

BREAKFAST & LUNCH

We suggest ordering 1 main & 1 side per person

Main		Sweet	
- Homemade potato bun, sunny side up eggs, spinach, smoked provola cheese, crispy onions, quemada sauce	13	- French toast, passion fruit coulis, peanut ice cream	12
☉ - Egg tortilla filled with rice and peas, hollandaise sauce with ginger	13	☞ - Oat porridge with chia seeds, strawberries, rhubarb, toasted sunflower seeds	11
☉ - Arepa with smoked salmon, guasaca sauce, black olives, rocket, crescenza cheese	15	☉ - Carrot cake, white chocolate and lime namelaka, olive oil	6
☉ - Roast beef, parsley mayonnaise, pickled pine nuts, caramelised capers, horseradish;	15	☉ - Burnt basque cheesecake, lemon curd	7
- (Not so) Caesar Salad: sous-vide chicken, bacon lettuce, , caesar sauce, parmesan, crunchy bread	15	- Homemade sourdough bread with butter and: - blueberry jam - strawberry and rhubarb jam	7
☉ - Seared bonito fish and its tartare, pil-pil sauce, turnips, hong you oil, sesame seeds	18	Viennoiserie (until sold out)	
☞☉ - Roasted oyster mushrooms, almond milk with porcini, steamed agretti, black cumin	14	- Cruffin with blueberry jam, chantilly cream with Timut pepper	3.5
Sides		- Pain au chocolat	3
☉ - Sautèed chicory, marinated anchovies, rhubarb	9	- Croissant + custard cream	2.5 +0.3
☞☉ - Asparagus and thai sauce	9	- Cardamom and black lemon bun	3
☞☉ - Cold rice noodles, artichokes, satay sauce, yuzu kosho	9	- Danish with apples, chamomile cream, spiced crumble	4
☞☉ - Potato salad, green beans, puffed rice	8		

Extra homemade sourdough bread +2.5

Service 1.5

Our bread and pastries are made with natural sourdough starter and organic flours sourced from Italian mills

SPECIALTY COFFEE

We commit to source the highest quality beans as well as focus on direct trade and ethical purchasing practices.
We are proud to work alongside with the best specialty coffee roasteries around the world

FILTER of the week

- Batch brew / small 3.6
/ large 4.8
- V60 / 300ml 7
 - FATHER CARPENTER
Githembe - Kenya - Washed
blackberry, plum, lime
 - SANTA ROMERO
Diofanor - Colombia - Natural
red fruits, cocoa, hibiscus
- Cold brew 4.5
 - FATHER CARPENTER
Githembe - Kenya - Washed
blackberry, plum, lime

ESPRESSO

- HYGGE
Pedro Garcia - Perù - Washed
tangerine, dark chocolate, apple notes
- Single 1.9
- Doppio 3.6
- Cappuccino 2.8
- Flat white 4
- Latte 3
- Cortado 2.8
- Iced latte 4
- + Oat milk 0.5

TEA SELECTION giusmin

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- English Breakfast
black tea 50% Ceylon, 25% Assam, 25% Java
- Ceylon Green
Sri Lankan pure green tea, crispy apricot notes
- Rossetto e cioccolato
black tea, cocoa nibs, raspberries, cinnamon, blackberry and blueberry leaves
- Belladentro
greek shepherd herbal tea, mint, fennel, lemongrass, eucalyptus
- Respiro
apple herbal tea, ginger, orange, mint, eucalyptus

COZY

- Chai masala 5.5
(homemade Chai tea with almond milk) 5.5
- Hojicha latte
(Japanese roasted green tea, with oat milk)

BEER - Crak Brewery

- Pizzapils 8
Dry Hopped Pilsner - 5.0%
- Mundaka IPA 8
Session IPA - 4.6%
- Amber after sauna 8
Amber Kellerbier - 6.0%

BOOZE

- Bloody Mary 10
tomato juice, vodka, lemon, tobasco, salt, pepper
- Gin is a woman 10
blueberry syrup, gin, lemon, rosemary
- Paloma 10
grapefruit juice, tequila, lime

FRUITY

- Homemade peach lemonade 4.8
- Organic apple and hop juice 4.8
- Fresh orange juice 3.5

- Microfiltered water 0.75l 1.5

WINE LIST



Alla mescita

6-8



Niente Panico 2021

Azienda Criante / Catarratto / Italy, Sicilia

30



Adele 2022

Eric Texier / Clairette / France, Brézème

35



Albamar 2022

Bodegas Albamar / Albarino / Spain, Galizia

40



Accamilla 2021

Azienda Camerlengo / Malvasia / Italy, Basilicata

42



Dinamica 2022

Filipa Pato / Baga / Portugal, Barreira

33



Biagio Antico 2021

Cantina Ancarani / Sangiovese / Italy, Emilia Romagna

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