



BLACK COFFEE
- BY CAFÉ YOUNES -

For booking please call:
04-8366641 . Ext. 641

OUR STORY

1935

Since 1935, Café Younes, the oldest and the largest home-grown specialty coffee roaster in Lebanon, has been a go-to coffee destination and a place its patrons call home thanks to its warm sense of community.

In its multiple retail outlets in Lebanon, Café Younes crafts the perfect cup of coffee and offers delicious food that complements its specialty coffee, along with specialty teas and juices.

In 2018, and in an effort to strengthen our passion for coffee and to elevate the experience of coffee lovers, **BLACKCOFFEE** by Café Younes was established.

While remaining true to our 88-year heritage of uncompromised quality coffee, **BLACKCOFFEE** by Café Younes specializes in sourcing premium coffee beans from around the world and in offering a multi-sensorial coffee experience through our roasting methods and our advanced coffee selections.



1894

Amin Younes Sr.

At 17, Amin Younes Sr. travels to Brazil where he worked in coffee plantations.

1935



Amin Younes Sr. returns to Lebanon and opens a coffee roaster in Downtown Beirut, under the name of Café Younes

1960



Second Generation
Souheil Younes joins his father and opens Café Younes' first branch in Hamra - Neemat Yafet street

1996



Third Generation
Amin Younes, the grandson takes over the family business

2008



Café Younes local expansion starts

2018



Faysal Younes, Amin's brother, joins Café Younes's group to expand the brand regionally

2020



Café Younes group opens its first regional branch in Dubai, Sheikh Zayed Road, under the Black Coffee brand

2022



Café Younes starts its first international expansion in El Gouna, Egypt



Black Coffee by Café Younes opens its second branch in Dubai in Media City

15 BRANCHES IN 3 COUNTRIES

COFFEE PREPARATION METHODS

To make the best of the coffee experience and cater to all tastes, **BLACKCOFFEE** by Café Younes uses a multitude of coffee preparation methods. Choose your most appropriate single origin or signature blend and we will brew your preferred from the list below... And enjoy!

SYPHON 30

The Syphon is applying physics to coffee brewing: As the water in the bottom chamber is heated and gases begin to escape, a vacuum starts to create that moves the coffee to the top chamber. Then the flame extinguishes and the air in the bottom chamber begins to cool, causing another vacuum that pulls the coffee to the bottom compartment.

ENJOY OUR MICRO LOTS:

Ethiopia Geisha at AED 45
Panama Geisha at AED 70

V60 30

They say the soul of the perfect cup of coffee is in the brew, and the V60 dripper really does make a fantastic brew. The V60 is responsive to numerous variables because of three design factors: The cone shape (60° angle) allows the water to flow to the center, extending the contact time. The large single hole enables the brewer to adjust the flavor by altering the speed of the water flow. In addition, the spiral ribs rise all the way to the top and allow the air to escape, to maximize the expansion of the coffee grounds.



AEROPRESS 30

A small, two-tube device, the Aeropress quickly brews a full-bodied coffee by allowing the user to push the water through the puck. Unlike pour over devices, it is inspired by espresso machine technology using manual pressure.

MOKA POT 30

The Moka Pot, in theory, functions similarly to espresso machines. Both use pressure to push heated water through ground coffee. The difference, however, is that the Moka Pot pushes the brew upwards, and does not use high-pressure water to achieve the shorter brew times of an espresso machine. Nevertheless, it still creates a rich, heavy and intense cup.



RAKWEH 28

First appearing in the Ottoman Empire, the Rakweh is a small long-handled pot with a pouring lip designed specifically to make Turkish/Middle-Eastern/Lebanese coffee. The coffee used is very finely ground and is brewed by mixing the coffee with hot water. Before the mix boils over, it is taken off the heat; it may be briefly reheated twice or more to increase the desired froth.



KALITA WAVE 30

While similar to the Chemex or V60, the Kalita Wave has a markedly different extraction configuration. Rather than water dripping through a singular hole, it features a flat bottom with three extraction holes. This eliminates any channeling of water in the coffee bed, resulting in an extremely crisp cup. The dripper also has minimal contact with the filter, allowing for consistency in temperature and an even dispersion of water.



FRENCH PRESS 30

The French Press is an immersion brewing method, meaning that the coffee extracts while it is submerged in water. After brewing it for a certain amount of time (four or five minutes), the filter is plunged downwards to separate the grounds from the brewed coffee.



