

ESPRESSO BASED

Prepared with our Espresso Special blend

	Regular	Medium	Large
Espresso	3.30	-	-
<i>Ristretto, regular or lungo</i>			
Espresso Doppio	3.90	-	-
Espresso Macchiato	3.70	-	-
<i>Espresso shot with a dollop of milk foam</i>			
Americano	3.90	-	-
<i>Double espresso shot moderated with hot water</i>			
Cappuccino	4.90	5.50	6.10
Caffè Latte	4.90	5.50	6.10
Flat White	5.50	-	-
Piccolo Latte	4.10	-	-
Cortado	4.10	-	-

Flavors: Hazelnut, Vanilla, Caramel, Irish cream, Cinnamon, Rose or Coconut (+0.60)



FILTER COFFEE

Prepared with our filter coffee Special blend

	Medium	Large
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Black	4.80	5.30
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Wake-up Call	5.40	-
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Filter coffee with a double espresso shot

RAKWEH

The traditional Middle-Eastern coffee

Add Cardamom (+0.30)

Colombia Supremo	4.20
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Grown at 2,100 meters above sea level, this coffee offers a smooth profile with delicate fruity notes and a clean finish

Brazil Sul De Minas	3.40
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From the heart of Brazil's coffee belt, this mellow cup features soft fruity notes with nutty richness and smooth chocolaty finish

Yemen Haraaz	5.50
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Cultivated at 2,400 meters in the historic Haraz mountains, this rare coffee delivers an earthy, spicy cup with complex hints of jasmine, raisins, honey, and a buttery aftertaste

Marjeiouni Blend	3.40
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A tribute to the natives of the region of Marjeioun, this unique blend features a medium body and low acidity, finalized in a smooth nutty and chocolaty aftertaste

House Blend N°14	4.20
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A balanced mix with medium acidity and a full body, combining fruity brightness and nutty depth for an all-day cup

Abou Anwar Blend	5.30
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Abou Anwar's lifelong story with Café Younes began in 1954 where he spent 6 decades craft-roasting premium coffee beans. For his memory, we have created this exquisite blend made of his favorite single origins: a heavy body and medium acidity blend with intriguing flavors of fruits and spices

SYPHON

Cuba Serrano Superior 6.00

Grown in the lush, mineral-soils of the Sierra Maestra mountains, Cuba Serrano is a true Cuban classic. This exceptional coffee boasts a bold yet remarkably smooth profile with notes of cocoa, sweet tobacco, and a subtle nuttiness

Honduras SHG Fair Trade 6.00

This specialty-grade coffee offers a vibrant cup with lively acidity and a smooth, soft body. Grown at high altitudes, it delivers fruity and chocolaty notes with a bright, clean finish

V60

Ethiopia Yirgacheffe 4.50

From one of the world's most celebrated coffee regions, this cup bursts with intense fruity and syrupy flavors, a medium body, and vibrant acidity

Panama Boquete 5.50

Sourced from the misty highlands of Boquete Valley, this coffee reflects the richness of volcanic soil with sweet, fruity notes, and a touch of caramel

South American Blend 4.20

A harmonious blend of Colombia and Brazil's finest beans, offering light fruity overtones and smooth chocolaty undertones

FRENCH PRESS

Colombia Supremo 4.80

Grown at 2,100 meters above sea level, this coffee offers a smooth profile with delicate fruity notes and a clean finish

Kenya AA 5.30

A bright and full-bodied coffee with notes of sweet orange, spicy, and winy tones. Grown at high altitudes in Kenya's rich volcanic soils. Offering a crisp acidity and a clean, sweet finish

Special Blend 4.60

Crafted to meet your expectations. A well balanced blend with intense sweet flavor, full body, and medium acidity

House Blend N°14 4.60

A balanced mix with medium acidity and a full body, combining fruity brightness and nutty depth for an all-day cup

HOT SPECIALS

	Regular	Medium	Large
Spanish Latte	5.50	6.10	6.70
Crème Brûlée Cappuccino	5.50	6.10	-
Cardamom Latte	5.50	6.10	6.70
Ginger Honey Latte	5.50	6.10	6.70



