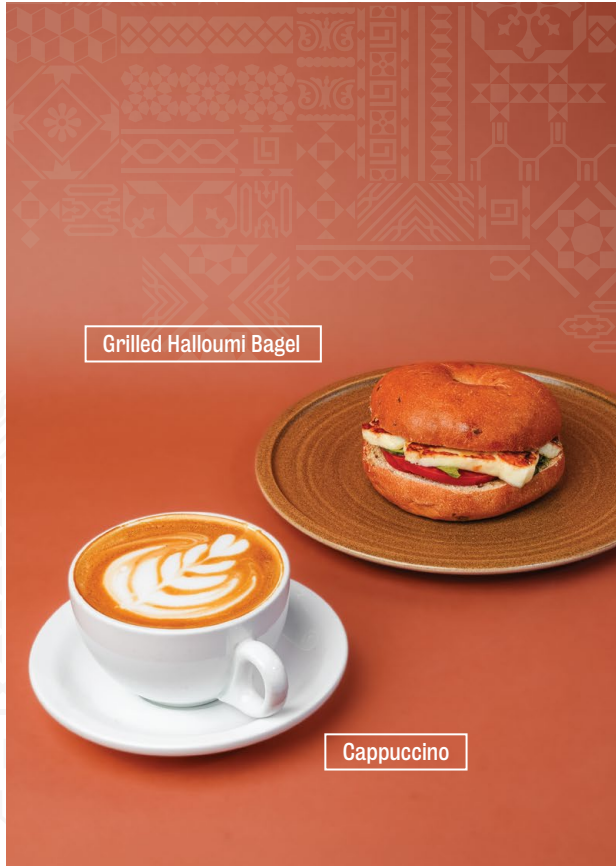


ESPRESSO BASED

Prepared with our Espresso Special blend

	Regular	Medium	Large
Espresso	3.30	-	-
Ristretto, regular or lungo			
Espresso Doppio	3.90	-	-
Espresso Macchiato	3.70	-	-
Espresso shot with a dollop of milk foam			
Americano	3.90	-	-
Double espresso shot moderated with hot water			
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
Black	4.80	5.30
Wake-up Call	5.40	-
Filter coffee with a double espresso shot		

RAKWEH

The traditional Middle-Eastern coffee
Add Cardamom (+0.30)

Colombia Supremo	4.20
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
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
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
A tribute to the natives of the region of Marjeoun, this unique blend features a medium body and low acidity, finalized in a smooth nutty and chocolaty aftertaste	

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

About Anwar Blend	5.30
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	

All prices are in USD and VAT inclusive

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

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

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

Signature Blend 4.40

Expertly crafted for a refined V60 experience, this blend is light-bodied with bright fruity notes and a nutty finish



MOCHA AND CARAMEL

	Regular	Medium	Large
Caffè Mocha	5.50	6.10	6.70
Flavored Mocha	5.50	6.10	6.70
<i>Hazelnut, Irish cream, Cinnamon, or Coconut</i>			
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 CHOCOLATE

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

HOT TEA

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

All prices are in USD and VAT inclusive



Iced Latte

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 Tiramisu

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

All prices are in USD and VAT inclusive

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	6.40
<i>Apple, kiwi and basil</i>	



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



Caffè Mocha



Café Frappé



French Press



Matcha Honey Bee



Wake-up Call

DEALS

Lebanese Morning Tray (V) (N)

13.00

A traditional Lebanese breakfast: two sunny-side-up farm-fresh eggs, labneh, Halloum cheese, fig jam, Makdous, tahini, fresh vegetables, olives, and pita bread with Rakweh or black tea

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

Dynamic Duo

30.00

Perfect for sharing: two smaller portions of salads, crispy chicken tenders, and your choice of a classic beef burger or chili chicken burger, plus a BBQ beef sub or chicken mushroom sandwich. With two espressos or two Rakwehs, or one of each

BAKER'S CORNER

Plain Croissant	3.50
Chocolate Croissant	3.50
Cheese Croissant	3.50
Cinnamon Roll	3.00

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)	9.00
A colorful medley of fresh mushrooms, cherry tomatoes, bell peppers, onions, homemade pesto sauce, sweet corn, and fresh basil	

Labneh Lover’s Omelet (V)	8.50
A creamy fusion of traditional labneh and dried mint, wrapped in a puffy omelet	

Goat Cheese and Basil Omelet (V)	12.50
Tangy goat cheese folded into a fluffy omelet with sun-dried tomatoes, capers, and fresh basil	

Thyme and Cheese Omelet (V)	9.50
Your favorite combination of thyme and mozzarella cheese in a heartfelt omelet	

Three-Egg Morning Plate (V)	8.00
Three eggs served your way -sunny side up, scrambled, or omelet- Add smoked turkey and cheese for a protein boost (+3.00)	

Hearty Breakfast Delight	16.00
Two sunny-side-up eggs with grilled beef sausages, golden breaded cheese, sautéed mushrooms, and cherry tomatoes	

