



## COFFEE

ESPRESSO S/D	2.5/3.0
AMERICANO M/L	2.5/3.0
LONG BLACK	3.0
ESPRESSO MACCHIATO	2.8
FLAT WHITE	3.5
CAPPUCCINO M/L	3.0/4.0
LATTE S/M/L	3.0/4.0/5.0
OAT MYLK	+0.0
SOY OR COCONUT MYLK	+0.5
EXTRA SHOT	+0.5

### NEW DRIP

Filtered single origin coffee, subtle like a cup of tea, served in a large mug

## TEA

LOOSE LEAF TEA	3.5
• GREEN SENCHA, JAPAN	
• BLACK CEYLON, SRI-LANKA	
• OOLONG DONG DING, TAIWAN	
• WHITE BAI MU DAN, CHINA	
HERBAL TEA	3.5
• FRESH MINT	
• FRESH GINGER, HONEY, LEMON	
• ROOIBOS, SOUTH AFRICA	
• BUCKWHEAT SOBACHA, JAPAN	
MATCHA HOT OR ICED	
• TEA	4.5
• COCONUT LATTE (V)	5.0

## BOTTLED

BRU STILL OR SPARKLING	2.5
KOMBUCHA YUGEN	4.0
MATE INFUSION SPARKLING	4.0
BLACK TEA LEMON	3.5
LIME LEMONADE SPARKLING	3.5
BLOOD ORANGE LEMONADE	3.5
APPLE JUICE ORGANIC	2.5
ROSÉ CIDER BY WIGNAC	4.0
BEERPROJECT BABYLONE	4.0

## SPECIALTY

NEW MATCHA CHOCOLATE	5.5
Fresh milk, dark chocolate, organic matcha green tea	
MOCHA MINT LATTE	4.5
Fresh milk, espresso, dark chocolate, hint of peppermint	
GOLDEN MYLK (V)	4.5
Coconut mylk, turmeric, black pepper, ginger, cinnamon	
MASALA CHAI LATTE (V) M/L	4.0/5.0
Assam black tea, coconut mylk, cinnamon, ginger, cardamom	
LONDON FOG (V)	4.0
Earl Grey tea, oat mylk, hint of vanilla	
HOT CHOCOLATE S/M	3.0/3.5

## COLD

NEW FRESH SEASONAL JUICE	5.0
• GREEN PEAR, RHUBARB, KALE, APPLE	
• PURPLE BEET, CARROT, SPINACH, APPLE	
• EXTRA GINGER OR SPIRULINA	+1.0
ICED TEA SUGAR FREE	3.5
Black tea, lemon, apple, ginger	
ICED LATTE	4.0
NEW FRESH GINGER SHOT	2.5
FRESH ORANGE JUICE	3.8

## BRUNCH

FROM OPENING TO 16:00

SCRAMBLED EGGS	8.0
Organic scrambled eggs, bread, butter, side salad	
• NEW SAUTÉED MUSHROOMS	• ROAST SWEET POTATOES +2.0
• SLICED AVOCADO	• SMOKED SALMON +3.0
• MAPLE-FRIED BACON	
MATCHA CHIA PUDDING (V/GF)	6.5
Chia seeds, coconut mylk, blueberries, organic matcha green tea, homemade red berry compote	
GRANOLA BOWL	6.5
Organic yogurt, homemade granola, honey, banana	
AÇAÏ BOWL (V)	9.0
Served with homemade granola and:	
• KIWI, GOJI BERRIES & COCONUT	
• BANANA, COCOA, CHIA & ORGANIC PEANUT BUTTER	
NEW BREAD & SAVOURY SPREADS	6.5
Fresh rye sourdough bread, sun-dried tomato tapenade, pink beetroot hummus, olive oil, balsamic vinegar, butter	
BREAD & SWEET SPREADS	5.0
Fresh rye sourdough bread, artisan raspberry jam, homemade vegan chocolate hazelnut spread, butter	

FROM 10:00 TO 16:00

AVOCADO & SWEET POTATO TOASTIE (V)	9.0
Hot sandwich made with rye sourdough bread, pink beetroot hummus, cumin-roasted sweet potato, avocado, served with homemade vegan ketchup and a side salad	
NEW AVOCADO & CHEDDAR TOASTIE	9.0
Hot sandwich made with rye sourdough bread, avocado, cheddar, served with homemade ketchup, a side salad, and filled with a choice of meat:	
• BACON FRIED WITH ORGANIC MAPLE SYRUP	
• GRILLED CHICKEN INFUSED WITH GINGER, HONEY & SOY	
BLUEBERRY BUTTERMILK PANCAKES	12.0
Served with homemade whipped cream, poppy seeds, crushed pistachios, organic maple syrup	
PEAR & PECAN FRENCH TOAST WEEKEND ONLY	12.0
NEW Brioche bread, homemade pear compote, cinnamon, turmeric, pecans, organic maple syrup	
GLUTEN FREE BREAD	+1.0

## WELCOME

At Hinterland, we are proud to be working only with the best quality seasonal ingredients, freshly delivered from local farms and organic as often as possible. Absolutely **everything on the menu is made from scratch in our kitchen**. Please keep this in mind if your order is taking longer than expected, especially when we're busy! Kindly let us know should you have any allergies and don't hesitate to ask for a doggy bag on your way out. Hinterland is a **laptop-free area on weekends between 11:00 and 15:00**.

## PLEASE ORDER & PAY AT THE COUNTER