

The Menu





HEROES

From 4 pm to 11 pm

MONDAYS
MUSSELS MANIA



AED 145

Shell-ebrate the start of the week with our iconic pair; perfectly cooked mussels with Belgian fries

TUESDAYS
MEZZY BURGERS



AED 125

Our iconic burgers but Bigger, Better & Mezzier

WEDNESDAYS
NORMANDY LOBSTER & MUSSELS POT



AED 175

Ahoy, seafood lovers! Sail away to Normandy and dive into a sea of flavors.

THURSDAYS
SCHNITZEL'S NIGHT



AED 130

It's a crispy rendez-vous.

Enjoy a complimentary pint of hops or a house beverage

Prices are in AED inclusive of 10% service charge, 7% municipality fees and 5% VAT
 +971 4 701 1127/28 | reservation.dfc@ihg.com | dubaifestivalcityhotels.com/belgiancafe

Food & beer
Pairing
guide

FOOD & BEER GO HAND IN HAND

Pairing the right flavours can elevate your dining experience. Find the right beer to accompany your food and taste perfection.



**SIP.
SHARE.
SAVOR.**

Tip: Make your taste buds happy by taking a sip of beer before and after you taste food.

The Food

TARTARE



Please inform your server if you have any dietary requirements

Belgian Mussels

A dish the whole world is jealous of!

All mussels are served with Belgian frites & Belgian Mayonnaise

MOUCLADE LA ROCHELLE (A)(S)(D)(G)

Port, saffron, garlic, white port wine, light Madras curry

+ 90

MARINIÈRE (A)(S)(D)

Onion, celery, fresh herbs, white wine

BLUE CHEESE (A)(S)(D)

Onion, white wine, blue cheese

KOREAN CHILI GARLIC (A)(S)(Ss)(So)

Red chili paste, gochujang, garlic, green onion

GARLIC CREAM (A)(S)(D)

Garlic, white wine, cream

THAI (S)(D)

Thai red chili, onion, coriander, lemon grass, lime leaves, red curry paste

PUTTANESCA (A)(S)(D)

Veal bacon, white wine, white onion, capers in tomato sauce

BELGIAN MUSSELS



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Hoppetizers

Discover our tasty beer bites

DYNAMITE CRISPY SHRIMPS (S)(A)(D)(G)(E) +10
Dynamite sauce, crispy fried shrimps & lemon
Best with **LEFFE BLONDE**

BELGIAN BEEF CROQUETTES (G)(D)(E)
Dutch meat croquettes, Dijon mustard,
curry mayonnaise
Best with **LEFFE BLONDE**

CRISPY CALAMARI (F)(D)(G)(E) +10
Garlic mayonnaise & lemon
Best with **HOEGAARDEN**

SPICY CHICKEN WINGS (G)(D)(E)
Homemade chipotle BBQ sauce & chives
Best with **STELLA ARTOIS**

CRISPY CHICKEN TENDERS (G)(D)(E)
Honey mustard sauce, Parmesan cheese, herbs
Best with **HOEGAARDEN**

BLACK ANGUS BEEF SLIDERS (D)(G)(Ss)(E) +10
Cantal cheese, tomatoes, lettuce, onion jam and
cocktail sauce, paprika potato wedges

BELGIAN CHEESE BALLS (D)(G)(E)(V)
Homemade cheese croquettes, sweet chili sauce
Best with **STELLA ARTOIS**

NASHVILLE CHICKEN SLIDERS (D)(G)(Ss)(E)
Cheddar cheese, tomatoes, sweet pickle, lettuce
chipotle sauce, paprika frites

SAINT ANNA FRITES (D)(V)(E)
Crispy frites topped with caramelised onion,
cheddar cheese & sweet pickle house sauce



BLACK ANGUS BEEF SLIDERS

SHARING PLATTERS

BELGIAN PLATTER (S)(D)(G)(E) +100
Selection of cheeses, crispy shrimps,
beef croquettes, cheese balls
chicken wings, beef sliders & dips

FROM BELGIUM WITH LOVE (S)(D)(G)(E) +80
Spicy garlic shrimps, chicken wings, crispy
calamari, cheese balls, garlic mayo & sweet chili
sauce

