

julith

HOT

ESPRESSO	20 / 22
RISTRETTO	20 / 22
LONG BLACK (AMERICANO)	24
CORTADO	24
FLAT WHITE	26
CAPPUCCINO	26
LATTE	27
SPANISH LATTE	32
MOCHA	32
WHITE MOCHA	32



ESPRESSO BEANS OPTIONS

INDONESIA TEMANGGUNG ANAEROBIC HONEY

concord grapes, caramel, peanut butter

JULITH BLEND

blackberry, hazelnut, dark chocolate

CHERRY CANDY BLEND

candied cherry, black fig, dark chocolate

COLOMBIA SUGARCANE DECAF

kumquat, yuzu, honey dew, earl grey

ICED



ICED AMERICANO	24
COLD BREW	26
ICED LATTE	27
ICED SPANISH LATTE	32
ICED CEREAL LATTE	35
ICED MOCHA	32
ICED WHITE MOCHA	32
AFFOGATO	35

MATCHA LATTE	27
ICED MATCHA LATTE	27

MILK OPTIONS

- WHOLE FRESH
- LOW FAT FRESH
- LACTOSE FREE
- ALMOND
- COCONUT
- SOY
- OAT



TEA **25**
(green tea or breakfast tea)



SUMAC LEMONADE **32**
ORANGE JUICE **18**
GREEN JUICE **22**
WATER **22**
(still or sparkling)



POUR OVER COFFEE / V60

INDONESIA **35**
SINDORO
MOSTO
WASHED

jasmine, lychee,
green tea, honey

INDONESIA **35**
BEST OF PRAU
EXPERIMENTAL
NATURAL

green apple, watermelon,
violet, nougat

COLOMBIA **80**
EL DIVISO
OMBLIGON
NATURAL

cherry, tonka beans,
marzipan

PANAMA **110**
BLACK MOON
GEISHA LOT 37
ANAEROBIC NATURAL

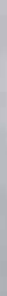
orange blossom, blood
orange, clementine,
nectarine

SMOOTHIES

**PALMA
COLADA**

30

coconut
banana
pineapple



**BLUSH
BERRY**

30

strawberry
papaya
cherry
banana



**ACAI
BREEZE**

32

acai
blueberry
mango
banana



**DRAGON
BLOOM**

32

dragon fruit
mango
strawberry



**SPIRULINA
GLOW**

34

blue spirulina
mango
banana
raspberry
coconut





MADE FOR SUMMER

₪28

APPLE BLOSSOM

apple elderflower tea with okinawa syrup, lemon juice, and a light citrus foam. bright, floral, and refreshing.

BERRY CRUSH

rush berry tea with lemonade. fruity, vibrant, and refreshing.

SPICY FRUITS

spiced fruit tea with pineapple, lemonade, and a touch of sweetness. bright, juicy, and refreshing.

CHILLI CHOCO

chocolate chili tea with dark brown sugar, vanilla, and a silky cream finish. rich, warming, and indulgent.



FRESH, REFINED, AND READY.

PASTRIES

Plain Croissant (G) (D)

baked plain croissant

17

Mascarpone Croissant (G) (D)

baked mascarpone cheese croissant

27

Almond Croissant (G) (D) (N)

baked almond croissant, filled with almond and pastry cream, topped with almond flakes

32



SALADS

Quinoa Salad

32

mixed quinoa , semi dried red cherry tomato cucumber, avocado, romaine lettuce , pickled onion marinated with lemon olive oil.

Cauliflower Salad (N) (D)

28

sliced cauliflower, red grapes , pomegranate, orange segments, basil, hazel nut and shaved parmesan marinated with lemon olive oil.

Artichoke Salad

40

pickled grilled artichoke, romaine lettuce, red cherry tomato, cucumber, orange segments with lemon dill basil vinaigrette.





DESSERT

Passion Fruit Cheesecake (N) (D) (G) (E) 48

soft and creamy vanilla cheesecake
on a crunchy almond base, finished with
a layer of passion fruit jelly on top

Vanilla San Sebastian (D) (E) 48

rich and creamy vanilla basque cheesecake
with jivara chocolate sauce on the side

Tiramisu (D) (E) (G) 42

mascarpone cheese mousse layered with
coffee soaked sponge

Nutella Fudge Cookie (D) (G) (N) (E) 22

Choco Feuilletine Cookie (D) (G) (E) 18

