



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
DRIP	3.0
<i>Filtered single origin coffee, subtle like a cup of tea, served in a large mug</i>	

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	
• TEA	4.5
• COCONUT LATTE (V)	5.0

SPECIALTY

MATCHA CHOCOLATE	5.5
<i>Fresh milk, dark chocolate, matcha green tea</i>	
GOLDEN MYLK (V)	4.5
<i>Coconut mylk, turmeric, black pepper, ginger, cinnamon</i>	
MASALA CHAI LATTE (V) M/L	4.0/5.0
<i>Assam black tea, coconut mylk, cinnamon, ginger, cardamom</i>	
HOT CHOCOLATE S/M	3.0/3.5

COLD

NEW FRESH PINK JUICE	5.0
<i>Pineapple, red cabbage, parsley, apple</i>	
NEW FRESH GREEN JUICE	5.0
<i>Avocado, lemon, spinach, apple</i>	
EXTRA GINGER	+1.0

ICED TEA SUGAR FREE	3.5
<i>Black tea, lemon, apple, ginger</i>	
ICED MATCHA TEA	4.5
ICED MATCHA LATTE (V)	5.0
<i>Matcha green tea, coconut mylk, ice</i>	
NEW ICED CHAI LATTE (V)	5.0
<i>Assam black tea, coconut mylk, cinnamon, ginger, cardamom, ice</i>	

ICED LATTE	4.0
<i>Fresh milk, espresso, ice</i>	
NEW COLD BREW	3.0
<i>Single origin coffee beans brewed in cold water for 24 hours</i>	
NEW FRESH GINGER SHOT	2.5
FRESH ORANGE JUICE	3.8

BOTTLED

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

BRUNCH

FROM OPENING TO 16:00

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

FROM 10:00 TO 16:00

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

WELCOME!

At Hinterland, we are proud to be working with the best quality seasonal ingredients, freshly delivered from local farms twice a week. 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