

handcrafted liquids

call me bubbles	25
<i>French sparkling cider - pink grapefruit - sage leave</i>	
russiantini	25
<i>Santa Martha espresso - Madagascar vanilla - Ceylon cinnamon - organic half + half</i>	
ring - o - fire	25
<i>Fresh passion fruit - charred lemon - Espelette pepper - basil</i>	
Cuba meets brazil	25
<i>Acai puree – strawberry - fresh mint – agave syrup</i>	

water + soft drinks

<i>mineral water still: 500ml mineral water</i>	15
<i>sparkling: 500ml fresh juices</i>	15
<i>sodas</i>	15
<i>mango-peach ice tea</i>	18
<i>hibiscus rose ice tea</i>	18

caffeine bar

black:	
<i>espresso</i>	13
<i>ristretto</i>	13
<i>long black</i>	15
white:	
<i>piccolo- single</i>	15
<i>piccolo- double</i>	18
<i>flat white / latte / cappuccino</i>	18
cold:	
<i>iced latte</i>	18
<i>iced cappuccino</i>	18

herbal collection

Newby premium teas	18
<i>imperial earl grey</i>	
<i>english breakfast</i>	
<i>jasmine princess</i>	
<i>oriental sencha</i>	
<i>masala chai</i>	
infusion + tisane	18
<i>organic chamomile</i>	
<i>wild strawberry + mango</i>	
<i>very minty peppermint</i>	
<i>ginger + lemon</i>	
<i>hibiscus red berries</i>	

This is where rustic meets contemporary.
Where every dish is bold yet grounded in simplicity.
And every recipe unexpectedly delicious.
This is where beautiful food is born.

roots
kitchen by parlour