Shakshuka (V) (S) (N)	9.50
Three sunny-side-up eggs nestled in a homemade tomato sauce with cherry tomatoes, grilled Halloumi cheese and roasted almonds, topped with chili flakes	

FRESHLY TOASTED BAGELS

Your choice of plain, olive, or multigrain

Cream Cheese Classic (V)	7.50
Simple and satisfying	
Smoked Salmon and Cream Cheese	15.00
With lemon slices, rocket leaves, and capers on a multigrain bagel	
Grilled Halloumi (V)	8.50
With tomatoes, cucumbers, and mint leaves	
Feta Avocado Sunrise (V) (S)	9.50
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	

Labneh (V) (N)	7.50
Creamy labneh with a side of olive salad and Makdous	

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

Garden Goat Cheese (V)	11.00
Goat and feta cheese, avocado, shredded carrots, red cabbage, olives, sun-dried tomatoes, and mild curry mayo sauce in a freshly baked ciabatta bread	

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	

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	

WHOLESOME BOWLS

PB Granola Crunch (V) (N)	8.00
Homemade peanut butter layered with granola, banana, toasted almonds, and cold milk, finished with a drizzle of honey	

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	



Goat Cheese and Basil Omelet



Power Breakfast



Shakshuka



Feta Avocado Sunrise



Pain Perdu

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

All prices are in USD and VAT inclusive

CRAVINGS

Loaded Cheese Nachos (V)	12.00
Topped with cheese and a side of guacamole, jalapeño, and sour cream	
Crispy Chicken Tenders	7.50
Six golden fried tenders served with honey mustard sauce	
Mozzarella Sticks (V)	5.50
Four pieces, golden and gooey, with cocktail sauce	

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	
Pasta Tuna Salad	12.00
Fusilli pasta, tuna, lettuce, corn, shredded carrots, olives, and lemon-mayo dressing	
Caesar Salad	9.00
Romaine lettuce, croutons, Parmesan cheese, and Caesar dressing	
Smaller portion available for 5.50	
Chicken Harvest Salad (N)	10.00
Grilled chicken breast, cheddar cheese, edamame beans, avocado, corn, olives, corn chips, lettuce, and lemon-mayo dressing	
Smaller portion available for 6.00	

Smoked Salmon Salad	16.00
Smoked salmon, avocado, pickled onions, crispy capers, sliced cucumbers, black olives, rocket leaves, and ginger herb dressing	
Mediterranean Twist (V) (N)	9.00
Feta cheese, pomegranate, cucumbers, tomatoes, rocket leaves, lettuce, bell peppers, pumpkin seeds, and pistachios with Mediterranean dressing	
Smaller portion available for 5.50	

BURGERS

Add ons: Rustic or French fries (+3.00), Fresh side salad (+1.50)

Café Younes 1935 Burger	12.00
Beef patty paired with our super signature coffee sauce, lettuce, and tomatoes	
Swiss Mushroom Burger	12.50
Beef patty, melted cheese, sautéed mushrooms, and mayo	
Lebanese Burger	10.00
Beef patty, coleslaw, grilled onions, tomatoes, French fries, and ketchup	
Chili Chicken Burger (S)	11.00
Grilled chicken breast, melted cheese, lettuce, tomatoes, pickles, mushrooms, hot sauce, and mayo	

SANDWICHES

Add ons: Rustic or French fries (+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	
Clubhouse Sandwich	10.50
Triple stacked toasted bread layered with grilled chicken breast, smoked turkey, mozzarella, fried farm-fresh egg, lettuce, pickles, tomatoes, and mayo	
Turkey and Cheese	9.50
Smoked turkey with cheese, tomatoes, pickles, lettuce, and cocktail sauce in a freshly baked white baguette	

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

PLATTERS

Healthy Chicken Booster	11.00
Grilled chicken breast served with a side of steamed rice, edamame beans, broccoli and a homemade special Jalapeno yogurt sauce	
Grilled Goodness Plate	11.00
Grilled chicken breast, baked potatoes, steamed broccoli, and carrots with lemon oil dressing	
Shrimps and Rice Wellness Platter	14.50
Grilled shrimps with steamed rice, tender broccoli and edamame beans, finished with a vibrant orange-ginger sauce with dill and mild curry, chili flakes, spring onions, and black sesame seeds	

KIDS' MENU

Mini Burger Duo	8.50
One mini chicken burger with mayo and lettuce, and one mini beef burger with ketchup and lettuce served with French fries	
Mozzarella Sticks and Fries (V)	6.00
Three pieces of mozzarella sticks with French fries, served with cocktail sauce	
Chicken Tenders and Fries	7.00
Three crispy tenders with French fries and ketchup	

ICE CREAM

Espresso Affogato	5.00
A scoop of vanilla ice cream drowned in a shot of hot espresso	
Matcha Vanilla Affogato	6.50
Affogato but with Matcha	
Granola Honey Affogato	7.00
Affogato topped with granola chunks and honey drizzle	
Ghazal Beirut	6.00
Layered Miske ice cream and Ghazal Banat topped with crushed pistachios	
The TRIO	8.00
A scoop of chocolate, vanilla and Miske	



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

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