

CAFÉ YOUNES®

Espresso-based

Prepared with our Espresso Special blend

Espresso 4,500

Ristretto, regular or lungo

Espresso doppio 5,500

Espresso macchiato 5,500

Espresso shot with a dollop of milk foam

Americano 5,500

Double espresso shot moderated with hot water

Cappuccino Regular 6,500 Medium 7,500 Large 8,500

Dry cappuccino Regular 6,500 Medium 7,500 Large 8,500

Espresso shot with smooth milk foam

Café latte Regular 6,500 Medium 7,500 Large 8,500

Flat white 7,500

Piccolo 6,500

Cortado 5,500

(Have it decaf, no additional charge)

House Specials

Crème brûlée cappuccino Regular 9,000 Medium 10,000

Marshmallow cappuccino Regular 9,000 Medium 10,000

Cinnamon cappuccino Regular 8,000 Medium 9,000

Hazelnut cappuccino Regular 8,000 Medium 9,000

Cardamom latte Regular 8,000 Medium 9,000

Vanilla latte Regular 8,000 Medium 9,000

Irish latte Regular 8,000 Medium 9,000

Caramel latte Regular 8,000 Medium 9,000

French Press

SINGLE-ORIGIN

Jamaica-Blue Mountain 13,000

Floral sweet flavor

Colombia Supremo 7,000

Lightly fruited flavor

Organic 11,000

Sweet, bright and fruity flavor

BLENDS

Special blend 7,000

Intense sweet flavor

Gourmet Blend 9,000

Sweet flavor

House blend n°14 8,000

Fruity and nutty flavor

Rakweh

The traditional Middle - Eastern coffee, with or without cardamom

SINGLE-ORIGIN

Yemen Anesi 11,000

Wild, fruity and spicy flavor

Panama Bouquet 8,000

Fruity and spicy flavor

Brazil Sul de Minas 5,500

Soft fruit, nutty and chocolaty flavor

BLENDS

Abou Anwar's Blend 9,000

Fruity and spicy flavor

Marjeiouni blend 5,500

Nutty and chocolaty flavor

House blend n°14 7,000

Fruity and nutty flavor

Pour Over

SINGLE-ORIGIN

Gosta Rica Tarrazu 10,000

Nutty and berry-like sweet flavor

Mexico Altura 9,000

Soft, nutty and chocolaty flavor

Kenya AA 10,000

Sweet orange, spicy and winy flavor

BLENDS

Gourmet Blend 9,000

Sweet flavor

Organic blend 10,000

Fruity flavor

Filter Coffee

Prepared with our Filter Coffee Special blend

Black Medium 6,000 Large 7,000

Creamy 7,000

With cream

Café au lait 6,000

With milk

Wake-up call 8,000

Filter coffee with a double espresso shot

Have your beverage with non dairy milk +2,000

Mocha and Caramel

Café mocha Regular 9,000 Medium 10,000 Large 11,000

Topped with whipped cream and chocolate sauce

Coconut mocha Regular 9,000 Medium 10,000

Cinnamon mocha Regular 9,000 Medium 10,000

Irish mocha Regular 9,000 Medium 10,000

Hazelnut mocha Regular 9,000 Medium 10,000

Caramel macchiato Regular 9,000 Medium 10,000 Large 11,000

Topped with whipped cream and caramel sauce

Caramel nut coffee Regular 9,000 Medium 10,000

Hazelnut-flavored

Hot Chocolate

Hot chocolate Medium 7,000 Large 8,000

Marshmallow hot chocolate 8,500

Sledge hammer 8,000

Hot chocolate with a double espresso shot

Hot Tea 6,000

Morning tea (High theme)

A blend of black teas

Green Yunnan (Medium theme)

A traditional green tea with a fresh herbal flavor

Rooibos Red Sweetie (Theine-free)

A vitamin-rich infusion with flavors of red fruits and pieces of dried strawberry

Afghan Sweet (Theine-free)

