

TWISTS OF COCKTAIL CLASSICS

FLAVOR COMPASS

We've prepared a flavor profile guide for our cocktails to help you choose the perfect one for your taste.



MIMOSA [* 12]

porta monticano millesimato brut vino spumante,
freshly squeezed orange juice

0,24 l

9,⁵⁰ €



FRAGOLA SPRITZ [* 6, 12]

aperol, marca oro prosecco extra dry,
strawberry, rose, lime air

0,20 l

11,⁹⁰ €



HONEY DEW COCO PUNCH

malfy gin con arancia, coconut water,
melon cordial, grapefruit soda

0,20 l

11,⁹⁰ €



FRUTTI DI BOSCO [* 1, 3, 7, 12]

malfy gin con limone, lemon, fermented drink
infused with cantaloupe and basil, biscuit

0,20 l

11,⁹⁰ €



CAMPARI & GRAPES [* 12]

campari with kumquat and passion fruit (sous-vide),
fermented grape juice infused with lemongrass and lime

0,20 l

11,⁹⁰ €



NEGRONI [* 12]

malfy gin con limone, campari with kumquat and passion fruit (sous-vide), martini rosso with coffee beans (sous-vide), orange peel

0,10 l

12,⁹⁰ €



SGROPPINO AL COMO [* 12]

malfy originale gin, porta monticano millesimato brut vino spumante, sicilian lemon and mango sorbet, lime leaf

0,20 l

12,⁹⁰ €



NITRO MATCHA SOUR

malfy originale gin, limoncello, matcha aquafaba, chamomile cordial

0,11 l

9,⁵⁰ €

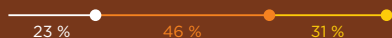


NITRO LA DOLCE VITA SPRITZ [* 12]

limoncello, porta monticano millesimato brut vino spumante, apricot, lavender, aquafaba, marshmallow

0,20 l

12,⁹⁰ €



ME D U S A C A R D

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DISCOVER THE WORLD OF NON-ALCOHOLIC COCKTAILS WITH RICH FLAVOR

FLAVOR COMPASS

We've prepared a flavor profile guide for our cocktails to help you choose the perfect one for your taste.



MIMOSA [* 12]

fermented grape juice,
freshly squeezed orange juice

0,24 l

6,⁹⁰ €



FRAGOLA SPRITZ [* 6, 12]

aperitivo rosso 0%, fermented grape juice
infused with lemongrass and lime, strawberry, rose, lime air

0,20 l

7,⁵⁰ €



HONEY DEW COCO PUNCH

gin 0%, coconut water, melon cordial,
grapefruit soda

0,20 l

7,⁵⁰ €



FRUTTI DI BOSCO [* 1, 3, 7, 12]

gin 0%, lemon, fermented drink infused
with cantaloupe and basil, biscuit

0,20 l

7,⁵⁰ €



CAMPARI & GRAPES [* 12]

bitter 0% (sous-vide), fermented grape juice
infused with lemongrass and lime

0,20 l

7,⁵⁰ €



NEGRONI

gin 0%, bitter 0%, aperitivo rosso 0%,
orange peel



0,10 l

7,90 €

SGROPPINO AL COMO [* 12]

gin 0%, fermented grape juice infused with lemongrass and lime,
sicilian lemon and mango sorbet, lime leaf



0,20 l

7,90 €

NITRO MATCHA SOUR

gin 0%, lemon, matcha aquafaba,
chamomile cordial



0,11 l

6,90 €

NITRO LA DOLCE VITA SPRITZ [* 12]

fermented grape juice infused with lemongrass and lime,
apricot, lavender, aquafaba, marshmallow



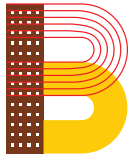
0,20 l

7,90 €

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rewing is an art



THE FLAVOR OF SPECIALTY COFFEE IS DEFINED NOT ONLY BY ROASTING, BUT ALSO BY ITS ORIGIN, PROCESSING METHOD, AND SENSORY PROFILE.

COFFEE PROCESSING

DRY (NATURAL) PROCESSING

One of the oldest methods of coffee processing, primarily used in regions with abundant sunlight and dry climates. After harvesting, whole coffee cherries are spread out under the sun to dry for several weeks. During this time, the cherries are turned regularly to prevent mold and unwanted fermentation. Once fully dried, the outer layers are removed, leaving only the coffee beans.

