

HOT STUFF

Espresso	2,4€
Espresso Double	3,4€
Espresso Macchiato	2.8€
Cappuccino	3.8€
Cappuccino Big	4.8€
Coffee Latte	4.6€
Flat White	4.6€
Americano	3,4€
Caffé Crema.....	3,4€

• LOCAL COFFEE •

Together with my friends we roast our
Coffee beans in the heart of Munich.

Tea	€4,4
<i>Black, rooibos, Green, fruit</i>	
Chai Latte	€4.8
Matcha Latte	€4.8
Golden Milk	€4.8
<i>With coconut milk</i>	
Hot Chocolate	€4.2
Hot Grapefruit	€4.8

COLD STUFF

Cold pressed juice 0.35l	5.8€
<i>Orange, Grapefruit</i>	
Homemade Lemonade 0.35l	5.8€
Juice spritzer 0.35l	4.8€
<i>Apple, passion fruit, rhubarb</i>	
Anderls Spezi 0.5l	4.2€
Coca Cola / Coca Cola Zero 0.2l	3.6€
Red Bull Energy	4€
Red Bull Sugar Free	4€
ORGANICS	€3.6
<i>Bitter Lemon, Ginger Beer, Viva Mate, Black Orange, Purple Berry, Simply Cola, Tonic Water</i>	
Aqua Plose	0.25l / 3.6€
<i>Quiet / Sparkling 0.75l / 6.8€</i>	

Iced Americano	€4.5
Iced Latte	€5
Coconut Iced Latte	€5.5
<i>With coconut milk</i>	
Matcha Iced Latte	€5
Golden Iced Latte	€5
Chai Iced Latte	€5

• REGIONAL MILK •

We use mountain farm milk from Berchtesgadener
Land for our beverages.

Optional: lactose-free milk without surcharge,
milk alternatives (Almond, Oats, Coconut) each
€0.50

BRUNCH DRINKS & COCKTAILS

FROM THE SPRITZ BAR

Aperol Spritz	€6.8
Basil Spritz	€6.8
<i>Prosecco + basil ginger soda, lime, basil</i>	
Tiki Spritz	€6.8
<i>Prosecco + Pineapple Mint soda, mint</i>	
Cosmos Spritz	€6.8
<i>Prosecco + cranberry soda, rosemary</i>	

EASY LIVING

Mimosa 0.2l	€4.8
<i>Prosecco + fresh pressed orange/grapefruit juice</i>	
Lillet Berry	€6.8
<i>Lillet Blanc, ORGANICS purple berry, seasonal berries</i>	
Campari Amalfi	€6.8
<i>Campari, Grapefruit Juice, ORGANICS Bitter Lemon</i>	
Rosato Mio	€6.8
<i>prosecco, ramazzotti aperitivo rosato, basil</i>	
White wine spritzer.	€5.8

COCKTAILS

Spiked Lemonade	€9.8
<i>Malfy gin lemon, fresh pressed grapefruit juice, black elder</i>	
Bubbles & Berries	€8.8
<i>Malfy gin pink, ORGANICS tonic water, seasonal berry</i>	
Mr Green	€9.8
<i>The Duke Gin, basil ginger soda, lime, basil</i>	
Espresso Martini	€8.8
<i>Lions vodka, khalua, espresso</i>	

GIN TONIC YOUR WAY

gin + Tonic	€9.8
<i>The Duke Gin</i>	
<i>Malfy Gin Lemon</i>	
<i>the illusionist Dry gin</i>	
+	
<i>Bitter Lemon, Ginger Beer, Purple berry or tonic Water</i>	

Cheers!

