



Drinks Coffee Menu (To-Go)

Espresso-based, without milk

(Also available in decaf)

Solo or Doppio

Ristretto.....(S) \$2.50 / (D) \$3.25

Shortest, blackest shot of espresso.

Espresso.....(S) \$2.50 / (D) \$3.25

100% Arabica espresso with golden crema.

Espresso Macchiato.....(S) \$3.25 / (D) \$3.75

Espresso shots with a dollop of foam.

Espresso Con Panna.....(S) \$3.25 / (D) \$3.75

Espresso shots topped with whipped cream.

Americano.....(S) \$3.25 / (D) \$3.75

Espresso shots with added hot water.

Long Black.....(S) \$3.25 / (D) \$3.75

Espresso over hot water to preserve stronger aroma and taste.

Drinks Coffee Menu (To-Go)

Espresso-based, with milk

(Also available in decaf)

Small or Large

Latte.....(s) \$3.50 / (L) \$4.50

Espresso shots with steamed milk, topped with a layer of foam.

Mocha.....(s) \$3.75 / (L) \$4.75

Espresso with cocoa powder and steamed milk topped with chocolate drizzle.

Cortado.....(s) \$3.25 / (L) \$3.75

Espresso mixed with an equal amount of warm milk.

Cappuccino.....(s) \$3.50 / (L) \$4.50

Espresso with half steamed milk, half foam.

Caffe Breve.....(s) \$3.75 / (L) \$4.75

Espresso shot using steamed half-and-half topped with a layer of foam.

Drinks Coffee Menu (To-Go)

Brewed or boiled, non espresso-based

(Also available in decaf)

Small or Large

Daily Brew.....(s) \$2.50 / (L) \$3.00

Filtered black coffee.

Café Vienna.....(s) \$3.25 / (L) \$3.75

Strong black coffee topped with whipping cream and dusted with cocoa powder.

Red Eye.....(s) \$3.50 / (L) \$4.00

Strong black coffee with one shot of espresso.

Black Eye.....(s) \$4.00 / (L) \$5.00

Strong black coffee with two shots of espresso.

Hot Drinks Menu (To-Go)

Small or Large

European Hot Chocolate.....(S) \$3.25 / (L) \$4.00

Julius Meinl (Moro Ciok) Italian chocolate drink topped with homemade whip cream.

Julius Meinl Chai Tea Latte.....\$4.00

Julius Meinl organic Vanilla chai with steamed whole milk.

Julis Meinl Organic Tea.....\$3.00

- Earl Grey Blossom – Black tea
- Assam South India Blend – Black tea
- Darjeeling Happy Valley – Black tea
- Vanilla Chai – Black tea
- Camomile Serenade – Herbal tea blend
- Pure Detox - Mixed green tea
- Dragon Sencha – Green tea
- Fruit Symphony – Fruit tea (Caffeine free)
- Rooibos Orange Cream – Rooibos tea (Caffeine free)

Cold Drinks Menu (To-Go)

Tea on the Rocks / Julius Meinl Daily Brew.....\$3.00

(Real Premium Leaf Tea / NO SUGAR / based on availability)

- Red Berry Temptation – Fruit tea (Caffeine Free)
- Tropical Fields of Green – Green tea
- Exotic Mango and Strawberry – Black tea



Breakfast Menu (To-Go)

(Served until 11:30am)

Hot Croissant Sandwiches (To-Go)

It is believed the birthplace of France's most famous breakfast pastry is actually Vienna, Austria. It was created by August Zang, a nineteenth-century Austrian entrepreneur and baker by trade. Try this authentic "Vienna" pastry in any one of these tasty combinations. Preparation time is approximately 7 minutes. Trust us. It's well worth the wait!

The Julius Meinl Croissant.....\$4.00

Taste the sensation of simplicity. Plain croissant, cut in pieces, and snowed with powder sugar.

