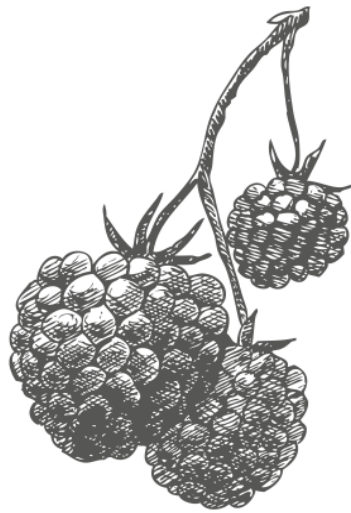


*Amor*  
A M O R A

EPICUREAN CAFE

**Autumn 2017**



# Amor AMORA

E P I C U R E A N C A F E

## COFFEE

### Special Espresso Blends

add 30p

#### - Vanilla or Caramel -

Southern and Central  
America Arabica

#### - Guatemala -

Bold & Silky

#### - Brazil -

Sweet & Smooth

#### - India -

Intense & Spicy

Flat White 2.5

Cappuccino 3.2

#### Madagascar Hot Chocolate 4

Milk Hot Chocolate 3.5

Café con Leche 3.2

Latte 3.2

Espresso (s/d) 1.6 / 1.9

Macchiato (s/d) 1.8 / 2.2

Small Americano 2.5

Large Americano 3.2

Pilao Brazilian Filter Coffee

with free refill 2.9

## SPECIALS

#### Freddo Espresso or Cappuccino

The cold version of the popular coffee 3 / 3.5

#### Greek Frappe

Traditional Greek Frappe served with or without  
milk and sweetened according to taste 3.5

#### Dolce Latte

Condensed milk with fine chocolate topped with  
our favorite Grand Cru & finished with silky foam 4.5

#### Dark Roasted Coffee on Ice

A double espresso served in a champagne glass  
after shacken with tiny pieces of ice 3.5

#### Matcha Tea Latte

Smooth and creamy matcha lightly sweetened and  
served either HOT or COLD 4.5

#### Maple Chai Tea Latte

Maple sweetened and spiced black tea  
served with steamed milk and froth 4.2

#### Crème Brûlée Latte

Our signature coffee with Crème Brûlée  
syrup base, topped with steamed milk,  
milk froth and demerara sugar sprinkle 4.5

#### Ginger and Honey Latte

A hot and spicy coffee with a honey base  
topped with steamed milk, froth and  
ground ginger sprinkle 4.5

#### Belgian Chocolate Mocha

Coffee with a pleasant hint of chocolate 4

We use daring blends of Robustas,  
and separately roasted Arabica to offer coffee varieties of  
exceptional intensity and flavour.

NESPRESSO®

## TEA

#### Assam Breakfast

Rich, robust and malty blend of pure Assam Black  
Tea. Is the finest breakfast blend available on the  
market 4.5

#### White Peony

White Peony is renowned for its refreshing  
character and sweet taste. Soothing and gentle,  
perfect for any time of the day 4.5

#### Flowering Jasmine and Lily

This is a light and smooth green tea, hand-tied  
around flame orange lily petals and sweet jasmine  
flowers 5.5

#### Yellow Gold Oolong

A refreshing and smooth tea with an aroma and  
flavour combining caramel notes, tangy citrus and  
fresh grasses, supported by quenching syrupy  
sweetness 4.5

#### Whole Chamomile Flowers

Chamomile flowers are fresh, cleansing and  
intensely enjoyable to drink 4.5

#### Earl Grey Tea

This particular Earl Grey tea defines how Earl Grey  
should taste. Made from a base of exceptional  
whole leaf Ceylon scented with bergamot and  
sprinkled with cornflowers to create a tea that  
delights all the senses 4.5

#### Organic Jade Sword Tea

A bright and fresh green tea. A world away from  
the bitter or overly vegetal varieties. It's simply  
lovely clean tea that suits all moods, occasions and  
personalities 4.5

#### Peppermint Leaf Tea

Whole Peppermint leaf herbal tea is a delicious  
caffeine free drink making the perfect soothing  
drink to round off a meal. Bright, refreshing and  
cleansing 4.5

#### Olympian Greek Mountain Tea

Made from the leaves of plants from the Sideritis  
species found in the Greek mountains. An exquisite  
herbal tea which has been drunk for its health  
benefits for many years 4.5

If tea is to share add 1.50

"Teas that reflect the local terroir, skill & production methods  
refined over millennia. We do not blend from multiple origins,  
but simply find the very best taste of a place, from across Asia's  
great tea producing regions."

JING

# BREAKFAST

Breakfast is Served Daily until 14:00  
Sunday All DAY

## Paris

Two Home Baked Butter Croissant, your choice of jam or marmalade, fresh butter and seasonal fruits 6.5

## Athens

Toast bread with "Greek-strapatsada", local organic scrambled eggs with tomato sauce and feta cheese 8.5

## Valencia

A sliced whole baguette topped with fresh tomato purée, extra virgin olive oil and sea salt flakes. Served with a glass of freshly squeezed orange juice 9.5

## New York

Local Organic scrambled eggs with smoked salmon and asparagus tips, sprinkled with black caviar, and accompanied by freshly baked artisan bread.  
Served with a glass of Mimosa 13

## Guildford

Two Local Organic fried eggs, pork sausages, premium bacon rashers, seasonal mushrooms, freshly cut fried potatoes, cherry tomatoes, baked beans, and lightly toasted bread 12

## CAKES

**Sicilian Lemon** 4.75 (Dairy Free)

**Seville Orange** 4.75 (Dairy Free)

**Organic Chocolate** 4.95

**Our signature Chocolate & Pistachio** 4.95

**Corn Flour** 4.5 (Gluten Free)

**Cake of the Day** 4.75

All our cakes are prepared by our chefs in our kitchen throughout the day always using organic ingredients.

