



HOUSE SPECIALS

- French Omelette.**

18.50

Fluffy omelette with diced ham, cheddar cheese, and bell peppers, with potatoes and mixed green salad.
- Veggie Scramble.**

17.95

Scrambled eggs, onion mushroom, cherry tomatoes, spinach and cheese, side fruit and sourdough toast.
- Healthy Start.**

17.50

Egg whites, capers, red onion, caper-berries, tomato, cucumber, fruit, and cheese.
- Salmon & Eggs Benedict.**

22.00

Toasted biscuits, cucumber, smoked salmon, hollandaise sauce, side mixed greens salad.
- Bacon & Eggs Benedict.**

20.00

Toasted biscuits, bacon, onions, tomatoes, poached eggs, hollandaise sauce, side potatoes.
- Sexy French Toast.**

14.50

homemade chocolate chip banana & walnut bread, maple syrup, mascarpone, seasonal fruits.
- Steelcut Oats.**

10.25

hot steel-cut oats, dried golden raisins, walnuts and cinnamon butter served w/ fresh fruits.
- Foreigner Favorite.**

17.50

kielbasa sausage, potatoes, cipollini onions, house made hot sauce, two poached eggs
- All-Day Breakfast.**

19.25

Colombian arepa with confit mushrooms, cherry tomatoes, red beans, chicken sausage, bacon, and eggs prepared in your preference.



QUICHES

Comes with a side of Mixed Green Salad in a Blood Orange Vinaigrette

- Spinach & Mushroom Quiche.**

12.50
- Ham & Burrata Quiche.**

13.00
- Bacon & Cheddar Quiche.**

13.00
- Tomato & Basil Quiche.**

12.50
- Salmon & Onion Quiche.**

12.50



TOASTS

- Avocado & Eggs Toast.**

14.50

with mashed avocado, heirloom tomato, baby arugula, and sliced boiled egg.
- Mozzarella Tomato Toast.**

15.50

with mashed avocado with pesto and balsamic glaze.
- Smoked Salmon Toast.**

19.50

with basil pesto sauce, cucumber, heirloom tomato, avocado, boiled smoked salmon, egg, onion, capers, and dill.
- Mushroom & Gruyere Toast.**

16.50

with spinach and celery roots spread, cremini, and oyster mushrooms, baby arugula.
- Simply Mashed Avocado Toast.**

12.00

with sea salt, paprika, olive oil.

SANDWICHES

- Morning Breakfast Croissant.**

14.50

sunny side up egg, sliced ham, swiss cheese, lettuce & tomato
- Grilled Chicken B.L.T.**

17.50

with ciabatta bread, pesto mayo, red onions, avocado, bacon, cheese, chicken breast, tomato and lettuce.
- Turkey B.L.T.**

15.50

with ciabatta bread, pesto aioli, avocado, bacon, tomato, pepper jack cheese and side salad.
- California Bagel.**

12.00

omelet-style eggs with avocado, lettuce, tomato, onion, Swiss cheese, and cream cheese.
- Ham & Swiss Baguette.**

10.25

Sliced ham, lettuce, cheese, on a crunchy baguette bread.
- Turkey & Swiss Baguette.**

10.25

Sliced turkey, lettuce cheese, on a crunchy baguette bread.
- Croque Madame Sandwich.**

15.50

Sunny side up egg atop of toasted Pain de Mie bread with cheese, ham, served with potatoes.

SALADS

Healthy & Fulfilling Hand-tossed Salads.

Farmers Fruit Salad. 15.50
roasted beets, goat cheese, mixed greens, oranges, seasonal fruits, in blood orange vinaigrette.

Arcadian Grilled Chicken Salad. 16.75
marinated chicken breast, mixed greens, avocado, cherry tomatoes, cucumber, red onions, balsamic vinaigrette dressing

Burrata Prosciutto Salad. 17.25
Burrata cheese, delicate Prosciutto di Parma, cherry tomatoes, crisp fris e lettuce, arugula, avocado, breadcrumbs, and a drizzle of fig dressing, finished with balsamic glaze.

