

### 15 BRANCHES IN 3 COUNTRIES

# **OUR STORY**









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.



# **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 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.



### 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.



### 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 Oishir 23

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



## **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



### 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



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

### COLD SIGNATURES

Iced Latte 25

Hazelnut Cappuccino on the Rocks 29

Mocha Iced Latte 26

White Mocha Iced Latte

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



### **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 – Egg13

### **HOMEMADE WAFFLES**

### Very Berry (N) 57

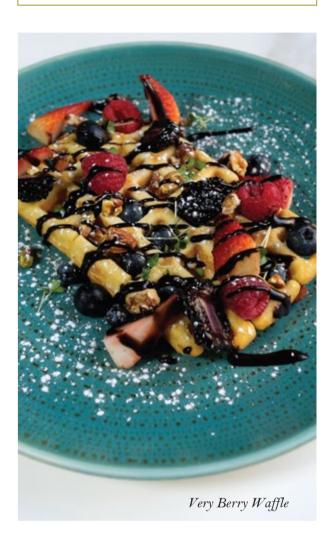
Fresh mixed berries with your choice of chocolate, maple or honey and caramelized mixed nuts

### Chocolate (N) 51

Nutella<sup>®</sup> chocolate, banana, vanilla ice cream and caramelized almonds, with Valhrona<sup>®</sup> garnish

### Add the following to your pancakes

Chocolate 14 – Honey 12 – Maple syrup 12 Peanut butter 13 – Banana 16 – Strawberry sauce16



### 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



### WHOLESOME BOWLS

### Mixed Fruit Acai Bowl 51

Acai, fresh banana, mixed berries and granola

### Honey Granola Bowl (N) 42

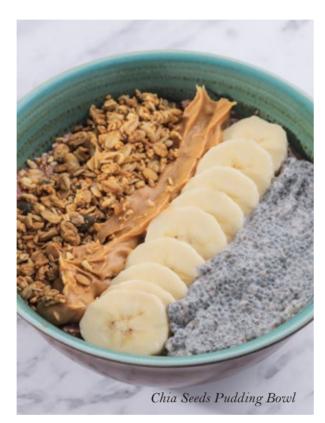
Yogurt mix, vanilla extract, honey, granola, dry cranberry, and garnished with a mint leaf

### 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



### **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

### 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

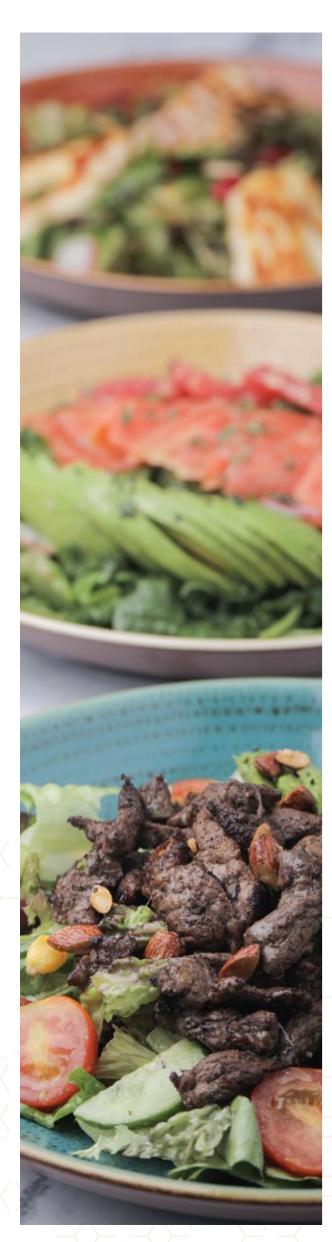
### Three Mushrooms 66

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





### **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

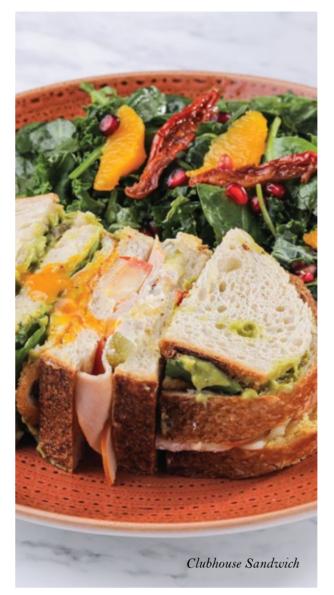
Marinated beef slices, avocado cubes, cherry tomatoes, corn, cucumbers, red kidney beans, lettuce, sesame seeds, caramelized almonds and orange ginger dressing

### 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



# 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 fireshly 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

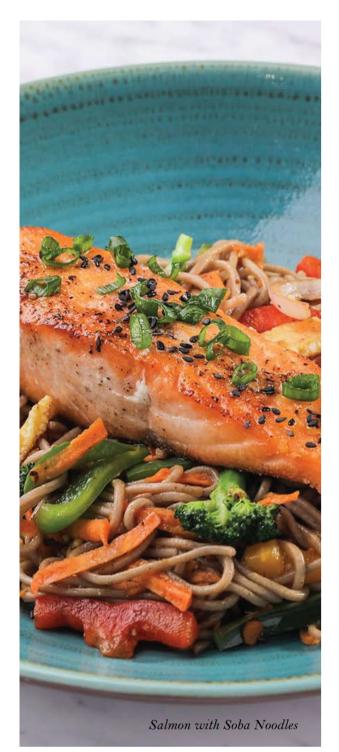
A rich mix of grilled chicken breast, smoked turkey, sunny side up egg, mixed cheese, guacamole, lettuce, tomatoes, pickles, and Dijon mustard in a freshly toasted French sourdough

### 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



### **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

### **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)



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