Flavor profile: fuller-bodied coffee with sweet, fruity, and chocolatey notes.

WET (WASHED) PROCESSING

Known as the “washed” method, this is a more complex and technology-intensive approach. After harvesting, the outer skin of the cherries is removed using mechanical depulpers. The beans are then fermented in water tanks for several hours to days, allowing the remaining mucilage to break down naturally. After fermentation, the beans are thoroughly washed and then dried, either under the sun or in mechanical dryers.

Flavor profile: clean and bright cup with pronounced fruity and floral notes, balanced by a gentle acidity. These coffees are often perceived as more refined and elegant.

HONEY PROCESSING

This method is a hybrid between dry and washed processing. The term “honey” doesn’t refer to the use of actual honey, but rather to the sticky, honey-like texture that develops during the drying phase. After the outer skin of the coffee cherry is removed, a portion of the fruit’s mucilage remains on the beans. As the beans dry, this layer clings to them, creating a tacky coating. The amount of mucilage left determines

whether the coffee is classified as “white honey,” “yellow honey,” “red honey,” or “black honey.”

Flavor profile: honey-processed coffees tend to have a sweet and complex cup profile, often with subtle acidity and rich fruity notes.

ANAEROBIC FERMENTATION

An innovative processing method that has gained popularity among coffee professionals and enthusiasts in recent years. In this approach, whole cherries or de-pulped beans are fermented in sealed tanks without oxygen, leading to unique chemical reactions that result in distinctive flavor profiles. This method requires precise control of temperature and fermentation time.

Flavor profile: bold and complex, often featuring exotic notes of fruit and florals, as well as sweet and slightly fermented characteristics.

CARBONIC MACERATION

A processing technique inspired by winemaking, designed to enhance the sweetness, fruitiness, and complexity of coffee. Whole cherries are fermented in a sealed environment with controlled levels of carbon dioxide. This method encourages a slow and even fermentation, intensifying aromatic compounds.

Flavor profile: pronounced fruity and sweet profile, with notes of berries, tropical fruit, and caramel.

CUPPING

Cupping is the standard method used to evaluate the sensory qualities of coffee. It allows tasters to assess flavor, aroma, body, acidity, aftertaste, and balance in a consistent and structured way. This practice is essential in quality control, sourcing, and education across the coffee industry.



COMO BLEND 80:20

[40% brasil : 40% costa rica : 20% uganda]

TASTE: notes of nuts and chocolate

AROMA: fresh oranges and dark chocolate

ACIDITY: mild

BITTERNESS: medium

ROASTING STYLE: full city

RISTRETTO | ESPRESSO | LUNGO

ESPRESSO DOPPIO

ESPRESSO MACCHIATO

IL CAPO IN B [MINI CAPPUCCINO]

CAPPUCCINO

FRAGOLA ROSA CAPPUCCINO

CAFFÉ LATTE MACCHIATO

FRAGOLA ROSA LATTE MACCHIATO

FLAT WHITE

	MILK [* 7]	ALTERNATIVE MILK OF YOUR CHOICE [* 1, 8]
8 g	3,70 €	4,00 €
16 g	5,40 €	5,70 €
8 g	3,80 €	4,10 €
8 g	4,20 €	4,90 €
8 g	4,70 €	5,30 €
8 g	5,90 €	6,50 €
8 g	4,70 €	5,30 €
8 g	5,90 €	6,50 €
16 g	5,90 €	6,60 €

FRAPPE DIRTY EARL [* 8]

espresso, almond milk infused with earl grey black tea

0,20 l

4,90 €

***DECAFFEINATED VARIANTS ARE ALSO AVAILABLE**



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Alternative coffee brewing

MODERN BREWING METHODS THAT HIGHLIGHT
ITS DELICACY AND FLAVOR NUANCES

CHOOSE YOUR COFFEE:

ETHIOPIA YIRGACHEFFE GRANDE 1 ARICHA

PANAMA ALTIERI CATUAI ANAEROBIC SLOW DRY

COSTA RICA JUANACHUTE NACIENTES
ANAEROBIC HONEY

COSTA RICA JUANACHUTE NACIENTES ANAEROBIC HONEY

100 % ARABICA SINGLE ORIGIN

Taste: brown sugar, citrus, grape, floral

Region: Tarrazú

Farm: Juanachute

Altitude: 1700 m.a.s.l.