Roasted Root Salad. 16.00
oven-roasted carrots, farro grains, pomegranate, valencia oranges, in savory fig vinaigrette and feta cheese

Frisee Bacon Salad. 16.50
avocado, bacon, soft boiled egg, homemade croutons, parmesan, in sherry mustard vinaigrette dressing

Seasonal Fruit Salad. 9.50
Mixed Berries, Melons and Grapes

CR PES

Turkey & Pesto Crepe. 15.50
with swiss cheese, arugula, cherry tomatoes, housemade sherry mustard vinaigrette dressing and parmesan cheese

Ham & Cheddar Crepe. 16.95
with cheddar cheese, arugula, chery tomatoes, housemade vinaigrette dressing and parmesanc cheese.

La Amor Crepe. 15.50
with banana, strawberry, nutella, chocolate drizzle and confectioners sugar

Velluto Roso Crepe. 16.25
Red velvet crepe base with natural yoghurt, cream cheese, strawberries, chocolate drizzle and powdered sugar

Chicken & Mushroom Crepe. 19.50
Chicken breast, Mushrooms, in our special white sauce.

YOGURT & OATS

Overnight Chia & Oats Cup. 11.00
Natural yogurt combined with fresh fruit, honey, almond milk and chia seeds.

Breakfast Bowl. 12.50
Natural yogurt combined with fresh fruit, honey, almond milk and chia seeds.

Homemade Parfait. 11.00
Natural Yogurt on a bed of Granola with mixed fruit.



CROFFLES

Croissant pressed in waffle-maker!

Turkey & Cheddar Croffle. 10.50

Ham & Swiss Croffle. 10.50

Tuna Melt Croffle. 12.25

Strawberry & Jam Croffle. 9.95

Banana & Nutella Croffle. 9.95

Strawberry Delight Croffle. 16.25



SOUPS

Hungarian Lecs  Soup. 15.25
Mix of bell pepper stew, kielbasa sausage and poached eggs.

Chicken Tortilla Soup. 16.00
A flavorful mix of chicken, tomatoes, garlic, jalape o, avocado, cilantro, lime, and crispy tortilla chips in a rich chicken broth.

PASTRIES

Mixed Fruit Tart.	6.25
Buttery tart with crème pâtissière, seasonal fruits like mango and grapes, finished with apricot glaze.	
Mango Soleil.	7.25
White cake with mango mousse, raspberry cream, jaconde, apricot glaze, and fruit topping.	
Lava Cake.	6.25
A dense chocolate cake with a soft cream center when warmed for service.	
Raspberry Tart.	6.25
Buttery tart with crème pâtissière, raspberries, and apricot glaze.	
Triple Chocolate Mousse.	6.25
Chocolate cake with dark, milk, and white chocolate mousse, topped with a tri-color chocolate fan.	
Strawberry Rhubarb Tart.	6.25
Buttery tart with frangipane, baked strawberry and rhubarb, apricot glaze, strawberries, almonds, and confectioners' sugar.	
Gluten Free Lemon Almond Cake.	6.25
Lemon Eclipse.	6.25
Eclipse-shaped dessert with lemon cream on a cookie base, raspberry center, white chocolate, pistachio, and raspberry garnish.	
Raspberry Chocolate Marquise.	6.25
Chocolate cake with dark chocolate mousse, raspberry cream, chocolate fan, and raspberry garnish.	
Pear & Almond Tart.	6.25
Buttery tart with frangipane, baked pears, apricot glaze, almonds, and confectioners' sugar.	
Blackberry Kiwi Tart.	6.25
Buttery tart with crème pâtissière, blackberries, kiwi, and apricot glaze.	
Passion Fruit Tart.	
Chocolate-almond tart shell filled with passion fruit curd, topped with vanilla-mascarpone cremeux	
Eclair.	6.25
Chocolate éclair with pastry cream, dark chocolate topping, and chocolate pearls. Contains dairy and gluten.	
Nutella Puff.	7.25
choux pastry with a crisp, caramelized craquelin topping, filled with rich, purple ube custard	
Ube Puff.	7.25
choux pastry with a crisp, caramelized craquelin topping, filled with rich, dark nutella custard	
Lemon Eclipse.	6.25
Shortbread base, lemon & raspberry cream, topped with white chocolate, pistachios, and a raspberry.	



GRAB & GO DRINKS

Mexican Coca-Cola.	4.00	Harney Cranberry.	4.25
Mexican Sprite	4.00	Harney Orange-Mango.	4.25
Harney Watermelon.	3.95	Diet Coke.	3.00
Harney Pineapple.	3.95	San-Pellegrino Sparkling Water.	2.95

ESPRESSO

- Espresso.....

3.50

A bold, rich shot of coffee made with double ristretto espresso.
- Americano.....