MOCHA AND CARAMEL

	Regular	Medium	Large
Caffè Mocha	5.50	6.10	6.70
Flavored Mocha <i>Hazelnut, Irish cream, Cinnamon, or Coconut</i>	5.50	6.10	6.70
White Mocha	5.50	6.10	6.70
Caramel Nut Coffee	5.50	6.10	6.70
Caramel Macchiato	5.50	6.10	6.70
Toffee Nut Latte	5.50	6.10	6.70



MATCHA SPECIALS

Prepared with organic ceremonial grade Japanese Matcha

Classic Matcha	5.30
Matcha Latte	5.50
Matcha Spanish Latte	6.10
Matcha Honey Bee	6.10
Matcha Iced Latte	6.40
Matcha Frappé	6.50
Mango Matcha Honey	7.30

HOT TEA

Matcha Berries Green (Organic) <i>Sweet green tea with wild berries, ginger, apple, and Matcha notes</i>	4.40
Sencha Green <i>Light and floral green tea with elderberries and rose petals</i>	4.40
Sencha Matcha Green <i>Fresh blend of sencha, spearmint, and Japanese Matcha</i>	4.40
Blue Flower Earl Grey <i>Classic black tea with bergamot and blue flower accents</i>	4.40
Ginger Lemon Herbal Infusion (Organic) <i>Zesty mix of ginger, lemon, lemongrass, and peppermint</i>	4.40
Detox Herbal Infusion (Organic) <i>Refreshing blend of mate, hibiscus, lemongrass, and herbs</i>	4.40
Spicy Rooibos <i>Warm rooibos with cinnamon, clove, pink pepper, and vanilla</i>	4.40
Turmeric Matcha <i>Energizing mix of Matcha, turmeric, citrus peels, and spices</i>	4.40
English Breakfast <i>Robust and traditional black tea from Assam, Ceylon, and Kenya</i>	4.40

HOT CHOCOLATE

	Medium	Large
Hot Chocolate	5.00	5.50
Sledgehammer <i>Hot chocolate with a double espresso shot</i>	5.60	-



ICED COFFEE

Cold Brew

5.50

Slow-steeped for 24 hours to bring out a smooth, rich flavor with low acidity and natural sweetness

Iced Spanish Latte

6.10

Iced Doppio

3.90

Iced Latte

5.50

Iced Mocha Latte

6.10

Café Frappé

6.10

Add-ons (+0.60 each): Fresh Banana, Coconut flavor, Caramel flavor, Irish Cream Flavor



ICED SPECIALTIES

Flavored Shake

6.10

Strawberry, Mango, Coconut, or Vanilla

Espresso Shake

6.70

Iced Chocolate

5.80

Oreo® Iced Chocolate

7.00

Toffee Nut Iced Latte

6.10

Iced Tiramisu

7.00

FRESH COOLERS

Fresh Lemonade	4.50
<i>With Mint or Basil or Ginger (+0.50)</i>	
Fresh Orange Juice	5.00
Peach Iced Tea	4.40
Lemon Iced Tea	4.40



VEGAN SMOOTHIES

Strawberry	6.40
Mango	6.60
Strawberry Banana Mango	6.60
Mango Banana Ginger	7.20
Banana and Honey	5.80
Orange Beetroot	7.50
Beetroot Apple Strawberry	7.00
Green Smoothie <i>Apple, kiwi and basil</i>	6.40



POWER SMOOTHIES

Blue Ocean	9.00
<i>Blue Spirulina, almond milk, coconut, chia seeds, banana and honey</i>	
Super Sky	9.50
<i>Blue Spirulina, orange juice, banana, and apple</i>	
Avocado Power	7.20
<i>Avocado, banana, honey, and milk</i>	
Peanut Butter and Banana	6.70
<i>Homemade peanut butter, banana, milk, and honey</i>	
Banana Oat Smoothie	5.90
<i>Banana, milk, oats, honey, and ice</i>	

CANNED AND BOTTLED

Soft Drinks	2.50
Local Sparkling Water	1.70
Imported Sparkling Water	2.50
Water	1.20



DEALS

Rise and Shine Menu

14.00

Start your day right with a choice of Spanish omelet or goat cheese omelet, served alongside a fresh orange juice, a filter coffee and a chocolate chip cookie