Variety: caturra

Processing: anaerobic honey

Cupping score: 88

PANAMA ALTIERI CATUAI ANAEROBIC SLOW DRY

100 % ARABICA SINGLE ORIGIN

Taste: strawberry, peach, pineapple and almond

Region: Boquete

Farm: Altieri Coffee

Altitude: 1300 m.a.s.l.

Variety: catuai

Processing: anaerobic

Cupping score: 87

Hario V60 is one of the most popular tools for brewing filter coffee. It's a cone-shaped dripper with a distinctive design that allows for precise extraction and enhances the coffee's flavor clarity. The 60° design helps regulate water flow and enhances brewing consistency.

Chemex is an elegant coffee brewer with an hourglass-shaped design, made from high-quality borosilicate glass. It uses specially designed thick paper filters to produce a clean, delicate cup with a balanced flavor

CHOOSE THE BREWING METHOD:

V60 30 g **6,¹⁰ €**

CHEMEX 37 g **6,¹⁰ €**

FRENCH PRESS 17 g **4,⁹⁰ €**

ETHIOPIA YIRGACHEFFE GRADE 1 ARICHA

100 % ARABICA SINGLE ORIGIN

Taste: lemongrass, black tea, peach

Region: Yirgacheffe

Farm: Chelbesa

Altitude: 2000 m.a.s.l.

Variety: wild heirloom varieties

Processing: washed

Cupping score: 84

profile. This iconic tool is ideal for coffee enthusiasts who value both design and the quality of filter coffee.

French press is a classic and widely loved brewing method that delivers a bold and aromatic cup with pronounced texture. Coffee is steeped directly in water, allowing for a more intense flavor extraction. A metal filter separates the grounds from the brew, while allowing natural oils and fine particles to remain in the cup.



offee with sorbet



A REFRESHING TWIST ON ESPRESSO AND FERMENTED
DRINK ELEVATED WITH OUR SIGNATURE SORBETS

RASPBERRY AND PINEAPPLE [* 12]

espresso, raspberry sorbet, pineapple and banana,
fermented drink infused with cantaloupe and basil

0,20 l

6,⁵⁰ €

MANGO AND LEMON [* 12]

espresso, sicilian lemon and mango sorbet, flavored fermented drink water,
prickly pear ficodindia dell'etna and watermelon

0,20 l

6,⁵⁰ €



atcha latte

TRADITIONAL JAPANESE GREEN TEA
WITH ALMOND MILK FOR BALANCE AND ENERGY

MATCHA [* 8]

0,20 l

4,⁷⁰ €

MATCHA STRAWBERRY AND ROSE [* 8]

0,20 l

4,⁹⁰ €

MATCHA MANGO [* 8]

0,20 l

4,⁹⁰ €

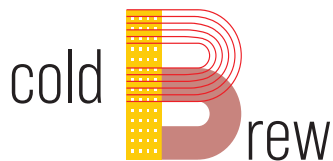
***SERVED HOT OR ICED UPON REQUEST**



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COLD MACERATED COFFEE IN COMBINATION WITH OUR FERMENTED DRINK AND LEMONADES

NITRO COLD BREW

ethiopia yirgacheffe

0,15 l **3,90 €**

COLD BREW „IN THE BOTTLE“

- ethiopia yirgacheffe
- malawi pamwamba

0,20 l **5,20 €**

COLD BREW WITH FERMENTED JUICE [* 12]

- fermented drink based on prickly pear and watermelon with quinine content
- fermented drink from cantaloupe melon and basil with quinine content
- fermented white grape juice flavored with lemongrass and lime

0,20 l **5,50 €**



OUR HOMEMADE ICED TEA

STRAWBERRY AND POMEGRANATE

cascara, lime

0,30 l **5,90 €**

PEACH AND PASSION FRUIT

green tea, lime

0,30 l **5,90 €**



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ermented drinks

“CHAMPAGNE“ [* 12]

