



BREAKFAST

EGGS

SCRAMBLED EGG SANDWICH 13
organic eggs, bacon, havarti, parmesan and provolone on toasted multi grain

BREAKFAST BURRITO 12.5
organic scrambled eggs, spinach, monterey jack, sharp cheddar and pico de gallo, in a flour tortilla with our house rancho salsa

MORNING TACOS 14
organic scrambled eggs, bacon, spinach, roasted potatoes, peppers onions and herbs, topped with avocado, sour cream and rachero salsa served on corn/wheat tortilla

GREEN EGG ON TOAST 11.5
soft fried organic egg, garlic butter, avocado, arugula and parmesan on sourdough toast

TOAST

BACON AVOCADO TOAST 11.5
avocado, bacon, tomatoes, red onion, cilantro and lime on sourdough toast

BASIC EGGS 13.5
two organic eggs any style, homefries, sausage or bacon, multi grain or sourdough toast

CHIPOTLE BURRITO 12.5
flour tortilla, scrambled organic eggs, roasted potatoes, cheddar and jack cheese and chipotle sauce

SPICY EGG BISCUIT 8.5
a soft fried organic egg with cream cheese on our homemade chili chive biscuit

EGGS & GREENS 11.5
organic scrambled eggs, parmesan and organic greens with pacific spice dressing

LOX TOAST 13.5
wild Alaskan sockeye salmon, cream cheese, tomato, red onion and capers served on sourdough toast

ESPRESSO DRINKS

served with double shot espresso

ESPRESSO 3.50
MACCHIATO 3.75
CAPPUCCINO 4.35

served in a 12oz or 16oz cup

LATTE 4.50/4.95
MOCHA 4.85/5.25
AMERICANO 3.75
CAFE AU LAIT 4.00/4.50
DRIP COFFEE 3.35/3.85
COLD BREW 3.85/4.35
HOMEMADE CHAI 4.50/4.95
HOT CHOCOLATE 3.95/4.45

extra shot 1.50
cashew milk or oat milk 1.5
soy milk .75, flavors .75

SMOOTHIES 16oz

JUICE

HOT TEAS

Harney and Sons sachet served in a 16oz cup

JUICE & SMOOTHIES

POWER UP 8.5
peanut butter, banana, agave soy milk and cold brew coffee

SEA BREEZE 8.5
ginger, honey, mango, banana, pineapple and orange juice

GREEN MONSTER 8.5
spinach, oats, strawberries, banana, mint, lemon and orange juice

FRESH SQUEEZED ORANGE JUICE
8oz 4.50 16oz 8.00

HIBISCUS SPRITZ 11
champagne with hibiscus syrup and flower

MIMOSA 11
champagne with fresh squeezed orange juice

ARNOLD PALMER 4.35
half muddled lemonade and choice of iced tea

MINT AND LIME SPRITZER 4.10
fresh mint, lime and sugar made to order

MUDDLED LEMONADE 4.10
fresh lemons and sugar made to order

GREEN TEA 3.35
Jasmine, Sencha

BLACK TEAS 3.35
Earl Gray, English Breakfast, Paris (citrus vanilla), Decaf Earl Gray

HERBAL TEAS 3.35
Chamomile, Peppermint, Ginger

ICED TEAS 16oz 3.75
Plain Black, Flavored Black, Raspberry herbal

Please let us know before ordering if you have allergies or other dietary restrictions. We offer gluten-free items but are not a gluten-free restaurant and can not guarantee that cross-contamination will not occur

**SOUP &
SALADS**

HOMEMADE SOUP OF THE DAY
with savory biscuit cup 6.25 / bowl 8.25

SIDE SALAD 8
organic mixed greens, cherry
tomato, croutons, parmesan and
balsamic herb dressing

CAESAR SALAD 12.5
romaine, parmesan, bacon bits,
fresh caesar dressing, chili breadcrumbs
and fresh pepper
Add grilled chicken 5

LUNCH

TUNISIAN TUNA SALAD 13.5
yellow fin tuna, peppers,
onions, hot giardiniera, olive oil over
mixed greens with dijon dressing

INSALATA MISTA 12.5
mixed greens, cherry tomato, red
onion, garbanzos and parmesan,
with croutons & balsamic herb dressing

TURKEY & HAVARTI 13.5
free-range Diestel turkey breast,
havarti cheese, lettuce, tomato and
house made mayo on multi grain bread

GRILLED CHEESE 10
sharp cheddar, monterey jack and
havarti cheese on sourdough bread

CHICKEN PESTO 13.5
roasted chicken breast, provolone, basil
pesto, roasted red peppers, arugula and
house made mayo on a ciabatta roll

TUNA MELT 14
yellow fin tuna, peppers,
onions, hot giardiniera, shredded
cheddar & jack, avocado, tomato,
and house made mayo on sourdough

SANDWICHES

BLT 13.5
bacon, butter lettuce and tomato
with our spicy mayo on sourdough toast

ROAST BEEF 13.5
top sirloin, garlic butter, provolone and
au jus sauce on a toasted ciabatta roll with
hot giardiniera on the side

CAPRESE 11
house made basil pesto, fresh mozzarella,
lettuce and tomato with fresh
mayo, on a ciabatta roll

SPICY VEGAN 11.5
our hummus, spinach, avocado, red
onion, sprouts, tomato and hot
giardiniera on multi grain toast
(bread is made with honey)

HAM & CHEESE 13
shaved proscuitto cotto, provolone,
red leaf, tomato, red onion and house
dijon sauce on a toasted ciabatta roll

ORDER ONLINE



ROOM RENTAL

Our upstairs Art Loft
can be rented out by the hour.

Private Office \$35
seats up to 8

Art Loft \$85
seats up to 20

For available dates email
catering@iveta.com

Cafe Iveta is available to host your next meeting, party or special event.
We also offer a variety of party platters, group orders and take out items that are perfect for
unexpected guests, office lunches or picnics at the beach. Email catering @iveta.com with details of your event.

Cafe Hours: Everyday 8am-3pm
ONLINE ORDERING AVAILABLE scan our QR code.
Contact us at cafe@iveta.com or on-line at iveta.com