Soups

TIELT WINGE MUSHROOM SOUP (D)(G)

Herb oil, Parmesan & garlic croutons

GRATINATED BELGIAN ONION SOUP (D)(G)

Gruyère cheese, toasted sourdough croutons

ROASTED TOMATO SOUP (V)(G)

Herb oil, semi-confit tomato & crispy cheese sandwich

SOUP OF THE DAY (kindly ask your server)

ONION SOUP



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Starters



DIBBA BAY OYSTERS

SPICY GARLIC SHRIMPS (S)(D)(G)(A) +30

Chili spiced creamy herb butter, sundried tomato and spinach sauce, garlic bread

Best with **HOEGAARDEN**

YELLOW FIN TUNA CARPACCIO (So)(Ss)(D)(G)(F)

Marinated tuna, jalapeño, fresh avocado, caviar, miso cream cheese croutons with house dressing

BAKED CRAB MELT (A)(G)(D)(E)(S) +30

Wild crab meat, cream cheese, toasted baguette, spring onion, mixed salad

Best with **KWAK**

HAND CUT STEAK TARTARE (G)(D)(E) (SERVED RAW) +30

Freshly hand-cut raw Australian grain-fed beef tenderloin, Worcestershire, parsley mustard topped with raw egg yolk, garlic bread

Best with **STELLA ARTOIS**

DUO OF SALMON RILLETES (D)(G)(F)(A)

Butter poached & smoked salmon rillettes, homemade Boursin cream cheese pink peppercorn, lemon, pickles, salad & toasted bread



LOCAL INGREDIENTS

Sandwiches and Salads



SANDWICHES

All sandwiches are served with Belgian frites

STEAK SANDWICH (G)(D)(E) +15
Mustard sauce, caramelized onion, gherkins, tomato, rocket leaves & cheddar on French baguette

SMOKED SALMON (F)(G)(D)(Ss) +10
Dill & caper cream cheese, mix lettuce on a multigrain baguette, fresh lemon
Best with **HOEGAARDEN**

CLUB SANDO (G)(So)(A)(D)(E)(Ss)
Turkey ham & melted Brie, crispy fried chicken fillet, cranberry chutney, house sando sauce on soft Japanese milk bread
Best with **KASTEEL TRIPEL**

CHICKEN PANZER (G) (N) (D)(E)
Marinated chicken breast, tomato, Provolone cheese, house sauce, balsamic glaze and wild rocket on French baguette
Best with **STELLA ARTOIS**

CROQUE MONSIEUR (G)(D)(E)
Turkey ham & cheese filled baked sandwich, mix salad
Best with **DUVEL**

CROQUE MADAME (G) (D)(E)
Turkey ham & cheese filled baked sandwich, two eggs sunny side up, mix salad
Best with **DUVEL**

SALADS

LYONNAISE SALAD (N)(D)(V)(G)(E)
Breaded poached egg, veal lardons, toasted hazelnut, baby potato, cherry tomato, Mimolette cheese, endives, frisée, sourdough croutons, creamy house dressing
Best with **LA CHOUFFE**



GOAT CHEESE (D)(V)(G)(N) +10
Granny Smith apple, cherry tomatoes, carrots, grapes, walnuts, mix leaves, balsamic dressing
Best with **HOEGAARDEN**

DETOX SALAD (Ve)
Avocado, pomegranate, dill, spicy edamame, cucumber, radish, kale, red onion, blueberry, pumpkin seeds, raspberry dressing



SHRIMP AND AVOCADO SALAD (G)(D)(S)(E) +10
Cajun shrimps, avocado, tomatoes, mixed salad, chipotle Marie Rose
Best with **MAREDSOUS TRIPEL**



CAESAR (G)(D)(E)(F) +10
Romaine lettuce, baby gem, rustic croutons, Parmesan, Caesar dressing
Add grilled chicken +15
Add grilled shrimps (S) +15
Best with **DUVEL**



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GRILLED LAMB CHOPS



Belgian Pride

BELGIAN BEEF STEW (A)(G)(D)

Australian grain-fed beef brisket simmered in Leffe Brune sauce
mixed salad & Belgian frites

