



OUR MENU

TO SHARE

CHICKEN QUESADILLA 3.900

Chicken strips with melted Mozzarella and Cheddar, bell peppers, served with sour cream, guacamole, and salsa salad in a tortilla.

CHICKEN TENDERS 4.500

Panko-crumbed spiced chicken strips with garlic sauce and ketchup. Served with fries.

FRENCH FRIES 1.900

Thick-cut potato fries.

PORTUGUESE CHURROS 2.700

Light, crisp churros rolled in cinnamon dust.

ALL DAY FAVOURITES

THE TURKISH 4.300

Baked eggs in tomato concasse with baked Greek yoghurt, garlic, paprika oil, and Turkish herbs. Served with toasted garlic herb baguette.

DOC'S BENEDICT 5.800

Poached eggs and smashed avocado on panko-crusteD halloumi, topped with Hollandaise.

☞ AVOCADO TOAST 4.500

Smashed avocado with chilli flakes, cilantro, and feta on whole wheat bread. Served with roast beet salsa and/or diced tomato
Add: 2 poached eggs +0.7

BREAKFAST BRÛLÉE 4.900

Thick brioche French toast, torched to perfection.

☞ PUMPKIN SOUP 2.600

Roasted pumpkin blended with carrot, celery, onion, garlic, cream, and herbs. Finished with butter and olive oil. Served with sourdough.

FLATBREADS

TRIPLE BEEF 4.600

Salami, sausage, sujuk, and peppers on flatbread.

PICCANTE 4.500

Chicken strips, cherry tomato, and chilli-pickled onion.

☞ AUTUMN 3.800

Bell peppers and Kalamata olives.

SANDWICHES, BURGERS & WRAPS

☞ GREEK WRAP 4.200

Pan-fried halloumi wrapped with avocado, sun-dried tomato, Kalamata olives, bell pepper, greens, and olive oil.

☞ RAINBOW WRAP 3.800

Bell peppers, hummus, pickled beetroot, zucchini, onion, carrots, roasted tomato, and herbed tzatziki.

THE LOUISIANA BAGUETTE 4.400

Fried chicken strips, house-made mayo, rocket, and Cheddar on a multigrain baguette.

FRENCH CIABATTA 5.700

Slow-cooked beef, Dijon mustard, caramelised onion, tomato chutney in ciabatta.

Add: Melted Brie +0.4

DOC'S BREKKIE 3.100

Pol sambol, butter-basted eggs, melted Cheddar on roast paan.

Add: Grilled chicken +1.2 / Beef +1.2

CRISPY CHICKEN BURGER 4.500

Panko-crumbed chicken fillet, sriracha, lettuce on a brioche bun.

MAC & BEEF BURGER 4.500

Beef patty, fried mac & cheese patty, Cheddar, caramelised onion, tomato, rocket, and mayo on brioche.

PLATES & BOWLS

HERBED SALMON PENNE 4.900

Penne with salmon, onion, garlic, tomato, spinach, cream, butter, herbs, and Parmigiano Reggiano.

GORGONZOLA CHICKEN 4.600

Pasta with Gorgonzola, creamy chicken, broccoli, almond flakes, and parmesan.

SEARED SALMON FILLET 7.800

Marinated fillet with roast potato, green beans, and salsa verde.

THE INDIES 4.500

Spiced chicken thigh in demi-glace, served with eggplant tagine and buttered broccoli.

☞ GREEK SALAD 2.900

Tomato, cucumber, bell peppers, olives, feta, onion, parsley, and greens in lemon-olive oil dressing.

☞ ROAST PUMPKIN SALAD 3.700

Roasted butternut, pumpkin seeds, rocket, cherry tomato, mustard and avocado oil, purée, lemon dressing.

☞ QUINOA & KALE SALAD 3.700

Quinoa, pomegranate, avocado, cucumber, tomato, olives, feta, crispy kale.

Add: Grilled chicken +1.2



VEGAN



VEGETARIAN

A total of 10% in government taxes will be added to your bill.

BREW BAR

SPECIALITY BREWS

AeroPress / 2.800
French Press / 2.800

SINGLE ORIGIN POUR OVERS

V60 / 2.800
Kalita Wave / 2.800
Kalita Dripper / 2.800
Chemex / 2.800
Japanese Syphon / 4.800
Belgian Syphon / 8.800
Clever Dripper / 2.800

Any of the above could be served hot or over ice

NOT COFFEE

BLACK TEA

French Earl Grey / 2.200
Blackberry Forest / 2.200
English Breakfast / 1.500

GREEN TEA

Kiwi Berry / 2.200
Peach & Apricot / 2.200

MATCHA

Matcha / 2.600
Iced Matcha / 2.900
Iced Spanish Matcha / 3.000
Coconut Matcha Cloud / 3.300

OTHER

Rose Oolong / 2.200
Ruby Red / 2.200
Peppermint / 2.200
Hot Chocolate / 2.200
Babyccino / 0.700
Iced Chocolate / 2.200
Peach Iced Tea / 2.500
Lemon Iced Tea / 2.500

Any of the above could be served hot or over ice

HOMEMADE MOJITO *

Classic / 1.900
Passion / Mango / Strawberry / Blueberry / 2.900

* Mojitos are non-alcoholic

SHAKES

Vanilla / 1.800
Chocolate / 2.000

ESPRESSO BAR

HOT

Espresso • 1.500 / •• 1.600
Long Black / 1.700
Macchiato / 1.600
Piccolo / 1.700
Cortado / 2.000
Café Latte / 1.800
Spanish Latte / 2.500
Flat White / 1.900
Cappuccino / 1.900
Mocha / 2.300
Café Bombon / 1.800
White Mocha / 2.300

FAVOURITES

Raf / 2.500
Honey Oatmilk Latte / 2.300
Caramel Macchiato Latte / 2.200

✧ The Alexander / 3.800
✧ Café Martini / 3.600
✧ Marge / 3.500
✧ Whipped Cinnamon / 3.700
✧ Nostalgia / 3.200
✧ Bumblebee / 3.500
✧ Cola Espresso / 3.700
✧ Café Tonic / 2.900

ICED BLACK

Iced Long Black / 1.900
Cold Brew / 2.500
Cold Drip / 2.800
Iced Pour Over / 3.000

ICED WHITE

Deconstructed Iced Latte / 2.000
Iced Cappuccino / 2.000
Iced Flat White / 2.000

DOLCE

Kithul Iced Coffee / 2.100
Iced Mocha / 2.300
Coffee Shake / 2.200
The Palms / 2.500
Maid's Ice / 3.000
Affogato / 1.900
Hanoi / 2.100
Iced Caramel Machiato / 2.300
Iced Spanish Latte / 2.500
Iced White Mocha / 2.300

PLANT BASED MILK OPTIONS

Almond / Oat / Soy / Coconut
+ / 0.400

We strive to connect our customers with single origins** around the globe. Please ask the Barista for this week's options.

** Prices vary as to the seasonality, the producer and the harvested micro lots.

✧ Served Iced.

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