Schafkäse Croissant.....\$8.50

Here we pay tribute to the Greek gods and Mount Olympus. Travel to Athens for a taste of Greek gastronomy rich in nutrition and low in fats and calories. Melted feta cheese on a crispy croissant outfitted with ripe tasty tomato and organic mixed greens. Even Zeus would give his approval.

The Rosmarinschinken und Mozzarella Käse Croissant.....\$9.00

The most popular breakfast croissant in "Catania" Italy. Italian Rosemary ham, tomato, mozzarella cheese topped with organic mixed greens.

Schinken Freude und Schweizer Käse Croissant.....\$9.00

Vienna's favorite. Smoked uncured ham garnished with fresh tomato, organic mixed greens, and Swiss cheese.

More Hot Croissant Sandwiches (To-Go)

Truthahn und Schweizer Käse Croissant.....\$9.00

A taste of the Swiss Alps! A crispy croissant with sliced turkey, tomato, organic mixed greens, and melted Swiss cheese.

Harte Salami und Muenster Käse Croissant.....\$9.00

You can Oktoberfest year-round with this croissant. Classic German hard salami, tomato, organic mixed greens, and Muenster cheese.

Brie Française Käse Croissant.....\$9.00

Brie cheese has been enjoyed by peasants and nobles alike since the 8th Century. We offer you this complex aged delicacy cheese on our crispy signature croissant, accompanied with fresh tomato and organic mixed greens. Oui Oui with the brie!

Scharfe Italienische Salami und Mozzarella Käse.....\$9.50

Italian food has a rich and beautiful history that is nearly as rich as the flavors of this creation. Get ready for your first bite into our hot croissant loaded with spicy Italian salami, tomato, organic mixed greens, and topped with no other than real Italian mozzarella cheese. This is a “fantastico il tramezzino” capisce?

Weißer Fisch Muenster Käse Croissant.....\$9.50

An Old Eastern European recipe turns golden after the first bite. This Kosher smoked whitefish smoked salad is hailed by food enthusiasts and traditionalists all around the world and we are proud to offer it! Comes with sliced tomato, organic mixed greens, and special Old School German Muenster cheese!

Lachs und Brie Käse Croissant.....\$10.00

Norwegian’s love their fish! Smoked Alaskan Salmon, tomato, organic mixed greens, topped with melted creamy brie cheese.

Hühnchensalat und Mozzarella Käse Croissant.....\$10.00

The Phoenician’s are credited for spreading chickens along the Mediterranean Coast millennium ago. We spread a generous portion of chicken salad made with all white meat, cranberries, pecans, honey mayo, and topped with tomato, organic mix greens and melted mozzarella cheese.



Breakfast Menu (To-Go)

(Served until 11:30am)

Hot Croissant Desserts (To-Go)

Please enjoy these delicious dessert croissants.

The Julius Meinl Croissant.....\$4.00

Taste the sensation of simplicity. Plain croissant, cut in pieces, and snowed with powder sugar.

Julius Meinl Croissant (Drizzle up).....\$5.50

Sometimes you're just up for a "little something" for the sweet tooth. Try a crispy croissant sliced and drizzled with a flavored syrup of your choice, and powdered with sugar.

Syrups: Himbeere (Raspberries), **Ribislsirup** (Black Currant), **Waldbeere** (Forest Fruit), **Heidelbeere** (Blueberries), **Orangien** (Orange), **Ahornsirup** (Maple), **Kondensmilch** (Condensed Milk)

Haselnusscreme Croissant.....\$6.50

Croissant filled with Nutella and sprinkled with crushed hazelnuts. The simple things in life that bring joy!

Dunkle Schokolade und Walnüsse Croissant.....\$6.50

Croissant filled with Belgian dark chocolate and topped with condensed milk and walnuts.

Mandelbutter Croissant (Almond Butter).....\$6.50

Croissant smeared with "Slightly" salty organic almond butter and topped with lite powdered sugar.

Erdbeermarmelade Croissant (Strawberry).....\$7.50

Hot crispy croissant filled with Organic strawberry marmalade, topped with powder sugar and a dab of homemade whip cream. “a little dab’ll do you!