Best with **LEFFE BRUNE**

+20

SEAFOOD VOL-AU-VENT (D)(G)(E)(S)(F)(A)

Mixed fresh seafood, bottarga, creamy leek & mushroom sauce
potato croquettes

Best with **HOEGAARDEN**

SUPREME OF CORNFED CHICKEN (D)(G)(A)(E)

Chicken ballotine, roasted cauliflower purée, baby carrot
wild mushrooms pearl barley, seasonal greens

Best with **HOEGAARDEN**

FISH AND CHIPS (F)(D)(G)(E)(A)

Beer battered fresh Cod, tartar sauce, Belgian frites

Best with **HOEGAARDEN**

+20

PAN FRIED SEABASS (D)(F)(A)(G)(E)

Sautéed spinach, cherry tomato, baby potato, capers, olives, haricot verts
croutons with creamy mustard Hollandaise

Best with **STELLA ARTOIS**

+30

BRAISED LAMB SHANK (D)(G)(A)

Parsnips purée, broccolini, baby carrot, beetroot, cippolini, red wine jus

Best with **STELLA ARTOIS**

SCOTTISH SALMON FILLET (F)(D)

Braised fennel, pickled mustard, ratatouille, mashed potato & dill Grenobloise sauce

Best with **HOEGAARDEN**

+30

SIDE DISHES

Garden salad (V)

Mash potato (D)(V)

Belgian frites, Belgian mayonnaise (E)

Spicy rustic garlic bread, spring onion, melted cheese (D)(G)

Potato wedges, Belgian mayonnaise (G) (D)

Buttered vegetables (D)

Half avocado

From our grill



BELGIAN CAFE BURGER

WE SERVE 120 DAY GRAIN-FED AUSTRALIAN BEEF

STEAK FRITES (D)(G)(E) +100
250gms grilled rib eye steak, Belgian frites, mixed salad
Best with **STELLA ARTOIS**

AUSTRALIAN TENDERLOIN STEAK (D)(G)(E) +150
225gms grilled tenderloin steak, Belgian frites
mixed salad
Best with **STELLA ARTOIS**

GRILLED NEW ZEALAND LAMB CHOPS (G)(D) +100
Herb-marinated lamb chops, butternut purée, peas
creamed leeks, garlic & goat's cheese mash potato
Best with **DUVEL**

GRILLED TIGER PRAWNS (S)(D)(G)(E) +40
House marinated prawns, garden salad
& Belgian frites
Best with **LEFFE BRUNE**

ALL GRILLED ARE SERVED WITH A
CHOICE OF ONE SAUCE

Peppercorn (D)(G)
Béarnaise (E)(D)
Mushroom (D)(G)
Hollandaise (E)(D)
Lemon & garlic butter sauce (D)
B.B.Q sauce (G)
Creamy honey mustard sauce (D)(G)

OUR FAMOUS BURGERS all served with Belgian frites

BELGIAN CHEESE BURGER (G)(E)(D)(Ss)
Cantal cheese, tomato, lettuce, onion jam
cocktail sauce

BBQ BURGER (G)(E)(D)(Ss)
Veal bacon, cheddar, fresh onions, pickles,
lettuce and tomatoes, BBQ sauce

BLUE CHEESEBURGER (G)(E)(D)(Ss)
Blue cheese, tomato, onion jam
tartare sauce

CHICKEN SCHNITZEL BURGER (G)(E)(D)(Ss)
Breaded fillet, red cheddar, tomato, jalapeño,
iceberg lettuce & house special sauce

VEGAN BURGER (Ve)(G) +15
Plant-based patty, jalapeño, pickles, vegan
cheddar, onion jam, tomato, lettuce
vegan special house sauce

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Desserts



BELGIAN WAFFLES

BRUSSELS WAFFLES (E)(D)(G)

Mixed berries, whipped cream, chocolate sauce, choice of ice cream

CHOCOLATE BROWNIE (D)(N)(E)(G)

Belgian chocolate, whipped cream, berries with vanilla ice cream

STICKY BANANA PUDDING (D)(N)(E)(G)(A)

Marshmallow & chocolate cookie, raisin & rum vanilla ice cream
salted caramel sauce

