



Caffé Concerto

LA DOLCE VITA

*A 13.5% discretionary optional charge will be added to your bill,
which includes a 6.5% service charge. The additional 7% is a Hospitality Excellence
Contribution, 100% of both dedicated to supporting our team.*

WWW.CAFFECONCERTO.CO.UK



XXV.04.01 Amalfi WD Lunch_+P

GLUTEN-FREE OPTION AVAILABLE.
PLEASE ASK ONE OF OUR STAFF MEMBERS FOR THE GLUTEN-FREE MENU.

Brunch

Salmon & Avocado Tartine (665 cal) ￦ 65

Scottish smoked salmon, soft cream cheese & capers tartine served on toasted rye bread. Sliced avocado, diced tomatoes and beetroot houmous tartine served on toasted rye bread.

add a poached egg for ￦ 9



Omelette (Served with chips)

CHEESE & TOMATO (881 cal) ￦ 46

BEEF HAM & CHEESE (953 cal) ￦ 46

SPINACH, MUSHROOM & CHEESE (986 cal) ￦ 46



Tartine Selection

To share (690 cal) ￦ 89 | For one (523 cal) ￦ 65

Served with French fries & aioli sauce

Creamy goat's cheese & caramelised onions; Parma ham & mozzarella; Crushed avocado & diced tomatoes; Scottish smoked salmon, capers & cream cheese



Shakshuka

TRADITIONAL SHAKSHUKA (864 cal) ￦ 45 **NEW**

Confit bell peppers on olive oil, spicy cumin tomato sauce topped with two fried eggs, chives, coriander & served with warm bread



SHAKSHUKA



SHARE

Concerto Misto Tower

(1250 cal) ￦ 145

Fried king prawns | Fried calamari rings | Courgette & carrots ribbons | Arancini ball | Mozzarella stick | Roasted garlic & rosemary flatbread | With sweet chilli sauce & aioli sauce

Antipasto Misto

To share (950 cal) ￦ 79 | For one (731 cal) ￦ 59

Carefully selected parma ham from Emilia-Romagna, salami, honey roasted ham, gorgonzola, mozzarella, sun-dried tomatoes & mixed olives on a rocket leaves served with selection of bread



ANTIPASTO MISTO

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information. Daily Caloric Needs for Children: 1500 for Adults 2500.



Bread & Nibbles

 **ITALIAN BREAD BASKET** (877 cal) ₪ 29
Focaccia, ciabatta, rye bread, grissini, olive tapenade, ricotta cheese & olive oil   

 **MIXED MARINATED OLIVES** (335 cal) ₪ 25

 **ITALIAN FLATBREAD** ₪ 29   

Choose from:

- Roasted garlic & rosemary (771 cal)
- Pomodoro with basil pesto (635 cal)
- Caramelised onion topped with gorgonzola dolce & rocket (872 cal)



ITALIAN FLATBREAD



CAPRESE AMALFITANA



HALLOUMI BRUSCHETTA



WILD MUSHROOM ARANCINI



MOZZARELLA STICKS

Starters

SOUP OF THE DAY ₪ 34

Served with warm bread

 **BRUSCHETTA** (275 cal) ₪ 32

Chargrilled ciabatta topped with diced vine tomatoes, garlic, parmesan shavings & drizzled with olive oil  

 **HALLOUMI BRUSCHETTA** (465 cal) ₪ 35

Chargrilled ciabatta topped with marinated vine cherry tomato, mint, parsley & olive oil

 **WILD MUSHROOM ARANCINI** (562 cal) ₪ 39  

A wild mushroom fricassee with truffle oil, risotto, parmesan & gruyere cheese, panko breadcrumbs, aioli sauce & truffle infused cream of porcini

 **MOZZARELLA STICKS**

Large (1110 cal) ₪ 59 | Small (610 cal) ₪ 35    

With rocket & concerto sauce

 **ITALIAN MEATBALLS** (721 cal) ₪ 49

Beef meatballs in tomato ragu & garlic ciabatta bread   

CALAMARI WITH MINI SEAFOOD SOUP (352 cal) ₪ 49

Crispy squid & mini seafood soup with Caffè Concerto signature fish bisque served with lemon aioli **NEW**    

FRIED KING PRAWNS

Large (904 cal) ₪ 72 | Small (452 cal) ₪ 42    

Fried king prawns, courgette & carrot ribbon with a sweet chilli

GLUTEN-FREE OPTION AVAILABLE.
PLEASE ASK ONE OF OUR STAFF MEMBERS FOR THE GLUTEN-FREE MENU.



