

bröd

Water

Fiji 0.5l
Agios Nikolaos 0.5l

☺€* ☺€*

2.00 2.70
1.00 1.40

Sparkling water

Perrier

2.00 3.20

Cold coffee

Fredo espresso
Fredo cappuccino
Iced americano
Iced latte/matcha
Iced flat white
Cold brew canned
Cold brew hazelnut
Espresso tonic

3.20 4.20
3.50 4.60
3.20 4.20
3.50 4.60
3.50 4.60
4.20 5.50
4.50 6.10
5.30 5.60

Hot coffee

Espresso
Espresso double
Cappuccino
Cappuccino double
Flat white
Latte
Americano
Filter coffee
Mocha praline
White caramel mocha
White cinnamon mocha
Matcha latte

2.40 2.90
2.70 3.30
3.20 4.20
4.00 5.20
3.40 4.50
3.50 4.90
3.20 4.20
3.50 4.60
4.00 5.20
4.00 5.20
4.00 5.20
4.00 5.40

Chocolate

Hot/cold dark chocolate
Hot/cold white chocolate

4.00 5.40
4.00 5.40

Fresh juice

Orange 16oz
Apple 16oz
Carrot 16oz
Mixed juice 16oz

☺€* ☺€*

3.90 4.80
3.90 4.80
3.90 4.80
4.40 5.40

*Add ginger to fresh juice

+0.30 +0.30

Brod signature juice

4.50 5.70

Detox drinks

Detox
(Spinach, parsley, cucumber, apple)

4.40 5.60

Antioxidant
(Apple, lemon, celery, spinach, cucumber, honey syrup)

4.80 6.00

Smoothies

Banana, strawberry

7.00 7.70

Bloody mary

7.00 7.70

(Healthy option)

Exotic

7.20 8.80

(Healthy option)

Hot loose tea

Black tea wild cherry

4.00 5.40

White tea silver pearls

4.00 5.40

Fruity tea fairytale

4.00 5.40

Chamomile rooibos happymom

4.00 5.40

Green tea italian pie

4.00 5.40

Cold loose tea

Black tea wild cherry

4.50 5.40

Green tea italian pie

4.50 5.40

Soft drink

Coca-cola

2.50 3.00

Coca-cola zero

2.50 3.00

Sprite

2.50 3.00

Schweppes soda

2.50 3.00

☺ ☺
Single origin +1.00 +1.00
Extra shot espresso +1.20 +1.20
Extra syrup +0.50 +0.60

(Vanilla, caramel, hazelnut)

📷 @Brodbakerybar 🌐 Brodartisan.com

*All prices include vat and service fee

bröd

Sandwiches (1)		🌾€*	🥚€*	Sweet croissaant (1) (3)		🌾€*	🥚€*	Overnight oats in a jar (1) (7)		🌾€*	🥚€*
(Bread options: whole grain sourdough bread, Whole grain, seeded sourdough bread , Chiapatta bread, focaccia)***				Croissant rolls				5 grain porridge (8)		7.40	-
				(Tiramisu / choco)		6.00	7.20	Almond milk,cinnamon, maple syrup, granola, fruits			
				Danish with fruits							
				Cheese cake		7.00	8.40				
BLT – Sourdough (3)		5.90	6.80	Pistachio creme tart (8)		4.90	5.90	Acai – yogurt jars (7)			
Bacon, tomato, lettuce,				Lotus cookie cinnamon		4.80	5.90				
Smoked paprika, spicy garlic mayo				Cinnamon roll		4.80	5.90	Acai jar (5)		9.10	-
Pastrami – Sourdough (3) (7) (10)		7.50	8.60	Plain croissant		3.90	4.60	Peanut butter, hemp seeds, bee pollen,			
Whole grain mustard aioli, provolone,						3.20	4.20	Granola, honey, banana (a la carte)			
Grilled coleslaw, rocket, tomato chutney				Cakes (1) (3) (7)				Yoghurt jar		6.60	-
Smoked salmon (4) (8)		7.00	8.20					Honey, seasonal fruits, poppy seeds, walnuts			
Hummus,avocado, pickled cucumber,				Banana bread							
Capers, fennel, lime				Sticky toffee caramel***		3.20	4.40				
Turkey dinkel (3) (7) (10)		5.70	6.90	Carrot cake***		4.00	5.40	Salads (a la carte)			
Brie, green apple, mayo,				Tahini pie		3.60	4.90	Chickpeas***		7.90	-
Whole grain mustard, lettuce						6.00	7.20	Caesar with chicken		11.50	-
Falafel*** (8)		5.00	5.70	Bars***				Halloumi Green Salad		12.50	-
Cucumber, hummus,								Panzanella with baby spinach		15.80	-
Grilled peppers, pine nuts				Oat, choco (7) (11)							
Chicken fillet (7) (8) (10)		5.90	7.20	Peanut butter, choco (5)		3.20	-				
Whole grain, mustard mayo,				5 nuts (8)		3.40	-				
Smoked cheddar, lettuce						3.60	-	Light lunch (a la carte)			
				Cookies (1) (3)				Beef Meatballs baked potatoes		9.50	-
Brioche (1) (3)								Marinated Salmon		17.00	-
				Brownies				BLT Sourdough Sandwich		8.50	-
Egg salad roll		4.40	5.30	Cookie sandwich (5)		2.80	3.40	with Salad			
Smoked salmon egg salad roll (4)		7.70	8.90	With peanut butter cream		3.80	4.60	Quinoa and fermented		14.00	-
Bacon egg salad roll		5.40	6.40	Pastry chef's inspiration				mushrooms patty in sourdough			
				Hazelnut flavour		4.20	4.20	Beef burger		15.00	-
								Beef ragout pappardelle		15.00	-
Savoury croissant (1) (3) (7)				Dessert (1) (3) (7)				Rigatoni with porcini		17.50	-
								mushrooms and spinach			
Danish Quiche Lorraine		7.50	7.50	Pistachio raspberry (8)		6.80	8.50	Pistachio carbonara with		16.00	-
Smoked bacon***		5.00	6.30	Biscuit pistachio, white chocolate namelaka,				rigatoni mezzi			
Maple syrup, gouda				Raspberry compote, wipped ganash pistachio				Pastrami Sourdough Sandwich		10.00	
Blt croissant		6.30	7.20	Profiteroles		5.80	7.30	with Salad			
				Runchy choux, vanilla pastry cream,							
				Chocolate cremeux							
Pizza dough flatbread (1) (7)				Snickers (5) (8)		6.30	7.90				
				Biscuit pistachio, salted butterscotch,							
Spinach, herbs & feta***		4.50	5.00	Salted peanuts, milk chocolate bavaroise,							
Halloumi pie		4.50	5.00	Dark chocolate cremeux							

- (1) Cereals containing gluten

(2) Crustaceans

(3) Eggs

(4) Fish

(5) Peanuts

(6) Soybeans

(7) Milk (including lactose)

(8) Nuts

(9) Celery (including celeriac)

(10) Mustard

(11) Sesame seeds

(12) Sulphur dioxide and sulphites

(13) Lupin

(14) Molluscs

*All prices include vat and service fee

**For allergens,
Consult a member of the team.

***Subject to the daily selection of the chef.
Availability may vary.

