



cafuné

SOUTH AMERICAN CAFÉ

Breakfast

Cafuné Breakfast - 8.95 (GF*) Cafuné sausage, bacon, 2 eggs, black beans, tomato, fried plantain & avocado. served w/ arepa or toast & a large tea or coffee*

Llapingachos - 5.50 (GF/VE) "Ya-pin-ga-cho" An Ecuadorian hash brown/potato cake that's filled with cheese! Served with 2 eggs for a perfect breakfast.

Huevos pericos - 5:50 (GF) "whey-vo-se peh-ree-cos" Fresh tomato, onion & mature cheddar cheese cooked with scrambled eggs. Served in a toasted arepa.

Toast - 2:10 2 slices of thick cut white or brown

*Americano, Latte, Cappuccino or Flat white

Veggie Breakfast - 7.50 (GF*/VE) 2 eggs, fried plantain, tomato black beans & avocado. Served w/ arepa or toast & a large tea or coffee*

Avocado & egg on toast - 5.00 (GF*/VE) 2 eggs served on thick cut toast with seasoned mashed avocado. Go gluten free - swap toast for our homemade arepa.

Breakfast arepa - 3.80 (GF) Filled with bacon egg & cheese.

Egg & black beans - 4.50 (GF*/VE) Served on thick toast or an arepa.

Bacon roll - 2.95 +egg - 3.45 on a baguette or bap.

Porridge - 2.90 W/Jam - 3.20 W/Fruit - 3.40

Smoothie Bowls

Açai - with granola - 4.80 (VE) "ah-sigh-ee"

Traditional sorbet made from the Açai palm fruit, a native amazon tree. It's packed with vitamins & anti-oxidants.

Pitaya - with granola - 4.80 (VE) "pee-tie-ya"

A sorbet from the north of South America - mainly Colombia & Venezuela.

Mixed Fruit bowl - with granola 4.50 (VE)

Fresh cut seasonal fruits - wit natural yoghurt & honey.

Toppings 50p

- >Mango
- >Banana honey
- >Chia seeds
- >Chocolate chips
- >Strawberry
- >Kiwi
- >Coconut
- >Pineapple

Cafuné pancakes

Our pancakes are made with yellow cornmeal, this gives them a bright colour and a slight popcorn taste.

Banoffee - 5.00 (GF/VE) Fresh banana & toffee sauce.

Strawberry & Nutella - 5.00 (GF/VE) Fresh Strawberries Covered with our homemade Nutella sauce.

Mixed fruit - 5.00 (GF/VE) Fresh chopped fruits, yoghurt and a drizzle of honey. Add cream - 40p

 Get creative! Add extras to your breakfast or lunch from 80p
 Black beans * Egg * Fried Plantain * Mature cheddar * Mozzarella
 Bacon 1.50 * Avocado 1.10 * Cafuné Sausage 1.90

Sandwiches

All served on a soft warm baguette or bap, baked fresh here.

All dishes come with plantain crisps & fresh salad with our fruity dressing

Chivito - 6.75 "chi-vee-toe" The Uruguayan national sandwich.

Warm beef, ham, fried egg, gooey mozzarella, pickles & tomato all on a large toasted mayo bap.

Bauru - 5.80 "bow-roo"

The classic Brazilian street sandwich for workers on the go. Warm beef & gooey mozzarella with pickles, tomato & mayo. Served on our fresh soft baguette.

Pollito - 5.80 "poh-yee-toe" Classic combo of chicken breast & avocado, mixed with our homemade herby mayo sauce. Served on our soft baguette.

Choripan - 6.95

From the street barbecues of Argentina, this is not a regular hot dog. Our 100% meat sausage is served with homemade chimichurri on our fresh soft baguette. (please allow a little longer for this one)

Salads - 5.95

All salads are served with a mix of fresh leaves, homemade dressing and crunchy plantain crisps!

- Chicken & Mango. (GF)
- Chikpea & beetroot (GF/V)
- Avocado & Mixed bean. (GF/V)

Arepas - "A-reh-pah"

Toasty corn meal bun. All served with plantain crisps & fresh salad with our signature fruity dressing
The symbolic food of Colombia & Venezuela. Healthy, filling & versatile.

Black bean, fried plantain & Avocado - 5.95 (GF/V)
A Cafuné classic. Savoury beans, sweet plantain and creamy avocado.

Stew beef, fried egg & plantain - 6.20 (GF)
Perfectly fried egg topped with slow cooked brisket & fried plantain. A delicious Sweet and salty combo!

Reina pepiada - "ray-na pep-ee- ah-da" - 5.95 (GF)
A Venezuelan favourite. Cooked chicken breast & avocado mixed with our homemade herby mayo sauce.

Avocado & tomato - 5.80 (GF/V)
A light choice. Perfectly ripe tomatoes & avocados in a tangy lime dressing.

Tostados

Toasted sandwich served with fresh Salad & our homemade herby mayo.
Made with thick cut white or brown bread.

- Mature cheddar cheese - 4.30 (VE)
- Cooked ham & mature cheddar - 4.70
- Guava jam & mature cheddar- 4.70 (VE)
- Sliced tomato, mozzarella & fresh basil - 4.70 (VE)
- Tomato, onion & mature cheddar - 4.70 (VE)
- Sliced tomato & mashed avocado - 4.70 (V)

GF = Gluten free

VE = Vegetarian

V = Vegan



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drinks menu

SOUTH AMERICAN CAFÉ

Espresso	S 1.60	D 1.90
Americano	R 1.95	L 2.30
Cappuccino	R 2.45	L 2.70
Latte	R 2.45	L 2.70
Flat white	R 2.50	L 2.90
Mocha	R 2.70	L 3.10
Machiato	R 1.90	L 1.90

Tea - 2.10
English breakfast
Earl grey
Green
Peppermint
Rose hip
Chamomile
Lemon & ginger
Apple & cinnamon
Raspberry leaf
Yerba mate (in bag)

Cafuné Signatures R - 2.70 L 3.00

Brazilian cappuccino -

A Nutella coated cup takes this cappuccino to new heights of indulgence.

Argentinian cappuccino

Dulce de leche, a milk caramel, is spread around the inside of our cappuccino cup then finished with a a dusting of cinnamon.

Mango & coconut latte

Our Cafuné coffee is combined with creamy coconut milk and real mango pulp.

Golden latte - 3.20 (large only)

Red velvet hot chocolate - 3.20 (large only)

Real milk chocolate blended with creamy milk and a hint of strawberry.

Yerba Mate "MA-TAY" - 3.10 (Refill)

Yerba mate served the traditional way - in a mate or gourd. (depending where your from) A bombilla (straw with a filter) is used to drink - NOT to stir.

Fresh

3.10

Freshly squeezed orange juice

Limonada de coco - blended lime and coconut milk

Frozen blended juices

3.10

Passion Fruit

Guava

Acerola

Strawberry & pineapple

Mango & pineapple

Make it a smoothie! 50p

Coconut milk

Yoghurt

Rolled oats