BEER & WINE

BEER

Ayinger Helles 0.33l	4€
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WINE BY THE GLASS

Grüner Veltliner I Fritz I Wagram (AT)	0.1l / 4€
Prosecco Chimpanski.....	0.1l / 4.5€

WINE BY THE BOTTLE

greener Veltliner I Fritz I Wagram (AT)	0.75l / 27€
Prosecco sparkling wine I Riva you Rocca I Veneto (IT)	0.75l / 29€
Sparkling Rose Fräulein I Wechsler I Rhenish Hesse (DE)	0.75l / 37€
primitive anti Con double I Di Manduria I Puglia (IT)	0.75l / 32€





Mary's Coffee Club

Day and Night Menu

maryscoffeeclub.com
@maryscoffeeclub

SIGNATURE

- Avo Smash€12
Avocado, cherry tomatoes, tahini, chili flakes, olive oil, 2 grilled sourdough spelt toasts
- + Feta 2,5€
+ Bacon 2,5€
+ Fried egg 2€
+ Poached egg 2,5€
+ Halloumi (2 slices) 3,5€
+ Salmon 5€
- Mary's Egg Special €12
3 scrambled eggs, dried tomatoes, goat cream cheese, rosemary, natural sourdough spelt bread
- + Feta 2,5€
+ Avocado €3
+ Salmon €5

- Oriental flatbread€13.9
Naan Bread, homemade pink hummus, arugula, feta cheese, avocado, dried Tomatoes, Fried egg

- Florentine Waffles€12.9
Homemade Waffle, poached egg, baby spinach, bacon, sauce hollandaise

INSIDER'S CHOICE

- Toasted Combo €12.9
1 piece MCC toast and 1 piece Avo smash (toppings optional)

BOWLS

- Halloumi Bowl€13.9
baked sweet potato wedges, Smashed Avocado, Carrot Noodles, Mango, homemade pink hummus, fried halloumi, yogurt sauce

- + Feta 2,5€
+ Fried egg 2€
+ Poached egg €2.5

- Buddha Bowl €13.9
Salad, quinoa, pink hummus, Tomatoes, Avocado, pumpkin, roasted chickpeas, mixed nuts, sesame dressing

- + Feta 2,5€
+ Fried egg 2€
+ Poached egg €2.5

SWEET FOOD

- Banana Bread €8.5
Mascarpone, nuts, honey
+ homemade peanut butter €1.2
- Overnight Oats €9.8
Oatmeal, chia, coconut milk, homemade granola, seasonal fruit
+ homemade peanut butter €1.2
- MCC Toast €11.5
Homemade peanut butter, 2 grilled sourdough spelt toasts, seasonal fruit, honey

Daily cake Special 5,5€

• Cake •

Ask our staff for daily cake specials

- Mykonos Waffles 12.5€
Homemade waffle, Greek yogurt, seasonal fruit, maple syrup
+ extra maple syrup 1 €

- Nutella Waffles 12.5€
homemade Waffle, nutella cream, seasonal fruit

- Cookie Dough (vegan) 6,5€
Spelt cookie dough, cacao nibs, seasonal fruit, mango sauce

BURGER FAVORITES

- Breakfast Burger €13.9
brioche bun, bacon, fried egg, mayo, Cheddar, Avocado, Tomato, arugula

- Halloumi Truffle Burger €13.9
brioche bun, 2 slices of halloumi, truffle mayo, Cheddar, caramelized onions, Avocado, Tomato, arugula

- Salmon Burger €14.9
brioche bun, smoked Salmon, lemon mustard cream cheese, Avocado, Tomato, Arugula, Fried egg

- Club Burger €15.2
brioche bun, 160g Black Angus patty, Cheddar, mayo, tomato, arugula

- Planty Burger €15.2
brioche bun, Plant based patty (soy free), Cheddar, mayo, Tomato, arugula

Choose your Burger toppings:

- + Feta 2,5€
+ Fried egg 2€
+ Avocado 3€
+ Halloumi (2 slices) 3,5€

MUST TRY

- sweet potato fries €5

Dessert Special

- homemade vanilla Cheesecake 5,5€

You can request our allergen list at any time, just ask the service staff.

As a cashless concept we are only able to accept EC (debit) or credit cards