

Drinks

Specials

Iced Hibiscus Matcha	€ 6.0
Electro Matcha	€ 6.0
Salty Hot Chocolate	€ 5.5
Blue Butterfly Tonic	€ 6.0

Coffee and Specialties

Locally roasted coffee beans by Rozali Coffee (Berlin)
Local Demeter fresh milk from Brodowin/ Oat Milk/ Pea Milk

Freddo Espresso (Greek Speciality)	€ 4.2
Freddo Flat White (Greek Speciality)	€ 5.2
Iced Filter	€ 4.4
Espresso	€ 2.8 3.4
Long Black	€ 4.0
Macchiato	€ 3.0 3.5
Cortado	€ 4.2
Flat White	€ 4.6
Cappuccino	€ 4.2 4.8
Latte	€ 4.6
Filter	€ 4.0
Matcha Latte	€ 4.8

extra shot + €1.00 | ice + €0.40 | decaf + €0.40

Tea € 4.7

Fine teas curated by Companion Tea for a refined taste experience

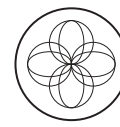
Earl Grey	
English Breakfast	
White Tea	
Green Tea	
Lemon Verbena (Greek Herbal)	
Chamomile (Greek Herbal)	
Fresh Ginger & Mint	with honey & a slice of lemon



Add an adaptogen or mushroom extract €2

Harness the natural healing powers of plant extracts from Chinese and Ayurvedic herbs and mushrooms by adding an adaptogen or functional mushroom of your choice to your hot or cold drink.

The immortal | The Mountain Monk | The Luminous (LA Cold Press)
Chaga Mushroom Liquid Extract (Mind Studio BioTech)



Food

Hot Sandwiches

Sourdough bread from KEIT Berlin

Grilled Cheese	€ 9.2
Emmental, cheddar & mountain cheese, pickles	
Grilled Ham & Cheese	€ 9.7
Ham, cheddar & Emmental & pickles	

Homemade Bowls € 8.9

Peanut Butter Bliss Oats (V)

Overnight oats with peanut butter, jam, and chia, topped with seasonal fruit, date syrup & served with coconut milk

Matcha Chia Coconut Cloud (V, GF)

Chia seeds blended with Ceremonial Matcha, creamy coconut milk & coconut yoghurt, drizzled with coconut honey, finished with a fresh fruit topping

Crunchy Greek

Greek yoghurt layered with house-made granola, fresh fruit, and a drizzle of honey (or your choice of sweetener)

Snickers Pot (High Protein) (V)

Peanut Butter, cacao powder, chocolate protein powder, oats, oat milk, peanuts, sea salt

GutGlow Bowl

Greek yoghurt, prebiotic raspberry, collagen powder, raw cacao nibs, topped with seasonal fruit

Healthy Salads € 9.4

By My Deli Love

+ € 3 Pfand

Spicy Farmer Salad (V) + (GF)

Chilli potato, red cabbage, smoked tofu, pickled cucumber, radishes, vegan Caesar dressing - (F,J,23)

Pink Pot (GF)

Turmeric quinoa, pink hummus, boiled bio egg, salad spinach, hemp seeds, vegan Caesar dressing - (C,K,F,J)

Soba Noodles (V)

Wheat noodles, Red Cabbage, sesame oil, salt, peanut sauce - (A,L,K)