

Atelier House.

HOT BEVERAGES

Espresso	2,60 €
Double Espresso	3,60 €
Cortado	3,20 €
Americano	3,60 €
Cappuccino	3,80 €
Large Cappuccino	4,20 €
Flat White	3,90 €
Latte	3,80 €
Large Latte	4,20 €
Batch Brew	3,80 €
Matcha Latte	4,60 €
Chai Latte	4,00 €
Dirty Chai	4,90 €
Cacao	3,20 €

SPECIAL SELECTION

Maple Cinnamon Latte	4,90 €
Golden Biscuit Latte	4,90 €
Pistachio Silk Latte	4,90 €
V60 Filter Coffee	7,00 €

TEAS & INFUSIONS

Black Tea - English Breakfast	3,00 €
Black Tea - Earl Grey	3,00 €
Green Tea - Traditional	3,00 €
Rooibos Tea - Cinnamon	3,00 €
Herbal Tea - Mint	3,00 €
Herbal Tea - Chamomile	3,00 €

BAKERY

Croissant	3,50 €
Ham & Cheese Croissant	5,20 €
Pain au Chocolat	4,50 €
Hazelnut Plié	4,90 €
Monkey Bread	4,90 €
Chocolate Chip Cookie	4,50 €
Chocolate Chip Banana Bread	4,90 €
Carrot Cake Loaf	4,90 €
Macaron	2,90 €

COLD BEVERAGES

Iced Americano	3,80 €
Iced Coffee (Batch Brew)	4,00 €
Iced Latte	4,40 €
Iced Maple Cinnamon Latte	5,50 €
Iced Golden Biscuit Latte	5,50 €
Iced Pistachio Silk Latte	5,50 €
Iced Matcha Latte	4,90 €
Iced Chai Latte	4,60 €
Iced Dirty Chai	4,90 €

Cold Brew	4,50 €
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- EXTRAS -

Extra Espresso Shot	1,00 €
Plant-Based Milk (Oat, Almond, Coconut)	0,30 €

OTHER DRINKS

Chocolate Milkshake	4,20 €
Fruit Smoothies	4,90 €
Fresh Orange Juice	3,90 €
Water	2,50 €
Sparkling Water	2,90 €
Coca-Cola	3,20 €
Coca-Cola Zero	3,20 €
Lemon Nestea	3,20 €
Cow's Milk	1,50 €

ICE CREAM

Artisanal Gelato Pops	4,90 €
(Crunchy Vanilla, Lime with Kefir, Raspberry, Lemon & Mint)	
Artisanal Ice Cream in a Jar	6,20 €
(Cheesecake with Dulce de Leche, Chocolate Chip, Mexican Vanilla)	

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ARTISANAL TOASTS

- MEDITERRANEAN- Freshly grated tomato and extra virgin olive oil 4,75 €
- IBERIAN- Freshly grated tomato, extra virgin olive oil and iberian ham 9,00 €
- LEBANESE- Creamy labneh, extra virgin olive oil, za'atar, crunchy kadayif, pine nuts and pistachios 9,00 €
- CALIFORNIAN- Avocado, feta cheese, sundried tomatoes, extra virgin olive oil, lime, pumpkin seeds and chia seeds 11,00 €
- NORDIC- Cream cheese, smoked salmon, cucumber slices, sesame seeds, capers and dill 13,90 €

GRILLED BRIOCHE MELTS

- PARISIAN- Prosciutto cotto (ham), havarti cheese and a hint of truffle mayo, served on artisanal brioche bread 15,50€
- NEW YORKER- Pastrami, havarti and mustard tartar sauce, served on artisanal brioche bread 17,50 €

CRAFT BOWLS

- GREEK BOWL- Creamy greek yogurt served with seasonal berries, banana, maple syrup, artesanal granola with chocolate chips and mixed nuts 7,50 €
- AUSTRALIAN BOWL- Chia Pudding served with seasonal berries, banana, almond butter, pumpkin seeds and cinnamon 6,90 €

SIGNATURE SALADS

(Available from 12 p.m. to 4 p.m.)

- MALIBÚ HARVEST- Baby spinach, quinoa, chicken, hard boiled egg, cherry tomatoes, avocado, cucumber, edamame, pumpkin seeds, black sesame seeds, creamy chipotle dressing. 15,50 €
- PACIFIC FUSIÓN- Baby spinach, quinoa, smoked salmon, avocado, cucumber, edamame, cream cheese, dried nori seaweed, sesame seeds, sesame ponzu vinaigrette. 16,50 €

- EXTRAS -

- Hard Boiled Egg 1,50 €
- Chicken 2,80 €
- Salmon 3,80 €
- Iberian Ham 2,50 €
- Guacamole 2,00 €
- Butter & Jam 1,50 €