

# 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

## 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

mushrooms 4€ • 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 SANTOS

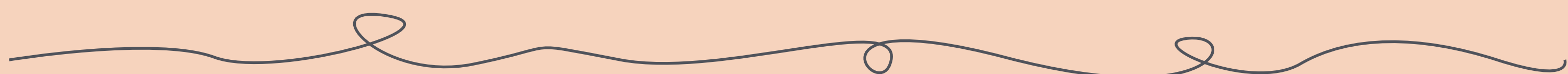
**bird's milk 5€**   
delicate soufflé bar covered in chocolate

**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  
\*decaf coffee

### SIGNATURE

**raf bounty 6€**  
**raf lavender 6€**  
**latte pistachio raspberry 6€**  
**lemon latte 6€**  
**sorbet passion fruit 6€**  
fruit ice with passion fruit and citrus  
**barista set 7€**  
espresso, batch brew, cappuccino

# DESSERTS PAREDE

**bird's milk 5€**   
delicate soufflé bar covered in chocolate

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



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**latte 4€**

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\*lactose free milk  
\*decaf coffee

### SIGNATURE

**raf bounty 6€**  
**raf lavender 6€**  
**latte pistachio raspberry 6€**  
**lemon latte 6€**  
**espresso affogato 6.5€**  
chocolate ice cream, double espresso, biscuit  
**barista set 7€**  
espresso, batch brew, cappuccino



# SPECIALTY CHOCOLATE

SANTOS

hot chocolate shot 4.5€

Nicaragua 55%, Madagascar 70%, Tanzania 85%

chocolate latte 5€

mocha latte 5.5€

cocoa 6€

\*add spices

\*add liquor + 1€

## TEA

mint 4€

assam black 4€

herbal tea 4€

chun mee green 4€

chai latte v2 4€

tropical bloom 6.5€ 

iced jasmine tea with pineapple and passion fruit

berry bergamot 6.5€ 

iced earl grey tea with cranberry, honey and lemon

## MATCHA

matcha latte classic 5€

Ikigai from Kyoto

matcha latte hojicha 5€

roasted tea with nutty notes

matcha tonic 6€

shot of matcha with our signature tonic

## DRINKS

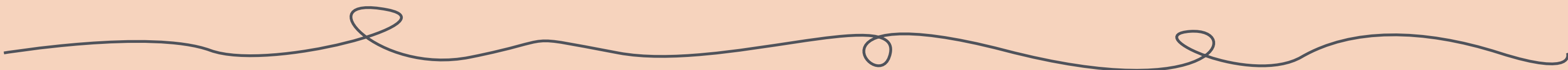
lavender lemonade 3.5€

paloma grapefruit 5€

## WATER

still water 3€

sparkling water 3€



• 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.

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Nicaragua 55%, Madagascar 70%, Tanzania 85%

chocolate latte 5€

mocha latte 5.5€

cocoa 6€

\*add spices

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## MATCHA

matcha latte classic 5€

Ikigai from Kyoto

matcha latte hojicha 5€

roasted tea with nutty notes

matcha tonic 6€

shot of matcha with our signature tonic

matcha affogato 6.5€

mango sorbet, matcha shot and dried raspberries

## DRINKS

lavender lemonade 3.5€

paloma grapefruit 5€

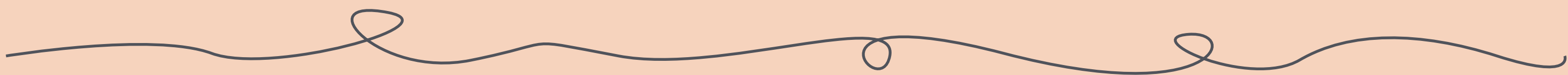
vanilla milkshake 6€

chocolate milkshake 6€

## WATER

still water 3€

sparkling water 3€



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## SODA

fritz cola 5€

lime charitea 5€

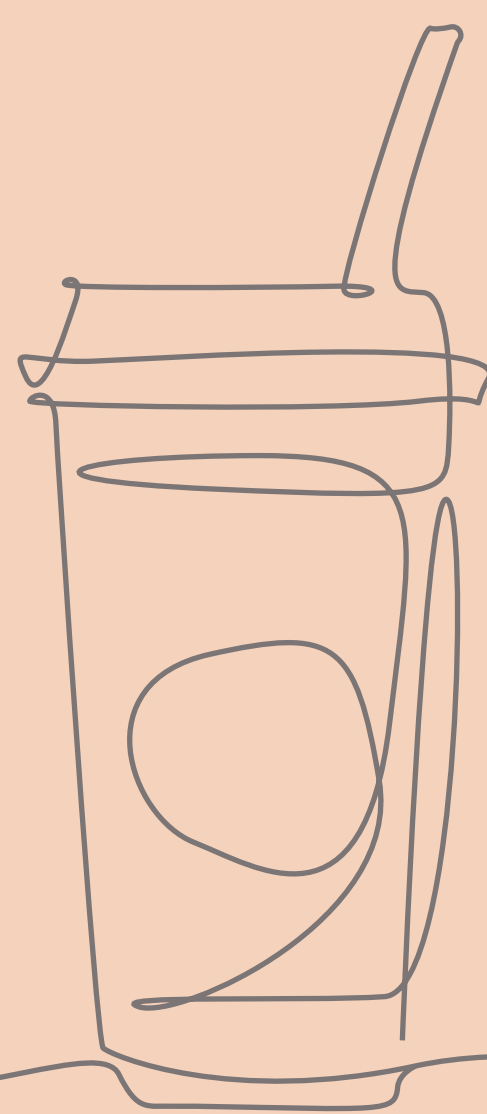
passion fruit charitea 5€

## JUICES

fresh orange 4.5€

organic apple 4€

organic apple and pear 4€



## COCKTAILS

mimosa 10€

brunch classic: sparkling wine and orange juice

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€/36€

citrus, green apples, bread crust

Espera Pét-Nat Rosé, Rodrigo Martins, Lisboa, Portugal 9€/36€

red berries, citrus, brioche

### WHITE

Ethos Natureza da Serra Branco, Portugal 8€/32€

apples, citrus, minerals

### RED

Morgado do Quintão Clarete, Portugal 8€/32€

red fruits, berries

### ROSE

Morgado do Quintão Palhete, Portugal 8€/32€

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

### ORANGE

Johannes Zillinger Revolution White Solera, Austria 9€/36€

peach, honey, orange

