



Dough
&
Doppio

PIZZAS X POURS

The Art of Taking Things Slow

It isn't easier. It takes patience most of us don't have anymore. But we choose it because we've seen what happens when you let time do its work.
Magic.

The pizza you eat today isn't made today. We let our dough ferment for 48 hours, letting nature do its work. Because that's how you get the light, airy texture and easily digestible dough.

Coffee you drink today isn't ground months back, it has over 800 aromatic compounds and they don't just open up because you want them to. It needs the slowness.

this isn't a trick or a selling point. It's how we work. It's what feels right. Because when you give good things the time they need, they give you something back, something you can actually taste, something you actually remember.

WARM COFFEE

Excessive Heat Can Break Down Some Of The Nutrients In Milk, Like Certain Proteins & Vitamins.

Hot/Iced

Espresso (30 ml) 160

Estate - Attikan Estate, Biligiri Hills + Melkodige Estate & Zoya Estate (Chikmagalur)

Roaster - Rossette Coffee

Process - Pichia Culture Washed + Yeast Anaerobic Naturals

Roast - Medium

Altitude - 1280-1600 MASL

Tasting Notes - Mixed Berries, Dried Fruits, Milk Chocolate

Coffee Score - 85+

Cafe Americano (220ml) 200

Espresso Shot Diluted With Hot Water

Doppio (80 ml) 200

Bold Espresso Double Shot

Banoffee Flat White ★ 260

House-made Banoffee Milk, Espresso

Cafe Latte (250 ml) 260

Smooth Espresso Blended With Steamed Milk & Milk Foam

Turkish Latte 260

Cardamom Powder, Espresso, Milk

Black Forest Latte 280

Berry Syrup, Chocolate Sauce, Espresso, Milk

Almond Caramel Praline   260

Almond Praline, Espresso, Almond Milk, Sea Salt

Cappuccino (250 ml) 260

Espresso With Steamed Milk & A Thick Frothy Foam

(Ideal Temperature For Milk In A Cappuccino Is 55°C To 65°C)

Papermint Mocha ★ 280

Papermint Syrup, Espresso, Milk, Chocolate Sauce

Sea Salt Mocha 280

Sea Salt, Chocolate Sauce, Espresso, Milk

Mocha (250 ml) 280

Rich Espresso Mixed With Chocolate & Creamy Milk

Irish Coffee (250 ml) 300

Barrel Aged Coffee With Unsweetend Whipping Cream With

Dark Chocolate Cocoa Powder

HOT CHOCOLATE

Belgian Hot Chocolate ★ 330

Callebaut 811 Belgian Dark Chocolate, Milk

Nutella Hot Chocolate (250 ml) 330

Nutella, Milk, Callebaut 811 Belgian Dark Chocolate

Papermint Hot Chocolate 330

Papermint Syrup, Milk, Callebaut 811 Belgian Dark Chocolate

Add On : Marshmallow  80

Milk Options : Almond | Coconut | Oat | Lactose Free 75

ICED COFFEE

Honey Lemon Espresso Honey, Fresh Lime Juice, Espresso	240
Salted Pistachio Pistachio Syrup, Unsweetened Whipping Cream, Sea Salt, Espresso	300
Jacked Up Jackfruit, Coconut Passionfruit Syrup, Espresso	280
Coconana Latte  Banana, Coconut Milk, Espresso	280
Tiramisu Iced Latte   Mascarpone, Unsweetened Whipping Cream, Espresso Milk	300
Vietnamese Coffee (200 ml) South Indian Filter Coffee, Condensed Milk	240
Coconut Vietnamese Coffee (200 ml)  South Indian Filter Coffee, Coconut Milk, Condensed Milk, Shredded Coconut	260
Caramel Macchiato (250 ml) Made With Bold Espresso, Caramel Sauce, Milk	280
Iced Latte  Choose Your Milk - Oat / Almond / Coconut / Lactose Free Milk	260
Espresso Tonic / Ginger / Redbull	280

COLD BREW

Classic Cold Brew (250 ml)  Coffee Made by Steeping Coffee Grounds In Cool Water For 24 Hours	280
Classic Cold Brew With Tonic / Redbull / Ginger Ale	350
Whiskey Barrel Aged Cold Brew Rum / Whiskey	280
Barrel aged Cold Brew With Tonic / Redbull / Ginger Ale	350
Tender Coconut Cold Brew  Coconut Water, Cold Brew	280
Honey Lime Cold Brew	280