4.00

A smooth, strong coffee made by adding hot water to double ristretto espresso.
- Macchiato.....

4.00

A double ristretto shot topped with a small amount of steamed milk.
- Flat White.....

4.75

A creamy coffee with a double ristretto shot and velvety steamed milk.
- Cappuchino.....

4.75

A frothy, balanced drink with double ristretto espresso, steamed milk, and a thick layer of foam.



SIGNATURE LATTE

- Yema Latte.....

5.75

Inspired by a Filipino Dulce De Leche dessert.
- Euro Latte.....

5.75

English Toffee, Irish Cream & French Vanilla
- Mojito Latte.....

5.75

Mojito mint syrup and espresso.
- Orange Blossom.....

5.75

Orange Blossom, agave & cinnamon.
- Red Velvet.....

5.75

Red velvet espresso topped with whipped cream.
- Dolce Barako.....

5.25

Barako beans w/ dulce de leche, ghee butter, Himalayan sea salt.
- Cuban Cortadito.....

5.25

Oat milk cortado w/ hint of condensed milk
- Victorian London Fog.....

5.25

Earl grey tea latte w/ bergamot oil, lavender & vanilla.
- Iced Vietnamese Coffee.....

5.75

Dark roast pour over with condensed milk
- Affogato.....

8.50

Barako espresso with vanilla ice-cream.
- Babyccino.....

3.25

Simple warm frothed milk with chocolate (for kids)
- Barako Float.....

9.75

IBC root beer float with barako cold brew ice cubes.
- Barako Flight.....

17.00

Dolce Barako, Hot Chocolate, and Affogato.
- Plant Base Flight.....

19.00

Matchai, Ruby Beets, Golden Turmeric, and Blue Spirulina.



LATTE

- Cafe Latte.....

5.25

A smooth, creamy drink made with double ristretto espresso and steamed milk.
- Mocha (TCHO).....

6.00

A rich, chocolatey coffee with double ristretto espresso, steamed milk, and chocolate syrup.
- Chai Latte.....

5.25

A spiced tea latte made with chai concentrate and steamed milk.
- Dirty Chai Latte.....

5.75

A spicy chai latte with a kick of double ristretto espresso for extra boldness.
- Matcha Latte.....

6.25

A smooth, creamy drink made with matcha green tea powder and steamed milk.
- Hot Chocolate (TCHO).....

5.25

A warm, comforting drink with steamed milk, chocolate syrup, and a touch of espresso for depth.

POUR-OVER COFFEE

- Brazilian Cake Lady.....

4.25

Tasting Notes: Golden raisin, nougat, citrus zest
- Ethiopian Kings Prize.....

4.25

Tasting Notes: White peach, Honeysuckle, melon
- East African Fourteenth.....

4.25

Tasting Notes: Blackberry, Dark Chocolate, Date
- Colombian Ocho Libre (Decaf).....

4.25





BLACK TEA

Fully oxidized tea leaves, bold flavor, higher caffeine.

Earl Grey

Tasting notes: bergamot citrus, malty, light floral finish.
3.50

Earl Grey Decaf

Tasting notes: bright bergamot, mellow malt, subtle citrus.
3.75

Paris

Tasting notes: creamy vanilla, sweet caramel, berry undertones.
3.75

English Breakfast

Tasting notes: robust malt, toasted bread, hint of honey.
3.75

Hot Cinnamon Spice

Tasting notes: spicy cinnamon, orange zest, clove warmth.
3.75

HERBAL TEA

Caffeine-free infusion of herbs, flowers, fruits, or spices.

Wild Berry Hibiscus

Tasting notes: tart hibiscus, juicy berry medley, floral finish.
3.75

Mint Melange

Tasting notes: cool peppermint, sweet spearmint, herbal freshness.
3.75

French Lavander

Tasting notes: floral lavender, subtle sweetness, calming herbaceousness.
3.75

Ginger Lemongrass

Tasting notes: zesty ginger, bright citrus, earthy lemongrass.
3.75



GREEN TEA

Minimally oxidized, delicate, grassy flavor, lower caffeine.

Spring Jasmine

Tasting notes: fragrant jasmine, delicate green, smooth floral finish.
3.75

Green Tropical

Tasting notes: ripe mango, sweet pineapple, grassy undertones.
3.75

Sencha

Tasting notes: vegetal umami, steamed greens, slight nuttiness.
3.75