





Tea List

ALL TEAS CAN BE SERVED WITH YOUR CHOICE OF COW'S, OAT, COCONUT OR SOY MILK AND HONEY OR LEMONS.

3.90 BGN

English Breakfast

Traditional black leaf tea. Available as decaf.

Earl Grey

Bergamot flavoured black leaf tea with blue cornflowers. Available as decaf

Rooibus Tea

A marzipan and fruit flavoured Rooibos tea. Caffeine free.

Masala Chai

Black Tea from South India spiced with cardamon, cinnamon, ainaer & cloves.

Peppermint

Refreshing Peppermint leaves. Naturally decaf.

Sencha

Japanese Sencha tea with a smooth & rich flavour.

Malibu Dream

A dreamy fruit tea with a tropical taste highlighted by the addition of coconut.
Naturally decaf.

Blue Pea Flowers

Blue Pea Flowers Add lemon to this tea to change the colour from blue to purple. Naturally decaf.

Rose Tea

Rose buds & petals from Tuscany for a light and floral tea Naturally decaf.

Frodo's Fruity Blend

A fruity aromatic berry tea with caramel flavours.

Sweet Chili Infusion

A combination of sweetness with pleasant spiciness. Naturally decaf.

Caribbean Christmas

A spiced & fruity flavour with hints of rum & coconut. Naturally decaf.

Choco Chai

Wonderful chocolate aroma in combination with the fine chai spices and cinnamon.

Naturally decaf

Stress Releaf Chai

Acerola cherry boosts
Vitamin C for a calm
nervous system, with
ashwagandha and
Passionflower for
relaxation.

Shiitake Chai

Deliciously tangy lemon grass and liquorice with aromatic shiitake mushroom. Naturally decaf.

Turmeric Orange

A combination of fortifying turmeric, mildly fruity orange and deliciously soft vanilla.

Heartwarming

Aromatic basil, sweet orange, and a touch of chili create a delightful dance of flavors.

Naturally decaf.

Licorice

A nostalgic blend with sweet, mildly spicy notes, enriched with cardamom and orange.
Naturally decaf.



Hot Drinks

6.90 BGN

Gingerbread Latte **Peppermint** Mocha

Toblerone Cappuciono Hot Chai Latte Vanilla Macchiato

Caramel Apple Caramel Brulée

Caramel

Latte

Macchiato

Blonde Vanilla

Spice Latte Latte

Classic Hot Chocolate

White Hot

Chocolate

Caramel Cortado

Matcha Tea Latte

White Chocolate Mocha

> Pumpkin Spice Latte

Cold Drinks

5.90 **BGN**

White Mocha

Frappuccino

Matcha Green Tea Cream Frappuccino

Iced Caramel Cloud

Macchiato

Iced Brown Sugar Oat Shaken Espresso

Caramel

Frappuccino

Strawberries & Cream Frappuccino

Iced Strawberry **Matcha** Latte

Iced Caramelised Macadamia Oat Shaken Espresso

Java Chip

Frappuccino

Vanilla Cream

Frappuccino

Iced White Chocolate Mocha

Iced Toasted Vanilla Oat Shaken Espresso





Desserts

ALL OF OUR CAKES ARE MADE WITH THE FINEST INGREDIENTS SO WE CAN BRING THE VERY BEST CAKES DIRECTLY TO YOUR TABLE.

IF YOU HAVE ANY FOOD ALLERGIES, INTOLERANCES, REQUIREMENTS OR AVERSIONS PLEASE SPEAK WITH YOUR SERVER.

8.90 BGN

CHOCOLATE TRUFFLE

A moist, Belgian chocolate cake with real Belgian chocolate chunks, topped off with a Belgian chocolate frosting.

RA\$PBERRY BAKEWELL

A classic dessert, this yummy cake has a shortbread base and is topped with a layer of sweet raspberry jam and finished with sweet almonds.

DOUBLE CHOC BROWNIE

A mix of real
Belgian chocolate
and Madagascan
chocolate with
Belgian chocolate
chunks.

COCONUT VICTORIA SPONGE

Two layers of moist coconut vanilla sponge cake, filled with a rich buttercream frosting and raspberry jam decorated with a dusting powder.

CARAMEL S'MORES BROOKIE

Marbled layers of Belgian brownie and caramel chocolate chi cookie dough, studded with marshmallows and finished with a brown sugar biscuit crumb and Belgian double chocolate dribble.

BLACKCURRANT BLONDIE

A Belgian white chocolate blondie swirled with blackcurrant jam, topped with a Belgian white chocolate drizzle and blackcurrant pieces for that Autumn zing!

Lemon Blueberry Cheesecake

Creamy lemon-infused cheesecake with blueberry compote on a graham cracker crust, topped with whipped cream and fresh blueberries.

Tiramişu Cheeşecake

Layers of espressosoaked ladyfingers and mascarpone cheesecake, dusted with cocoa powder and garnished with chocolate-covered espresso beans.

Mango Coconut Cheesecake Bars

Creamy coconut cheesecake on a toasted coconut crust, topped with mango puree swirl and toasted coconut flakes.

Do not feed our furry friends - most cats are lactose intolerant and despite them telling you they are hungry.

We promise they are well fed!



