umo
COCINA DE FUEGO

café Britt

drinks

MINERAL WATERS

RainForest (500ml) 4800

Aqua Panna (500 ml) 5200

San Pellegrino

(250 ml) 3900 | (500 ml) 6200 | (750 ml) 7100

Perrier 3800

SOFT DRINKS

Coca Cola, Coca Cola Zero 2300

Fresca, Ginger Ale, Soda 2300

Apple-Ginger Kombucha 5800

Strawberry-Rose Soda 5800

Orange-Ginger Soda 5800

FRESH JUICES

Cas (Costa Rican Guava), Lemonade, Papaya 3000

Pineapple, Watermelon 3000

Soursop, Orange, Mango, Melon, Blackberry 3300

Mint Lemonade 3300

Tangerine (seasonal) 5500

Strawberry 4300

coffee

Regular & Decaf
Skim & lactose-free milk available.
Almond milk +900.

CAPPUCCINO 2400

CAPPUCCINO ROMANO 2500
With cocoa

CAFFE LATTE 2800

ESPRESSO 2200

AMERICANO 2000

ESPRESSO MACCHIATO 2700

IRISH ESPRESSO 4700

MOCHA 3300

infusions and tea

MOROCCAN INFUSION 2500
Spearmint, Honey, Green Tea

FLORAL INFUSION 3600
Rose Water, Anise, Cinnamon, Hibiscus

CARDAMOM INFUSION 2500
Clove, Cardamom, Black Tea

CHAI LATTE 4800

GOLDEN MILK 3600
Turmeric, Almond Milk

MATCHA 5100

HOT TEA 1800

signature cold drinks

Skim & lactose-free milk available.
Almond milk +900.

DATE SHAKE 3800

HALVA COFFEE 3800

MATCHA 4600

GOLDEN MILK 3200

CHOCOLATE MILKSHAKE 4000

SHAKEN MACCHIATO 3300

ICE TEA 1800

All prices include 13% VAT and 10% service.

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desserts

PISTACHIO ROLLS (2) 4700
With Orange Syrup

MALABI 3200
Chilled Milk Pudding with Pomegranate Syrup & Pistachios

APPLE & CINNAMON TRIANGLE 4500
With Labneh Ice Cream

HAZELNUT CREAM TRIANGLES (2) 3500

DULCE DE LECHE TRIANGLES (2) 3500

PISTACHIO BOMB 6200
With Vanilla Ice Cream

WARM DATE PUDDING 5900
With Caramel & Labneh Ice Cream

DARK CHOCOLATE CAKE 5200

EXTRA VIRGIN OLIVE OIL CAKE 6900
With Apricot & Cape-Gooseberry Preserves and Labneh Ice Cream

BASQUE CHEESECAKE 6500
With Berry Compote

for coffee

CINNAMON UPSIDE-DOWN CAKE 3200
With Caramel, Pecans & Raisins

BUTTER & ALMOND COOKIES (2) 2500

CHOCOLATE, PISTACHIO & APRICOT BISCOTTI 2500

BLUEBERRY MUFFIN 2500

UMO SABLÉ COOKIES (2) 1300

MINI UMO SABLÉS (6) 1900

house-made ice cream

LABNEH 5900
With Sesame Brittle, Pistachio Brittle, Chocolate Crumble & Honey

HALVA 4500
With Halva Threads

CHOCOLATE 3900

PISTACHIO 3900

VANILLA 3900

CAPPUCCINO ICE-CREAM CAKE 5900
With Oat Brittle & Chocolate Syrup

ADD-ONS (Toppings)

Pistachio Crumble
Small 1000 | Large 1500

Sesame Crumble
Small 500 | Large 900

Halva Threads 1000

Chocolate Crumble 500

Berry Compote 1500

Apricot & Cape-Gooseberry Compote 1500

Chocolate Syrup 900

whole cakes TO GO

BASQUE CHEESECAKE 28.900
+Berry Compote 5600

EXTRA VIRGIN OLIVE OIL CAKE 14.400
+Apricot & Cape-Gooseberry Preserves 5600

UMO DARK CHOCOLATE CAKE 20.900

dolci.

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