COLD BREW 30

The Cold Brew is made by dripping ice-cold water through freshly ground beans, one drip per second. It is an exercise in precision as much as it is in patience. You can also try varying the drip speed to affect the extraction rate. The first instance of cold brew was recorded in 17th century Japan.



CHEMEX 30

The Chemex is a classic and elegant brewing device that gives you a remarkably clean cup of coffee. Its paper filters are 20-30% heavier than other filters so they retain more of the suspended oils during the brewing process and solids cannot pass through the filter.



ROYAL SYPHON 62

This Belgian invention of the mid 18th century works by gravitational energy, vacuum and vapor pressure. It delivers a flavorful, clean and aromatic coffee with no bitterness.

ALL PRICES ARE 5% VAT INCLUSIVE AND IN AED

ESPRESSO BASED

Brewed with our BLACK COFFEE espresso blend

Espresso 18
Ristretto, regular or lungo

Espresso Doppio 22

Long Black 20
Double espresso shot moderated with hot water

Cortado 19

Piccolo Latte 19

Flat White 25
Double espresso shot in a silky textured milk

Cappuccino 22

Caffè Latte 22

FILTERED

Prepared with our filter signature blend

Black 23

Café au Lait 22
With steamed milk

Creamy 24
With half and half

Add the following to your coffee

Espresso shot 6 - Honey 9 - Whipped cream 8
Flavors (vanilla, caramel, hazelnut) 9

HOT SIGNATURES

(Have it decaffeinated with no additional charge)

Caramel Macchiato 23
Topped with whipped cream and caramel sauce

Crème Brûlée Cappuccino 21
With an aromatic caramelized crust

Caffè Mocha 23
Topped with whipped cream and dusted with cocoa powder

White Mocha 23
White chocolate sauce with steamed milk

Spanish Latte 24
Two espresso shots moderated with textured hot milk and condensed milk

Chai Latte 26
A blend of black tea extract with ginger and cinnamon, moderated with milk

Yemeni Qishir 23
A traditional Yemeni coffee husk, fresh ginger, cinnamon and a dash of maple syrup



Cappuccino

VALRHONA® CHOCOLATE SPECIAL

Hot Chocolate Celaya - The Classic - 25
Self indulgent, luxuriously rich, with a creamy texture

Sledge Hammer 34
Our famous hot chocolate with a double espresso shot

★ HAVE IT DECAFFEINATED WITH
NO ADDITIONAL CHARGE



Assam Breakfast

HOT TEA AND INFUSIONS

Sencha Organic Green 28
Green tea with a rich grassy taste that has earned it a following all over the world

Date Vanilla Organic 33
Date vanilla with hint of coconut taste-herbal tea

Earl Grey Tea 28
One of the most recognized flavored teas. This black tea is flavored with oil from the zest of the bergamot orange. One can savor a taste between an orange and a lemon with a hint of grapefruit and lime

Oolong Lavender Organic 33
Packed with the softness of lavender and grassy Oolong leaves which will uplift your mood and give you an everlasting taste

Jasmine Organic 28
One of the finest grades of Chinese jasmine teas that produce a delicate and sweet flavor

Assam Breakfast 28
A robust black breakfast tea, rich, malty and rousing



Banana Berries Smoothie

COLD SIGNATURES

Iced Latte 25

Hazelnut Cappuccino on the Rocks 29

Mocha Iced Latte 26

White Mocha Iced Latte 26

Cold Brew Cascara 28

Iced Shaken 25

Nitro Cold Brew in Can 24

Iced Spanish Latte 28

SHAKES

Espresso Shake 38

Vanilla Shake 29

Chocolate Shake 29

Beirut Shake NEW 35

Creamy vanilla and rich dark chocolate

Cookies S'mores 29

Oreo cookies milkshake with toasted marshmallows

★ HAVE IT WITH NON-DAIRY MILK 8
(Almond milk, coconut milk, soya milk or oat milk)

FRESH FRUIT SMOOTHIES

Acai Smoothie 38

Acai, peanut butter, coconut milk, honey and granola

Banana Oat (VG) 35
Banana, milk, oats, honey and ice

Granola Almond (VG) 38
Granola, banana and almond milk

Ginger Banana Mango (VG) 35
Fresh ginger, banana and mango

Banana Berries (VG) 35
Fresh banana, mixed berries, strawberry puree and mint spring garnish