FRESHLY SQUEEZED AND FERMENTED FRUIT JUICES,
CHAMPAGNE FERMENTATION WITH YEAST

WHITE GRAPES AND LEMON GRASS

fermented grape juice made from white grapes,
lemongrass, lime

0,25 l 5,60 €

OPUNCIA FICODINDIA DELL'ETNA AND WATERMELON WATER

flavored fermented drink

0,25 l 5,60 €

CANTALOUPE MELON AND BASIL WATER

fermented drink from cantaloupe melon and basil with quinine content

0,25 l 5,60 €

“TIBICOS“

FERMENTED BASE WITH ADDED FRESH FRUIT,
FERMENTED WITH TIBICOS CRYSTALS

RASPBERRY AND LEMONGRASS

with lemon

0,25 l 5,60 €

PASSION FRUIT AND RHUBARB

with kumquat

0,25 l 5,60 €

“KOMBUCHA“ [* 12]

FERMENTED KOMBUCHA TEA BASE WITH MUSHROOM
WITH ADDED COLD-PRESSED JUICE

BASIL

white pai mu tan tea, sicilian lemon, basil

0,30 l 5,80 €

HIBISCUS

white tea pai mu tan, red currant, hibiscus

0,30 l 5,80 €

fresh lemonade "in a jug"

**WATERMELON
AND RED CURRANT**
lemon, lime, rosemary, soda

0,50 l **6,70 €**
1,00 l **12,30 €**

**ORANGE
AND ELDERFLOWER**
apricot, grapefruit, soda

0,50 l **6,40 €**
1,00 l **11,70 €**

HOMEMADE LEMONADE
lemon, lime, soda

0,50 l **4,20 €**

**JAR OF WATER |
WITH LEMON | WITH MINT**

0,50 l **2,50 €**

**JAR OF SODA |
WITH LEMON | WITH MINT**

0,50 l **2,50 €**



FRESHLY AND COLD-PRESSED FRUIT JUICE

MORNING DETOX
orange, grapefruit, ginger

0,30 l **7,90 €**

GINGER SHOT
ginger, turmeric, orange,
lemon, honey

0,10 l **4,40 €**

ORANGE

0,10 l **3,00 €**

GRAPEFRUIT

0,10 l **3,00 €**



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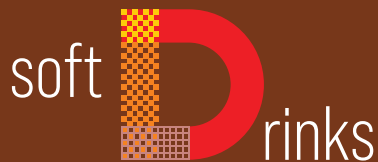


TEA LEAVES IN COMBINATION WITH DRIED FRUITS AND HERBS

GREEN TEA WITH HERBS AND CITRUS	10 g	4,70 €	FRESH MINT TEA FRESH GINGER TEA	15 g	4,70 €
BLACK TEA WITH LAVENDER	10 g	4,70 €	TEA FROM DAILY OFFER	2 g	4,70 €
FRUIT TEA WITH GOJI AND STRAWBERRIES	10 g	4,70 €			

BAKED FRUIT WITH TEA LEAVES

SAKURA AND STRAWBERRY rhubarb, lime, green tea	0,06 l	4,90 €	VANILLA AND MANGO apricot, lime, lemon grass, white tea	0,06 l	4,90 €
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COCA-COLA ZERO COCA-COLA	0,33 l	4,20 €	RÖMERQUELLE lemon grass	0,33 l	4,20 €
KINLEY TONIC	0,25 l	4,20 €	RÖMERQUELLE sparkling still	0,33 l 0,75 l	4,20 € 7,90 €
SAN PELLEGRINO TONIC WATER	0,20 l	3,90 €	ACQUA PANNA SAN PELLEGRINO sparkling still	0,25 l 0,75 l	3,90 € 7,50 €
SAN PELLEGRINO BLOOD ORANGE	0,20 l	3,90 €			



SPARKLING

**PORTA MONTICANO
MILLESIMATO BRUT
VINO SPUMANTE** [* 12] 0,10 l **4,90 €**
0,75 l **34,90 €**
dry, white, veneto,
zardetto, italy

**FASHION VICTIM ROSÉ VINO
SPUMANTE EXTRA DRY** [* 12] 0,75 l **41,90 €**
dry, rose, astoria,
treviso, italy

**SERENA 1881 PROSECCO
TREVISO EXTRA DRY** [* 12] 0,10 l **5,60 €**
0,75 l **39,90 €**
white, doc, veneto,
treviso, italy

