

SHO

COFFEE & BAR

HOT / COLD DRINKS

DOUBLE ESPRESSO	3.50
LONG BLACK	4.40
CAPPUCCINO	4.95
LATTE	4.95
FLAT WHITE	4.95
MOCHA	5.00
CACAO	5.00
LONDON FOG	4.70
CHAI LATTE	4.70
MATCHA	5.85
VANILLA RAF	6.00
BUMBLE	6.00
ESPRESSO TONIC	5.90
CARAMEL/CHOCO FRAPPE	7.50
TEA ICED/HOT	7.00
SEABUCKTHORN PASSION	10.00
RASPBERRY POMEGRANATE	10.00
GINGER LEMON HONEY	10.00
MULLED WINE	12.00

LEMONADES

ELDER PEAR	7.50
BERRY MIX	7.50
MANGO PASSION FRUIT	7.50

MILK OPTIONS

REGULAR, CREAM (10%)	0.50
OAT, ALMOND	1.00

SYRUPS

SALTED CARAMEL, FRENCH VANILLA, PISTACHIO, PEACH, COCONUT, MANGO, CHERRY, BANANA, PEAR, FRENCH RASPBERRY, ELDERFLOWER, MAPLE SPICE, LAVENDER, ROASTED HAZELNUT, SUGAR-FREE CARAMEL, SUGAR-FREE VANILLA, SUGAR-FREE HONEY	1.00
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CINNAMON

b a k e r y

DESSERT COLLECTION

TARTLETS

GORGONZOLA PEAR 9.00

ALMOND SABLÉ (SHORTCRUST PASTRY WITH ALMOND FLOUR) WITH BAKED CREAM CONTAINING ALMONDS, WALNUTS, AND GORGONZOLA CHEESE, WHITE CHOCOLATE GANACHE WITH GORGONZOLA CHEESE, AND PEAR COMPOTE WITH SPICES (NUTMEG, GINGER, CINNAMON).

CARAMEL CORN 9.00

ALMOND SABLÉ (SHORTCRUST PASTRY WITH ALMOND FLOUR) WITH BAKED CORN FLOUR CREAM, WHITE CHOCOLATE GANACHE WITH CARAMEL POPCORN, CARAMEL, AND POPCORN DECORATION.

MOUSSE DESSERTS

BLUEBERRY 8.00

WHITE CHOCOLATE GANACHE WITH BLUEBERRY PURÉE AND LAVENDER, A CENTER OF BLUEBERRY PURÉE AND FRESH BLUEBERRIES, COATED IN WHITE CHOCOLATE WITH COCONUT OIL.

RASPBERRY (GF) 11.00

RASPBERRY GANACHE WITH WHITE CHOCOLATE AND RASPBERRY PURÉE, A CENTER OF RASPBERRY PURÉE AND FRESH RASPBERRIES, COATED IN WHITE CHOCOLATE WITH COCONUT OIL.

MATCHA STRAWBERRY 10.00

MATCHA MOUSSE WITH COCONUT PURÉE AND CUCUMBER JUICE, STRAWBERRY COMPOTE, A CRISPY LAYER WITH PISTACHIOS, TOASTED COCONUT, PUFFED RICE, AND WHITE CHOCOLATE.

COFFEE 11.00

BAKED ALMOND-COFFEE SPONGE CAKE WITH ALMOND PRALINE AND A CRISPY LAYER, COFFEE GANACHE, COATED IN DARK CHOCOLATE WITH COCONUT OIL.

CAKES

NAPOLEON 11.00

LAYERS OF FLAKY PUFF PASTRY FILLED WITH CUSTARD, CREAM CHEESE, AND A TOUCH OF WHITE CHOCOLATE.

PAVLOVA (GF) 9.00

A LIGHT MERINGUE PAIRED WITH CREAMY CHEESE, COCONUT, AND A CRISPY COOKIE BASE.

BASQUE CHEESECAKE (GF) 9.00

RICH, CARAMELIZED CHEESECAKE BAKED AT HIGH TEMPERATURE FOR A CREAMY, CUSTARD-LIKE TEXTURE.

CREPE MATCHA 11.00

MATCHA PANCAKES WITH MASCARPONE CREAM AND STRAWBERRY PURÉE.

ÉCLAIRS

RAFFAELLO 9.50

CHOUX PASTRY ÉCLAIR WITH COCONUT GANACHE MADE FROM WHITE CHOCOLATE AND CREAM, WITH A WHOLE ALMOND INSIDE.

PASTRIES

CROISSANT 5.50

A CLASSIC, BUTTERY, AND FLAKY PLAIN CROISSANT.

DANISH ALMOND 8.50

PUFF PASTRY FILLED WITH RICH ALMOND FRANGIPANE (BAKED CREAM).

A NEW FOOD MENU IS COMING SOON

COCKTAILS

MARGARITA 10.00
TEQUILA, COINTREAU, FRESH LIME JUICE, SALTED RIM

DAIQUIRI 10.00
WHITE RUM, FRESH LIME JUICE, SIMPLE SYRUP

MOJITO 11.00
WHITE RUM, FRESH MINT, LIME, SUGAR, SODA WATER

APEROL SPRITZ 13.00
APEROL, PROSECCO, SODA WATER, ORANGE SLICE

GIN & TONIC 10.00
TANQUERAY GIN, PREMIUM TONIC WATER, FRESH LIME

WHISKEY SOUR 12.00
BOURBON, FRESH LEMON JUICE, SIMPLE SYRUP, EGG WHITE (OPTIONAL)

NEGRONI 14.00
TANQUERAY GIN, CAMPARI, RED VERMOUTH, ANGOSTURA BITTERS, GERARD'S ORANGE BITTERS

ESPRESSO MARTINI 12.00
VODKA, KAHLÚA, FRESH ESPRESSO, SIMPLE SYRUP

CUBA LIBRE 10.00
WHITE RUM, COCA-COLA, FRESH LIME

LONG ISLAND ICED TEA 14.00
VODKA, GIN, RUM, TEQUILA, TRIPLE SEC, FRESH LEMON JUICE, COCA-COLA

TEQUILA SUNRISE 12.00
TEQUILA, FRESH ORANGE JUICE, GRENADINE

MIMOSA (ORANGE) 10.00

IRELAND WHISKEY

JAMESON

USA WHISKEY

JACK DANIEL'S, MAKER'S MARK, WILD TURKEY

SCOTLAND

LAPHROAIG

RUM

BACARDI AÑEJO

LIQUEURS

LIMONCELLO, BAILEYS, KAHLÚA, COINTREAU

COGNAC

HENNESSY

TEQUILA

JOSE CUERVO REPOSADO

BITTERS & INFUSIONS

FERNET BRANCA, JÄGERMEISTER

GIN

BOMBAY SAPPHIRE, TANQUERAY

VODKA

ABSOLUT, BELVEDERE

BOTTLED BEER

CORONA EXTRA 9.00

LEFFE BLONDE STRONG 9.00

GUINNESS EXTRA STOUT 9.00

WINE BY THE GLASS

RED / 150ML

RUFFINO CHIANTI 10.00

WHITE /

CASILLERO DEL DIABLO 10.00

PINOT GRIGIO RESERVA

DR. L RIESLING 2022 10.00

OTHERS

PROSECCO 10.00