

BATX.



LOTÓ1

Coffee Roasters

COFFEE

Espresso	2,50 (Double)	2,00
Americano		2,20
Long Black		2,80
Café con leche	3,80 (XXL) 3,20 (XL)	2,50
Cortado		2,20
Flat white		3,10
Cappuccino	4,20 (XXL) 3,60 (XL)	2,90
Latte		3,10

Add **VANILLA, CAMEL, HAZELNUT** syrup +1€

OAT or **ALMENDOND** milk +0,40 €

We also have **LACTOSE FREE** cow milk

ICED COFFEES

Cold Brew	3,50
Espresso tonic	5,00
Iced Latte	3,90
Iced Americano	2,60
Iced Long Black	3,20
Iced Moka	5,20
Iced Dirty Chai Latte	5,20

OTHER COFFEES

BATX	3,50
Moka	5,00
Dirty Chai Latte	5,00
Hot chocolate	3,50

SMOOTHIES & JUICES

Red Smoothie (apple juice, beet, pear and lemon)	5,80
Green Smoothie (apple juice, pineapple, banana, spinach and ginger)	5,80
Homemade Lemonade (lemon, mint, ginger and a little sugar)	4,30
Fresh orange juice	3,70
Juices (bottled) (pineapple, mango, peach or apple)	2,50

MATCHA FUSION

Iced Matcha latte with syrup: Mango or Strawberry	5,60
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DRINKS

Still or sparkling water	2,50
Cola / Sprite / Tonic / Laccas	2,50
Kombucha <i>KomVida</i> (lemon & ginger // red berries // Superglow)	3,70
Kombucha <i>Lov</i> (moringa, ginger & min)	4,60
Coconut water <i>Jax Coco</i>	4,00
Coconut water <i>Hydrate</i> + Magnesium (original flavour with a light sparkle)	4,00
Gimber (sparkling water + ginger)	4,00
Prebiotic Soda <i>Living things</i> (watermelon & lime // peach & blood orange)	3,80
Soda <i>Juno</i> (orange & passion fruit)	3,80
Beer (33cl) (regular, gluten or alcohol free)	3,00
Vermouth	4,00

SPECIAL TEAS

Chai latte	4,60
Matcha latte	4,60
Golden latte	5,00
*all drinks can be made iced	

TEAS AND INFUSIONS

Black Tea (E. Breakfast) // Green Tea	2,50
<i>Black tea 'Dreams of the East'</i> (cinnamon, clove, cardamom, orange peel, ginger, and vanilla)	2,90
Moroccan Tea with fresh mint	3,00
<i>Black Tea 'Spiced cake'</i> (anise, clove, cardamom, raisins, vanilla and cocoa)	2,90
Fresh lemon and ginger Tea	2,90
Chamomile Tea	2,90
Roiboos classic // red berries // chocolate	2,90

OPEN MONDAY TO FRIDAY FROM 8 AM - 4 PM
SATURDAY AND SUNDAY FROM 9 AM - 1 PM

TOASTS

TOMATO	4,30
Grated tomato and thyme.	
AVOCADO	6,90
Avocado with basil oil.	
EGG	6,90
Scrambled eggs, chives and basil oil.	
QUESO	6,90
Artisan Mahón cheese and thyme.	
HAM	6,90
Serrano ham and basil oil.	
SWEET HAM	6,50
Sweet ham.	

(on sourdough bread with seeds, tomato, EVOO, flaked salt and seeds)

SPECIALS TOASTS

BURRATA	8,90
Lamb's lettuce, roasted eggplant, burrata, basil oil, chives and seeds.	
GOAT	8,20
Arugula, goat cheese, raspberries, walnuts, honey, chives and seeds.	
CHICKEN & KIMCHI	9,20
Breaded chicken, kimchi, sofrito, basil oil, chives and seeds. <i>(we recommend adding avocado +2.20 €)</i>	

(on sourdough bread with seeds, EVOO, flaked salt and seeds)

CREAMY TUNA SANDWICH	9,20
Brioche bread sandwich with creamy tuna and a hint of lime, pickled gherkins, fresh spinach, chives and curry mayonnaise.	
SWEET	7,90
Brioche bread with peanut butter, seasonal fruit, toasted coconut, agave and chia seeds.	
BUTTER AND JAM	4,30
Butter and fruit jam.	

ADD ANY EXTRA YOU LIKE!

Mahon cheese	2,50	Scrambled egg	2,50
Goat cheese	2,50	Sweet ham	2,20
Feta cheese	2,50	Serrano ham	2,50
Avocado	2,50	Pastrami	3,50
Mini salad	2,50	Breaded chicken	3,50
Gluten-free bread	1,00	Salmon	4,00
Brioche bread	2,00		

JAFFLES

PASTRAMI	9,40
Pastrami, Mahon cheese and Dijon mustard.	
GOAT	8,10
Goat cheese, candied cherry and thyme.	
CLASSIC	7,90
Sweet ham and Mahón cheese.	
NDUJA	8,40
Spicy Nduja, honey and Mahón cheese.	

(in brioche bread, basil oil, grated pecorino cheese, chives and seeds)

BAGELS

EGGS	8,90
Scrambled eggs and avocado, tomato, basil oil, chives and seeds.	
SALMON	10,40
Cream cheese, lamb's lettuce, arugula, smoked salmon, cucumber, sesame oil, chives and seeds.	
MEDITERRANEAN	9,20
Arugula, Serrano ham, candied cherry tomatoes, grated pecorino, basil oil, chives and seeds.	

SALADS

SAVOURY BOWL	10,20
Lamb's lettuce, arugula, scrambled eggs, candied cherry tomatoes, avocado, basil oil, chives, and seeds. Bread.	
BURRATA SALAD	11,60
Lamb's lettuce, arugula, burrata, roasted pumpkin, candied cherry tomatoes, beetroot, walnuts, basil oil, chives, and seeds. Bread.	
THAI-STYLE CITRUS SALAD	11,60
White and red cabbage, grated carrot, with a soya, sesame oil, garlic, sriracha, coriander, cayenne and lime dressing. Finished with bean sprouts, coriander and peanuts. Bread.	
COUS COUS SALAD	11,90
Cous cous, mesclun, roasted eggplant, fresh tomato, feta cheese, with yogurt, lemon, coriander and mint dressing. Almond flakes. Bread.	

BOWLS

AÇAI	9,20
Homemade gluten-free granola + seasonal fruits, toasted coconut, cacao nibs, chia and agave.	
YOGURT	7,80
Homemade gluten-free granola + seasonal fruits, toasted coconut, chia and agave. (Coconut yogurt +1€)	

(Choose your extra: Peanut butter +1,50 €, jam +0,50 €, honey +0,40 €)

**BORN IN SYDNEY.
RAISED IN BROOKLYN.
ROASTING IN AMSTERDAM.**

WIFI:
@CafeBATX_2021

Scan for information
about our coworking.