**HOLA ALCOHOL
FREE SPARKLING** [* 12] 0,10 l **5,10 €**
0,75 l **35,90 €**
white, cava, spain

WHITE

PINOT GRIGIO [* 12] 0,10 l **4,50 €**
0,75 l **31,90 €**
dry, serena 1881,
veneto, italy

**GRÜNER VELTLINER
QUERGELESEN** [* 12] 0,75 l **39,90 €**
dry, niederösterreich, austria

SAUVIGNON BLANC [* 12] 0,10 l **5,60 €**
0,75 l **39,90 €**
dry, marlborough,
sileni, new zealand

ROSE

**PRIMITIVO ROSATO
NOVANTACEPPI** [* 12] 0,10 l **4,70 €**
0,75 l **32,90 €**
dry, igt, puglia,
latentia winery, italy

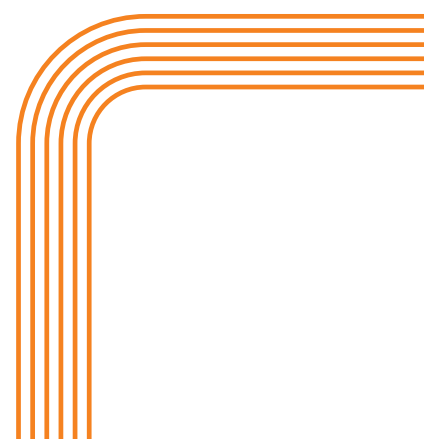
FOREVER SUMMER ROSÉ [* 12] 0,75 l **42,90 €**
dry, rose, mirabeau, igp,
méditerranée, france

RED

CABERNET SAUVIGNON [* 12] 0,10 l **6,10 €**
0,75 l **42,90 €**
dry, forchir, friuli, italy

**CHIANTI SUPERIORE
FIASCO** 0,10 l **7,00 €**
0,75 l **49,90 €**
dry, ruffino, docg,
tuscany-chianti, italy

**PINOT NOIR CELLAR
SELECTION** [* 12] 0,75 l **41,90 €**
dry, hawkes bay, new zealand





HEINEKEN [*1]

0,30 l

4,²⁰ €

ZLATÝ BAŽANT 0,0% [*1]

0,33 l

3,⁹⁰ €



LIMONCELLO

0,04 l

5,⁷⁰ €

JAMESON

0,04 l

6,³⁰ €

ABSOLUT BLUE

0,04 l

5,⁵⁰ €

ABERLOUR 12 Y.O.

0,04 l

9,⁹⁰ €

BEEFEATER

0,04 l

5,⁵⁰ €

JACK DANIEL'S NO.7

0,04 l

6,⁹⁰ €

MALFY

0,04 l

7,⁹⁰ €

DOMOVINA

0,04 l

6,⁵⁰ €

MALFY GIN CON LIMONE

0,04 l

7,⁹⁰ €

Slivovica 52 % | Hruškovica 42 % |
Marhuľovica 42 %

GRAPPA FIOR DI VITE

0,04 l

6,⁹⁰ €

MALFY GIN CON ARANCIA

0,04 l

7,⁹⁰ €

GRAPPA SARPA DI POLI ORO

0,04 l

8,⁹⁰ €

HENDRICK'S ORIGINAL

0,04 l

7,⁹⁰ €

APEROL

0,06 l

6,⁷⁰ €

HENDRICK'S GRAND
CABARET

0,04 l

8,⁹⁰ €

CAMPARI

0,06 l

6,⁹⁰ €

HAVANA CLUB 7 AÑOS

0,04 l

7,⁹⁰ €

MARTINI [*12]

0,08 l

6,⁷⁰ €

DIPLOMÁTICO
RESERVA EXCLUSIVA

0,04 l

8,⁵⁰ €

bianco | rosso | rossato | extra dry





THE COMPLETE COMPOSITION OF DRINKS AND THEIR ALLERGENS IS AVAILABLE AT THE BAR

DO YOU HAVE YOUR MEDUSACARD?
SHOW IT TO US BEFORE YOU PAY!



MEDUSACARD

Do not forget to use your points, now also available in Medusacard app!

Enjoy more benefits thanks to your points.
You can pay with them [any bill over 5 Euros] or you can use them for many benefits
[please ask our staff for current benefits].

** For all benefits, the points will be automatically applied to the cheaper item of the pair.