Green Super Power (VG) 35
Kiwi, cucumber and kale

COOLERS & FRESH JUICES

Fresh Orange Juice 19

Fresh Lemonade 19

Fresh Minted Lemonade 20

Fresh Ginger Lemonade 21

Lemon Iced Tea 28

Peach Iced Tea 28

Hibiscus Iced Tea 28

Moringa Detox 28

CANNED AND BOTTLED

Water Small 11 Large 18

Sparkling Water Small 13 Large 19

Soft Drink 13

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(V): VEGAN (N): NUTS (VG): VEGETARIAN



Salmon and Cream Cheese Bagel

BAKERS' CORNER

- Cheese Croissant** 14
- Thyme Croissant** 14
- Plain Croissant** 12
- Almond Croissant** 16
- Valhrona® Chocolate Croissant** 16

FARMER'S EGGS

Eggs Your Way 44
Three eggs served your way with freshly toasted French Multigrain sourdough and a side salad

Eggs Shakshouka 62
Three eggs with a mix of tomato sauce and Halloumi cheese, topped with crispy kale, cherry tomatoes, pine nuts and chili flakes and served with a side of freshly toasted French Multigrain sourdough

BLACK COFFEE'S Eggs Benedict 62
Two poached eggs on English muffin with sauteed spinach covered with Hollandaise sauce, served with a side salad

Power Breakfast 67
Sunny side up egg with smoked salmon, fresh avocado slices and cream cheese on a freshly toasted French Multigrain sourdough, served with a side salad

Poached Eggs and Avocado 61
Two poached eggs topped over homemade guacamole sauce and a freshly toasted French Multigrain sourdough, served with a side salad

Avocado Mozzarella on Toast 63
A freshly-toasted Multigrain French sourdough topped with creamy fresh mozzarella, baby Rocca, and juicy tomato confit, smashed avocado made with perfectly ripe avocados, fresh lime juice, a touch of spice and a drizzle of sweet and tangy honey balsamic dressing

The Breakfast Delight 68
Two eggs served your way with a side of seasoned chicken sausages, beef bacon, sautéed fresh mushrooms, tomato and hash browns, with a freshly toasted French Multigrain sourdough and baked beans

Add the following to your eggs

Goat cheese 15 – Halloumi cheese 14 – Labneh 12
Smoked salmon 24 – French Multigrain sourdough 15
Beef bacon 18 – Avocado 21 – Sautéed mushrooms 14
Chicken sausage 17 – Smoked turkey 17 – Egg 13

HOMEMADE WAFFLES

Very Berry (N) 57
Fresh mixed berries with your choice of chocolate, maple or honey and caramelized mixed nuts

Chocolate (N) 51
Nutella® chocolate, banana, vanilla ice cream and caramelized almonds, with Valhrona® garnish

Add the following to your pancakes

Chocolate 14 – Honey 12 – Maple syrup 12
Peanut butter 13 – Banana 16 – Strawberry sauce 16



Very Berry Waffle

FRESHLY TOASTED BAGELS

Have it in Multigrain, sesame-thyme or cinnamon raisin

Cream Cheese (V) 43
Toasted cinnamon raisin bagel with cream cheese spread, served with a side of fresh cucumbers, cherry tomatoes, mint and olives

Man'ousheh (VG) 41
Toasted sesame-thyme bagel with an exquisite spread of dry thyme and olive oil, served with a side of creamy labneh, cherry tomatoes, mint and olives

Grilled Halloumi (V) 43
Toasted Multigrain bagel with grilled Halloumi cheese and homemade thyme paste, served with a side of cucumbers, cherry tomatoes, mint and olives

Salmon and Cream Cheese 52
Toasted Multigrain or cinnamon raisin bagel with smoked salmon, cream cheese, dill leaves, capers, served with a side salad

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Cheese Stuffed Mushrooms

WHOLESOME BOWLS

Mixed Fruit Acai Bowl 51

Acai, fresh banana, mixed berries and granola

Honey Granola Bowl (N) 42

Yogurt mix, vanilla extract, honey, granola, dry cranberry, and garnished with a mint leaf

Strawberry Granola Bowl (N) 42

Yogurt mix, vanilla extract, strawberry sauce, chia seeds and granola

Chia Seeds Pudding Bowl (V) (VG) (N) 51

Chia seeds soaked with almond milk and dates maple syrup, topped with fresh banana, cocoa nibs, and creamy peanut butter