Executive Deal

18.00

Enjoy a BBQ beef sub or a chicken mushroom sandwich, paired with a smaller portion of your choice of a Caesar salad or Mediterranean salad. Finish with a rich biscuit cake and your choice of an espresso or a Rakweh

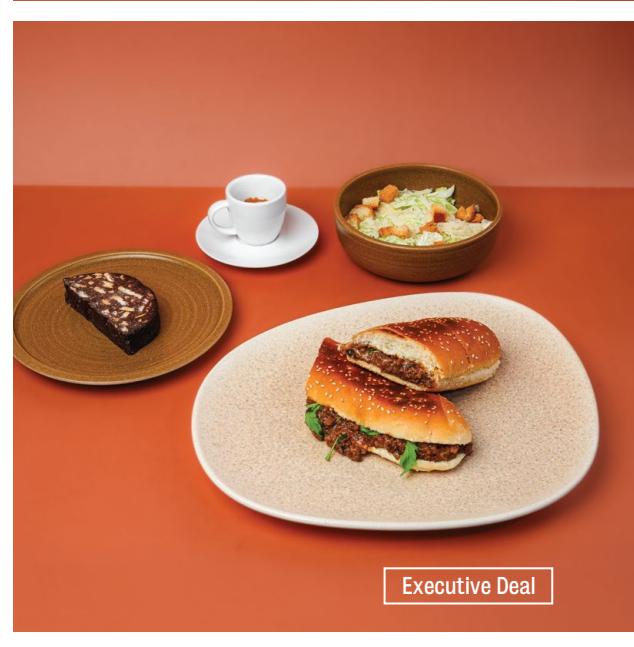
Sip and Munch

8.00

Cream cheese bagel with Filter Coffee



Rise and Shine Menu



Executive Deal

ALL DAY LONG EGGS

Farm-fresh eggs served with a side green salad and a freshly toasted multigrain French sourdough

Add ons: Labneh (+1.00), Turkey and cheese (+3.00)

Spanish Omelet (V)

A colorful medley of fresh mushrooms, cherry tomatoes, bell peppers, onions, homemade pesto sauce, sweet corn, and fresh basil

Labneh Lover's Omelet (V)

A creamy fusion of traditional labneh and dried mint, wrapped in a puffy omelet

Goat Cheese and Basil Omelet (V)

Tangy goat cheese folded into a fluffy omelet with sun-dried tomatoes, capers, and fresh basil

Three-Egg Morning Plate (V)

Three eggs served your way—sunny side up, scrambled, or omelet—Add smoked turkey and cheese for a protein boost (+3.00)

FRESHLY TOASTED BAGELS

Your choice of plain, olive, or multigrain

Cream Cheese Classic (V)

Simple and satisfying

Smoked Salmon and Cream Cheese

With lemon slices, rocket leaves, and capers on a multigrain bagel

Grilled Halloumi (V)

With tomatoes, cucumbers, and mint leaves

Feta Avocado Sunrise (V) (S)

Sunny-side-up farm-fresh egg with mashed avocado, feta cheese, rocket leaves, sesame seeds, chili flakes, and spring onions

SOURDOUGH FEAST

Served over a freshly toasted multigrain French sourdough with a side salad

Power Breakfast

15.00

Sunny-side-up farm-fresh egg with smoked salmon, cream cheese, capers, rocket leaves and avocado slices

Mushroom Avocado (V)

11.00

Mashed avocado with soy sauce, sautéed mushrooms, Parmesan cheese, and balsamic glaze

Halloumi and Pesto (V)

8.50

Grilled Halloumi cheese with homemade pesto sauce, tomato slices, cucumber, and fresh basil

Avocado Chicken Pistachio (N)

9.50

Grilled chicken breast over mashed avocado, finished with crushed pistachios and honey mustard sauce

BREAKFAST SANDWICHES

Served with a fresh side salad

Egg Parmesan (V)

9.00

Two scrambled farm-fresh eggs with Parmesan cheese, basil, and mayo in a freshly baked ciabatta bread

Two Cheese Pesto (V)

9.50

Halloumi and mozzarella cheese with homemade pesto, tomatoes, lettuce, and olives in a freshly baked ciabatta bread