## Free Filter Coffee

Monday to Wednesday  
with all Breakfasts

## PASTRIES

**Home Baked Butter Croissant** 2.5

*add an artisanal jam  
or marmalade for 1*

**Pastel De Nata**  
served hot or cold 2.5

**Bridor® Pain Aux Raisins**  
served hot or cold 2.8

## SANDWICHES

warm with fresh leaf salad and Greek Olive oil Dressing  
*all at 6.95*

**Sundried Tomato** ciabatta with mashed Avocado, Rocket and finely cooked Streaky Bacon

**Smoked Salmon** sandwich, with smoked Scottish Salmon and Creme Fresh with Dill on brown Bloomer

**D' Italia** baguette with Mozzarella, Mayo, Tomato, Rocket, Pesto and Extra-Virgin Olive Oil (V)

**Goat Cheese** small baguette with fresh Avocado, Tomatoes and Red Pesto (V)

**Sandwich of the Day** please ask for today's special

**Ham & Cheese Toast** with medium mature Cheddar 4.75

**Home Baked Butter Croissant with ham & cheese** slightly toasted 4.8

## SOUP AND SALADS

**Today's Soup** always made on the day with Fresh ingredients from our local market served with bloomer bread 6.5

**Caprese Salad** sliced Tomatoes, Mozzarella, Basil Leaves, Extra-Virgin Olive Oil and Salt Flakes 7

**Greek Salad** the traditional Greek Salad, with tomatoes, sliced Cucumber, Kalamata Olives, Feta cheese, fresh Peppers, and onion slices. Dressed with Extra-Virgin Greek Olive Oil 11.5

**Goat Cheese Salad** mixed Leaves, fresh Strawberries, grilled Goat Cheese, crispy Bacon & balsamic Vinegar 10.5

**Prawn Salad** with mixed Leaves, Prawns, Croutons, Avocado, Grated Parmesan and Pesto Dressing 12.5

## COCKTAILS

all at 8

### Magic Spritzer

Zinfandel and Lemonade

### Strawberry Spritzer

White wine, soda and fresh strawberries

### Aperol Spritz

The traditional Italian Aperitif

### Cosmopolitan

Fresh lime, Cranberry juice, Cointreau and Vodka Citron

### Caipirinha

Brazilian Cachaça, with Lemons or Strawberries

### Southern Lemonade

Southern Comfort with lemonade and lime

### Pimms

The classic cocktail with lemonade and fruits

### Mojito

Rum, soda, lime and fresh mint

### Old Fashioned

Whiskey, Angostura bitters and a dash of soda

## DRINKS

### Gin

at 4.8 single, 6.5 double

Bombay Sapphire

Tanqueray No. 10

Spencerfield Elderflower

Hendrick's

Gin Mare

The Botanist

Silent Pool

### Fever Tree

add 1.5

Indian Tonic Lemonade

Slimline Soda

### Greek Ouzo

A double shot bottle

at 6.8

### Whiskey

at 6 single, 8 double

Chivas 12yr

Jameson

Dalwhinnie Winter's Gold

Macallan Gold

### Courvoisier

at 8 double

### Vodka

at 6 single, 8 double

Belvedere Vodka

with just ice or add coke, lemonade or cranberry.

### Baileys

at 7 double

## SPARKLING

Prosecco  
Extra Dry

glass 7 - bottle 28

Moët & Chandon 45

Veuve Clicquot 59

## WINES

glass 175ml - carafe 500ml - bottle 750ml

### House

glass 5.5 - carafe 15 - bottle 20

**white:** Pinot Grigio, Italy

**rose:** White Zinfandel, California

**red:** Merlot Syrah, France

### Suggestion

glass 7 - carafe 18 - bottle 26

**white:** Chenin Blanc, South Africa

**rose:** Pinot Grigio Blush, Italy

**red:** Malbec, Argentina

### Select

glass 8 - carafe 21 - bottle 29

**white:** Strofilia, Greece

**rose:** Côtes de Provence, France

**red:** Agiorgitiko, Greece

## DRAFT BEER

2/3 pint - 3.75

pint - 4.25

jug 3 pints - 10.75

please ask for the Beer of the month

## BOTTLED BEERS

all at 4.75

Peroni 5.1%

Peroni Gold 6.6%

Peroni Gluten Free 5.1%

Birra Moretti 4.8%

Greek Mythos 5%

Hiver - Honey Beer 5%

Aspall Cyder 7%

## JUICES & SOFT DRINKS

Freshly Squeezed Orange Juice 5

Devon Apple Juice 3

Wild Elderflower Bubbly 3

Sicilian Lemonade 3

Raspberry Crush 3

Hot Ginger Beer 3.5

Coca-Cola / Diet Coke 3

Brazilian Guarana 3

Still or Sparkling Water (small 2.75, big 3.25)