



GULA AREN MACCHIATO

GULA AREN (PALM SUGAR), OAT MILK, ESPRESSO, CREAM, TOPPED WITH GULA AREN BITS

\$8.00



GINGER NUTCRACKER

ESPRESSO, OATLY MILK, TOFFEENUT & GINGERBREAD SYRUP, MARSHMALLOW, CINNAMON POWDER

\$8.00



NOT-YOUR-USUAL TIRAMISU

ESPRESSO INFUSED NAPLES BISCUIT, CREAM CHEESE, MOCHA SOIL, STRAWBERRIES, BERRIES COULIS, RED CURRANT, 40% CHOCOLATE

\$10.00

Merry Christmas



COFFEE BAR



FILTER

AQUIARES COSTA RIC	
PROCESS VARIETAL REGION ALTITUDE NOTES	NATURAL CATURRA TURRIALBA, AQUIARES 800 - 1400 METRES CARAMELISED PINEAPPLE, PEACH, HONEY MELON.

AB KHATII KENYA	MA #082
PROCESS	FULLY WASHED
VARIETAL	RUIRU 11, SL28, BATIAN
REGION	EMBU TOWN
ALTITUDE	1500-1800 METRES
NOTES	JUICY APPLE, RHUBARB, GOJI BERRY, RED BERRIES.

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

€ 7.8

●333 8.0

●103 8.0 **189** 7.8

○100 7.8

D20% 7.8

○¹²⁵ 7.8

ESTEBAN I	PILLIMUE	A \$ 8.0	
PROCESS VARIETAL REGION ALTITUDE NOTES	FULLY WASHED CHIROSO CAUCA 1800 METRES LEMON CANDY, YELLOW KI PINEAPPLE KIWI.	IWI,	

HOT	30-E	ASED	COLD	
ESPRESSO MACCHIATO PICCOLO LATTE LONG BLACK	A [∞] 3.8 ⊙ [∞] 4.4 ⊙ [∞] 4.8 A [∞] 5.0	FLAT WHITE © 5.9 CAFFE LATTE © 5.9 CAPPUCCINO © 5.9 CAFE MOCHA © 6.2	BLACK LATTE CAPPUCCINO MOCHA	A = 6.0
ESPRESSO FLIGHT Espressos from each of the origin/blend BLACK & WHITE FLIGHT Espresso & cappuccino of the same origin/blend				

ALILANIA			
HOT		COLD	
BABYCINO	D 128 2.5	CHOCOLATE	D 119 6.8
CHOCOLATE	D 113 5.8	CHAI LATTE	D148 6.8
CHAI LATTE	D145 5.8	MATCHA LATTE	⊚ ∞ 7.5
MATCHA/HOJICHA TEA	A 5.8	HOJICHA LATTE	<u>@</u> 7.5
MATCHA/HOJICHA LATTE	6.5	COLD BREW	△ [∞] 7.5
BEETROOT LATTE	33 6.8	BEETROOT LATTE	<u>₿</u> 23 6.8
TURMERIC LATTE	B 13 6.8	TURMERIC LATTE	⊕ 6.8

SIGNATURES

EXTRAS

COCO BREW Coconut water, cold brew cubes, sour plum juice EASY TONIC Espresso, strawberry, yuzu reduction, tonic water LYCHEE LEMONGRASS SPRITZER Lychee, lemongrass, soda, lime leaf CITRUS CHAI SPRITZER Organic chai, soda water, lime HONEY LEMON MINT TEA Dutch Breakfast tea, honey, lemon, mint leaves CRIMSON SUNSET Hibiscus & strawberry cream, melon syrup HONEYSUCKLE HOJICHA Hojicha, milk, honey

BOTTLED / CANNED

ALTERNATIVES

DALSTON'S SPARKLING WATER (E)45) 2.9 A.2 SAN PELLEGRINO SPARKLING WATER **ACQUA PANNA STILL WATER** A.2 **NOAH'S CREATIVE JUICE** ⊕ 5.8

TEA

7.5

● BLACK TEA ● GREEN TEA ● HERBAL/TISANES ● YELLOW TEA ○ WHITE TEA



№ 0 0

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



TOASTIES, BAGELS & BEYOND

MUSHROOM & CHEESE TOASTIE Brioche, sautéed mushrooms, mozzarella, cheddar, mayonnaise, mesclun salad, house dressing.	12.0	SMOKED SALMON AVO BAGEL Plain bagel, smoked salmon, chives cream cheese, avocado slices, capers, alfalfa sprouts, mesclun salad, house dressing.	13.0
HAM & CHEESE TOASTIE Brioche, smoked turkey ham, mozzarella, cheddar, mayonnaise, mesclun salad, house dressing.	12.0	MUSHROOM & CHEESE BAGEL Cheese bagel, sautéed mushroom, chives cream cheese, emmental, mozzarella, alfalfa sprouts, mesclun salad, house dressing.	13.0
FOUR-CHEESE TOASTIE Sourdough, cream cheese, emmental, mozzarella, cheddar, mesclun salad, house dressing.	12.0	CAJUN CHICKEN BAGEL Cheese bagel, cajun chicken, chives cream cheese, alfalfa sprouts, mesclun salad, house dressing.	13.0
CAJUN CHICKEN TOASTIE Sourdough, cajun chicken, mozzarella, cheddar, pesto mayo, mesclun salad, house dressing.	13.0	GRANOLA BOWL Granola, yogurt, chia pudding, mixed berries, peach, matcha powder.	13.0
HAM & CHEESE CROISSANT Turkey ham, mozzarella, cheddar key, cheese sauce.	11.0	GREENS YOUR WAY Mesclun, cherry tomatoes, radish slices, pumpkin seeds, feta Cheese, house dressing. Choice of smoked salmon or cajun chicken.	11.0
SIMPLY TOAST	5.0		

VRAPS

Toast, butter, jam.

TANDOORI CHICKEN BASIL Roasted tandoori chicken, cheddar, basil tortilla, side mesclun sa honey lemon vinaigrette.	8.5 <i>ilad,</i>	KOREAN CHICKEN Korean style hot-plate chicken made with gochujang paste, kimchi, cheese, wholemeal tortilla, side mesclun salad, honey lemon vinaigrette	8.9
EGG & CHICKEN SAUSAGE Chicken sausage, scrambled eggs, cheese, roasted red peppers, s mesclun salad, honey lemon vinaigrette.	8.5 side	BEEF BULGOGI Sliced beef cooked over stove-top and tossed with a blend of soy sauce sesame oil, green onions, side mesclun salad, honey lemon vinaigrette.	
VEGETARIAN CILANTRO Spiced potatoes, Italian herbs, parmesan, cilantro tortilla, side m	8.5 esclun		

PIES

salad, honey lemon vinaigrette.

BAKED BEEF PIE Minced beef, mixed vegetables, puff pastry, side mesclun, honey lemon vinaigrette.	9.6	SHEPHERD'S PIE A potato-based pie with ground beef, cheese, carrots, peas & onions, side mesclun salad, honey lemon vinaigrette.	9.6
BAKED CHICKEN & MUSHROOM PIE Chicken chunks, button mushrooms, bechamel, puff pastry, side mesclun salad, honey lemon vinaigrette.	9.6		

TOAST +\$3.0 MUSHROOM +\$3.0 SALAD +\$3.0 FETA CHEESE +\$3.0 AVOCADO +\$4.0 CAJUN CHICKEN +\$4.0 SMOKED SALMON +\$5.0