Orangenmarmelade Croissant (Orange).....\$7.50

Organic European Orange marmalade tucked inside the Julius Meinl Croissant and decorated with powder sugar and a dab of homemade whip cream.

Marillenmarmelade Croissant (Apricot).....\$7.50

The Apricot is believed to be originated in Europe. (Armenia) Dive into this croissant filled with apricot marmalade and dusted with white powdered sugar. A tasty, delightful wonder from the Old Country.

Gemischte Beeren Marmelade Croissant (Mixed Berries)....\$7.50

A mix of organic berries inside our hot signature croissant, snowed with powder sugar, and a dab homemade whip cream.

Powidelmarmelade Croissant (Plum).....\$8.00

An Eastern European grandmother’s specialty. A generous serving of Plum butter lathered inside of our Crispy hot croissant, dusted with powder sugar, accompanied with a dab of homemade whip cream. Grandma doing what she does best. Putting smiles on faces.

Feigenmarmelade Croissant (Fig).....\$8.00

The Fig is considered the “fruit of heaven” for its rich flavor, and is full of vitamins and low in calories. Try our “FFF” Flaky Fig Filled croissant dressed in a white powdered sugar veil. A marriage of flavor made in heaven.

Coconut Croissant.....\$8.50

Hot crispy croissant filled with homemade coconut and roasted almond spread, topped with a drizzle of honey, and sprinkled with coconut flakes and crushed almonds.

Honigpistazien Croissant (Pistachio).....\$8.50

Hot crispy croissant filled with pistachio paste and crushed pistachios, a honey drizzle, and a crushed pistachio nut topping. It will drive you nuts.



Breakfast Menu (To-Go)

(Served until 11:30am)

Oatmeal Bowls with Oats & Flax (To-Go)

If you're a daily health breakfast eater we have a perfect bowl for you. Certified USDA organic oatmeal complimented with carefully selected ingrediencies which gives our oatmeal the right twist of rich flavorful combinations.

Harmony in a Bowl.....\$8.00

Experience the perfect harmony of antioxidant's, healthy fats, fibers, proteins, vitamins, and. a sprinkle of sweetness. Organic dry Goji berries together with sliced almonds, a shake of brown sugar all on top of hot Organic oatmeal.

Divine Tropical Heaven.....\$8.00

If you ever ended up on a remote Tropical Island your best bet would be to locate a coconut tree in an attempt survive. Let's practice your survivor skills in a tropical heaven with hot oatmeal topped with coconut cashew, dry coconut flakes, and maple syrup. The cast of Gilligan's Island would die for this bowl!

Macadamia's Mania.....\$8.00

This "young nut" was first discovered in Australia 1828 and is high in healthy fat's and a great source of protein. You just might get addicted to this bowl. Organic oatmeal with macadamia nuts, golden raisins, drizzled with raspberry syrup and crashed raspberries. You don't have to talk like an "Aussie" when you order this bowl.

More Oatmeal Bowls with Oats & Flax (To-Go)

Touch of Sunrise.....\$8.00

Divine Naples has one of the most beautiful sunrises you can see. Start your day with our “Sunrise” that will bring a smile to your face with the first spoonful. Organic oatmeal with dried organic, cranberries, sliced almonds, orange syrup, and cinnamon. This will lift your spirit up to the sky.

Chocolate Fusion.....\$8.50

There is only one type of food eaten in all countries around the world and its “Chocolate”. Don’t hesitate to bury your spoon into this explosive bowl of oatmeal where “Belgian” chocolate chunks meet together with fresh blueberries, coconut flakes, topped with walnuts.

Pistachio Licious Bowl.....\$8.50

It’s easy to get lost counting how many pistachios you ate and then look in your lap and witness the mess you made. NOT HERE! Our Pistachio bowl is healthy, intelligent, and sexy. It would be a SIN, not to try this hot oatmeal topped with crashed pistachio drizzled with honey, white sesame seeds drizzled with honey and decorated with crashed raspberries.

