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# CAFÉ YOUNES®

Espresso-based

Prepared with our Espresso Special blend ADD MILK +16.000 ESPRESSO SHOT +16.000 HAVE IT DECAF +5.000

Espresso 53,000 Ristretto, regular or lungo

Espresso doppio 69,000

Espresso macchiato 55,000
Espresso shot with a dollop of milk foam

Americano 69,000 Double espresso shot moderated with hot water

Marocchino 72,000 A delicate mix of double espresso, cocoa powder and velvety foamed milk

Cappuccino
Regular 85,000 Medium 101,000 Large 117,000

Caffè latte
Regular 85,000 Medium 101,000 Large 117,000

Flat white 101,000 Piccolo 82,000 Cortado 82,000

# **Hot Specials**

Crème brûlée cappuccino Regular 101,000 Medium 117,000

Cardamom latte Regular 101,000 Medium 117,000

Ginger latte Regular 101,000 Medium 117,000

Hazelnut Latte Regular 101,000 Medium 117,000

Matcha latte
Organic Japanese Matcha powder with steamed milk
Regular 130,000 Medium 133,000

Samurai's dream 145,000

Organic Japanese matcha povoder with dark chocolate sauce and steamed milk

# **French Press**

SINGLE-ORIGIN

Colombia Supremo 75,000 Lightly fruited flavor

**Brazil Victoria** 75,000 Dried fruit and milk chocolate flavor

Special blend 70,000 Intense sweet flavor

House blend nº14 70,000 Fruity and nutty flavor

Rakweh

The traditional Middle - Eastern coffee ADD CARDAMOM +2.000

SINGLE-ORIGIN

Colombia Supremo 65,000 Lightly fruited flavor

Brazil Sul de Minas 55,000 Soft fruit, nutty and chocolaty flavor

BLENDS

Marjeiouni blend 55,000 Nutty and chocolaty flavor

House blend nº14 60,000 Fruity and nutty flavor

# Pour Over / V60

SINGLE-ORIGIN

Ethiopia Yirgacheffe 85,000 Intense fruity and syrupy notes

Brazil Victoria 75,000 Dried fruit and milk chocolate flavor

BLENDS

South American blend 70,000 Light fruity and chocolaty flavor

Signature blend 75,000 Lightly fruity and nutty flavor

# **Filter Coffee**

Prepared with our Filter Coffee Special blend ADD MILK +16.000

Black

Medium 60,000 Large 65,000

Wake-up call 76,000

Filter coffee with a double espresso shot

# **Hot Chocolate**

Hot chocolate

Medium 95,000 Large 103,000

Sledge hammer 111,000

Hot chocolate with a double espresso shot

Sea salt hot chocolate 95,000

ALL PRICES ARE VAT INCLUSIVE AND IN LBP

# Mocha and Caramel

Regular 104,000 Medium 120,000 Large 136,000

Caffè mocha

Flavored mocha

Hazelnut, Irish cream, Cinnamon, or Coconut

Caramel macchiato

Caramel nut coffee

Hazelnut-flavored

# Hot Tea

85.000

Matcha berries green (Organic)

A natural, pure taste of green tea with flavorful wild berries that will please any sweet-loving palate. Notice the notes of ginger roots, dried apples, dried beetroot, liquorice roots, elderberries, Japanese green tea matcha and raspberry

Sencha green

Delightful blend bursting with the mouth-watering flavors of elderberries and flower blossoms. This delicious green tea is sweet, refreshing, eases univery and easy to drink at any time of the day. Enjoy the taste of Sensha green tea, elderberries, mallow blossoms and rose petals

### Sencha matcha green

Sencha green tea, spearmint and a hint of the mighty Japanese matcha that will awaken the senses of vibrant green tea lovers

Blue flower Earl Grey

A rich hand-crafted blend with a slightly citrusy and floral taste with flavors of blue flowers and bergamot. It is a classic premium black breakfast tea!