CORONATION CHICKEN

Toasted Ciabatta

WITH MIXED SALAD & FRENCH FRIES

 **BEEF HAM & CHEESE** (1064 cal) ￦ 54
with tomato, cheddar, rocket leaves & olive oil  

 **MOZZARELA & TOMATO** (677 cal) ￦ 49
with basil pesto   

PESTO CHICKEN (1151 cal) ￦ 55
with mayo, basil pesto, rocket leaves & sun-dried tomato  

CORONATION CHICKEN (1099 cal) ￦ 59
chicken in a creamy curry sauce with raisins, tomato
& rocket leaves  

 **PARMA HAM & MOZZARELLA** (1086 cal) ￦ 59
with tomato, rocket leaves & olive oil  

OPEN TUNA & CHEESE MELT (1035 cal) ￦ 59
Tuna mayo & cheddar cheese  

OPEN SMOKED SALMON (851 cal) ￦ 59
With soft cheese, fresh dill & capers  

PHILLY CHEESE STEAK (1130 cal) ￦ 69
Ribeye steak, Cheddar & American cheese, onion, bell pepper  



CLASSIC EGG MAYO & CHEESE

Toasted Club Sandwiches

WITH MIXED SALAD & FRENCH FRIES

CLASSIC EGG MAYO & CHEESE (735 cal) ￦ 54  

TUNA & AVOCADO (1035 cal) ￦ 59
Tuna mayo, avocado, pesto & tomato   

B.L.T (1128 cal) ￦ 54
Crispy bacon, cheese, lettuce, tomato & mayo   

ORIGINAL EGG MAYO & BACON
(1023 cal) ￦ 52   

CHICKEN MAYO, AVOCADO & LETTUCE
￦ 54 (1110 cal)  

Toasted Focaccia

WITH MIXED SALAD & FRENCH FRIES

 **GRILLED HALLOUMI** (782 cal) ￦ 59
with crushed avocado, olives tapanade, roasted red pepper
& tomato  

CHICKEN ESCALOPE (772 cal) ￦ 69
with vine tomatoes, rocket, pickles & concerto sauce  

OPEN TUNA FOCACCIA (560 cal) ￦ 59 **NEW**
with tuna, Amalfi lemon, herbs, capers, rocket & ricotta
cheese   



CHICKEN ESCALOPE

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information. Daily Caloric Needs for Children: 1500 for Adults 2500.



Salad

TRICOLORE (695 cal) 𠄎 59

Buffalo mozzarella, vine tomatoes, half avocado, fresh basil, rocket leaves, balsamic vinegar & olive oil

GREEK SALAD (405 cal) 𠄎 59 **NEW**

Feta cheese with cucumber, red onions, tomatoes, green peppers, red chicory, oregano, mint, olives & Amalfi lemon dressing

QUINOA TABBOULEH WITH GRILLED HALLOUMI (735 cal) 𠄎 66

Quinoa, chopped parsley, mint, onion, tomatoes, beetroot, chicory, pomegranate, olive oil & lemon dressing

GOAT'S CHEESE SALAD (736 cal) 𠄎 65

Grilled goats cheese on a bed of dressed rocket, figs, grilled Mediterranean vegetables, beetroot & a balsamic cream

SEAFOOD SALAD (547 cal) 𠄎 79

Sauteed tiger prawns, calamari rings, bread with cream cheese & smoked salmon, avocado, mixed leaves, capers & mango dressing

CLASSIC CAESAR SALAD

Crispy cos lettuce, parmesan shavings, croutons & a classic Caesar dressing

- **WITH GRILLED CHICKEN** (548 cal) 𠄎 69

- **WITH KING PRAWNS** (622 cal) 𠄎 79 

- **WITH GRILLED SALMON** (627 cal) 𠄎 89 

SALMON NIÇOISE (627 cal) 𠄎 89

Grilled salmon fillet, mixed leaf salad, fresh green beans, boiled egg, baby potatoes, olives, tomatoes & extra virgin olive oil