Strudel in a Bowl.....\$8.50

The best invention the German’s ever made is not the BMW with 50/50 distribution, but the apple strudel. Get your German dictionary ready because you will need it for this hot oatmeal with fresh cut apples, chilled blackberries, organic honey drizzle, and cinnamon.

Divinity Skorprios Island.....\$8.50

Nothing would be more heavenly then to have a breakfast on a private Greek Island in the Ionian Sea with a population of five and featuring over 200 different species of trees. Hot oatmeal with a scoop of real Greek yogurt and surrounded by varieties of berries and sprinkled with chia seeds. If you close your eyes imagine eating this bowl with the owner of the Island the one and only Aristotle Onassis.



Breakfast Menu (To-Go)

(Served until 11:30am)

European Plates of Eggomania (To-Go)

Step up to the plate! Enjoy one of our European inspired egg breakfasts. Enjoy your favorite Julius Meinl coffee with one of these tasty plates accompanied by a hard boil egg. The center piece of the plate.

Bonjour Meaux.....\$9.50

Imagine sitting in the Paris metropolitan area of Meaux. French cafés will offer you this simple setting to wake you up. Chilled hard-boiled egg, silky French brie, rosemary ham, and a crispy warm croissant. Only thing missing might be French music in background.

Goedemorgen Amsterdam.....\$9.50

If Rembrandt were still alive, he would find the fastest bike path thru Amsterdam to get this plate. Hard-boiled egg, hard salami, and authentic Dutch gouda cheese nestled next to a Julius Meinl Croissant.

Dobro Jutro Beograd.....\$9.50

You want to travel to Southeast Europe? When you end up on the crossroads of the Pannonian Plain and the Balkan Peninsula you will be charmed by the city of Beograd on every level. Try this Mediterranean dish. A cold hard-boiled egg, with a stack of sliced mozzarella cheese, tomato with a balsamic drizzle, and a hot tasty croissant.

Godmorgen Copenhagen.....\$10.50

A breakfast plate inspired by the happiest city in the world due to its shorter workdays, free college tuition, more vacation days, and higher levels of personal interaction. Meet the combination of a hard-boiled egg, Swiss, Havarti and aged Cheddar cheeses, accompanied by roast beef, and a hot croissant.

More European Plates of Eggomania (To-Go)

Buongiorno Milan\$10.50

Milan served as the capital of the Western Roman Empire and houses Leonardo da Vinci's mural "The Last Supper" and everyone knows it's the home of fashion and design. Our white plate is dressed with Italian hard salami, Italian provolone, a cold hard-boiled egg, and our celebrated flaky croissant.



Sandwiches Menu (To-Go)

Vegging Out on a Bun.....\$11.50

Just in the case you decided on a vegetarian diet we are clapping our hands. Most likely you will live longer than meat-eaters. Our happiness and support for your decision is demonstrated with our vegging out on a bun. A crispy baked ciabatta bread, sprinkled with organic balsamic glaze, layered with thick slices of mozzarella cheese, tomato, cucumber, mixed organic greens and extra balsamic glaze. This creation will easily make goats jump for joy.

Gobble Gobble on a Garden.....\$12.00

Would you eat meat that is 20 million years old? We easily guessed your answer, but nevertheless we will still serve you meat that is low in saturated fats and cholesterol. A European ciabatta bread smeared with pesto sauce, topped with sliced turkey meat, tomato, German pickles, and handful of organic mixed greens. Turkey is native to America so why not add gobble, gobble to your vocabulary.

Hamming it Up (Naughty).....\$12.00

In 1539 Spanish explorer Hernando de Soto arrived in Florida with thirteen Ibérico pigs and shortly after "HAM" was born. Let's pay tribute to this brave man with our crispy ciabatta bread, garden mustard, uncured ham, tomato, European pickles, and organic mixed greens. We know Mr. Hernando would be proud of us even after almost 500 years since he brought swine to Florida.

