



HOUSE SPECIALS

- Denver Omelet.**

18.50

Omelet with bell peppers, honey ham, side of potatoes, and sourdough toast.
- 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



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
- Market Greens Salad.** 15.50
baby arugula, grapes, pear, walnut, dried cranberries, with homemade sherry mustard vinaigrette dressing
- 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

CRÊPES

- 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.

SOUPS

- Hungarian Lecsó 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, jalapeño, avocado, cilantro, lime, and crispy tortilla chips in a rich chicken broth.



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



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.	4.75
Mexican Sprite.	4.00	Harney Orange-Mango.	4.75
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

