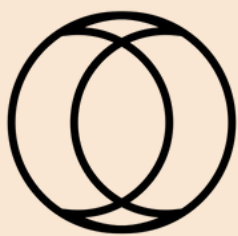


MENU



ÈCATE[®]
CAFFÈ LIBRERIA



SIZE — regular — large

COFFEE SHOP

Espresso.....	€ 1,2	
Espresso macchiato.....	€ 1,3	
Vegan espresso macchiato.....	€ 1,5	
Double espresso.....	€ 2,4	
Barley coffee.....	€ 1,5	2,5
Ginseng coffee.....	€ 1,5	2,5
Chokkino.....	€ 1,5	2,5
Americano.....	€ 1,7	
Filter coffee.....	€ 3,5	
Iced americano.....	€ 2,5	4,0
Leccese.....	€ 2,5	
Shakerato.....	€ 4,0	
Shakerato+Baileys.....	€ 5,0	
Cappuccino.....	€ 1,8	
Cappuccino special		
barley/ginseng/chokkino.....	€ 2,5	
Espresso.....	€ 1,7	3,0
Mocaccino.....	€ 2,0	3,5
Hazelnut Mocaccino.....	€ 2,5	4,0
Latte macchiato.....	€ 2,5	3,5
White latte.....	€ 2,0	3,0
Iced latte.....	€ 3,0	4,5
Tea/infusion.....	€ 3,5	
Matcha green tea.....	€ 4,0	
Matcha latte.....	€ 4,5	
Chai latte.....	€ 5,0	
Hot chocolate.....	€ 4,0	

- Decaf surcharge..... +€ 0,3
- Addition of whipped cream..... +€ 0,5
- Vegan milk surcharge
almond/coconut/oat/soy..... +€ 0,5

Pastry*

Croissant choose the base:

french/Belgian couque/whole grain/vegan..... € 1,5

filling (done at the moment)..... € 0,5

- pastry cream
- chocolate cream
- pistachio cream
- mascarpone cream
- sheep ricotta
- apricot jam
- forest berry jam
- vegan hazelnut spread

Special croissant tiramisù/cannolo siciliano

sacher/new york cheesecake..... € 2,5

Pain au chocolat..... € 2,0

Mini pain au chocolat..... € 1,2

Mini muffin chocolate and hazelnut/blackberry..... € 1,8

Macaron various flavors..... € 1,5

Vegan cookie various flavors..... € 0,8

Chocolate chip cookie..... € 3,0

Gluten-free brownie..... € 2,8

Pasticciotto leccese various flavors..... € 2,5

Maxi Pasticciotto leccese pastry cream..... € 3,5

Slice of cake..... € 4,0

BRUNCH*

Cereal + fruit bowl whole wheat cereals or corn flakes

• fresh milk/vegan milk/yogurt..... € 5,5/6,0/6,5

• topping:honey/chocolate/veg hazelnut spread+ € 0,5

Fruit salad..... € 4,5

Bread, butter and jam apricot/forest berry..... € 3,0

Bread and vegan hazelnut spread..... € 3,5

Bread, peanut butter and forest berry jam..... € 4,5

Focaccia barese

• plain: tomatoes, olives and oregano..... € 5,0

• stuffed: ham and smoked cheese..... € 7,0

• stuffed: zucchini and smoked cheese..... € 7,0

Rustico leccese double layer of puff pastry with

tomato, mozzarella, white sauce, pepper..... € 5,0

Savory croissant

• stuffed: ham and smoked cheese..... € 5,0

• stuffed: chickpeas hummus and tomatoes..... € 5,0

Open toast

• fresh tomatoes and basil..... € 5,0

• guacamole and tomatoes..... € 6,0

• salmon and guacamole..... € 7,5

Whole wheat toast

• ham and smoked cheese..... € 5,0

• guacamole and smoked cheese..... € 6,0

• salmon and guacamole..... € 7,5

BRUNCH FORMULA € 25

please read our proposal on the blackboard

SANDWICHES*

Choose between white bread or multi-seed whole wheat bread.