CRÈME BRÛLÉE (E)(D)(G)

Fresh Berries

CHOCOLATE FONDANT (E)(N)(D)(G)

Caramelized hazelnut, berries, meringue, vanilla ice cream



The Beer



Beers on Draught



STELLA ARTOIS (Ve)

REFRESHING & PLEASANTLY MALTY

Delightfully thirst-quenching with a malty middle and crisp finish, Stella Artois delivers a full flavour with just a hint of bitterness

Alc/vol 5.2%

33 cl 44
50 cl 49

Goes great with both light and spicy dishes; surprisingly, the light malt softens spicy flavours, and the taste pairs well with a range of ingredients



HOEGAARDEN

GENTLE LEMON & SMOOTH WHEAT

Spicy coriander and hint of Curaçao orange peel gives Hoegaarden a superior refreshing character and a surprisingly smooth taste

Alc/vol 4.9%

33 cl 44
50 cl 59

A perfect companion for seafood and raw fish. The lemon flavour will enhance your meal and pairs well with the treasures of the sea



LEFFE BLONDE

GOURMET BEER WITH LIGHT COLORED MALT

A pale Belgian ale, Leffe Blonde is full and creamy with hints of quince, gooseberry, bitter cherry and apple

Alc/vol 6.6%

33 cl 44
50 cl 59

Heavenly with smoked meats, the beer's malt is also a nice complement to sweet-and-sour dishes and white meat or light stews



LEFFE BRUNE

BEER WITH DARK COLORED MALT

Filled with aromas of roasted coffee, vanilla, cloves and dried fruit, Leffe Brune is a superb Belgian brown ale

Alc/vol 6.5%

33 cl 44
50 cl 59

Intense and roasted flavours bring out the toasted toffee caramel notes in these delicious beers



BELGIAN CAFE CIDRE

A CRISP, COMPLEX AND REFRESHING CIDRE

A new addition to the Stella family, this crisp and refreshing Belgian Cidre made from Belgian hand picked apples with a complex and distinct finish

Alc/vol 4.5%

33 cl 44
50 cl 59

This Cidre pairs well with chicken, fish and a broad selection of cheeses



HOEGAARDEN ROSEE

Naturally sweet taste with a rich fruity aroma and subtle hints of spice and coriander.

Alc/vol 3%

33 cl 44
50 cl 59



PAUWEL KWAK

Naturally sweet taste with a rich fruity aroma and subtle hints of spice and coriander.

Alc/vol 8.4%

33 cl 49

Bottled Beers



KASTEELBIER BRUIN **ABBEY QUADRUPEL DARK ALE**

Dark brown • Touches of chocolate, banana, liquorice and raisins • Thanks to its full taste and pronounced sweet touches it is a perfect combination with game, stews and roast meats

Alc/vol 11%

79



KASTEELBIER TRIPLE **ABBEY TRIPLE GOLDEN ALE**

Clear golden • Sweet, very mild bitter with a good measure of fruitiness and very floral • Kasteel Triple goes wonderfully well with asparagus, for example, or with desserts including banana

Alc/vol 11%

79



DUVEL **TRIPLE GOLDEN ALE**

Blond • Slightly fruity, dry aroma, well-hopped beer, with a slightly bitter finish • To commemorate the end of the first World War, Duvel was initially dubbed "Victory Ale"

Alc/vol 8.5%

64



MAREDSOUS 10 **ABBEY PALE ALE**

Deep golden • A sparkling nose, complex flavours and a touch of bitterness • Moortgat began brewing its Maredsous line of abbey beers, under license of The Monks of Maredsous Abbey

Alc/vol 10%

59



DELIRIUM TREMENS **BELGIAN STRONG ALE**

Pale blond • A strong presence of alcohol, very spicy and slightly bitter • The self-mocking name "Delirium tremens" was initially deemed unacceptable for the US

Alc/vol 8.5%

89



HOPUS **BELGIAN STRONG ALE**

Hazy golden • Unique scent and bitterness owing to the different hop varieties used • Served in a stemmed beer glass and the yeast sediment can either stay in the bottle or be served on the side in a small glass

