

COFFEE

SEASONAL ESPRESSO GUATEMALA roasted by NOMAD COFFEE

HOT

Espresso 2,10
Espresso doble 2,40
Americano 2,30
Cortado 2,60
Macchiato 2,60
Capuccino 2,80
Latte 2,80
Flat White 3,10

COLD

Iced Latte 4,50
Iced flat white 4,50
Affogato 5,50
Special Affogato 5,70
Cone Coffee 5,80
Iced Algarroba Coffee 4,60
Shakerato 3
Sauco Coffee Cocktail 8

Cold Brew (Origin: ETHIOPIA) 4

LATTES (HOT 4,50 / COLD 4,70)

Matcha Latte
Cacao Latte
Algarroba Latte / Carob Latte

ORGANIC TEAS (HOT 2,60 / COLD 3,50)

Rooibos, Rooibos Vanilla, Rooibos Chocolate &
Sunflower
Green Tea, Green Tea Summer Afternoons
Spiced Black Tea, Earl Grey
Camomille, Fruits of The Forest

FRESH ORANGE JUICE HOMEMADE LEMONADE

BREAKFAST

SAVOURY

Mashed avocado on rye toast, tomatoes, lime
6,20 €

Scrambled eggs on toast, smoked salmon &
microgreens 9,10 €

Scrambled eggs on toast, cooked ham &
microgreens 9,10 €

Toasted white bread with fresh mashed tomato,
local olive oil, maldon salt
3,90 €

Toasted white bread with fresh mashed tomato,
local semi-cured cheese and
thyme 4,90 €

Toasted white bread with fresh mashed tomato,
olive oil, iberico ham and
rosemary 6,90€

SWEET

Granola, seasonal fruit and local kefir (plain/
strawberry) 6,40 €

Homemade lemon and poppy seed cake, served
with greek yoghurt 5,20 €

Homemade banana bread with nuts, served with
yoghurt, orange peel & date syrup 5,90
€

Croissant 2,50 €

Croissant w/ vegan almond & chocolate cream 3,90
€

Croissant w/ local apricot jam 3,50 €

Toasted croissant, brosat (local ricotta cheese),
fresh figs and pomegranate
molasses
4,90 €