More Sandwiches (To-Go)

Honey Mother Clucker.....\$12.00

Here is a logical dilemma. What was first the Egg or the Mother Clucker? Many world-renowned philosophers are still trying to answer this question. Pssst... We have the answer and you will too. Order this intelligent combination of an oven crispy ciabatta with honey mustard, sliced chicken meat, tomato, pickles, and mix greens. On your last bite it will become crystal clear that the chicken had to come out of the egg.... Just saying....

BeefitUp.....\$12.00

Roast beef is a signature national dish of England and holds significant cultural meaning to the English dating back to 1731. Roast beef is one of the meats traditionally served at a Sunday family dinner. We serve it in delicatessen fashion on a toasted ciabatta bread, spiced with horseradish mustard, fresh tomato, European pickles, and organic mixed greens. After you finish you might not feel like doing anything because it feels like a lazy Sunday afternoon.

Vintage Ham-ingway.....\$12.50

There are still a lot of buried secrets, but we know one about that writer, sailor, soldier, spy, researcher, traveler, survivor and journalist Ernest Hemmingway. One thing is known for sure – he liked to eat and drink. After exhaustive research in archives buried underground, we found out his favorite European sandwich. Ciabatta hot to the touch with a layer of garlic aioli mustard, cured rosemary ham, pickle, tomato, and organic greens on top. Please keep this recipe from the Cubans. They will call it a Cuban sandwich.

Just Beet it, Beet it.....\$12.50

Please allow us to pay respect to the King of the Pop by reminding you of his lyrics: “Just beat it” No one wants to be defeated...” Well not exactly! We had to pull beets out of ground and milk a goat to get you this NON-MEAT combination. Crunchy Ciabatta with chunky goat cheese, soft red beets, fresh tomato and organic mixed greens. This will keep your blood pressure in CZECH! 😊

More Sandwiches (To-Go)

Arsotaliano.....\$13.00

Millions of people travel to Italy every year, but very few know about these interesting facts. The Italian language has 21 letters, the longest Italian word has 30 letters, and it's the official language of classical music. "Caldo" Ciabatta sandwich with aioli mayonnaise, Italian dry salami, European pickles, tomato, and organic mixed greens. This will make your eyes close and Vivaldi will start playing in your head after the first bite.

Piccanti Amichetto Italiano Tramezzino.....\$13.00

If you're a female keep reading. You may want this for lunch. Are you are looking for something attractive, spicy, and most likely Italian? The answer is hidden in the name of the sandwich, so google it, A Ciabatta smeared with BBQ mayonnaise, spicy Italian salami, pickles, tomato and organic mix greens. Ladies were hoping you get addicted and ask for another tomorrow. BTW did we mentioned this is for Females? So why are dudes reading this? Nah kidding! It's for all genders.

Chipotle Harte-On.....\$13.00

Salami is quite the versatile meat and you can have it a million ways. You can have it on a platter with bread and cheese, tossed into a salad, layered atop a pizza, or crisped up into salami chips. With so many varieties, it's easy to get confused by the salami sections in your local market so relax we've got you covered here. Best Ciabatta we can find, chipotle mustard, Hard Salami, pickles, tomato, and organic mixed greens. Your Harte-On dilemma is gone with this choice.

Clucker Mix Sammie.....\$13.50

Gourmet cooking is truly the art of knowing the right combination of ingredients, the exact cooking process, and presentation. We don't claim to be a 5 Star Michelin Restaurant, but this sandwich is our attempt to be so. Our crispy hot ciabatta gives justice to our chicken mixed salad that is a combination of white chicken breast chunks, cranberries, pecans and honey. Trust us! You will go "yummm" and after that you will sound like broken record.

Salmon Explorer (This one will smoke you).....\$13.50

The life cycle of a salmon begins and ends in the gravel bed in which itself was spawned. The upper reaches of a stream or river, if it survives the full course of its natural life. We are happy to introduce to you to one life's true survivalists until it was caught. Enjoy our special hot ciabatta with a generous portion smashed avocado, sliced pink smoked salmon, tomato, and organic mixed greens. Just say thank you to the tenacious salmon species after every bite.