Chia Seeds Pudding Bowl

KIDS MENU

Mini Burger Chicken/Beef 39

Mini burger with cocktail sauce served with coleslaw and crunchy French fries

Chicken Nuggets 36

Five pieces of crispy chicken nuggets served with ketchup and mayonnaise

Creamy Cheese Penne Pasta 38

Penne served with our homemade creamy cheese sauce

Tomato Penne Pasta 38

Penne served with our homemade tomato sauce

STARTERS

Truffle Mushroom Soup (V) 32

Creamy mushroom soup infused with truffle oil and garnished with Sakura leaves

Lentil Soup (V) (VG) 28

Creamy red lentil soup with a side of croutons and sumac

Cheese Stuffed Mushrooms 36

Mushrooms filled with homemade white cheese sauce and melted mozzarella cheese over a bed of ratatouille mix and drizzled with balsamic reduction

Chicken Quesadillas 57

Crispy tortilla packed with juicy Cajun chicken, bell peppers, onions and oozing melted cheddar cheese. Served with tomato salsa, sour cream and guacamole

Arancini Balls 43

A delightful Italian appetizer that will transport your taste buds to Italy. These golden, crispy orbs are made from perfectly cooked Arborio rice stuffed with mushrooms, savory Parmesan, homemade tomato sauce and a drizzle of truffle oil

King Prawn with Sesame Dressing 73

Grilled to perfection and marinated in a tantalizing sesame dressing, which balances the nutty richness of toasted sesame seeds with a touch of zesty citrus. Served on a bed of fresh baby Rocca



Chicken Pesto Pasta

EXECUTIVE LUNCH MENU

From Monday till Friday (12:00 pm 5:00 pm)

AED 95/ PERSON

(Choose one item from each category)

STARTERS

Stuffed Mushroom
Quinoa Tabbouleh
Truffle Mushroom Soup

MAIN COURSE

Swiss Mushroom Burger
Salmon with Soba Noodles
Chicken Escalope

DESSERTS IN A JAR

Brownie Mess

DRINKS

Soft Drink
Orange Juice
Lemonade

COFFEE

Rakweh
Espresso

PASTA & RISOTTO

Risotto with a Twist 68

A classic Italian dish with a twist: Our creamy mushroom chicken risotto is made with tender pieces of chicken breast, sautéed to perfection, served over a bed of creamy Arborio rice with earthy mushrooms and topped with freshly grated parmesan cheese and a dollop of fragrant truffle paste

Spaghetti Bolognese 59

The traditional spaghetti Bolognese with our rich homemade tomato sauce

Three Mushrooms 66

Tagliatelle pasta, Parmesan cheese, grilled chicken breast and rich mushroom sauce

Chicken Pesto (N) 66

Fusilli pasta, grilled chicken breast, Parmesan cheese, roasted pine nuts and creamy pesto sauce

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SALADS

Smoked Salmon Avocado 69

Delicious smoked salmon, mixed lettuce, avocado slices, wild thyme, grapefruit, red radish, dill leaves and orange ginger dressing

Quinoa Tabbouleh 58

A combination of red and white quinoa, parsley, onions, tomatoes, romaine lettuce and lemon oil dressing

Halloumi Fattoush (V) 58

Nation's favorite - needs no introduction

High Protein Salad (N) 67

Lettuce mix, sautéed sweet corn, cherry tomatoes, avocado slices, a hard-boiled egg, grilled chicken breast, caramelized nuts and honey mustard dressing

Beef Avocado (N) 72

Marinated beef slices, avocado cubes, cherry tomatoes, corn, cucumbers, red kidney beans, lettuce, sesame seeds, caramelized almonds and orange ginger dressing

Quinoa House 63

A house favorite: Mixed quinoa with ratatouille, grilled chicken, cherry tomatoes, cucumbers, raisins, pomegranate seeds and lemon mustard dressing

Add the following to your salads

Chicken 23 – Beef tenderloin strips 27
Avocado 21

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Clubhouse Sandwich



Chicken Mushroom Sandwich

SANDWICHES AND WRAPS

Two Cheese Pesto (V) 54

Grilled Halloumi and mozzarella cheese, creamy pesto sauce, tomatoes and lettuce, served in a freshly baked Multigrain ciabatta

Steak Sandwich 70

Premium beef tenderloin sautéed with onions and bell peppers, mixed cheese and garlic mayo in a freshly toasted freshly baked multigrain ciabatta

Honey Chicken Avocado Sandwich 63

Grilled chicken breast, lettuce, delectable guacamole spread, exquisite cranberries, blend of cheese and honey mustard sauce in a freshly baked white ciabatta

