

CAFÉ YOUNES®

Espresso-based

Prepared with our Espresso Special blend
ADD MILK +7.000 ESPRESSO SHOT +3.000

Espresso 13,000
Ristretto, regular or lungo

Espresso doppio 16,000

Espresso macchiato 15,000
Espresso shot with a dollop of milk foam

Americano 16,000
Double espresso shot moderated with hot water

Marocchino 19,000
A delicate mix of double espresso, cocoa powder and velvety foamed milk

Cappuccino
Regular 22,000 Medium 25,000 Large 28,000

Caffè latte
Regular 22,000 Medium 25,000 Large 28,000

Flat white 25,000

Piccolo 18,000

Cortado 18,000

(Have it decaf, no additional charge)

House Specials

Regular 25,000 Medium 28,000

Crème brûlée cappuccino

Cinnamon cappuccino

Hazelnut cappuccino

Rose cappuccino

Cardamom latte

Vanilla latte

Irish latte

Caramel latte

Ginger latte

French Press

SINGLE-ORIGIN

Colombia Supremo 24,000
Lightly fruited flavor

Brazil Santos * OUT OF STOCK
Low acidity and smooth flavor

BLENDS

Special blend 23,000
Intense sweet flavor

House blend n°14 23,000
Fruity and nutty flavor

Rakweh

The traditional Middle - Eastern coffee
ADD CARDAMOM +1.000

SINGLE-ORIGIN

Yemen Anesi * OUT OF STOCK
Wild, fruity and spicy flavor

Brazil Sul de Minas 17,000
Soft fruit, nutty and chocolaty flavor

BLENDS

Abou Anwar's Blend * OUT OF STOCK
Fruity and spicy flavor

Marjeiouni blend 17,000
Nutty and chocolaty flavor

House blend n°14 21,000
Fruity and nutty flavor

Pour Over

SINGLE-ORIGIN

Ethiopia Yirgacheffe 31,000
Intense fruity and syrupy notes

Tanzania Ngara 22,000
Sweet and fruity, with berry notes

BLENDS

South American blend 25,000
Light fruity and chocolaty flavor

Filter Coffee

Prepared with our Filter Coffee Special blend
ADD MILK +7.000

Black
Medium 19,000 Large 21,000

Café au lait 26,000
With milk

Wake-up call 26,000
Filter coffee with a double espresso shot

Hot Chocolate

Hot chocolate
Medium 31,000 Large 33,000

Sledge hammer 36,000
Hot chocolate with a double espresso shot

Mocha and Caramel

Caffè mocha

Topped with whipped cream and chocolate sauce

Regular 27,000 Medium 30,000 Large 33,000

Coconut mocha

Regular 27,000 Medium 30,000

Cinnamon mocha

Regular 27,000 Medium 30,000

Irish mocha

Regular 27,000 Medium 30,000

Hazelnut mocha

Regular 27,000 Medium 30,000

Caramel macchiato

Topped with whipped cream and caramel sauce

Regular 27,000 Medium 30,000 Large 33,000

Caramel nut coffee

Hazelnut-flavored

Regular 27,000 Medium 30,000

Hot Tea 14,000

Morning Tea (High theine)

A blend of black teas

Green Yunnan (Medium theine)

A traditional green tea with a fresh herbal flavor

Rooibos Creole (Theine-free)

A vitamin rich infusion with flavors of vanilla and cacao and pieces of chocolate and caramel

Afghan Sweet (Theine-free)

A herbal mix of plants and spices, including lemon-grass, cardamom, vanilla, ginger and liquorice

Morocco Garden (Medium theine)

A mix of Chinese green and rose teas, flavored with mint and orange flowers

White Pavilion (Low theine)

A Chinese white tea, flavored with exotic fruits

Orange Flower Wu-Long (Low theine)

A Wu-Long tea, with the single flavor and soft aroma of orange flower, mixed with petals

Light Feeling (Theine-free)

