café YOUNES® Specialty Coffee Roaster Since 1935

<u> اف لولندو</u>

TEMENU

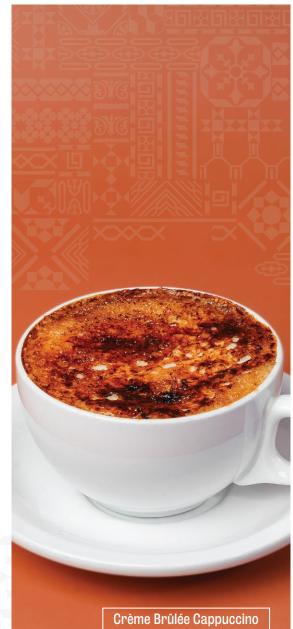
Curated Flavors, Crafted with Care



ESPRESSO BASED Prepared with our Espresso Special blend

	Regular	Medium	Large
Espresso Ristretto, regular or lungo	3.00	-	-
Espresso Doppio	3.60	-	-
Espresso Macchiato Espresso shot with a dollop of milk foam	3.40	-	-
Americano Double espresso shot moderated with hot water	3.60	-	-
Cappuccino	4.60	5.20	5.80
Caffè Latte	4.60	5.20	5.80
Flat White	5.20	-	-
Piccolo Latte	3.80	-	-
Cortado	3.80	-	-

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Flavors: Hazelnut, Vanilla, Caramel, Irish cream, Cinnamon, Rose or Coconut (+0.6)

HOT SPECIALS

	Regular	Medium	Large
Spanish Latte	5.20	5.80	6.40
Crème Brûlée Cappuccino	5.20	5.80	-
Cardamom Latte	5.20	5.80	6.40
Ginger Honey Latte	5.20	5.80	6.40

MATCHA SPECIALS

Prepared with organic ceremonial grade Japanese Matcha

Classic Matcha	5.00
Matcha Latte	5.20
Matcha Spanish Latte	5.80
Matcha Honey Bee	5.80
Matcha Iced Latte	6.10
Matcha Frappe	6.20
Mango Matcha Honey	7.00

FRENCH PRESS

Colombia Supre	emo 4.80
Lightly fruited flavor	

Kenya AA

A bright and full-bodied coffee with notes of sweet orange, spicy, and winy tones. Grown at high altitudes in Kenya's rich volcanic soils. Offering a crisp acidity and a clean, sweet finish

Special Blend

Crafted to meet your expectations. A well balanced blend with intense sweet flavor, full body, and medium acidity

House Blend N°14

Fruity and nutty flavor

FILTER COFFEE

Prepared with our filter coffee Special blend

Medium Large

5.30

4.60

4.60

Black	4.20	4.70
Wake-up Call	4.80	-
Filter coffee with a double espresso shot		



RAKWEH

The traditional Middle–Eastern coffee

Add Cardamom +0.30

Colombia Supremo 3.60

Grown at 2,100 meters above sea level, this coffee offers a smooth profile with delicate fruity notes and a clean finish

Brazil Sul De Minas 3.40

From the heart of Brazil's coffee belt, this mellow cup features soft fruity notes with nutty richness and smooth chocolaty finish

Yemen Haraaz 4.90

Cultivated at 2,400 meters in the historic Haraz mountains, this rare coffee delivers an earthy, spicy cup with complex hints of jasmine, raisins, honey, and a buttery aftertaste

Marjeiouni Blend

3.40

A tribute to the natives of the region of Marjeioun, this unique blend features a medium body and low acidity, finalized in a smooth nutty and chocolaty aftertaste

House Blend N°14 3.60

A balanced mix with medium acidity and a full body, combining fruity brightness and nutty depth for an all-day cup

Abou Anwar Blend 4.70

Abou Anwar's lifelong story with Café Younes began in 1954 where he spent 6 decades craft-roasting premium coffee beans. For his memory, we have created this exquisite blend made of his favorite single origins: a heavy body and medium acidity blend with intriguing flavors of fruits and spices

<u>V60</u>

Ethiopia Yirgacheffe

From one of the world's most celebrated coffee regions, this cup bursts with intense fruity and syrupy flavors, a medium body, and vibrant acidity