### Ginger lemon herbal infusion (Organic)

A refreshingly exotic and gently warming, our Ginger Lemon infusion contains ginger, lemongrass, lemon peels, liquorice roots and peppermint

### Detox herbal infusion (Organic)

A fabulously refreshing and rejuvenating herbal infusion. A mix of mate, habiscus, rosemary, lemongrass, luquorice root, blackberry leaves, amseeds, cornflower petals and femiel

### Spicy rooibos

A bold and satisfying brew that blends the relaxing flavors of rootbos tea, cinnamon, pink pepper, bourbon vanilla beans, clove buds and cardamom

### Turmeric matcha

An energy booster that detoxifies the body, aids in weight loss, increases immunity, prevents arithritis and rheumatism, and boosts brain function with an amazing infusion of matcha, turmeric, ginger, lemongrass, lacrice roots, orange and lemon peel

### English breakfast

A traditional blend of black tea, originating from Assam, Ceylon and Kenya

# Shaken Iced Tea 85,000

Peach Lemon Sencha Matcha Green Sencha Green

# **Iced Coffee**

Gold brew 85,000 lced doppio 69,000 lced latte 101,000 Mocha iced latte 120,000

Double espresso shot, chocolate sauce, cold milk and ice

Specialty iced coffee 90,000

With fresh banana, coconut, caramel, or Irish cream +16,000

Iced caramel nut coffee 120,000 Halawa Iced Coffee 110,000

Our speciality iced coffee blended with authentic halawa leed salted caramel latte 118,000

# **Iced Specialties**

Espresso shake 106,000 Flavored shake 90,000

Strawberry, mango, coconut or vanilla

Iced chocolate 103,000

Oreo® iced chocolate 108,000

Cookie iced chocolate 107,000

Halawa iced chocolate 110,000

Matcha iced latte 110,000

Organic Japanese matcha powder, milk and ice

Matcha frappe 140,000

A smooth blend of matcha, milk and ice

Mango paradise 96,000

Mango, yogurt powder, chia seeds, milk, and ice

Strawberry silk 93,000

Strawberry, yogurt powder, chia seeds, milk and ice

Golden spice yogurt 93,000

Cardamom, turmeric, yogurt powder, chia seeds, honey, milk and ice

# Fresh Coolers

Fresh orange juice 80,000 Fresh lemonade 75,000 With mint, basil or ginger +8,000

# **Vegan Smoothies**

Strawberry 90,000 Mango 95,000 Strawberry banana m

Strawberry banana mango 95,000 Mango banana ginger 95,000 Tokyo's summer 140,000

Fresh orange juice, banana, matcha powder and ice

Banana and honey 90,000 Green smoothie 90,000

Apple, kiwi, basil

# **Power Smoothies**

Avocado power 95,000

Avocado, banana, honey and milk

Peanut butter and banana 90,000 Banana oat smoothie 90,000

Banana, milk, oats, honey and ice

Refreshing booster 110,000

Krwi, banana, yogurt, milk, oats and ice

PB&J 90.000

Milk, peanut butter, apricot jam, oats and ice

# All-Day-Long Eggs

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

Eggs Your Way 250,000

(Sunny side up/Scrambled // Omelet)

Turkey and cheese omelet 315,000

Halloum omelet 280,000 Power Breakfast 395,000

Sums side up egg, smoked salmon, cream cheese, rocket leaves and avocado slices on a freshly toasted French sourdough with a side salad.

# **Sweet Pancakes**

a stack of two 18 cm pancakes

Maple syrup 200,000

Chocolate and banana 225,000

Chocolate and peanut butter 190,000

# Bagels

PLAIN OR OLIVE

HAVE IT IN MULTICEREAL +2,000

Cream cheese 210,000

Salmon and cream cheese 355,000

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

Grilled Halloum 285,000

With tomatoes, cucumbers and mint leaves

Man'ousheh (Vegan) 135,000

Thome, slive sil, tomatoes, cucumbers and mint leaves

Turkey and cheese 250,000

Smoked turkes, melled cheese, tomatoes, lettuce, pukles and cocktail sance

Peanut butter and banana (Vegan) 155,000

Nomemade peamit butter, banana and honey

# Salads

ADD CHICKEN + 60,000

### High protein

Grilled chicken breast, lettuce, rocket leaves, corn, cherry tomatoes, avocado, white quinoa, smoked turkey and orange mustard dressing Half portion 148,000 Full portion 290,000

### Ouinoa

White quinoa, roasted almonds, raisins, cherry tomatoes, cucumbers, pomegranate, fresh mint and balsamic vinegar dressing Half portion 126,000 Full portion 245,000

