



Liberty
kitchen&bar

FROM THE KITCHEN

rice porridge 8€

rice, milk, vanilla, butter, strawberries and pistachios

yogurt with grapes and nuts 9€

homemade yogurt, grapes, honey hazelnuts, pistachios, lemon sorbet, mint

green salad 10€

romaine lettuce, avocado, broccoli, edamame beans, asparagus, fennel, parmesan, almonds, citrus sauce

stracciatella with pear 12€

fresh stracciatella cheese with baked and fresh pear, topped with a refreshing ponzu sauce, finely chopped pecans and gorgonzola cheese

buckwheat 13€

buckwheat, butter, black pepper, parmesan, red caviar, poached egg, parsley

turkish eggs 11€

homemade yogurt with poached eggs, spices, fresh cucumber, spicy noisette, fresh cilantro, muhammara

french omelette 11€

omelette with mozzarella, parmesan, chives and bread with whipped butter

add-ons

avocado spread 5€ roast beef 6€ lightly salted salmon 8€ red caviar 13€

benedict roast beef 16€

brioche bread, roast beef, poached eggs, hollandaise sauce, pickled onions, slightly salted cucumbers, chives, pink pepper

benedict salmon 16€

brioche bread, lightly salted salmon, eggs, hollandaise sauce, red caviar, chives

gluten-free bread
option available.
Please ask our staff!

spinach syrniki 10€

rice flour syrniki with granulated cottage cheese, spinach, parsley, dill, cilantro and a pinch of cumin

hash brown with mushrooms 10€

hash brown, avocado spread, muhammara, brown mushrooms, lightly salted cucumber, radishes, dill, cilantro, parsley

hash brown with salmon 11€

hash brown, cream cheese, lightly salted salmon, slightly salted cucumbers, radishes, dill, cilantro, parsley

avocado toast 11€

sourdough bread, avocado, edamame beans, herbs, green beans, parsley oil, slightly salted cucumbers

salmon toast 12€

sourdough bread, cream cheese, diced cucumbers, lightly salted salmon, dill, red caviar

roast beef toast 13€

sourdough bread, roast beef in dijon mustard sauce, slightly salted cucumber, pickled onions, parsley, coriander and dill



gluten-free



vegan



lactose-free

DESSERTS

bird's milk 5€ 

delicated bar covered in chocolate Europe

lemon pie 7€

lemon pie with lemon curd and lemon zest,
topped with lemon meringue

pancakes raspberry 11€

pancakes with smooth raspberry jam, maple syrup,
mascarpone, fresh raspberries, pistachios

syrniki blackberry 12€

cottage cheese pancakes with blackberry jam,
mascarpone cream and lime zest

syrniki drunk cherry 12€

cottage cheese pancakes, cherry jam with rum, yogurt,
dark specialty chocolate by Puchero

SPECIALTY COFFEE

BLACK

espresso single 1.5€

espresso double 2.5€

americano/australian lungo 3€

batch brew 3.5€

hand brew, Q score 90+ 7€

WHITE

macchiato 2.5€

cortado 3€

cappuccino 3.5€

double cappuccino 4.5€

flat white 4.5€

latte 4€

*add oat milk + 0.5€

*lactose free milk

SIGNATURE

raf lavender 6€

raf bounty 6€

latte pistachio raspberry 6€

lemon latte 6€

irish with strawberry 6€

barista set 7€

espresso, batch brew, cappuccino

SPECIALTY CHOCOLATE

hot chocolate shot 4.5€

Ecuador 55%, Madagascar 70%, Tanzania 85%

chocolate latte 5€

mocha latte 5.5€

chocolate set 7€

TEA

mint 4€

assam black 4€

herbal tea 4€

chun mee green 4€

chai latte 4€

matcha 5€

yellow tea 5€

mango, passion fruit, sage, pink pepper

red tea 5€

raspberry, strawberry, thyme, grapefruit

DRINKS

SIGNATURE LEMONADES

lavender 3.5€

paloma grapefruit 5€

WATER

still water 3€

sparkling water 3€

SODA

fritz cola 5€

lime charitea 5€

passion fruit charitea 5€

JUICES

fresh orange 4.5€

organic apple 4€

organic apple and pear 4€

BEER

8^a colina florinda 6€

8^a colina urraca vendaval 6€

8^a colina ze arnaldo 6€



• VAT INCLUDED

No dish, food product or drink, including the cover charge, can be charged if it is not requested by the customer or if it is unusable. (subparagraph b of no. 1 of article 135 of the RJACSR).

Ask employees for information about allergens.

TO GO COLLECTION

bumble bee 5€ 

orange juice, double espresso, agave syrup, ice

berry sunrise 6€ 

red ice tea with strawberry puree and orange

jasmine kiwi 6€ 

refreshing blend of jasmine ice tea, lime, kiwi and mint

rosemary espresso tonic 6€ 

homemade tonic combining grapefruit, orange, rosemary and espresso, ice

matcha cream 7€ 

ice matcha with passion fruit and cream



COCKTAILS

mimosa 10€

brunch classic: sparkling wine and orange juice

hugo 10€

a great combination of elderflower, mint and sparkling wine

paloma 10€

a classic citrus cocktail born in Mexico: tequila, fresh grapefruit and orange juice, citrus soda

negroni sbagliato 11€

variation of the classic Negroni with sparkling wine, Italian vermouth and amaro



WINES

BUBBLES

Valdobbiadene Prosecco Riva dei Frati, Italy 9€

citrus, green apples, bread crust

Favonius Rosé Pet - Nat, Portugal 8€

fresh yet dry mouthfeel, raspberry, lemon, bright pink

Marc Hebrart Rosé Brut 1er Cru, France 18€

red berries, almonds, cherry pits

WHITE

Ethos Natureza da Serra Branco, Portugal 8€

apples, citrus, minerals

Morgado do Quintão, Portugal 8€

pineapple, lime, lychee

RED

Morgado do Quintão Clarete, Portugal 8€

red fruits, berries

ROSE

Morgado do Quintão Palhete, Portugal 8€

pale salmon pink color with notes of fresh strawberries
and white pulp fruit

ORANGE

Johannes Zillinger Revolution White Solera, Austria 9€

peach, honey, orange