SALMON NIÇOISE



QUINOA TABBOULEH WITH FRITELLE

Vegan Salad

FRITTELLE SALAD (195 cal) 𠄎 59

Sweet potato & lentil in a wholesome, flakey fritelle patty served with firey rocket, avocado, olive oil, balsamic cream, sprinkled with pomegranate & rose harissa

QUINOA TABBOULEH WITH FRITELLE 𠄎 66

Quinoa, chopped parsley, mint, onion, diced tomatoes, beetroot, walnuts, pomegranate & lemon dressing (225 cal)

GLUTEN-FREE OPTION AVAILABLE.
PLEASE ASK ONE OF OUR STAFF MEMBERS FOR THE GLUTEN-FREE MENU.



RIGATONI MEATBALLS



RISOTTO SEAFOOD



GNOCCHI FOUR CHEESE & TRUFFLE OIL

Pasta & Risotto

 **SPAGHETTI ALLA NAPOLITANA** 𠂇 72
With tomato sauce & buffalo mozzarella (781 cal)  

 **SPAGHETTI AL PESTO** 𠂇 79
Spaghetti with our homemade pesto, touch of cream, crushed pine nuts, basil, mushroom, sun-dried tomato, spinach & parmesan  
(1073 cal)

SPAGHETTI ALLA CARBONARA 𠂇 72  
Smoked pancetta, parmesan & egg yolk with cream (1226 cal)

 **SPAGHETTI BOLOGNESE** (986 cal) 𠂇 72
Traditional minced beef ragu  

SPAGHETTI SMOKED SALMON 𠂇 85
With broccoli, cream & dill (681 cal)  

 **LEMON SCIALATELLI WITH KING PRAWNS** (895 cal) 𠂇 85 **NEW**

Traditional Amalfi pasta with Amalfi lemon butter sauce, tiger king prawns, fresh basil & fresh herbs   

 **SCIALATELLI WITH MIXED SEAFOOD** 𠂇 85
Traditional Amalfi pasta with tiger king prawns, squid rings, salmon, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque & lemon zest (1114 cal)    **NEW**

 **SCIALATELLI MUSHROOM TRUFFLE FONDUE** (1300 cal) 𠂇 72 **NEW**
With mixed wild mushrooms in a rich truffle cheese fondue  

 **GNOCCHI SORRENTINA** (829 cal) 𠂇 75
With tomato sauce & buffalo mozzarella  

 **PISTACHIO GNOCCHI** (788 cal) 𠂇 79
With pistachio, spinach, pesto & a touch of cream  

GNOCCHI FOUR CHEESE & TRUFFLE OIL (1098 cal) 𠂇 74  

 **RIGATONI ARRABBIATA** (991 cal) 𠂇 74
With spicy tomato sauce & buffalo mozzarella  

 **RIGATONI SICILIANA** (889 cal) 𠂇 59
Sun-dried tomato, olives, spinach, aubergine, chilli & garlic, buffalo mozzarella with tomato sauce  

 **RIGATONI MEATBALLS** (1105 cal) 𠂇 79
Rich tomato ragu, topped with Parmesan  

RIGATONI CONCERTO (995 cal) 𠂇 79
Chicken, mushroom & cherry tomatoes  
Choose your sauce: Rosé sauce, cream sauce or pomodoro

 **RISOTTO WILD MUSHROOM & PARMESAN** (1512 cal) 𠂇 72  
Sautéed mixed wild mushrooms finished with parmesan & a hint of truffle

 **LEMON RISOTTO WITH COURGETTE** (1404 cal) 𠂇 69 **NEW**
Creamy lemon risotto with courgettes, mint & shaved Parmigiano  

 **RISOTTO CHICKEN & WILD MUSHROOM** (1575 cal) 𠂇 72
Grilled chicken, sautéed mixed wild mushrooms finished with parmesan & a hint of truffle   

RISOTTO KING PRAWNS (1407 cal) 𠂇 79
Shell-off tiger king prawns in creamy risotto & a shellfish bisque

RISOTTO SEAFOOD (1137 cal) 𠂇 89
With tiger king prawns, squid rings, salmon, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque   

LASAGNA (1480 cal) 𠂇 79  

CANNELLONI (990 cal) 𠂇 79
stuffed with chicken, spinach, Parmesan, Mozzarella served with pesto cream sauce  

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information. Daily Caloric Needs for Children: 1500 for Adults 2500.





