



# BLACKCOFFEE

- BY CAFÉ YOUNES -

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

📷📱 [www.blackcoffee.ae](http://www.blackcoffee.ae)



# 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 89-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



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



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

**19 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

Flat White 25  
Double espresso shot in a silky textured milk

Cappuccino  
Regular 22 Large 25

Caffè Latte  
Regular 22 Large 25

## FILTERED

Prepared with our filter signature blend

Black  
Regular 23 Large 26

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)

Crème Brûlée Cappuccino  
With an aromatic caramelized crust  
Regular 21 Large 24

Spanish Latte  
Two espresso shots moderated with textured  
hot milk and condensed milk  
Regular 24 Large 27

Matcha Latte **NEW**  
Japanese high-grown premium matcha powder  
whisked with hot water, topped with steamed milk  
Regular 33 Large 38

Caramel Macchiato  
Topped with whipped cream and caramel sauce  
Regular 23 Large 26

Caffè Mocha  
Topped with whipped cream and dusted with  
cocoa powder  
Regular 23 Large 26

White Mocha  
White chocolate sauce with steamed milk  
Regular 25 Large 28



Cappuccino

## VALRHONA® CHOCOLATE SPECIAL

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

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

★ HAVE IT DECAFFEINATED WITH  
NO ADDITIONAL CHARGE



Assam Breakfast

## HOT TEA AND INFUSIONS

Japanese Matcha Green Tea **NEW** 33  
Japanese high-grown premium matcha powder  
Infused in hot water

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

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

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

## COLD SIGNATURES

Iced Long Black 20

Iced Latte 25

Iced Spanish Latte 27

Matcha Iced Latte **NEW** 33

Matcha Frappe **NEW** 35

Hazelnut Cappuccino on the Rocks 29

Mocha Iced Latte 26

White Mocha Iced Latte 28

## SHAKES

Espresso Shake 40

Vanilla Shake 31

Chocolate Shake 31

Cookies S'mores 31

Oreo cookies milkshake with toasted marshmallows

Strawberry Shake **NEW** 38

★ HAVE IT WITH NON-DAIRY MILK 5  
(Almond milk, coconut milk, soya milk or oat milk)



Banana Berries Smoothie

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



Vanilla Shake

Chocolate Shake

Iced Latte

Cookies S'mores

## FRESH FRUIT SMOOTHIES

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

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

Acai Smoothie 38  
Acai, peanut butter, coconut milk, honey  
and granola

Banana Berries (VG) 38  
Fresh banana, mixed berries, strawberry  
puree and mint spring garnish

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

## COOLERS & FRESH JUICES

Fresh Lemonade 21

Fresh Ginger Lemonade 23

Fresh Minted Lemonade 20

Fresh Strawberry Lemonade **NEW** 28

Fresh Orange Juice 21

Fresh Carrot juice 21

Fresh Apple and Carrot Juice 21

Fresh Apple Juice 21

Hibiscus Iced Tea 28

Lemon Iced Tea 28

Peach Iced Tea 28

Strawberry Mojito **NEW** 33

## CANNED AND BOTTLED

Sparkling Water Small 13 Large 19

Still Water Small 11 Large 18

Via Water (330ml) 14

Soft Drink 13

ALL PRICES ARE 5% VAT INCLUSIVE AND IN AED





*Croissant Benedict*

## 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

**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

**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

**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

**Eggs Shakshouka 65**  
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

### 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

## FRESHLY TOASTED BAGELS

*Have it in Multigrain, sesame-thyme or cinnamon raisin*

**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

**Cream Cheese (V) 43**  
Toasted cinnamon raisin bagel with cream cheese spread, served with a side of fresh 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

## WHOLESUME BOWLS

**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

**Honey Granola Bowl (N) 42**  
Yogurt mix, vanilla extract, honey, granola, dry cranberry, and garnished with a mint leaf

**Mixed Fruit Acai Bowl 55**  
Acai, fresh banana, mixed berries and granola

**Strawberry Granola Bowl (N) 44**  
Yogurt mix, vanilla extract, strawberry sauce, chia seeds and granola



*Mixed Fruit Acai Bowl*

ALL PRICES ARE 5% VAT INCLUSIVE AND IN AED





Very Berry Waffle

## HOMEMADE WAFFLES AND TOAST

### Very Berry (N) 57

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

### Chocolate (N) 54

Nutella® chocolate, banana, vanilla ice cream and caramelized almonds, with Valhrona® garnish

