

BLACKCOFFEE

- BY CAFÉ YOUNES -

For booking please call:
04-8366641 Ext. 641

📍 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 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



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

15 BRANCHES IN 3 COUNTRIES

ESPRESSO BASED

Brewed with our BLACK COFFEE espresso blend

Espresso

Ristretto, regular or lungo

Espresso Doppio

Long Black

Double espresso shot moderated with hot water

Cortado

Piccolo Latte

Flat White

Double espresso shot in a silky textured milk

Cappuccino

Caffè Latte

FILTERED

Prepared with our filter signature blend

Black

Café au Lait

With steamed milk

Creamy

With half and half



Assam Breakfast

HOT TEA AND INFUSIONS

Sencha Organic Green

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

Date Vanilla Organic

Date vanilla with hint of coconut taste-herbal tea

Earl Grey Tea

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

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

Jasmine Organic

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

Assam Breakfast

A robust black breakfast tea, rich, malty and rousing

COOLERS & FRESH JUICES

Fresh Orange Juice

Fresh Lemonade



Flat White



Cappuccino



FARMER'S EGGS

Eggs Your Way

Three eggs served your way with freshly toasted French Multigrain sourdough and a side salad

Eggs Shakshouka

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

Two poached eggs on English muffin with sauteed spinach covered with Hollandaise sauce, served with a side salad

Power Breakfast

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

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

The Breakfast Delight

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

FRESHLY TOASTED BAGELS

Have it in Multigrain, sesame-thyme or cinnamon raisin

Grilled Halloumi (V)

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

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

Acai, fresh banana, mixed berries and granola



Power Breakfast



B.C'S Eggs Benedict



Mixed Fruit Acai Bowl



Cheese Stuffed Mushrooms

STARTERS

Truffle Mushroom Soup (V)

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

Lentil Soup (V) (VG)

Creamy red lentil soup with a side of croutons and sumac

Cheese Stuffed Mushrooms

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

Chicken Quesadillas

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

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

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

SALADS

Quinoa Tabbouleh

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

Halloumi Fattoush (V)

Nation's favorite - needs no introduction

Quinoa House 60

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

SANDWICHES

Honey Chicken Avocado Sandwich

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



Three Mushrooms

PASTA & RISOTTO

Risotto with a Twist

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

The traditional spaghetti Bolognese with our rich homemade tomato sauce

Three Mushrooms

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

BURGERS

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

Swiss Mushroom Burger

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



Swiss Mushroom Burger



Salmon with Soba Noodles

PLATTERS

BLACK COFFEE's Steak

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

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

Chicken Escalope

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

Salmon with Soba Noodles

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

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

Sea Bass Fillet

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



BC Steak

ICE CREAM



The Classic

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

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



The Exotic

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



The Vegan

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

DESSERT



Salted Caramel French Toast

Chocolate Fondant

Nutella Brownie

Salted Caramel French Toast

Fresh mixed berries with vanilla ice cream and strawberry sauce