Rustic Artisano Pizza

MARGHERITA (1498 cal) ￦ 52
Mozzarella, tomatoes & fresh basil

WILD MUSHROOM (1659 cal) ￦ 59
Mozzarella, mushrooms, tomatoes, truffle oil & olives

VEGETARIAN (1404 cal) ￦ 56
Mushrooms, aubergine, red peppers, mozzarella, tomatoes, red onion, olives & sun-dried tomatoes

QUATTRO FORMAGGI (1670 cal) ￦ 69
Mozzarella, gorgonzola, goat cheese & cheddar cheese

AMALFI PIZZA WITH TUNA (1288 cal) ￦ 69 **NEW**
Mozzarella, tomatoes, tuna, red onion, capers, herbs & olives topped with rocket & ricotta cheese

SALAMI PIZZA (1385 cal) ￦ 59
Chilli, mozzarella, tomatoes & fresh basil

CALZONE (1441 cal) ￦ 69
Mozzarella, tomatoes, prosciutto cotto ham, roasted red peppers & mushrooms

CONTADINA (1667 cal) ￦ 59
Mozzarella, tomatoes, roasted chicken, pepper & aubergine

PARMA BEEF HAM & ROCKET (1806 cal) ￦ 69
Parma ham, rocket leaves, mozzarella & cherry tomatoes

CAPRICCIOSA (1595 cal) ￦ 59
Mozzarella, tomatoes, olives, prosciutto cotto ham & mushrooms

TIGER KING PRAWNS (1607 cal) ￦ 79
Mozzarella, tomatoes, tiger king prawns, chillies & garlic oil

SHARE



Cicchetti Tower

BEST FOR SHARING

￦ 145 (2326 cal)

CHOOSE 1 SEAFOOD, 1 MEAT &
1 VEGETARIAN DISH FROM OUR
SELECTION OF PASTAS, RISOTTOS
& GNOCCHI. VEGETARIAN AND
VEGAN OPTIONS AVAILABLE.

In Italy, it is traditional for Italians to share cicchetti plates;
small plates of food served in "bacari" bars.





GRILLED CHICKEN BREAST



BEEF MEATBALLS



BRAISED LAMB SHANK

Meat



GRILLED CHICKEN WITH LEMON & HERBS ￡89 **NEW**

Grilled chicken glazed with Amalfi lemon reduction with roasted potatoes & roasted vegetables (636 cal) ￡



CHICKEN ESCALOPE (1081 cal) ￡89

Served with a choice of spaghetti Napolitano or French fries ￡



GRILLED CHICKEN BREAST (930 cal) ￡89

With a creamy mushroom sauce served with sautéed baby potatoes, green beans & roasted vine cherry tomatoes ￡



BEEF MEATBALLS (1295 cal) ￡99

Beef meatballs in tomato ragu, roasted peppers on a bed of parmesan risotto ￡



BRAISED LAMB SHANK (1032 cal) ￡119

Slowly braised lamb shank with creamy mashed potatoes, roasted vegetables & gravy ￡



CHICKEN TANDOORI (750 cal) ￡79



BEEF SKEWERS (1026 cal) ￡109

Grilled Ribeye cubes, marinated with rosemary, served with roasted vegetables ￡

Burgers WITH FRENCH FRIES

CRISPY CHICKEN BURGER (892 cal) ￡69

Fried chicken, american cheese, coleslaw salad & concerto sauce ￡



CHICKEN BURGER (1210 cal) ￡59

Chargrilled chicken breast, halloumi, lettuce, tomato & concerto sauce ￡



CONCERTO BEEF BURGER (1379 cal) ￡69

100% 8oz beef, lettuce, tomatoes, American cheese, red onions, pickles & concerto sauce ￡



CONCERTO BEEF BURGER

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information. Daily Caloric Needs for Children: 1500 for Adults 2500.