A mix of rosemary, mint, anise, thyme, sage, basil, liquorice and cinnamon

Blue Flowers (Medium theine) * OUT OF STOCK

A classical Earl Grey blend sprinkled with petals of blue flowers

Body & Soul Organic (Low theine) * OUT OF STOCK

An organic blend of lemon peels, South American mate and Pu Er teas

Shaken Iced Tea

Peach 25,000

Lemon 25,000

Rooibos Creole 14,000

White Pavilion 14,000

Iced Coffee

Iced doppio 17,000

Iced latte 25,000

Double espresso shot, cold milk and ice

Gold brew 27,000

Cold brew latte 34,000

Iced mocha latte 29,000

Double espresso shot, cold milk, chocolate sauce and ice

Blended Iced Coffee

A combination of coffee, chocolate, milk and ice

Specialty iced coffee 34,000

Coconut iced coffee 37,000

Fresh banana iced coffee 37,000

Irish iced coffee 37,000

Caramel iced coffee 37,000

Iced Specialties

Mango shake 36,000

Coconut shake 36,000

Strawberry shake 36,000

Vanilla shake 36,000

Espresso shake 37,000

Our vanilla shake with a double espresso shot

Iced chocolate 36,000

Chocolate, milk and ice

Oreo® iced chocolate 39,000

With Oreo® biscuits

Cookie iced chocolate 38,000

Fresh Coolers

Fresh orange juice 26,000

Fresh lemonade 24,000

Fresh ginger lemonade 28,000

Fresh mint lemonade 27,000

Fresh basil lemonade 27,000

Vegan Smoothies

Green smoothie 36,000

Ginger banana mango 37,000

Fresh ginger, banana and mango

Strawberry 33,000

Mango 33,000

Strawberry banana 33,000

Strawberry banana mango 33,000

Banana and honey 33,000

Fruit Smoothies

Avocado power 43,000

Avocado, banana, honey and milk

Granola almond banana 43,000

Banana oat smoothie 33,000

Banana, milk, oats, honey and ice

Peanut butter and banana 33,000

All-Day-Long Eggs

THREE EGGS SERVED WITH A SIDE SALAD AND FRESHLY TOASTED FRENCH SOURDOUGH

- Sunny side up 43,000
- Scrambled 43,000
- Regular omelet 43,000
- Halloum omelet 55,000
- Salmon and cream cheese omelet 105,000
- Turkey and cheese omelet 66,000

Sweet Pancakes

A STACK OF TWO 18 CM PANCAKES

- Butter and honey 43,000
- Maple syrup 50,000
- Chocolate and banana 46,000
- Chocolate and peanut butter 47,000

Bagels

PLAIN OR OLIVE

HAVE IT IN MULTICEREAL OR BLACK SEEDS +2,000

- Cream cheese 44,000
- Salmon and cream cheese 106,000
Smoked salmon, cream cheese, lemon slices, rocket leaves and capers in a multicereal bagel
- Avocado and Peanut butter (Vegan) 43,000
With honey
- Grilled Halloum 43,000
With tomatoes, cucumbers and mint leaves
- Labneh 36,000
With tomatoes, cucumbers, mint leaves and olive oil
- Man'ousheh (Vegan) 34,000
Thyme, olive oil, tomatoes, cucumbers and mint leaves
- Turkey and cheese 55,000
Smoked turkey, melted cheese, tomatoes, lettuce, pickles and cocktail sauce
- Peanut butter and banana (Vegan) 38,000
Homemade peanut butter, banana and honey

Canned and Bottled

- Soft drinks 15,000
- Sparkling water 25,000
- Water 6,000

Take-Home Coffee

Check our display of freshly roasted single-origin coffee and signature blends

Sandwiches

HAVE IT IN MULTICEREAL +3,000

- Egg 56,000
Two scrambled eggs with Parmesan cheese, basil and mayo in a freshly-baked ciabatta
- Egg white (Light) 55,000
Three egg whites, Feta cheese, thyme paste and basil in a freshly-baked multicereal bread
- Cheese melt 59,000
Melted cheese with cucumbers and olives in a freshly-baked white baguette
- Two-cheese pesto 60,000
Grilled Halloum with Mozzarella cheese, pesto sauce, tomatoes, lettuce and olives in a freshly-baked ciabatta
- Grilled Halloum 51,000
With tomatoes, cucumbers, mint leaves and olives in a freshly-baked ciabatta
- Labneh 43,000
With tomatoes, cucumbers, olives, mint leaves and olive oil in a freshly-baked white baguette
- Salmon and cream cheese 106,000
Smoked salmon, cream cheese, lemon slices, lettuce and capers in a freshly-baked multicereal bread
- Chicken BBQ 84,000
Grilled chicken breast, melted cheese, fresh mushrooms, corn, red bell peppers, onions, barbecue sauce and mayo in a freshly-baked ciabatta
- Turkey and cheese 68,000
Smoked turkey, melted cheese, tomatoes, pickles, lettuce and cocktail sauce in a freshly-baked white baguette