- Ècate (vegan)**..... € 8,5
guacamole, fennel, celery, mixed salad,
edible flowers
- Iside (vegan)**..... € 8,5
chickpeas hummus, dried tomatoes, grilled
zucchini, mint
- Demetra**..... € 9,0
artichoke cream, parmesan cheese, walnuts,
dried tomatoes
- Venere**..... € 9,0
ham, stracciatella cheese, chopped pistachios
- Kali**..... € 9,5
Parma ham, stracciatella cheese, mango, walnuts
- Freya**..... € 9,5
smoked salmon, yogurt sauce, salad, lemon zest

SALADS

- Yaru (vegan)**..... € 10,5
lamb's lettuce, chickpeas hummus, dried tomatoes,
zucchini, mixed seed
- Eden**..... € 11,5
mixed salad, bresaola, crema di carciofi, walnuts
parmesan cheese
- Valhalla**..... € 12,5
mixed salad, smoked salmon, guacamole, fennels,
tomatoes, sliced almonds a scaglie

FIRST COURSES*

- Cous cous** with vegetables and mint (**vegan**)..... € 9,0
- Spaghetti** with tomatoes and stracciatella..... € 9,0
- Fusilli gluten-free** con saffron cream and speck..... € 9,0

First courses of the week: please ask the staff
or check availability and prices on the blackboard.

Cover charge: cutlery (and bread for salad
and first courses) included in the price.

For information on allergens, you can consult the specific
documentation that will be provided, upon request,
by the staff on duty.

* Some products could be frozen at source.

BEVERAGE

Fresh orange juice	€ 4,0
Extracted fruit + vegetable juice	€ 5,0
Spiced tomato juice	€ 6,0
Organic fruit juice ACE/apple/apricot/ blackberry/pineapple/peach/Williams pear.....	€ 3,5
Organic drinks blood orange/cedrata/chinotto/ lemonade/tonic water/.....	€ 4,5
Organic iced tea lemon/peach.....	€ 4,5
Ginger beer	€ 4,5
Crodino non-alcoholic bitter aperitif	€ 4,0
Coca-Cola/Coca-Cola Zero	€ 4,0
Water Still/Sparkling 50 cl bottle.....	€ 1,5

BEERS



Craft beer 33 cl Pils/Ipa/Strong Ale.....	€ 6
Gluten free beer 33 cl.....	€ 6
Messina Cristalli di sale 50 cl.....	€ 6

WINES



White

Falanghina.....	€ 6	21
Gewürztraminer.....	€ 7	25

Red

Negroamaro.....	€ 6	21
Pinot noir.....	€ 7	25

Rosé

Rosato del Salento.....	€ 6	21
Cap d'Agde.....	€ 6	24

Sparkling

Brut millesimato.....	€ 6	21
Prosecco Superiore.....	€ 7	25

DRINK

Spritz (Aperol /Campari/Select/Hugo).....	€ 6
Cocktail Americano/Negroni/Negroni sbagliato... € 9	
Moscow/London Mule	€ 9
Gin Tonic Tanqueray.....	€ 9
Gin Tonic Hendrix/Mare/Nordés/Roku.....	€ 12
Aperol/Campari soda	€ 4
Bitter/Liqueur/Distilled	€ 4

LAPTOP POLICY

We've dedicated an entire section, tables 1-5, of the venue where you can use your PC during specific times of the day and week.

Monday-Friday: always allowed; during lunch hour, if needed, we ask you to close your devices – it's time for a break.

Saturday-Sunday: No PCs on the weekend (and holidays). You're here to relax and recharge your batteries – not your laptop's! :)

WiFi – Network: **Vodafone-ÈCATE** • Password: **lunapiena**

ÈCATE Caffè Libreria

Milano, via Pomponazzi, 9E
Monday-Friday 8:30 AM - 4 PM
Saturday-Sunday 9 AM - 6 PM
During events, also open
in the evening: 7 - 10 PM

click here to discover

**THE EVENTS
CALENDAR**