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

Morocco Garden (Medium theme)

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

Blue flowers (Medium theme)

A classical Earl Grey blend sprinkled with petals of blue flowers

Lapsang Souchong (Low theme)

A heavily smoked tea with large leaves processed and dried over pine wood fires

White Pavilion (Low theme)

A Chinese white tea, flavored with exotic fruits

Orange Flower Wu-Long (Low theme)

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

Body & Soul Organic (Low theme)

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

Monkey King Jasmine – Fujian (Medium theme)

The oldest known originally scented jasmine teas

Iced Coffee

Iced doppio 5,500

Iced latte 7,500

Double espresso shot, cold milk and ice

Cold brew 8,000

Cold brew latte 8,000

Iced mocha latte 8,000

Double espresso shot, cold milk, chocolate sauce and ice

Blended Iced Coffee

A combination of coffee, chocolate, milk and ice

Specialty iced coffee 9,000

Coconut iced coffee 10,000

Fresh banana iced coffee 10,000

Irish iced coffee 10,000

Caramel iced coffee 10,000

Iced Specialties

Strawberry shake 10,000

Vanilla shake 10,000

Espresso shake 10,000

Our vanilla shake with a double espresso shot

Iced chocolate 9,000

Chocolate, milk and ice

Oreo® iced chocolate 10,000

With Oreo® biscuits

Shaken Iced Tea 6,000

Rooibos Red Sweetie – Peach – White Pavilion

Fresh Coolers

Fresh orange juice 6,000

Fresh lemonade 6,000

Fresh basil lemonade 7,500

Fresh mint lemonade 7,500

Fruit Smoothies

Strawberry 8,000

Mango 8,000

Strawberry banana 8,500

Strawberry banana mango 8,500

Banana and honey 8,500

Peanut butter and banana (vegan) 9,000

Granola almond banana 12,000

Green smoothie (vegan) 10,000

Canned and Bottled

Soft drinks 3,000

Sparkling water 5,000

Water 1,500

All-Day-Long Eggs

THREE EGGS SERVED WITH A SIDE SALAD AND PAIN DE CAMPAGNE

Sunny side up 8,000

Scrambled 8,000

Regular omelet 8,500

Halloum omelet 11,500

Labneh omelet 10,500

Wild thyme omelet 9,500

Mushroom omelet 12,500

Spanish omelet 12,500

Fresh mushrooms, cherry tomatoes, red bell peppers and onions

Sweet Pancakes

A STACK OF TWO 18 CM PANCAKES

Butter and honey 9,000

Maple syrup 9,000

Chocolate and banana 9,000

Chocolate and peanut butter 10,000

Pancake combo 12,000

Three pancake rolls (Chocolate, apricot jam and honey)

Bagels

PLAIN, OLIVE OR POPPY SEED

HAVE IT IN MULTICEREAL +2,000

Cream cheese 9,000

Grilled Halloum 7,000

With tomatoes, cucumbers and mint leaves

Salmon and cream cheese 16,000

Smoked salmon, cream cheese, lemon slices, rocket leaves and capers in a multiceréal bagel

Labneh 7,000

With tomatoes, cucumbers, mint leaves and olive oil

Man'ousheh 6,000

Thyme, olive oil, tomatoes, cucumbers and mint leaves

Omelet 8,000

Egg, thyme paste, tomatoes and cucumbers

Morning Sandwiches

HAVE IT IN MULTICEREAL +1,500

Egg 10,000

Two scrambled eggs with Parmesan cheese, basil and mayo in a freshly-baked ciabatta

Egg white (Light) 11,000

Three egg whites, feta, thyme paste and basil in a freshly-baked multiceréal bread

Cheese melt 12,000

Melted yellow cheese with cucumbers and olives in a freshly-baked white baguette

Two-cheese pesto 10,000

Grilled Halloum with Mozzarella cheese, pesto sauce, tomatoes, lettuce and olives in a freshly-baked ciabatta