Fish

CONCERTO FISH & CHIPS (893 cal) ￦ 95

Battered cod fillet with a classic tartar sauce & lemon 🌿🌿

GRILLED SALMON STEAK (687 cal) ￦ 119

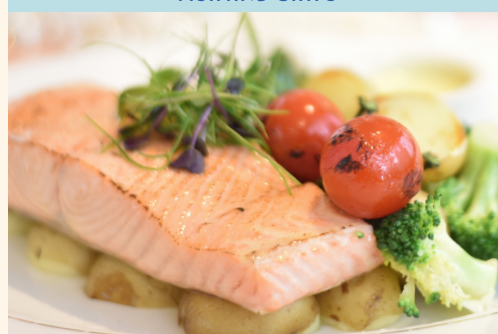
With sautéed baby potatoes, spinach, broccoli, dill, capers & lemon butter sauce 🌿

GRILLED SEA BASS WITH AMALFI LEMON & HERBS ￦ 119

Grilled sea bass fillet with lemon herbs, diced tomatoes, olives, onions, served with roasted potatoes & cherry tomatoes (738 cal) 🌿 **NEW**



FISH AND CHIPS



GRILLED SALMON STEAK

SHARE



Fritto Misto Platter (1884 cal) 🍷🍷🍷🍷

To share (1120 cal) ￦ 69 | For one (560 cal) ￦ 49

Breaded calamari rings, tiger king prawns, cod fillets, courgette & carrots ribbons, aioli & sweet chilli dip



MASH POTATOES

Side Dish ￦ 24

French Fries (468 cal) | Mix salad (91 cal) | Tomato & onion salad (115 cal)

Sautéed Baby Potatoes (170 cal) | Sautéed Spinach (213 cal) | Mash potatoes (220 cal) |

Mash sweet potatoes (249 cal) | Caesar salad (180 cal) | Roasted vegetables (168 cal) ￦ 00

Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.



Luxury Cream Tea

For one (1032 cal) ￦ 99

For two (2020 cal) ￦ 159

Freshly baked plain & raisins scones with Cornish clotted cream & strawberry jam.

A rich selection of Afternoon Tea mini cakes & macarons.

A choice of tea from our world selection.

A tea pot per person.



Luxury Cream Tea

For one (1152 cal) ￦ 99

For two (2140 cal) ￦ 149

All the above & a teapot



Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information. Daily Caloric Needs for Children: 1500 for Adults 2500.



Afternoon Tea



for one (2639 cal) £ 99

for two (4904 cal) £ 159

Selection of finger sandwiches & mini brioche rolls:

- Cucumber with cream cheese
- Egg mayo-mustard
- Scottish smoked salmon & soft cheese
- Coronation chicken

Freshly baked raisins & plain scones with
Cornish clotted cream & strawberry jam

Assortment of mini cakes.

A choice of tea from our world selection.

A tea pot per person.



VEGETARIAN OPTION AVAILABLE:

Cucumber with cream cheese; Egg mayo-mustard;
Beetroot houmous & crushed avocado; Bruschetta
tomato & avocado; Cheddar cheese & caramelised onion

Afternoon Tea

for one (2759 cal) £ 99

for two (5024 cal) £ 149

All the above & a teapot



Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.



STRAWBERRY GATEAUX

¥ 32

A light & delicate vanilla sponge with fresh strawberries & cream (577 cal)



CHOCOLATE GATEAUX

¥ 32

With chocolate creme & delicate Belgian chocolate swirls (529 cal)



BLACK FOREST

¥ 32

With dark pitted cherries, chocolate sponge & creme chantilly (631 cal)



MILLE FEUILLE

¥ 32

Delicate filo leaves with creme patisserie (597 cal)



HONEY CAKE

¥ 32

Layers of light cream accompanied by rich caramelized honey sponge (633 cal)



PISTACHIO HONEY CAKE

¥ 32

Layers of light cream accompanied by rich caramelized pistachio honey sponge (656 cal)



RED VELVET CAKE

¥ 32

Red velvet sponge with mascarpone cream (705 cal)



TIRAMISU

¥ 32

Genoise sponge soaked in freshly brewed coffee with mascarpone cheese & dusted with cocoa (495 cal)



CHOCOLATE & RASPBERRY CAKE

¥ 32

(560 cal)



PISTACHIO CAKE

¥ 32

(780 cal)



SAN SEBASTIAN

¥ 32

(780 cal / 5 gr sugar)



CARROT CAKE

¥ 32

(680 cal / 9 gr sugar)



Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information. Daily Caloric Needs for Children: 1500 for Adults 2500.