Salads

ADD CHICKEN + 25,000

- Quinoa
White quinoa, roasted almonds, raisins, cherry tomatoes, cucumbers, pomegranate, fresh mint and balsamic vinegar dressing
Half portion 41,000 Full portion 76,000
- Salmon avocado
Smoked salmon, lettuce, fresh mushrooms, cherry tomatoes, avocado, shredded carrots and orange mustard dressing
Half portion 59,000 Full portion 112,000
- Freekeh
Freekeh, cherry tomatoes, roasted almonds, raisins, cucumbers, pomegranate, fresh mint and balsamic vinegar dressing
Half portion 39,500 Full portion 73,000
- Mediterranean
Lettuce, rocket leaves, cherry tomatoes, cucumbers, croutons, fried Halloum cheese and Mediterranean dressing
Half portion 30,000 Full portion 54,000
- Loaded house salad
Grilled chicken breast, avocado, fusilli pasta, crispy tortilla, lettuce, rocket leaves, shredded carrots, olives, cheese, cherry tomatoes, corn and lemon mayo dressing
Half portion 47,000 Full portion 88,000

Cravings

House Nachos 31,000

With pico de gallo sauce

Cheese Nachos 89,000

Served with guacamole, sour cream and jalapeños

Corn in a Bowl 53,000

Sautéed corn with Parmesan cheese, garlic, lemon and parsley

Edamame 62,000

With sea salt

Baked Potato 32,000

Served with herb sauce and a side salad

*Customize your baked potato for an extra charge

Halloum Pesto 65,000

Grilled Halloum cheese served on a side of freshly toasted French multigrain sourdough and topped with pesto sauce and cherry tomatoes

Cheese Quesadillas 91,000

Quesadillas with mixed cheese served with guacamole, sour cream and jalapeños

Veggie Quesadillas 81,000

Quesadillas with onions, green bell peppers, black olives, corn, cheese and soya sauce

Salmon Quesadillas 140,000

Quesadillas with smoked salmon, rocket leaves, orange-lemon zest and lemon mustard sauce

Chicken Quesadillas 89,000

Quesadillas with grilled chicken breast, black olives, cheese, lettuce and barbecue sauce, served with guacamole, sour cream and jalapeños

Mushroom and Cheese Bruschetta 53,000

Thick slices of freshly toasted French multigrain sourdough, rubbed with garlic and drizzled with olive oil, with fresh mushrooms, Parmesan cheese and rocket leaves

Eggplant and Cheese Bruschetta 39,000

Thick slices of freshly toasted French multigrain sourdough, rubbed with garlic and drizzled with olive oil, with eggplant, mozzarella cheese, pomegranate molasses and rocket leaves

Classic Bruschetta 48,000

Thick slices of freshly toasted French multigrain sourdough, rubbed with garlic and drizzled with olive oil, with tomatoes, fresh basil and balsamic sauce

Garlic Cheese Bread 36,000

Buttered toasted bread topped with fresh garlic and melted cheese

Red Wine

Chateau Byblin 2013 (glass) 32,000

Domaine des Tourelles 2018 (glass) 38,000

Sept Cuvée du Soleil 2018 (bottle) 240,000

Chateau Byblin 2012 (bottle) 150,000

Domaine des Tourelles (bottle) 180,000

Rosé Wine

Chateau Byblin 2019 (glass) 36,000

Chateau Byblin 2019 (bottle) 150,000

Domaine des Tourelles 2018 (bottle) 180,000

White Wine

Chateau Byblin 2019 (glass) 36,000

Domaine des Tourelles 2018 (glass) 38,000

Sept Obeideh 2018 (bottle) 240,000

Chateau Byblin 2019 (bottle) 150,000

Domaine des Tourelles 2018 (bottle) 180,000

Single Malt Whiskey

Glenfiddich 12 56,000

Maccallan 12 95,000

Regular Whiskey

Jameson 36,000

J.W. Black Label 49,000

Monkey Shoulder 52,000

Famous Grouse 28,000

Jack Daniels 49,000

Dewar's White Label 32,000

Beer

Almaza 28,000

Heineken 42,000

Vodka

Russian Standard 52,000

Local 32,000

Rum

Captain Morgan White 42,000

Captain Morgan Spiced 46,000

Tequila

Silver 46,000

Gold 50,000

Gin

Local 38,000

Bombay 58,000

Hendricks 72,000

International Cocktails

Gin Basil 48,000

Margarita 62,000

Mojito 52,000

Moscow Mule 58,000

London Mule 64,000

Fruit Daiquiri 52,000

Bloody Mary 34,000

Old Fashioned 52,000

Bullfrog 66,000

Pina Colada 48,000

Long Island 64,000

Gin Sour 44,000

Spiked Coffee

Espresso Martini 42,000

Espresso-vodka, vanilla flavored

Irish Coffee 40,000

Espresso and whiskey topped with whipped cream

Kahlua Banana Coffee 34,000

Coffee liquor, Irish cream, banana

White Russian 42,000

Filtered coffee, vodka and fresh cream topped with whipped cream

Hot Irish 36,000

Espresso, coffee liquor and Irish cream