



COFFEE & BRUNCH



FLAT WHITE	3.00
CAPPUCCINO / LATTE	3.00
COFFEE VIENNA	3.50
LONG BLACK	2.90
CORTADO	2.65
MACCHIATO	2.30
MOCHA	3.20
ICED LATTE	3.50
OAT /SOYA MILK	0.40
DOUBLE ESPRESSO	2.20

SPRING/SUMMER DRINKS

MOJITO & KIWI LEMONADE	kiwi, mojito, fresh mint, cucumber & lime
WHITE PEACH & GREEN ICED TEA	Japanese Sencha green tea & lemon
PINK GRAPEFRUIT & BERRIES LEMONADE	with fresh mint & berries
NORDIC AFFOGATO	vanilla ice-cream, double espresso, caramel, whipped cream & home-made honeycomb
CACAO & RASPBERRY ICED LATTE	double espresso, raspberry, cacao
PISTACHIO ICED LATTE	double espresso, whipped cream & nutmeg
CHAI LATTE (HOT)	
TURMERIC LATTE (HOT)	

HANDCRAFTED COFFEE

3.50

AEROPRESS liberated from the constraints of gravity

CHEMEX Pleasant tasting coffee achieved by slower brewing

POUR OVER Noticeably more delicate and complex coffee

COLD BREW Immersion of coffee & cold water

COLD PRESS JUICES

SUPER GLOW (Honeydew melon, Pink grapefruit, Ginger, Pineapple, Turmeric, Lime)
(Health Benefit: Skin health & Anti-inflammatory)

INCREDIBLE HULK (Spinach, Ginger, Green Apple & Lime)
(Health Benefit - Immunity system)

SUPER BERRY (Apple, Strawberry, Blueberry, Raspberry)
(Health Benefit - Immunity support & Skin maintenance)

SIMPLY CARROT (Carrot, Orange, Ginger and Apple)
(Health Benefit - Immunity support & Skin maintenance)

BERRY ICED TEA (Hibiscus, Elderberries, Black Currants, Raspberries and Lime)
(Health Benefit - Immunity support & Refreshing)

C
O
F
F
E
E

B
A
R

PROTEIN MILKSHAKE

POWER TURBO double espresso, whey protein, banana, milk, dark chocolate (25g protein / 4.5g BCAA / 3.6 Glutamine / 1.3g Fat / 1.5g Sugars)

BERRY WARRIOR forest berries, chia seeds, milk, whey protein, maple syrup (25g protein / 4.5g BCAA / 3.6 Glutamine / 1.4g Fat / 7g Sugars)

INCREDIBLE BULK protein, creatine monohydrate, BCAA, chocolate, milk (65g protein / 32g BCAAs + EAAs + Glutamine / 5g Creatine / 8g Fat / 15g Sugars)

OAT & BANANA oats, banana, honey & oat milk (10g protein / 2.0g Fat / 4.5g Sugars) **VEGAN**



COFFEE & BRUNCH



VEGAN / VEGETARIAN

BACON SANDWICH (Two slices of pan-fried smoky bacon on sourdough toast) **5.50** ADD: Fried Egg 1.65

SCOTTISH SMOKED SALMON, SCRAMBLED EGGS & ASPARAGUS PROTEIN BOWL (creamy scrambled eggs consisting of three beaten eggs cooked on fresh butter seasoned with a pinch of sea salt & pepper. Served with salmon, baby spinach, asparagus & lemon juice) **8.50**

SCANDI OPEN SANDWICH (PARMA HAM & GOAT CHEESE) (served with rocket salad, mango, chilli and balsamic glaze on toasted sourdough) **6.45**

COLOMBIAN EGGS PROTEIN BOWL (scrambled eggs consisting of three beaten eggs cooked on fresh butter; mixed with pan-fried Spanish chorizo, accompanied with tomatoes, baby spinach & spring onion. Served on toasted sourdough) **6.75**

ARTISAN BAGUETTES

BACON & CHICKEN (served with tomatoes, spinach, mayonnaise & New York Steakhouse BBQ sauce) **5.85**

GOAT CHEESE & MANGO (with butter, rocket salad, balsamic glaze & sunflower seeds) **5.75**

VEGGIE (houmous, avocado, sun-dried tomatoes, peppers, baby spinach) **5.65**

SWEET CHILLI CHICKEN (with tomatoes, spinach & red sweet onion & mayonnaise) **5.85**

BACON & BRIE (served with tomatoes, baby spinach and mayonnaise) **5.85**

VEGAN OPEN SANDWICH (couscous, tomatoes, fresh parsley, herb olive oil and lemon juice, served on sourdough) **5.95**

SCANDI OPEN SANDWICH (AVOCADO & RICOTTA CHEESE) (sliced avocado on toasted sourdough with sun-dried tomatoes, baby spinach & fresh chives) **6.45**

MEDITERRANEAN OMELETTE (Three beaten eggs, baby spinach, tomatoes, olives, red sweet onion, peppers and fresh parsley. All seasoned with a pinch of sea salt, Cyprian herbs and freshly ground black pepper, served with toasted bread) **6.50** ADD: Goat Cheese 2.00

DETOX BREAKFAST BOWL (Granola, fresh blueberries & plant yogurt sprinkled with roasted almonds) **4.50**

TOFFEE & WAFFLE SUNDAE (Belgian waffles, toffee & chocolate sauce, honeycomb & whipped cream) **5.65**

SOMETHING MORE

HOT PASTA POT WITH CHICKEN, BACON & CREAM CHEESE (hot pasta, chicken, streaky bacon, cream cheese, sun-dried tomatoes, spinach) **7.50**

MEXICAN BRUNCH (Inspired by Latin American the dish consists of chopped sweet tomatoes, Spanish picante chorizo, chicken breast, red sweet onion, avocado, jalapeno & four eggs. Sprinkled with cumin seeds & topped with mature cheddar) **8.50**

PANNA CLUB SANDWICH (Three layered toasted sourdough, pan-fried smoky bacon, chicken, fried egg, tomatoes, spinach & lemon mayonnaise dressing) **7.80**

SUN- DRIED TOMATO SOUP (tomato, sun-dried tomatoes & baby spinach served with bread) **6.50**

SALADS

CHICKPEAS & FETA SALAD (with couscous, fresh parsley & lime juice) **6.75**

CHICKEN CAESAR SALAD (with streaky bacon, cherry tomatoes, seasonal mixed leaves, parmesan cheese & Caesar dressing) **6.75**

K
I
T
C
H
E
N