BISCOFF LOTUS CHEESECAKE

£ 32
(655 cal)



FERRERO NOCCIOLA CAKE

£ 32
(579 cal/7gr sugar)



PASSION FRUIT CHEESECAKE

£ 32
(703 cal)

NEW



MANGO MOUSSE

£ 32
(698 cal)

NEW



PISTACHIO DOLCE

£ 35
(453 cal)



SAFFRON MILK CAKE

£ 35
(580 cal)



DUBAI CHOCOLATE

£ 35
(622 cal)

NEW



STRAWBERRY CHEESECAKE

£ 32

Traditional recipe cheesecake with
strawberry (320 cal)



TARTE £ 33

Strawberries or berries
(464 cal)



MACARON CAKE £ 32

(477 cal)



MACARONS

3 pieces £ 24
(197 cal)



CHOCOLATE ÉCLAIR £ 28

(493 cal)



Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.

Hot Dessert



CHOCOLATE FONDANT



CREPES

CHERRY FRANGIPANE (876 cal) ￦ 39   
With custard & a scoop of vanilla gelato

APPLE CRUMBLE FRANGIPANE (995 cal) ￦ 39 
Served with custard & vanilla ice cream  

CHOCOLATE FONDANT (632 cal) ￦ 42   
With warm pouring Nutella sauce & a scoop of homemade vanilla gelato

STICKY DATE PUDDING ￦ 48 (922 cal / 15 gr sugar)

AMERICAN PANCAKE ￦ 45   

- Amalfi lemon & honey (546 cal) **NEW**
- Strawberry & banana, golden syrup (668 cal)
- Amalfi lemon ricotta, berries & golden syrup (679 cal) **NEW**

CREPES ￦ 45   

- Amalfi lemon & honey (841 cal) **NEW**
 - Nutella (948 cal)
 - Nutella, strawberry and banana (1070 cal)
 - Amalfi lemon ricotta, berries & golden syrup (679 cal) **NEW**
- Add a scoop of vanilla gelato for + ￦ 9

FRENCH TOAST ￦ 54   

- Golden syrup (495 cal)
- Nutella (620 cal)
- Banana & golden syrup (580 cal)
- Strawberry, banana & golden syrup (630 cal)
- Nutella, strawberry, banana & golden syrup (725 cal)



AMERICAN PANCAKE



FRENCH TOAST



SCONES ￦ 22
A plain and a raisin with clotted cream & strawberry preserves (349 cal)

Danish Pastries

- CROISSANT** With jam and butter ￦ 16
- ALMOND CROISSANT** ￦ 19
- CHOCOLATE CROISSANT** ￦ 19
- CHOCOLATE & ALMOND CROISSANT** ￦ 19
- PAIN AU RAISIN** ￦ 19
- APRICOT DANISH** ￦ 19
- CINNAMON BUN** ￦ 19
- MUFFIN** Chocolate, berries or caramel ￦ 39
- PALMIERS** ￦ 19
- FRANGIPANE** Cherry or apple almond & cinnamon ￦ 39
- NEW YORK ROLL** Pistachio, hazelnut or chocolate ￦ 29



AMALFI LEMON SORBET (344 cal) ￦ 39

Make your own Gelato

1 SCOOP	￦ 16	Chocolate	Mango Sorbet
2 SCOOPS	￦ 29	Vanilla	Lemon Sorbet
3 SCOOPS	￦ 39	Strawberry	Paw Patrol
		Blueberry	(blueberry)

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information. Daily Caloric Needs for Children: 1500 for Adults 2500.