CASCARA

Dried Husk / Skin of Coffee Cherry
Flavor Profile - Light & Fruity

Hot Cascara	300
Cascara With Tonic	300
Cascara Lemonade	300

UNCOMMON BREWS

- Coffee Scotch (250 ml) ★ 320
Signature Fermented Coffee With Sweet Citrus Notes
- Coffee Daiquiri (250 ml) 320
Blueberry, Cranberry Juice, Orange Juice, Jalapeno, Cold Brew
- Melbourne's Famous ★ 320
Whiskey Barrel Aged Cold Brew, Irish Syrup, Unsweet Cream, Lemon Zest, Nutmeg
- Jack & Chill 320
Jackfruit, Coconut Passionfruit Syrup, Tonic Water, Cold Brew
- Peazu Tonic (300 ml) 320
Peach, Yuzu, Tonic Water, Espresso Shot
- Zesty Mint Brew (300 ml) ★ 300
Mint, Lemon, Orange Juice, Ginger Ale, Cold Brew
- Raspberry Cognac ★ 320
Brandy Coffee, Hints of Berry & Herbs

MATCHA (Iced)

- Yuzu Matcha 340
Ceremonial Grade Matcha, Peach, Yuzu Syrup, Tonic
- Pistachio Matcha 340
Ceremonial Grade Matcha, Unsweetened Whipping Cream, Pistachio Syrup
- Oat Matcha Latte 340
Ceremonial Grade Matcha, Matcha, Oat Milk
- Almond Milk Iced Matcha 340
Ceremonial Grade Matcha, Vegan Iced Matcha
- First Lady ★ 340
Ceremonial Grade Matcha, Hibiscus, Berries, Matcha, Almond Milk
- Sea Salt Caramel Matcha 340
Ceremonial Grade Matcha, Sea Salt, Caramel Sauce, Matcha

ARTISANAL TEA

- Elderflower Iced Tea 280
Elderflower Syrup, Peach Syrup, Lime Juice, Orthodox Black Tea
- Blueberry Lavender Iced Tea ★ 280
Lavender Syrup, Blueberry Puree, Lime Juice, Orthodox Black Tea
- Lemon Iced Tea 280
A Refreshing Drink Made With Fresh Lime Juice, Sugar Syrup, Orthodox Black Tea
- Hong Kong Style Thai Tea 320
Evaporated Milk, Orthodox Black Tea, Milk Foam
- Peach Passionfruit Iced Tea ★ 280
A Sweet & Fruity Tea Made With Peach And Passion Fruit Flavors

FRAPPE

- Peanut Butter Frappe**  320
Peanut Butter, Banana, Almond Milk, Date Syrup, Espresso
- Date Frappe** 320
Date Syrup, Frappe Powder, Almond Milk, Espresso
- Classic Cold Coffee (300 ml)** 300
A Refreshing Cold Coffee Blended With Espresso, Milk & Vanilla Ice Cream
- Cookie Crumble Frappe (300 ml)** 320
Espresso Blended With Milk, Chocolate Sauce & Chocolate Cookie

SHAKES

- Mix Berry Shake** 350
- Biscoff Shake** 350

DESSERT

- Cheese Cake Jar** 400
Nutella/Biscoff/Blueberry
- Cookie** 150
Sea Salt/Oat & Jaggery/Almond Choco
- Lotus Biscoff Brownie** 200
- Grandmama's Tiramisu** ★  420
Romantic Blend Of Single Origin Coffee From Chikkamagaluru With Italian Mascarpone Layered With Savoiardi Served On Table Just Like One Italian Nonna Would!!
- Affogato** 220
Scoop Of Ice Cream Drowned In A Shot Of Hot Espresso

TASTING PLATTER

- Non-Milk** 300
3 Types Of Cold Brew & Cqscara (90 ml Each)

MOCKTAILS

- Green Mist** 300
Cucumber, Elderflower Syrup, Peach Syrup, Tonic Water
- Cinnamon Apple Pie** 300
Apple Pie Syrup, Cardamom Powder, Orange Juice, Ginger Ale
- Lemongrass Peachy Breeze (300 ml)** ★ 300
Lemongrass Concoction, Peach & Passion Fruit Syrup
- Berry Burst (250 ml)** ★ 300
Blueberry Puree With Tropical Juice
- Sangria (220 ml)** 300
Flavors Of Non-Alcoholic Red Wine, Cranberry Juice, Orange Juice With Fresh Fruit Slices
- Pink Grape** 300
Grape, Blueberry, Cranberry, Orange Juice, Mix Spices, Tonic Water
- Raspberry Punch** 300
Raspberry Puree, Peach Syrup, Grape Juice, Lime & Tonic

SLOW BAR

Ask Our Barista For Recommendations

Choose Your Preparation Method - Hot/Iced

Choose Your Brewing Method - Pour Over / Aeropress / Syphon

Choose Your Beans - Indian/International Coffee