Light Turkey

8.50

Smoked turkey with lettuce, tomatoes, and mustard in a freshly baked multicereal baguette

(V) Vegetarian | (VG) Vegan | (S) Spicy | (N) Contains Nuts

All prices are in USD and VAT inclusive

PANCAKES AND WAFFLES

Classic Maple Pancakes (N) 7.50

Topped with caramelized almonds

Chocolate Banana Pancakes 8.00

Layered with sliced bananas and chocolate paste

Continental Waffles 6.50

Classic golden waffles, dusted with powdered sugar

Top with ice cream (+3.00), dark/white chocolate or caramel sauce (+1.00)

Pain Perdu 10.5

A golden-crusted French toast served with vanilla ice cream and luscious caramel sauce



Pain Perdu

WHOLEOME BOWLS

Oats and Cinnamon (V) (N) 7.50

Oats with banana, caramelized almonds, chia seeds, coconut flakes, and cinnamon, topped with maple syrup and cold milk

Matcha Power Bowl (VG) (N) 10.00

Organic Matcha with coconut milk and avocado, topped with granola, banana, kiwi, honey, and chia seeds



Matcha Power Bowl

Daily specials and special dessert selection are available. Check our display or ask a staff member to assist you

CRAVINGS

Loaded Cheese Nachos (V) 12.00

Topped with cheese and a side of guacamole and sour cream

Nachos (VG) 5.50

With a side of Pico de Gallo

Edamame (VG) 8.00

With sea salt

Garlic Cheese Bread 6.00

Buttered toasted bread topped with fresh garlic and melted cheese

EVERGREEN SALADS

Add grilled chicken (+4.00)

High Protein Salad 11.00

Grilled chicken breast, quinoa, smoked turkey, sweet corn, avocado, cherry tomatoes, lettuce, rocket leaves, and orange mustard dressing

Smaller portion available for 6.50

Caesar Salad 9.00

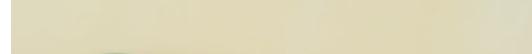
Romaine lettuce, croutons, Parmesan cheese, and Caesar dressing

Smaller portion available for 5.50

Mediterranean Twist (V) (N) 9.00

Feta cheese, pomegranate, cucumbers, tomatoes, rocket leaves, bell peppers, pumpkin seeds, and pistachios with Mediterranean dressing

Smaller portion available for 5.50



High Protein Salad

SANDWICHES

Add ons: Baked Potato (+3.00), Fresh side salad (+1.50)

Avocado Chicken 10.00

Grilled chicken breast, fresh avocado, lettuce, pickles, and honey mustard in a freshly baked white baguette

Chicken Mushroom 10.00

Grilled chicken breast with sautéed mushrooms, cheese, soy sauce, and mayo in a freshly toasted submarine bread

BBQ Beef Sub 10.50

Tender minced beef, cheddar, rocket leaves, BBQ and mayo sauce in a freshly toasted submarine bread

Turkey and Cheese 9.50

Smoked turkey with cheese, tomatoes, pickles, lettuce, and cocktail sauce in a freshly baked white baguette



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WINE

Domaine des Tourelles Glass	5.00
<i>Red, Rosé, White</i>	

Domaine des Tourelles Bottle	20.50
<i>Red, Rosé, White</i>	

BEER

Make it Mexican: +1.0

Almaza	4.00
Almaza Light	4.00
Almaza Rosé	4.00

REGULAR WHISKEY

Jameson	8.00
Jim Beam	8.00

VODKA

Russian Standard	7.00
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GIN

Local Gin	7.00
Hendricks	10.50

INTERNATIONAL COCKTAILS

Gin Basil	8.00
Old Fashioned	8.50
Gin Sour	8.00
Vodka Sour	8.00
Whiskey Sour	9.00

SPIKED COFFEE

Espresso Martini	8.00
<i>Espresso -Vodka-Vanilla flavored</i>	
Irish Coffee	8.00
<i>Espresso and Whiskey</i>	
Kahlua Banana Coffee	10.00
<i>Coffee liquor, irish cream, banana</i>	
Hot Irish	9.00
<i>Espresso, coffee liquor, irish cream</i>	