Panama Boquete

Sourced from the misty highlands of Boquete Valley, this coffee reflects the richness of volcanic soil with sweet, fruity notes, and a touch of caramel

South American Blend 3.80

A harmonious blend of Colombia and Brazil's finest beans, offering light fruity overtones and smooth chocolaty undertones

Signature Blend

4.10

4.50

5.50

Expertly crafted for a refined V60 experience, this blend is light-bodied with bright fruity notes and a nutty finish

<u>SYPHON</u>

Cuba Serrano Superior

6.00

6.00

Grown in the lush, mineral-soils of the Sierra Maestra mountains, Cuba Serrano is a true Cuban classic. This exceptional coffee boasts a bold yet remarkably smooth profile with notes of cocoa, sweet tobacco, and a subtle nuttiness

Honduras SHG Fair Trade

This specialty-grade coffee offers a vibrant cup with lively acidity and a smooth, soft body. Grown at high altitudes, it delivers fruity and chocolaty notes with a bright, clean finish

HOT CHOCOLATE

	Medium	Large
Hot Chocolate	4.70	5.20
Sledgehammer	5.30	<u> </u>
Hot chocolate with a double espresso shot		

MOCHA AND CARAMEL

	Regular	Medium	Large
Caffè Mocha	5.20	5.80	6.40
Flavored Mocha Hazelnut, Irish cream, Cinnamon, or Coconut	5.20	5.80	6.40
Caramel Macchiato	5.20	5.80	6.40
Caramel Nut Coffee	5.20	5.80	6.40
White Mocha	5.20	5.80	6.40
Toffee Nut Latte	5.20	5.80	6.40

HOT TEA

Matcha Berries Green (Organic) Sweet green tea with wild berries, ginger, apple, and Matcha notes	4.00
Sencha Green Light and floral green tea with elderberries and rose petals	4.00
Sencha Matcha Green Fresh blend of sencha, spearmint, and Japanese Matcha	4.00
Blue Flower Earl Grey Classic black tea with bergamot and blue flower accents	4.00
Ginger Lemon Herbal Infusion (Organic) Zesty mix of ginger, lemon, lemongrass, and peppermint	4.00
Detox Herbal Infusion (Organic) Refreshing blend of mate, hibiscus, lemongrass, and herbs	4.00
Spicy Rooibos Warm rooibos with cinnamon, clove, pink pepper, and vanilla	4.00
Turmeric Matcha Energizing mix of Matcha, turmeric, citrus peels, and spices	4.00
English Breakfast Robust and traditional black tea from Assam, Ceylon, and Kenya	4.00

All prices are VAT inclusive



ICED COFFEE

Cold Brew Slow-steeped for 24 hours to bring out a smooth, rich flavor with low acidity and natural sweetness	5.00
Iced Spanish Latte	5.50
Iced Doppio	3.60
Iced Latte	5.20
Iced Mocha Latte	5.80
Café Frappé	5.50

Add-ons (+0.6 each): Fresh Banana, Coconut flavor, Caramel flavor, Irish Cream Flavor

ICED SPECIALTIES

Flavored Shake Strawberry, Mango, Coconut, or Vanilla	5.80
Espresso Shake	6.40
Iced Chocolate	5.50
Oreo [®] Iced Chocolate	6.70
Toffee Nut Iced Latte	5.80
Iced Tiramisu	7.00



FRESH COOLERS

Fresh Lemonade With Mint or Basil or Ginger (+0.50)	4.50
Fresh Orange Juice	5.00
Peach Iced Tea	4.10
Lemon Iced Tea	4.10

VEGAN SMOOTHIES

Strawberry	6.20
Mango	6.40
Strawberry Banana Mango	6.40
Mango Banana Ginger	7.00
Banana and Honey	5.60
Orange Beetroot	7.50
Beetroot Apple Strawberry	7.00
Green Smoothie	6.20

Apple, kiwi and basil





POWER SMOOTHIES

Blue Ocean Blue Spirulina, almond milk, coconut, chia seeds, banana and honey	9.00
Super Sky Blue Spirulina, orange juice, banana, and apple	9.50
Avocado Power Avocado, banana, honey, and milk	7.20
Peanut Butter and Banana Homemade peanut butter, banana, milk, and honey	6.70
Banana Oat Smoothie Banana, milk, oats, honey, and ice	5.90

