



fresh juices	raspberry & pear	44
	apple & tarragon	43
	beetroot & lemon verbena	42
	tomato & apple	43
	cucumber, spinach, aloe vera, & kiwi	42
	orange / carrot / apple / grapefruit	41
	watermelon / pineapple	45
	smoothies	add protein vanilla whey, vegan pea, chocolate 10
	strawberry glaze collagen	51
	almond milk, banana, collagen, coconut crème, maple syrup, avocado, stevia, driscoll's organic strawberries	
	malibu mango focus	52
	coconut water, orange juice, collagen, mango, pineapple, banana, maple syrup, lion's mane, coconut cream	
	green super power	50
	wheatgrass, yuzu, kale, spinach, almond milk, avocado, coconut cream, agave	
	golden manuka defense	53
	oat milk, banana, manuka honey, turmeric, greek yoghurt	
matcha	boost your energy and metabolism with L'ETO ceremonial green matcha sourced from yame, japanese yame ceremonial matcha offers you a smooth, mellow flavor with rich umami, natural sweetness and a clean, balanced finish.	
	blueberry iced matcha latte	45
	mango iced matcha latte	42
	ceremonial matcha latte	45
the usual suspects	espresso 26 / americano 32 / cortado 28	
	piccolo 28 / cappuccino 32 / flat white 32	
	latte 32 / machiatto 27 / spanish latte 45	
	iced latte 39	
	add coconut / almond / soya / oats milk 7	



- green tea selection two doves silver needle 85 / jasmine dragon tears 65
quanzhou milk oolong 45 / kyoto cherry rose 39
hermes orange 39 / cucumber melon 39 / tamarind lychee 39
coconut dream 40 / chocolate hojicha 40
- caffeine free selection ginger & spice 42 / strawberry & kiwi fruit 39
egyptian chamomile 39 / mint & lemon 32
- black & masala selection soom 1st flush darjeeling 39 / kenya kosabei 35 / casablanca mint 45
cochin masala chai 38 / english breakfast 35 / earl grey 35 /
lemongrass chai 35
- v60 / chemex panama geisha bloom
— jasmine, pomelo, grapefruit, honey 70/80
this is the first panama geisha lot that we have decided to add to our menu.
that is why we chose a classic washed geisha from one of the main coffee-producing regions,
boquete. and as they say at coffee championships, "dear judges, please enjoy"
- panama geisha black gold
— blueberry, red grapes, cane sugar, wine 55/65
this coffee comes from the province of chiriqui, from the boquete region, famous
for its exceptional microclimate and, as a result, complex coffee with a rich flavor
- costa rica volcan azul geisha
— apple, blackcurrant, coffee blossom, honey 55/65
this batch was produced at the volcan azul farm, located in the western valley region. this farm was
founded back in 1900 and has received the cup of excellence award among the first five coffees.
- ethiopia banko tatatu
— blueberry, rum notes, red apple 55/65
tatatu is a new washing station acquired by our partners in 2024, which
we selected because of its terroir, which differs from other stations.
- colombia asobombo
— dried stone fruit, cream, citrus 65/75
asobombo is a cooperative of farmers from the huila region in southern colombia that
produces usda organic-certified coffee. half of its members are women, and we are happy
to support such projects by working with them.
- colombia decaf
— milk chocolate, caramel orange peel 45/55
our colombian decaf is processed using the swiss water process, also known as the water
or non-chemical process. it is complex and expensive, but the most environmentally friendly
method of decaffeination.