# **Drinks Menu**



# Coffee

Beans roasted by Rozali Coffee (Berlin). Oat or Brodowin Milk (bio/demeter)		
Filter (our own 'House' blend by Rozali)	€3.5	
Espresso €2.6	3.2	
Long Black	€3.6	
Cappuccino€4	/ 4.6	
Flat White	€4.5	
Latte	€4.5	
Chai Latte (Prana Chai Melbourne)	€4.5	
Hot Chocolate (Australian artisanal Mörk)	€4.5	
Matcha (Companion Tea)	€4.5	
Iced Coffee (Greek Style)		
Freddo Espresso	€4	
Freddo Flat White	€5	

## Tea

Companion Tea All €4.5

#### **Immunity Boost**

Fresh Ginger and/or Mint

#### Earl Grey

Produced by Himalayan Shangri-La, bergamot, earthy & malty notes

#### **English Breakfast**

Nepali style, honey and raisin notes

### Greek Herbal (Chamomile or Peppermint)

Produced by Theodosia, bursting with huge lively and fresh flavours

#### Darjeeling

Produced by Jun Chiyabari in Nepal, huge floral & stone fruit notes, elegant

#### White Tea

Produced by Prakash of Kalapani Tea

# Food Menu



### **Hot Sandwiches**

Sourdough from KEIT Berlin

Grilled Cheese Emmentaler, Cheddar & Mountain Cheese, Pickles	€9
Grilled Ham & Cheese Ham, Cheddar & Emmentaler & Pickles	€9.5
Ham & Cheese Croissant Croissant from Cookies & Co	€5.5
Hot Cheesy Croissant Croissant from Cookies & Co	€5
Breakfast Bowls  My Deli Love	All €7.9 + €3 Pfand

Chia Mango Pot - (V) + (GF)  $\label{eq:choco-Choco Pot - (V) + (GF), (F,E)}$  Apple Pie - (V) + (GF), (H3,F,A4)

<b>Healthy Salads</b>	AII €8.9
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)