

Juices

Refreshing, healthy, rich in vitamins and minerals

Arancia - 8

Fresh orange juice / *Classic and refreshing source of vitamin C*

Ornella - 9

Celery, fennel, carrot, ginger / *Light and cleansing with a delicate spicy kick.*

Annette - 9

Orange, pineapple, apple, lemon / *Bright and citrusy, with a smooth finish*

Ginger - 9

Pineapple, fennel, ginger, apple
Zesty and refreshing, ideal after a meal

Macedonia & Yogurt

Tuttifrutti - 13

Mix of seasonal fresh fruit
(add yogurt, granola or nuts \$ 3 each)

Solo Yogurt - 13

Yogurt with homemade organic granola
(add almonds, honey or fruit \$ 3 each)



Energy Bowls

*For a feeling of well-being and vitality.
Try the classic "Tigela" with granola and fresh fruit*

Healthy smoothies

Smoothies that improve your well-being with super fruits

Veracruz - 11

Organic chia seeds, mango, papaya, pineapple
A tropical mix enriched with chia for a smooth, silky texture

Madagascar - 11

Passion fruit, guava, banana, pineapple
Exotic and satisfying, with a naturally sweet finish

Formosa - 11

Papaya, strawberry, orange
A juicy combination with a delicate balance of sweetness and acidity

Alessio - 11

Passion fruit, strawberry, apple
A relaxing and aromatic blend, fruity yet light

Floripa - 11

Açaí, banana, apple / *Smooth, rich in body, with a gentle berry note*

Buzz - 11

Mango, soursoup, ginger, apple
Tropical and slightly tangy, with a lively kick

Bahia - 11

Blueberries, pineapple, banana
Refreshing and naturally sweet, with a touch of summer berries

Add protein \$3

Fruit Plates

Small - 26

Big - 32

DF GF RW VGN

Tropicale - 26

Selection of tropical fruit
DF GF RW VGN

Fresh mango - 19

upon availability
DF GF RW VGN

Açaí - 14

Organic açaí, banana, blueberries, homemade organic granola / *Naturally rich in antioxidants and omega-3, a light and energizing bowl* — DF VGN

Mango - 14

Mango, strawberries, banana, homemade organic granola, blueberries / *Packed with vitamins A and C for a fresh, tropical flavor* — DF VGN

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Not a gluten-free facility, cross-contamination possible. Before placing your order, please inform your server if anyone in your party has a food allergy. 20% gratuity will be included for party of 6 or more



Coffee

Organic espresso - 4.5

Organic double espresso - 6

Americano - 5
Organic blend by Lavazza

Organic latte - 7

Organic cappuccino - 7
Cappuccino made with organic milk and coffee



Organic vegan cappuccino - 7
Vegan cappuccino with organic oat milk - 18 / DF VGN

Matcha latte bio - 7
Organic milk and Matcha Tea

Ice coffee - 6

Ice tea - 5

Teas

English breakfast - 7

An invigorating, full-bodied blend of organic Indian, Chinese, and Ceylon single-estate black teas. A winsome take on the classic breakfast blend - and one of our most requested.

Chamomile - 7

Egyptian chamomile blossom tea is a naturally calming botanical used for centuries to promote rest and relaxation. With pleasant aromatic suggestions of pineapple and quince, this deeply satisfying herbal tea may be enjoyed hot or chilled.

Majorelle mint - 7

A Moroccan paradise of organic gunpowder green tea and vibrant mint with a stylish citrus twist.

Jasmine pearls - 7

A perennial favorite, fragrant jasmine pearls is a tightly rolled (pearl shape tea, scented only with jasmine blossoms). Wonderfully floral, this exceptional grade of jasmine pearls is from the Da Bai Cha cultivar and processed, not as a white tea, but as a green.

Water

Filtered sparkling - 3

Saratoga - Natural or sparkling water - 10

Sodas

Coca Cola - 6

Tonica - 6

Coke Zero - 6

Ginger Beer - 6

Sprite - 6

Non Alcoholic Beer

Best Day Brewing N/A Kolsch California - 8

Draft Beer

House Lager - 9

Sixpoint Brewing Bengali IPA New York - 11

Birrificio Del Ducato Torrente - 13

Emilia-Romagna, Italy (Hopped lager)

Bottle Beer

Birra Baladin Nazionale - 14

Piedmont, Italy (*Belgian style golden ale*)

Ask for our wine by the glass and our wine list / Ask for ginger selection of cocktails and amari

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