Chicken Mushroom Sandwich 61

Hand-pulled Cajun chicken breast, melted cheddar cheese, sautéed onions and mushrooms with garlic mayo sauce in a freshly toasted French Multigrain sourdough

Grilled Chicken Wrap 60

Grilled chicken, cheddar cheese, baby spinach, onion, mixed bell pepper wrapped in a tortilla bread with tomato sauce, a side of fries and homemade salsa

Clubhouse Sandwich 68

A rich mix of grilled chicken breast, smoked turkey, sunny side up egg, mixed cheese, guacamole, lettuce, tomatoes, pickles, and Dijon mustard in a freshly toasted French sourdough

Veggie Wrap (V) 57

Spinach tortilla wrap, red cabbage, baby spinach, shredded carrots, red kidney beans, avocado, grilled Halloumi cheese, romaine lettuce, olives, sundried tomatoes, curry mayo sauce with a side of fries and Thai sweet chili sauce

Have your sandwich with the following sides

Grilled vegetables 13 – Sweet potato fries 22
French fries 21 – Potato wedges 21



Salmon with Soba Noodles

PLATTERS

BLACK COFFEE's Steak 117

Premium beef tenderloin grilled to perfection and served with grilled cherry tomatoes, garlic cloves, mushroom sauce, Dijon mustard and your choice of accompaniment

BLACK COFFEE's Chicken Platter 67

This mouthwatering and savory dish features juicy chicken strips, served with a homemade tomato sauce sautéed with onion and mixed capsicum, topped with mixed cheese and served with warm and chewy tortilla bread. To complete the meal, we offer three dipping sauces, each with a unique and complementary flavor profile

Butter Chicken (N) 77

Succulent grilled chicken pieces simmered in a mildly spiced tomato and cashew nut base and accompanied with fluffy basmati rice

Chicken Escalope 72

Breaded chicken breast served with honey mustard sauce, coleslaw and choice of fries

Salmon with Soba Noodles 93

Grilled salmon fillet served on a bed of soba noodles and tossed with onions, mixed bell peppers, carrots, broccoli, spring onions, baby corn and mushrooms, delicately garnished with sesame oil

Grilled Salmon with Herb Mash 90

Grilled salmon fillet served over a bed of special herbed mashed potatoes

Sea Bass Fillet 91

A generous portion of tender, flaky sea bass fillet pan-seared to a golden brown, and accompanied with a luscious tomato sauce bursting with the sweetness of ripe tomatoes and fragrant basil. A side of fluffy aromatic rice complements the dish

BURGERS

Served with coleslaw and your choice of French fries, potato wedges or sweet potato fries

BLACK COFFEE's Signature Burger 62

150 gr of juicy beef patty with tomatoes, pickles, iceberg lettuce and our signature sauce

This is Un-Burger-Lievable! 75

200 gr premium Angus beef patty in a deliciously fresh brioche bun, with smoked veal bacon, Monterey Jack cheese, tomatoes, lollo verde, sweet pickles relish, and Black Coffee signature sauce

Swiss Mushroom Burger 63

150 gr of juicy beef patty mixed with our house spices, mixed cheese and creamy mushroom sauce

Grilled Charcoal Delight 62

Tender chicken breast, marinated to perfection and nestled in three soft slider charcoal buns, accompanied by lettuce, fresh tomato, and our secret house-made sauce

Add the following to your burger

Avocado 21 – Egg 13 – Cheese 18 – Beef patty 25

Black Coffee's Signature Burger

ICE CREAM



The Classic 36

A perfect pairing of timeless rich and creamy French Vanilla and the decadent intensity of dark chocolate both made with only the finest ingredients



The Lebanese 38

Unique Ashta with the classic pistachio is a taste sensation not to be missed



The Exotic 33

Tropical overload of tangy mango sorbet and creamy pineapple yogurt are a dynamic duo



The Vegan 40

The flavor bursting vegan banana blueberry paired with the lushness of vegan chocolate coconut

DESSERT (Upon availability)



Salted Caramel French Toast

Homemade Lazy Cake 29

Homemade Orange Cake 27

Chocolate Fondant 39

Homemade Banana Bread 31

Grandma's Favorite Chocolate Cake 41

Homemade Carrot Cake 42

Salted Caramel French Toast 61

Fresh mixed berries with vanilla ice cream and strawberry sauce

★ Check our display or ask our waitress/waiter for more of our delicious dessert specials

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