Grilled Halloum 9,000

With tomatoes, cucumbers, mint leaves and olives in a freshly-baked ciabatta

Labneh 7,000

With tomatoes, cucumbers, olives, mint leaves and olive oil in a freshly-baked white baguette

Salmon and cream cheese 17,000

Smoked salmon, cream cheese, lemon slices, lettuce and capers in a freshly-baked multiceréal bread

Lunch Sandwiches

UPGRADE YOUR SANDWICH TO A MEAL FOR +3,000
HAVE IT IN MULTICEREAL +1,500

Tuna 11,500

Our homemade tuna mix, lettuce and corn in a freshly-baked white baguette

Chicken thyme 13,000

Grilled chicken breast, corn, lettuce, mayo, mixed cheese, thyme and pickles in a freshly-baked white baguette

Chicken mushroom 14,000

Grilled chicken breast, mixed cheese, fresh mushrooms, soy sauce and mayo in a freshly-baked submarine

Chicken pesto 14,000

Grilled chicken breast, mixed cheese, lettuce, mayo, pickles and pesto sauce in a freshly-baked ciabatta

Chicken BBQ 15,000

Grilled chicken breast, mixed cheese, fresh mushrooms, corn, red bell peppers, onions, barbecue sauce and mayo in a freshly-baked submarine

Burgers

UPGRADE YOUR BURGER TO A MEAL FOR +3,000

BBQ burger 14,000

150g beef patty, lettuce, tomatoes, pickles and barbecue mayo sauce

House burger 16,000

150g beef patty, breaded cheese, lettuce, tomatoes, pickles and cocktail sauce

Swiss mushroom burger 15,000

150g beef patty, mixed cheese, fresh mushrooms, soy sauce and mayo

Chili chicken burger 13,000

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

Breaded chicken burger 12,000

Breaded chicken breast, pickles, French fries, coleslaw and mayo garlic sauce

ADD CHEDDAR CHEESE +2,000
ADD EGG +1,500

Platters

Chicken stroganoff 18,000

Grilled chicken breast, fresh cream, onions and fresh mushrooms served with basmati rice

Chicken broccoli 18,000

Grilled chicken breast, broccoli, fresh mushrooms, onions and shredded carrots served with basmati rice

Chicken escalope 15,000

Breaded chicken breast, pickles, coleslaw and mayo garlic sauce served with French fries or potato wedges

Salads

Quinoa 16,000

White quinoa, roasted almonds, raisins, cherry tomatoes, cucumbers, pomegranate, fresh mint and balsamic vinegar dressing

Salmon 19,000

Smoked salmon, rocket leaves, lettuce mix, fresh mushrooms, cherry tomatoes, shredded carrots and orange mustard dressing

Greek 13,000

Feta cheese, cherry tomatoes, lettuce mix, rocket leaves, cucumbers, olives, fresh mint, oregano and orange mustard sauce

Freekeh 14,000

Freekeh, cherry tomatoes, roasted almonds, raisins, cucumbers, pomegranate, fresh mint and balsamic vinegar dressing

Loaded house salad 15,000

Grilled chicken breast, avocado, fusilli pasta, crispy tortilla, lettuce mix, rocket leaves, shredded carrots, olives, mixed cheese, cherry tomatoes and lemon-mayo dressing

Rocca 13,000

Rocket leaves, Parmesan cheese, fresh mushrooms, walnuts, orange slices and balsamic vinegar dressing

Mediterranean 12,000

Lettuce mix, rocket leaves, cherry tomatoes, cucumbers, croutons, fried Halloum cheese and Mediterranean dressing

Pasta tuna 14,000

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

Chicken pasta 16,000

Fusilli pasta, grilled chicken breast, Parmesan cheese, lettuce mix, rocket leaves, cherry tomatoes, shredded carrots and lemon-mayo dressing

Season 7,000

Lettuce mix, rocket leaves, cherry tomatoes, cucumbers and orange mustard dressing

ADD CHICKEN

+3,000