Alc/vol 8.3%

79

BEST OF BELGIUM **STELLA ARTOIS**

44

Bottled Beers



BARBAR **BELGIAN STRONG PALE ALE**

Hazy amber • After shaking the taste becomes more complex with a hint of milk, citrus fruit and spices • The beer is brewed with extremely pure well water. The company wants to remain true to the ingredients and methods which have been used for centuries

Alc/vol 8%

69



CHIMAY ROUGE **TRAPPIST BROWN ALE**

Copper • A round and full flavour with a refreshing feel given by the light bitter touch • Chimay Red exists in a 75 cl format called "Premiere" because it was the first of the series

Alc/vol 7%

79



FRÜLI **WITBIER WHEAT ALE**

Red • A delicious and refreshing taste that has been compared by TimeOut Magazine to a smoothie with bite • Won the gold medal at the International Beer Competition in 2004. In 2009 Früli was announced as the "Worlds Best Fruit Beer"

Alc/vol 4.1%

74



FLORIS FRAMBOISE **BELGIAN STYLE FRUIT ALE**

Pink • A mix of both sweet and tart raspberry flavours with the sweet flavours dominating • In 2005, the brewery celebrated its 350th anniversary

Alc/vol 3.6%

74



FLORIS PASSION FRUIT **BELGIAN STYLE FRUIT ALE**

Yellow orange • Sweet, sour, watery lager beer with bubbles, then an aftertaste of great sourness that is ripe passion fruit to the core • The sourness provides the perfect balance to the sweet refreshing flavour of the passion fruit

Alc/vol 3.6%

74



HEINEKEN 0.0 (NON-ALCOHOLIC)

Heineken 0.0 is an alcohol, free beer with the refreshing and fruity notes from Heineken's unique yeast, combined with a soft malty body, resulting in brewing a great, tasting 0.0% alcohol lager beer.

30



DRAUGHT BEERS TASTING TRAY **BEER TASTING TRAY** **WITH BELGIAN FRITES**

99

124

Spirits

HOUSE SPIRITS

30 ML

TANQUERAY	49
STOLICHNAYA PREMIUM (Ve)	49
JOHNNIE WALKER RED LABEL	49
BACARDI CARTA BLANCA (Ve)	49
EL JIMADOR BLANCO	49
JOSE CUERVO SILVER	49
BOMBAY SAPPHIRE (Ve)	49

VODKA

ABSOLUT	49
KETEL ONE	64
CIROC	69

RUM

RON ZACAPA	69
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LIQUEURS

JÄGERMEISTER	49
SAMBUCA	49
BAILEYS	49

GIN

30 ML

BOMBAY SAPPHIRE (Ve)	49
HENDRICK'S	64
TANQUERAY 10	64

WHISKY

JIM BEAM (Ve)	49
JACK DANIELS	54
GLENMORANGIE	64
GLENFIDDICH 12Y	64
JOHNNIE WALKER BLACK	64
JOHNNIE WALKER PLATINUM	174
JOHNNIE WALKER BLUE LABEL	184

