

DEUS CAFE EXPERIENCE

powered by Lavazza

LA RESERVA DE ¡TIERRA!

The collection of fine sustainable blends with coffees coming from the projects of the Fondazione Lavazza selected, blended, and roasted to offer a journey of discovery of taste in the lands of origin of coffee



LA RESERVA DE ¡TIERRA! BRASILE BLEND

Notes of bitter chocolate, hazelnuts and brown sugar

ESPRESSO	1.00
DOUBLE ESPRESSO	2.00
MACCHIATO	1.00
MAROCCHINO	1.20
CAPPUCCINO	2.50
LATTE'	3.00
ESPRESSO WITH ALCOHOL	2.50
COFFEE DEL NINO	2.50



LA RESERVA DE ¡TIERRA! COLOMBIA

Notes of grapefruit, red fruits, bergamot and honey

FILTERED COFFEE	1.50
ESPRESSO DEK	1.10
HOT CHOCOLATE	3.50
TEA	3.50
TEA DEL NINO	3.50

MATCHA 4.00 JUICES 5.00

100% green tea from Japan

LATTE MATCHA

MATCHA TEA

WITH SOY MILK + 0.50

ORANGE

GRAPEFRUIT

MIXED

EXTRACTED JUICE 7.00

NINO: apple, ginger, pineapple, fennel

THE LIPS: pink grapefruit, carrot, apple, cinnamon

HEALTHY 20: pineapple, beetroot, apple, lemon, ginger

FRAMER: carrot, pineapple, orange, lime, turmeric

SHOCKER: pineapple, grapefruit, ginger, cucumber, chilli

BONNEVILLE: carrot, apple, orange, agave

SMOOTHIES 7.00

CLASSIC: whole milk, strawberry, banana

PANAMERICAN: passion fruit, pineapple, blueberry

SOFT DRINKS 5.00

FENTIMAN'S: Ginger Beer, Tonic water, Soda

KINLEY: Ginger Beer, Ginger Ale, Tonic water, Lemon

LURISIA: Chinotto, Bitter Lemon 6.00

BOTTLED BEERS 5.00

CORONA

LEFFE BLONDE

DAURA (GLUTEN FREE) 7.00

DRAFT BEERS 4.00/5.00

STELLA ARTOIS

GOOSE ISLAND IPA

FRANZISKANER WEISS

LEFFE BLONDE

LEFFE ROUGE

WINES BY THE GLASS 6.00

RED: Rosso Piceno, Sangiovese, Pinot nero

WHITE: Pecorino, Pinot Grigio, Bianco Toscano

ROSE': Nebbiolo rosato "Barlàn" 7.00

SPARKLING WINE BY THE GLASS

METODO CLASSICO "Io per Te" Prime Altire 10.00

CHAMPAGNE Chassenay d'Arce Cuvée Première Brut 13.00

PROSECCO Valdobbiadene DOCG "Sui Nui" Millesimato 6.00

WATERS 0,50/0,75 cl. 2.00/3.00

STILL: LURISIA MINERAL STILLE

SPARKLING: LURISIA MINERAL SPARKLING

COCKTAILS STARTING FROM 10.00

JUGS

ORANGE JUICE AND PROSECCO 20.00

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DESSERTS & FRUIT

PANCAKES 5.00

With a choice among jam, Nutella, fresh fruit or berries and bacon

FRUIT SALAD 6.00

With yogurt, honey and muesli

SLICE OF HOME MADE CAKE 4.00

BRIOCHES & CROISSANT*

PLAIN BRIOCHE OR PAN AU CHOCOLAT 2.00

BRIOCHE FILLED WITH JAM OR NUTELLA 2.20

SAVORY BRIOCHE 4.00

BAGELS

(home made served with baked potatoes)

SALMONE	12.00
Smoked salmon with creme cheese, soncino and chives	
EX MACHINA	10.00
Scrambled eggs with crispy bacon and rocket	
CAPRESE	10.00
Tomatoes, buffalo mozzarella, basil and oregano	

BURGERS

(served with hand cut french fries)

DEUS BURGER	15.00
Bread, beef burger, lettuce, tomatoes, cheddar cheese, caramelized onions, fried egg, guacamole and bacon.	
VEGGIE BURGER.....	13.00
Bread, lentil and chickpeas hamburger, quinoa, lettuce, tomatoes	
CHICKEN BURGER.....	12.00
Bread, chicken breast panko breaded, lettuce, tomatoes	
PULLED PORK.....	15.00
Bread, pulled pork, spicy salami, red cabbage, lettuce, tomatoes, fried onions and cheddar sauce	

SANDWICHES

DEUS TOAST	9.00
Two layer toast with ham, cheese, lettuce and tomatoes served with baked potatoes	
AVOCADO TOAST.....	12.00
Five cereals bread with poached eggs, avocado served with baked potatoes and a salad of carrots, red cabbage, soy beans and green mix	
FRENCH TOAST	11.00
Toast dipped in eggs and sugar, served with whipped cream, cinnamon and berries	
CROQUE MONSIEUR.....	11.00
Classic ham and cheese toast, dipped in eggs, covered with chesse and served with baked potatoes	
CROQUE MADAME	11.00
Classic ham and cheese toast with fried egg on top served with baked potatoes	
CLUB SANDWICH	13.00
Toasted bread with bacon, boiled eggs, lettuce, tomatoes, chicken, cheese, home made turmeric sauce served with hand cut french fries	
CLUB SALMON	15.00
Toasted bread with smoked salmon, fresh cheese, lattuce and tomatoes served with hand cut french fries	

EGGS

(served with baked potatoes)

BENNY 12.00
2 poached eggs, Dutch sauce and grilled smoked ham served on toasted bread with roasted corn

FLORY 12.00
2 poached eggs, Dutch sauce and spinach*, served on toasted bread with roasted corn

NORWAY 12.00
2 poached eggs, Dutch sauce and smoked salmon served on toasted bread with roasted corn

SCRAMBLED: 10.00
- with bacon, five cereals bread served with jam and oasted corn
- with smoked salmon, five cereals bread served with roasted corn

OMELETTE 10.00
4 eggs with ham and cheese

FRIED EGGS 10.00
2 fried eggs, bacon and sausage

SPAGHETTI TOMATO AND BASIL 8.00

BIG SALADS

CAESAR 12.00
Romaine salad, grilled chicken, crutons, Caesar dressing, Parmesan flakes

SALMON SMOKED BOWL 13.00
Mixed salad, avocado, bean sprouts, sesame seeds, sunflower seeds, celery and marinated salmon

GREEK SALAD 12.00
Iceberg salad, cherry tomatoes, onion, feta cheese, olives, cucumber and oregano

DAY SALAD 12.00

SERVICE 2.50

*SOME PRODUCTS COULD BE FROZEN, DEPENDING ON AVAILABILITY OR SEASON. FISH TO BE EATEN RAW HAS BEEN TREATED TO COMPLY WITH CURRENT HEALTH LAWS AND REGULATIONS. SOME DISHES MAY BE PREPARED ON REQUEST FOR PEOPLE WHO SUFFER FROM CELIACHIA WITH IDEAL PRODUCTS.

AL LEAST ONE OF THESE INGREDIENTS MAY BE PRESENT IN OUR FOOD: CEREALS, SHELLFISH, EGGS, FISH, PEANUTS, WALNUTS, PISTACHIOS, CELERY, MUSTARD, SESAME SEEDS, SULFUR DIOXIDE AND SULFITE, LUPINE, MOLLUSCS.

IF YOU HAVE ANY ALLERGIES, PLEASE INFORM OUR STAFF.