### Salted Caramel French Toast 61

Fresh mixed berries with vanilla ice cream and caramel strawberry sauce

#### Add the following to your waffles

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

## OUR FRESHLY TOASTED FRENCH SOURDOUGHS

### Berries Heaven NEW 58

A creamy cream cheese topped with fresh mixed berries compote and caramelized almonds on a freshly toasted French multigrain sourdough. Garnished with fresh basil and Sakura petals, this dish is a sweet and refreshing treat, complemented by a side salad

### Salmon Kiwi Sensation NEW 58

Complemented by fresh spring onion and kiwi slices. Served on a freshly toasted French multigrain sourdough, this dish comes with a refreshing side salad for a perfect balance of flavor and presentation

### Apple and Goat Cheese NEW 58

Goat cheese drizzled with honey and topped with caramelized almonds and green apple slices. Served on a freshly toasted French multigrain sourdough and garnished with Sakura petals, this dish is paired with a refreshing side salad

### Avocado Mozzarella on Toast 63

A freshly toasted Multigrain French sourdough topped with creamy fresh mozzarella, baby rocca leaves, and juicy tomato confit, smashed avocado, fresh lime juice, a touch of spice and a drizzle of sweet and tangy honey balsamic dressing

### Avocado Chicken Pistachio NEW 58

A tender chicken breast layered with creamy avocado on a freshly toasted French multigrain sourdough, enhanced by honey mustard and soy sauce. Crunchy pistachio chunks add texture, finished with Sakura petals for a satisfying meal, complemented by a side salad

Salmon Kiwi Sensation

## STARTERS

### Lentil Soup (V) (VG) 28

Creamy red lentil soup with a side of croutons and sumac

### Truffle Mushroom Soup (VG) 32

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

### 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 mozzarella 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, finished with truffle mayo

### 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. Served on a bed of fresh baby rocca



Cheese Stuffed Mushrooms

## 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  
Halloumi Fattoush  
Lentil Soup

### MAIN COURSE

Swiss Mushroom Burger  
Salmon with Soba Noodles  
Chicken Escalope

### DESSERTS

Orange Cake  
Banana Bread  
Lazy Cake

### DRINKS

Soft Drink  
Orange Juice  
Lemonade

### COFFEE

Rakweh  
Espresso

## KIDS MENU

### Mini Burger Chicken/Beef 42

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

### Chicken Nuggets 39

Five pieces of crispy chicken nuggets served with ketchup and mayonnaise

### Creamy Cheese Penne Pasta 41

Penne served with our homemade creamy cheese sauce

### Tomato Penne Pasta 41

Penne served with our homemade tomato sauce

ALL PRICES ARE 5% VAT INCLUSIVE AND IN AED





*Beef Avocado*

## GARDEN FRESH SALADS

### Halloumi Fattoush (VG) 58

Nation's favorite - needs no introduction

### Smoked Salmon Avocado 69

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

### 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) 75

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

#### Add the following to your salads

Chicken 23 – Beef tenderloin strips 27  
Avocado 21



*Smoked Salmon Avocado*



*High Protein Salad*

ALL PRICES ARE 5% VAT INCLUSIVE AND IN AED



*Steak Sandwich*

## SANDWICHES AND WRAPS

### Two Cheese Pesto (V) 57

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

### 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

### 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

### Honey Chicken Avocado Sandwich 63

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

### Clubhouse Sandwich 70

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

### Steak Sandwich 73

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

### 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



*This is Un-Burger-Lievable!*

## HOUSE SPECIAL BURGERS

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

### Grilled Charcoal Delight 62

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

### BLACK COFFEE'S Signature Burger 62

180 gr of juicy beef patty with tomatoes, pickles, 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 our special sauce

### Swiss Mushroom Burger 63

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





The Brisket

## GOURMET PLATTERS

### Chicken Pesto (N) 66

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

### 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

### 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

### 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 cheddar 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

### 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

### The Brisket NEW 70

A tender pulled beef brisket, slow-cooked to perfection and served over a bed of creamy mashed potatoes. Accompanied by a delightful medley of sautéed mixed mushrooms, this dish is finished with a rich, savory mushroom sauce that adds depth and flavor, making it the perfect choice for a satisfying meal

### BLACK COFFEE's Steak 120

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

### 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

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 Vegan 40

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



### The Lebanese 38

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



## DESSERT (Upon availability)

Homemade Lazy Cake 29

Homemade Orange Cake 27

Chocolate Fondant 39

Homemade Banana Bread 29

Grandma's Favorite Chocolate Cake 41

Homemade Carrot Cake 42

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

ALL PRICES ARE 5% VAT INCLUSIVE AND IN AED