE ●** 5.8 CHAI LATTE D148 6.8 **CHAILATTE** 1 5.8 MATCHA LATTE **@** 7.5 MATCHA/HOJICHA TEA A 5.8 HOJICHA LATTE **○**[∞] 7.5 MATCHA/HOJICHA LATTE () 6.5 COLD BREW **BEETROOT LATTE** 32 6.8 BEETROOT LATTE 32 6.8 TURMERIC LATTE 3 6.8 TURMERIC LATTE 3 6.8

EXTRAS

SKINNY FREE LARGE +1.0 SOY MILK +1.0 OAT MILK +1.0 ADD SHOT +0.5 ADD CHOC +1.0 ADD CHAI +1.0 DECAF +1.0

SIGNATURES

COCO BREW Coconut water, cold brew cubes, sour plum juice	₿\$ 7.8
HONEY ESPRESSO TONIC Espresso, honey, tonic water, herb mist	D203 9.5
EASY TONIC Espresso, strawberry, yuzu reduction, tonic water	D 33 8.0
LYCHEE LEMONGRASS SPRITZER Lychee, lemongrass, soda, lime leaf	0.8 @
CITRUS CHAI SPRITZER Organic chai, soda water, lime	D ¹⁸³ 7.8
HONEY LEMON MINT TEA Dutch Breakfast tea, honey, lemon, mint leaves	○ ¹⁰ 7.8
CRIMSON SUNSET Hibiscus & strawberry cream, melon syrup	D ²⁰³ 7.8
HONEYSUCKLE HOJICHA Hojicha, milk, honey	○ ¹² 7.8
GULA AREN MACCHIATO Gula Aren (palm sugar), oat milk, espresso, cream	0.8

BOTTLED / CANNED

ALTERNATIVES

DALSTON'S SPARKLING WATER ⊕ 2.9 SAN PELLEGRINO SPARKLING WATER A.2 **ACQUA PANNA STILL WATER** A.2 **NOAH'S CREATIVE JUICE 3** 5.8 **3** €

SHAKES

VANILLA / CHOCOLATE / STRAWBERRY **COFFEE / MATCHA**

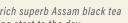
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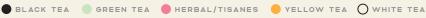
TEA

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TEA

7.5









HOT A 0%

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THE

DUTCH BREAKFAST A dark and rich superb Assam black tea with malty undertones for a satisfying start to the day.

COLONIAL EARL GREY A timeless expression of robust Assam leaves with an aromatic liquoring of citrus bergamot.

TROPICAL PARADISE Silver-Award winning exceptionally aromatic blend of black tea, dreamy florals and tropical fruits, balanced with a light touch of lemon peel.

CHOCOLATE CHIP Award winning dessert-worthy black tea punctuated by hints of chocolate, vanilla, and chestnut.

GINGER GLOW Award-winning herbal remedy with top notes of warm ginger carefully rounded by fragrant lemongrass. Non-caffeinated.

- LYCHEE GREEN Classic green tea reimagined with soft hints of lychee and rose.
- WOLFBERRY & ROSE Restorative tea featuring goji berries paired with a soothing blend of various tea leaves, perfumed with mild florals and exotic fruits.
- **CHAMOMILE BLISS** Prized spring-harvested chamomile flowers carefully handpicked and delicately dried. Non-caffeinated.
- PAI MU DAN 100% pure white tea buds, leaves and twigs, this tea is processed by artisan farmers to preserve the natural fresh flavours.
- MELON OOLONG Delicious taste of juicy melon pieces, accentuated with light florals, leaving you bright-eyed and refreshed.

COLD

HIBISCUS & STRAWBERRY CREAM An exquisite blend of hibiscus, rosehip, apple pieces, blackberry leaves, orange Peel, strawberry slices. HALIA PYRUS Delicate white tea blended with the sweet taste of juicy orchard fresh pear and the tingle of spicy ginger.



KITCHEN



22.0

BREAKFAST

HEARTY BREAKFAST Local artisanal chicken sausage, turkey bacon, sweet potatoes, mushrooms, avocado, tomato, mesclun salad, house dressing,	22.0	GARLIC CHEESE TOAST Sourdough, garlic butter, cream cheese spread, mozzarella, cheddar, mesclun, house dressing.			
sourdough toast, eggs. SALMON EGG BENNY CROISSANT Smoked salmon, croissant, poached eggs, zataar hollandaise, mesclun,	18.0	TRUFFLED EGG MAYO CROISSANT Smashed hard-boiled eggs, truffle oil, mayo, mesclun salad, house dressing. 13.0			
house dressing. BREAKFAST BAGEL Sun dried tomato cream cheese, turkey bacon, avocado, sous vide egg, arugula, tomato, mesclun salad, house dressing.		HAM & CHEESE CROISSANT Turkey ham, mozzarella, cheddar, cheese sauce, mesclun salad, house dressing.			
MILO FRENCH TOAST Brioche, milo ganache, strawberry, caramelised banana, biscoff. SAUSAGE & POTATO ROSTI	16.0 BREAKFAST YOUR WAY Build your breakfast the way you like it. Simply add 3 or more add-on items to get your day started!				
Chicken sausage, cherry tomato, garlic aioli, cucumber. MUSHROOM & POTATO ROSTI Confit mushrooms, cherry tomato, garlic aioli, cucumber.	15.0	SOUP +\$5.0 TURKEY BACON +\$4.0 TOAST +\$3.0 SAUSAGE +\$4.0			
SMASHED AVO TOAST Sourdough, guacamole, poached eggs, zataar hollandaise, kale, crispy chili.	15.0	EGG +\$3.0 GRILLED CHICKEN +\$4.0 MUSHROOM +\$3.0 SMOKED SALMON +\$5.0 SALAD +\$3.0 FETA CHEESE +\$3.0 AVOCADO +\$4.0			

MAINS

AUSTRALIAN SIRLOIN STEAK

Pan seared 200g sirloin, garlic butter, sweet potato, cherry tomatoes, mesclun salad, house dressing, radish, truffle brown sauce.

25.0 HERB CRUSTED SALMON

Pan seared salmon fillet, sweet potato, cherry tomatoes, pencil asparagus, feta cheese, lemon, mesclun salad, house dressing, radish, mango cream sauce.

HEALTHY CHOICES

BURRATA SALAD Burrata, mesclun, house dressing, blistered tomatoes, snap peas, hazelnut.	17.0
GRANOLA BOWL Granola, yogurt, chia pudding, mixed berries, peach, matcha powder.	15.0
SOUP OF THE DAY Served with sourdough.	8.0

PASTAS

SPICY CRAB House-made spicy sauce, premium crab meat, fish roe, sous vide egg, arugula.	19.0
CHICKEN PESTO CREAM LINGUINE House-made pesto cream sauce, grilled chicken thigh pieces, cherry tomatoes, sous vide egg, parmesan cheese.	19.0
TRUFFLE MUSHROOM LINGUINE Mixed mushrooms, truffle cream sauce, sous vide egg, parmesan cheese.	18.0
CARBONARA LINGUINE Turkey bacon, cream, butter, sous vide egg, parmesan cheese, chives.	16.0