### Salmon avocado

Smoked salmon, lettuce, fresh mushrooms, cherry tomatoes, avocado, shredded carrots and orange mustard dressing Half portion 216,000 Full portion 425,000

### Mediterranean

Lettuce, rocket leaves, cherry tomatoes, cucumbers, croutons, grilled Halloum cheese and Mediterranean dressing Half portion 116,000 Full portion 225,000

### 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 158,000 Full portion 310,000

# **Morning Sandwiches**

HAVE IT IN MULTICEREAL +3,000

Egg 220,000

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

Egg white (Light) 260,000

Three ogg whites, Feta choose, thyme paste and basil in a freshly-baked multicereal bread

Two-cheese pesto 265,000

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

Grilled Halloum 275,000

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

### **Lunch Sandwiches**

HAVE IT WITH BAKED POTATO MEAL +75,000 HAVE IT IN MULTICEREAL +3,000

Chicken BBQ 325,000

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

Turkey and cheese 295,000

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

Chicken avocado 260,000

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

Chicken mushroom 315,000

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

# Burgers

HAVE IT WITH BAKED POTATO MEAL  $\pm 75,000$  ADD EGG  $\pm 25,000$ 

Swiss mushroom burger 350,000

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

**BBO** burger 295,000

150g beef patty, cheddar cheese, fresh mushrooms, bell peppers, grilled onions, rocket leaves and barbeque sauce

Chili chicken burger 275,000

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

# **Canned and Bottled**

Soft drinks 35,000 Local sparkling water 45,000 Imported sparkling water 70,000 Water 15,000

## Red Wine

Domaine des Tourelles 2018 (glass) 110.000 Château Heritage Plaisir du Vin 2019 (glass) 80,000 Domaine des Tourelles (bottle) 535.000

# Rosé Wine

Château Heritage Rosé D' une (glass) 80.000 Domaine des Tourelles 2018 (glass) 110.000 Domaine des Tourelles 2018 (bottle) 535,000

# White Wine

Domaine des Tourelles 2018 (glass) 110.000 Château Heritage Blanc De Blancs (glass) 80.000 Domaine des Tourelles 2018 (bottle) 535,000

# Single Malt Whiskey

Glenfiddich 12 290,000 Maccallan 12 310,000

# Regular Whiskey

Jameson 140.000 J.W. Black Label 210,000 Monkey Shoulder 180.000 Famous Grouse 105.000 Jack Daniels 180.000 Dewar's White Label 92.000

# Beer

Almaza 85.00 Almaza light 85,000

# Vodka

Russian Standard 130,000 Local 90,000

# Rum

Captain Morgan White 115,000 Captain Morgan Spiced 125,000

# Tequila

Silver 160.000 Gold 180,000

# Gin

Local 85.000 Bombay 200,000 Hendricks 265,000

# International Cocktails

Gin Basil 120.000 Margarita 165.000 Mojito 142.000 Moscow Mule 120,000 London Mule 125.000 Fruit Daiguiri 165.000 Bloody Mary 135,000 Old Fashioned 185,000

# **House Cocktails**

Maple whiskey 185,000

Bourbon whishes with maple eyrup and vanilla hints Bitter Gold 120,000

Fresh ganger with almond and mango flavors mixed with your choice of wodka or gin

Sour Flower 120,000

Gin and citrus pince with a floral flavor

Berry Crush 120,000

Mix of red berry puce and fruits with your choice of works or gin

Rose N' Spice 110.000

Coconut and rose flavors fused with fresh jalapeños with your choice of vodka or gin

Apple Cinnamon 120,000

Fresh apple and connamon flavors blended with your choice of vodka or gm

# Spiked Coffee

Espresso Martini 85.000

Espresso-vodka, vanilla flavored

Irish Coffee 82.000

Espresso and whiskey topped with whipped

Kahlua Banana Coffee 95.000 Coffee liquor, Irish cream, banana

Hot Irish 82.000

Espresso, coffee liquor and Irish cream

# **Cravings**

House nachos 100,000 With pico de gallo sauce

Cheese nachos 285,000

Served with guacamole, sour cream and jalapeños

Edamame 150,000

With sea salt

Garlic cheese bread 125,000

Buttered toasted bread topped with fresh garlic and melted cheese

Avocado on toast 330.000

Baked potato 75,000

Seasoned baked potato with a side of sour cream