Hot Drinks

ESPRESSO (9/4 cal) ① ②	Double ١٢٢ 22	Single ١٢٢ 16
ESPRESSO MACCHIATO (12 cal) ① ②		١٢٢ 19
CAPPUCCINO (180/150 cal)	Large ١٢٢ 29	Medium ١٢٢ 27
FLAT WHITE (180/150 cal)	Large ١٢٢ 29	Medium ١٢٢ 27
AMERICANO (15 cal) ①		١٢٢ 24
LATTE (155 cal) ① ②		١٢٢ 27
MOCHA (286 cal) ①		١٢٢ 29
HOT CHOCOLATE (300 cal) ②		١٢٢ 29
CONCERTO HOT CHOCOLATE (350 cal) With whipping cream ②		١٢٢ 34
SPANISH LATTE (395 cal) ②		١٢٢ 29
BAILEYS HOT CHOCOLATE ②		١٢٢ 34
FRENCH COFFEE ①		١٢٢ 25
V60 Ethiopia / Colombia ①		١٢٢ 34
Alternative milk: soya, almond, oat & coconut	+ ١٢٢ 3	
Extra syrup: vanilla, caramel, hazelnut & coconut	+ ١٢٢ 3	

TEA (2 cal)
English Breakfast | Organic Earl Grey | Darjeeling

Chamomile Blossoms | Jasmin Green Tea |
Lemongrass and Ginger | Sencha Green Tea |
Fruity Sensational Bora Bora | Decaf Breakfast

FLORA TEA Blossoming Tea



FLORA TEA



SPANISH LATTE



BLUE BUTTERFLY LATTE

Coffee

SAUDICOFFEEDELLAH Served with dates ١٢٢ 49 ①

TURKISH COFFEE For one ١٢٢ 19 For Two ١٢٢ 29 ①

Alternative Lattes

Add honey or sugar as preferred

HONEY-VANILLA LATTE (190 cal) ١٢٢ 30
Latte, honey, vanilla extract ②

AUTHENTIC MASALA CHAI LATTE (190 cal) ١٢٢ 30
With Honey ②

ORGANIC MATCHA LATTE (135 cal) ١٢٢ 30
Cocoa-Toffee- Cinnamon ②

ORGANIC GOLDEN LATTE (135 cal) ١٢٢ 30
Turmeric-Vanilla-Coconut ②

RUBY LATTE (125 cal) ١٢٢ 30
Latte with beetroot and ginger ②

BLUE BUTTERFLY LATTE (196 cal) ١٢٢ 29
Latte with butterfly pea flower tea & honey ②



ROSE LATTE

(185 cal) ١٢٢ 29

Rose syrup, milk & coffee





ICED SPANISH LATTE



ICED STRAWBERRY MATCHA



SMOOTHIES

Cold Drinks

STILL WATER	Small ₺ 15 Large ₺ 24
SPARKLING WATER	Small ₺ 15 Large ₺ 24
TONIC WATER (34 cal) / SODA WATER	₺ 17
COKE (139 cal), DIET-COKE (1.2 cal), COKE ZERO (0.9 cal)	₺ 17
SPRITE (3 cal)	₺ 17
SANPELLEGRINO (Aranciata (64 cal) or Limonata (73 cal))	₺ 24
ROSE LEMONADE (Franklin) (90 cal)	₺ 24

Frappuccino

ICED CAFFE LATTE (130 cal) ☹️ ☹️	₺ 29
ICED CAFFE MOCHA (350 cal) ☹️ ☹️	₺ 29
ICED STRAWBERRY MATCHA (210 cal) ☹️ ☹️	₺ 29
ICED BLUE MATCHA (190 cal) ☹️ ☹️	₺ 29
ICED SPANISH LATTE (245 cal) ☹️ ☹️	₺ 29

Add syrup:

Vanilla, caramel, hazelnut & coconut + ₺ 3

Juices

ORANGE & PASSION FRUIT (210 cal)	₺ 39
BEETROOT & GINGER (129 cal)	₺ 39
CRANBERRY (137 cal)	₺ 39
APPLE (112.5 cal)	₺ 39
ORANGE (105 cal)	₺ 39
PINEAPPLE (132 cal)	₺ 39