CANNED AND BOTTLED

Soft Drinks	2.50
Local Sparkling Water	1.70
Imported Sparkling Water	2.50
Water	1.20



Rise and Shine Menu

14.00

Start your day right with a choice of Spanish omelet or goat cheese omelet, served alongside a fresh orange juice, a filter coffee and a chocolate chip cookie

Executive Deal

18.00

Enjoy a BBQ beef sub or a chicken mushroom sandwich, paired with a smaller portion of your choice of a Caesar salad or Mediterranean salad. Finish with a rich biscuit cake and your choice of an espresso or a Rakweh

Munch and Sip

8.00

Cream cheese bagel with Filter Coffee





BAKER'S CORNER

Plain Croissant	3.50
Chocolate Croissant	3.50
Cheese Croissant	3.50
Cinnamon Roll	3.00

ALL DAY LONG EGGS

Farm-fresh eggs served with a side green salad and freshly toasted multigrain French sourdough

Add ons: Labneh (+1.00)

Spanish Omelet (V)

9.00

A colorful medley of fresh mushrooms, cherry tomatoes, bell peppers, onions, homemade pesto sauce, sweet corn, and fresh basil

Labneh Lover's Omelet (V) 8.50

A creamy fusion of traditional labneh and dried mint, wrapped in a puffy omelet

Goat Cheese and Basil Omelet (V) 12.50

Tangy goat cheese folded into a fluffy omelet with sun-dried tomatoes, capers, and fresh basil

Three–Egg Morning Plate (V) 8.00

Three eggs served your way—sunny side up, scrambled, or omelet Add smoked turkey and cheese for a protein boost (+3.00)

(V) Vegetarian | (VG) Vegan | (S) Spicy | (N) Contains Nuts

BAGELS

Your choice of plain, olive, or multigrain

Cream Cheese Classic (V)

Simple and satisfying

Smoked Salmon and Cream Cheese

With lemon slices, rocket leaves, and capers on a multigrain bagel

Grilled Halloumi (V)

With tomatoes, cucumbers, and mint leaves

Feta Avocado Sunrise (V) (S) 9.50

Sunny-side-up farm-fresh egg with mashed avocado, feta cheese, sesame seeds, chili flakes, and spring onions

SOURDOUGH FEAST

Served over a freshly toasted multigrain French sourdough with a side salad

Power Breakfast

Sunny-side-up farm-fresh egg with smoked salmon, cream cheese, and avocado slices

Mushroom Avocado (V)

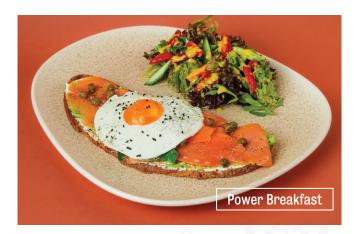
Mashed avocado with soy sauce, sautéed mushrooms, Parmesan cheese, and balsamic glaze

Halloumi and Pesto (V)

Grilled Halloumi cheese with homemade pesto sauce, tomato slices, cucumber, and fresh basil

Avocado Chicken Pistachio (N) 9.50

Grilled chicken breast over mashed avocado, finished with crushed pistachios and honey mustard sauce



BREAKFAST SANDWICHES

Served with a fresh side salad

Egg Parmesan (V) 9.00

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

Two Cheese Pesto (V)

9.50

8.50

Halloumi and mozzarella cheese with home made pesto, tomatoes, lettuce, and olives in a freshly baked ciabatta bread

Light Turkey

Smoked turkey with lettuce, tomatoes, and mustard in a freshly baked multicereal baguette