TEQUILA

JOSE CUERVO REPOSADO	49
DON JULIO BLANCO	69
PATRON BLANCO	79
PATRON XO	79

COGNAC

HENNESSY VS (Ve)	69
REMY MARTIN VSOP	69
REMY MARTIN XO	190

Wines

SPARKLING WINE / CHAMPAGNE

GLS / BTL

PROSECCO, AMORE DI AMANTI 74 / 324
TREVISO, ITALY

TAITTINGER BRUT RESERVE NV 850
REIMS, FRANCE

WHITE WINE

CHARDONNAY LODEZ (Ve) 49 / 234
FRANCE

PINOT GRIGIO (Ve) 49 / 234
ARGENTO, ARGENTINA

COSSETTI GAVI DI GAVI DOCG 59 / 309
ITALY

CRAGGY RANGE SAUVIGNON
BLANC 89 / 434
NEW ZEALAND

PINOT GRIGIO, ALOIS LAEDER RIFF 334
ITALY

CHABLIS, MOREAU ET FILS, (Ve) (Bd) 489
FRANCE

RED WINE

GLS / BTL

MERLOT LODEZ (Ve) 49 / 234
FRANCE

SHIRAZ, ARGENTO (Ve) 49 / 234
ARGENTINA

ARGENTO MALBEC (Ve) 59 / 264
ARGENTINA

BARON DE LESTAC ROUGE
BORDEAUX BLEND 54 / 234
FRANCE

NERO D'AVOLA, DA LUCA 239
ITALY

CHATEAU STE MICHELLE MERLOT 79 / 414
USA

ROSÉ WINE

SYRAH, ARGENTO 49 / 234
ARGENTINA

Cocktails & Mocktails

BBC SIGNATURE

BELGIAN PASSION 74
Spiced Rum makes a perfect match with tropical flavors of passion fruit and sweet Galliano. Shaked with egg white and a dash of lemon juice, it makes a rich taste for all the occasions

ALMOND COLADA 74
This cocktail is out of this world! The fabulous flavors of Malibu rum, tequila, and blue currao blended with a touch of cream and topped up with a rich layer of whipped cream and almond flakes is simply amazing.

HOEGAARDEN MOJITO 74
The epitome of the refreshing cocktail is usually stripped down to just the bare essentials of rum, lime juice, sugar, and mint, but it will play new colors with Hoegaarden Rosée. Each ingredient is seemingly selected to cure hot weather-induced pangs

HOEGAARDEN MOJITO XL 99

BRUSSEL'S HORIZON 74
A romantic combination of pink gin, green tea and ginger infusion will wow your taste buds

SPICED SANGRIA 74
Magical variations of flavors that contain brandy, cherry liqueur and red wine with sweet-sour-spicy dashes of mandarin, lime juice and homemade spiced syrup is perfect for all occasions

TEQUILA CLOUD 74
Amazing combination of silver tequila and Galliano, topped up with white cacao and vanilla ice cream

MOCKTAILS

GINGER FIZZ 40
Frozen cranberries, stem ginger, cider

VIRGIN PALOMA 40
Fresh grapefruit juice, lime juice, club soda, sugar syrup

THE CLASSICS

LONG ISLAND ICE TEA 74
Vodka, gin, rum, triple sec, tequila, lime juice, Pepsi

MAI TAI 74
White rum, dark rum, orange curacao, Orgeat syrup, lime juice

PINA COLADA 74
White rum, coconut milk, pineapple juice.

AVIATION 74
Gin, lemon juice, maraschino liqueur, crème de violette

COSMOPOLITAN 74
Vodka, triple sec, cranberry juice, lime juice

ZOMBIE 74
White rum, golden rum, dark rum, apricot brandy, pineapple juice, lime juice

SIDE CAR 74
Cognac, triple sec, lemon juice

MINT JULEP 74
Bourbon whiskey, mint leaves, sugar

SEA BREEZE 74
Vodka, cranberry juice, grapefruit juice

TEQUILA SUNRISE 74
Tequila, orange juice, grenadine syrup

LOVE ON THE BEACH 74
Vodka, peach schnapps, orange juice, cranberry juice

WATERMELON GIN BULL 74
Tanqueray Gin, Red Bull watermelon edition
Lime

Cold & hot

SOFT BEVERAGES

COCA-COLA	29
COCA-COLA LIGHT	29
SPRITE	29
SPRITE LIGHT	25
FANTA	29
SCHWEPES SODA	29
SCHWEPES GINGER ALE	29
SCHWEPES TONIC	29
FRESH JUICES	35
ICED TEA	35
HEINEKEN 0.0	30

ENERGY DRINK

RED BULL	35
RED BULL SUGARFREE	35
RED BULL WATERMELON	35

TEA

ENGLISH BREAKFAST	30
GREEN TEA CURLS	30
CHAMOMILE BREEZE	30
PEPPERMINT INFUSION	30
EARL GREY FLORA	30

WATER

LOCAL WATER	25/35
STILL/SPARKLING	30/40

COFFEE

ESPRESSO	25
DOUBLE ESPRESSO	30
AMERICANO	30
CAFÉ LATTE	30
CAPPUCCINO	30

SPECIALTY COFFEE

(CONTAINS ALCOHOL)

IRISH	64
FRENCH	64
ITALIAN	64
CUBAN	64

