

# Café



## COFFEE / ESPRESSO

**Raf (180ml)** 5

*This 20th century beverage appeared in a Moscow coffee shop called "Coffee bean". Legend has it that one of the frequent guest and coffee lover Rafael, asked the barista to make something special and milky, but not cappuccino, and barista created this drink, consisted of espresso shot, cream and vanilla sugar steamed together*

	SINGLE	DOUBLE
Espresso	2	3.5
Extra shot	1	
	TALL 355ml	GRANDE 473ml
Americano	4	5.25
Flat White	4.5	6.5
Latte	4.5	6.5
Cappuccino	4.5	6.5
Mocha	4.75	7.25

## HOT STUFF

	TALL 355ml	GRANDE 473ml
<b>Hot Chocolate</b> <i>(classic or white)</i>	4.5	5.5
<b>Smore Hot Chocolate</b> <i>(A Canadian take on hot chocolate with fresh roasted marshmallows &amp; graham crumbs)</i>	6.5	-
<b>Steamers</b>	3	4
<b>Pure Leaf Teas</b> <i>(Peppermint, Gun Powder, Jasmine, English Breakfast, Earl Grey or Chamomile)</i>	2.5	2.5
<b>Matcha Latte</b>	5.25	7.25
<b>Chai Tea Latte</b>	5.25	7.25
<b>London Fog</b>	4.25	7.25

## EXTRAS

<b>Flavour Shot</b> <i>(Vanilla, Hazelnut, Caramel, French Vanilla or Peppermint)</i>	0.75
<b>Milk Substitute</b> <i>(Oat, Almond or Soy)</i>	0.75

*Most drinks can be hot or cold. Please ask your Barista*

*Hungry?* Check out our food menu!