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7.50

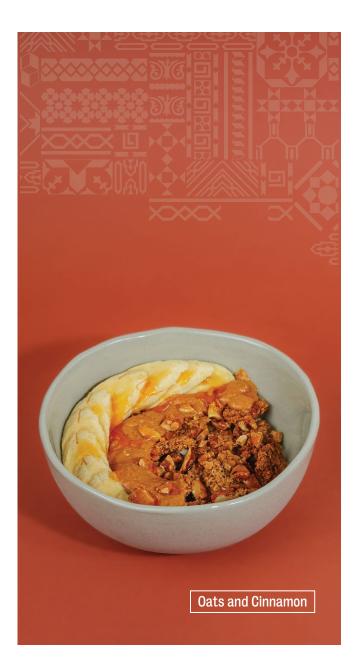
15.00

8.50

15.00

11.00

8.50



PANCAKES AND WAFFLES

Classic Maple Pancakes (N)	7.50
Topped with caramelized almonds	

Chocolate Banana Pancakes 8.00

Layered with sliced bananas and chocolate paste

Continental Waffles

Classic golden waffles, dusted with powdered sugar

Top with ice cream (+3.00), dark/white chocolate or caramel sauce (+1.00) $\,$

Pain Perdu

10.5

6.50

A golden-crusted French toast served with vanilla ice cream and luscious caramel sauce

WHOLESOME BOWLS

Oats and Cinnamon (V) (N) 7.50

Oats with banana, caramelized almonds, chia seeds, coconut flakes, and cinnamon, topped with maple syrup and cold milk

Matcha Power Bowl (VG) (N) 10.00

Organic Matcha with coconut milk and avocado, topped with granola, banana, kiwi, honey, and chia seeds



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<u>CRAVINGS</u>

Loaded Cheese Nachos (V) 12.00

Topped with cheese and a side of guacamole and sour cream

Nachos (VG) With a side of Pico de Gallo	5.50
Edamame (VG)	8.00
With sea salt	

Garlic Cheese Bread

Buttered toasted bread topped with fresh garlic and melted cheese

EVERGREEN SALADS

Add grilled chicken (+4.00)

High Protein Salad

11.00

6.00

Grilled chicken breast, quinoa, smoked turkey, sweet corn, avocado, cherry tomatoes, lettuce, rocket leaves, and orange mustard dressing Smaller portion available for 6.50

Caesar Salad

9.00

9.00

Romaine lettuce, croutons, Parmesan cheese, and Caesar dressing Smaller portion available for 5.50

Mediterranean Twist (V) (N)

Feta cheese, pomegranate, cucumbers, tomatoes, rocket leaves, pumpkin seeds, and pistachios with Mediterranean dressing

Smaller portion available for 5.50



SANDWICHES

Add ons: Baked Potato (+3.00), Fresh side salad (+1.50)

Avocado Chicken 10.00

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

Chicken Mushroom 10.00

Grilled chicken breast with sautéed mushrooms, cheese, soy sauce, and mayo in freshly toasted submarine bread

BBQ Beef Sub 10.50

Tender minced beef, cheddar, rocket leaves, BBQ, and mayo sauce in a freshly toasted submarine bread

Turkey and Cheese

9.50

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



A special dessert selection is available. Check our display or ask a staff member to assist you

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<u>RED WINE</u>

Domaine des Tourelles Glass 5.00

Domaine des Tourelles Bottle 20.50

ROSE WINE

Domaine des Tourelles Glass 5.00 Domaine des Tourelles Bottle 20.50

<u>WHITE WINE</u>

Domaine des Tourelles Glass 5.00 Domaine des Tourelles Bottle 20.50

REGULAR WHISKEY

Jameson	8.00
Jim Beam	8.00
BEER Make it Mexican: +1.5	
Almaza	4.00
Almaza Light	4.00
Almaza Rose	4.00

<u>VODKA</u>

Russian Standard	7.00
<u>GIN</u>	
Local Gin	7.00
Hendricks	10.50
INTERNATIONAL C	OCKTAIL

Gin Basil	8.00
Old Fashioned	8.50
Gin Sour	8.00
Vodka Sour	8.00
Whiskey Sour	9.00

SPIKED COFFEE

Espresso Martini Espresso -Vodka-Vanilla flavored	8.00
Irish Coffee Espresso and Whiskey	8.00
Kahlua Banana Coffee Coffee liquor, irish cream, banana	10.00
Hot Irish Espresso, coffee liquor, irish cream	9.00

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Since 1935

www.cafeyounes.com