Smoothies

SUPER GREEN (228 cal)	₺ 34
Kale, banana, pineapple, ginger & lime	
PASSION STORM (252 cal)	₺ 34
Mango, pineapple & passion fruit	
SUPER BERRY (172 cal)	₺ 34
Strawberry, banana, cherry, blueberry, lime & acai berry	
MANGO & DRAGON FRUIT (224 cal)	₺ 34
Mango, dragonfruit, pineapple, papaya & lime juice	

Homemade Lemonade

MINT LEMONADE (59 cal)	₺ 29
Fresh mint, lemon juice & lemon slices ☹️ ☹️ ☹️ ☹️	
FLAVOURED LEMONADE	₺ 34
Strawberry, raspberry, mulberry, passion fruit or pink grapefruit ☹️ ☹️ ☹️ ☹️	
GUAPA BONITA LEMONADE (90 cal) NEW	₺ 34
Guava & papaya puree, fresh mint, lemon juice & lemon slices ☹️ ☹️ ☹️ ☹️	

Homemade Iced Tea

LEMON BASIL ICED TEA (0 cal) NEW	₺ 34
Homemade iced tea with fresh basil & Amalfi lemon juice ☹️ ☹️ ☹️ ☹️	
FLAVOURED ICED TEA	₺ 29
Amalfi lemon, Strawberry, Peach or Passion Fruit ☹️ ☹️ ☹️ ☹️	



MULBERRY LEMONADE



PASSION FRUIT LEMONADE



STRAWBERRY ICED TEA

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information. Daily Caloric Needs for Children: 1500 for Adults 2500.





LONG ISLAND



ESPRESSO MARTINI



STAR MARTINI

Cocktail Selection

CAPRI COOLER NEW

¥ 34

Fresh Amalfi lemon juice, basil, soda water, a touch of honey & orange zest

V.I.P

¥ 34

Banana puree, coconut puree, passion fruit puree, pineapple juice & grenadine

RAINBOW

¥ 34

Grenadine, orange juice, lime, passion fruit puree, sprite & blue curaçao

NADA COLADA

¥ 34

Pineapple juice, coconut puree & coconut milk

STAR MARTINI

¥ 34

Passion Fruit puree, pineapple juice, lime, vanilla syrup, sprite & grenadine

VIRGIN MOJITO

¥ 34

Fresh mint, sugar, lime served over crushed ice & soda water

VIRGIN RASPBERRY MOJITO

¥ 34

Fresh mint, sugar, lime, raspberry, served over crushed ice & soda water

VIRGIN STRAWBERRY MOJITO

¥ 34

Fresh mint, sugar, lime, strawberry, served over crushed ice & soda water

VIRGIN PASSION FRUIT MOJITO

¥ 34

Fresh mint, sugar, lime, passion fruit, served over crushed ice & soda water

VIRGIN BLUE HAWAIIAN

¥ 34

Pineapple juice, blue curacao syrup & coconut milk

PINEAPPLE SUNSET

¥ 34

Pineapple juice, passion fruit puree, lime juice & grenadine

VIRGIN LOVE CONCERTO PUNCH

¥ 34

Passion fruit puree, watermelon puree, rose syrup, lime, melon & sprite

BLUE HAWAIIAN

¥ 34

Pineapple juice, vinola, blue curacao syrup & coconut milk

MARGARITA

¥ 34

A shake of ginger beer, vinola, lemon & salt

LONG ISLAND

¥ 34

Dragon syrup, vinola, V60, coke o

ESPRESSO MARTINI

¥ 34

A shake of Espresso, dragon syrup, vinola, sugar syrup

VERY BERRY

¥ 34

Mulberry puree, raspberry puree, strawberry puree, vinola, triple sec, sprite & curacao

LOVE CONCERTO PUNCH

¥ 34

Passion fruit puree, watermelon puree, rose syrup, lime, melon, sprite, sparkling water & triple sec, vinola



LOVE CONCERTO



VERY BERRY



RAINBOW

Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.

TASTE THE SEASON

Fresh Spring Fruit Cakes

FOR 2 共 109 FOR 6 共 300
FOR 4 共 200 FOR 8+ 共 500



SCAN THE QR-CODE AND ORDER
THE PERFECT SPRING CAKE!

