

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

Iced Tiramisu

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

Lebanese Morning Tray (V) (N)

13.00

A traditional Lebanese breakfast: two sunny-side-up farm-fresh eggs, labneh, Halloumi 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 heartful 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



Goat Cheese and Basil Omelet

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



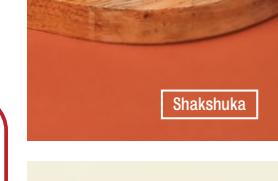
Shakshuka

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)



10.5

Pain Perdu

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



7.50

Oats and Cinnamon (V) (N)

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

7.50

Matcha Power Bowl (VG) (N)

10.00

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



Feta Avocado Sunrise

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

Your choice of plain, olive, or multigrain

Simple and satisfying

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

With tomatoes, cucumbers, and mint leaves

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Your choice of plain, olive, or multigrain

Simple and satisfying

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

With tomatoes, cucumbers, and mint leaves

Sunny-side-up farm-fresh egg with mashed avocado, feta

CRAVINGS

Loaded Cheese Nachos (V)

Topped with cheese and a side of guacamole, jalapeño, and sour cream

12.00

Crispy Chicken Tenders

Six golden fried tenders served with honey mustard sauce

7.50

Mozzarella Sticks (V)

Four pieces, golden and gooey, with cocktail sauce

5.50

EVERGREEN SALADS

Add grilled chicken (+4.00)

High Protein Salad

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

Smaller portion available for 6.50

11.00

Pasta Tuna Salad

Fusilli pasta, tuna, lettuce, corn, shredded carrots, olives, and lemon-mayo dressing

12.00

Caesar Salad

Romaine lettuce, croutons, Parmesan cheese, and Caesar dressing

Smaller portion available for 5.50

9.00

Chicken Harvest Salad (N)

Grilled chicken breast, cheddar cheese, edamame beans, avocado, corn, olives, corn chips, lettuce, and lemon-mayo dressing

Smaller portion available for 6.00

10.00

Smoked Salmon Salad

Smoked salmon, avocado, pickled onions, crispy capers, sliced cucumbers, black olives, rocket leaves, and ginger herb dressing

16.00

Mediterranean Twist (V) (N)

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

Smaller portion available for 5.50

9.00

BURGERS

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

Café Younes 1935 Burger

Beef patty paired with our super signature coffee sauce, lettuce, and tomatoes

12.00

Swiss Mushroom Burger

Beef patty, melted cheese, sautéed mushrooms, and mayo

12.50

Lebanese Burger

Beef patty, coleslaw, grilled onions, tomatoes, French fries, and ketchup

10.00

Chili Chicken Burger (S)

Grilled chicken breast, melted cheese, lettuce, tomatoes, pickles, mushrooms, hot sauce, and mayo

11.00

SANDWICHES

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

Avocado Chicken

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

10.00

Chicken Mushroom

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

10.00

BBQ Beef Sub

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

10.50

Clubhouse Sandwich

Triple stacked toasted bread layered with grilled chicken breast, smoked turkey, mozzarella, fried farm-fresh egg, lettuce, pickles, tomatoes, and mayo

10.50

Turkey and Cheese

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

9.50

PLATTERS

Healthy Chicken Booster

Grilled chicken breast served with a side of steamed rice, edamame beans, broccoli and a homemade special Jalapeno yogurt sauce

11.00

Grilled Goodness Plate

Grilled chicken breast, baked potatoes, steamed broccoli, and carrots with lemon oil dressing

11.00

Shrimps and Rice Wellness Platter

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

14.50



KIDS' MENU

Mini Burger Duo

One mini chicken burger with mayo and lettuce, and one mini beef burger with ketchup and lettuce served with French fries

8.50

High Protein Salad

Mozzarella Sticks and Fries (V)

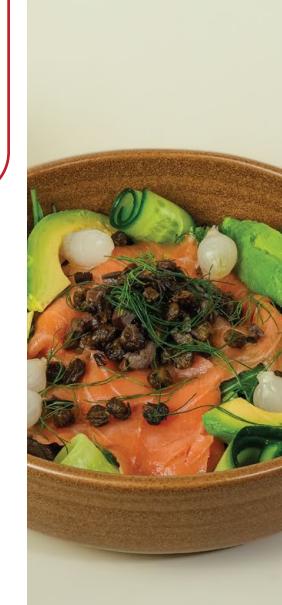
Three pieces of mozzarella sticks with French fries, served with cocktail sauce

6.00

Chicken Tenders and Fries

Three crispy tenders with French fries and ketchup

7.00



ICE CREAM

Espresso Affogato

A scoop of vanilla ice cream drowned in a shot of hot espresso

5.00

Matcha Vanilla Affogato

Affogato but with Matcha

6.50

Granola Honey Affogato

Affogato topped with granola chunks and honey drizzle

7.00

Ghazal Beirut

Layered Mishe ice cream and Ghazal Banat topped with crushed pistachios

6.00

The TRIO

A scoop of chocolate, vanilla and Mishe

8.00



Smoked Salmon Salad



Café Younes 1935 Burger



Shrimps and Rice Wellness Platter

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

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

All prices are in USD and VAT inclusive