

Salads - 5.80

All salads are served with mixed leaves, homemade dressing and crunchy corn tortillas.

Chicken & Mango. (GF)

Avocado & Bean. (GF/V)

Ham, apple & cheddar. (G)

Tuna & red onion. (GF)

Tostado

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)

Fried plantain & mature cheddar - 4.70 (VE)

Sliced tomato & mashed avocado - 4.70 (V)

Drinks

Our coffee drinks are made with our very own Cafuné blend. This unique blend has been created by combining the best beans from Brazil, Colombia & Costa Rica.

Cafuné Specials 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 dusting of cinnamon.

Mango & coconut latte - Our Cafuné coffee is combined with creamy coconut milk and real mango pulp.

Red velvet hot chocolate - Real milk chocolate blended with creamy milk and a hint of strawberry.

Americano R 1.85 L 2.30
Rich & naturally sweet, served black or with milk

Cappuccino R 2.30 L 2.60
Foamed milk with a touch of chocolate powder

Latte R 2.30 L 2.60
Lightly steamed milk, sweet & creamy

Flat white R 2.40 L 2.80
stronger than normal coffee & creamy milk

Mocha R 2.65 L 3.00
The perfect coffee & chocolate combination

Espresso S 1.60 D 1.90
Our Cafuné blend in pure form.

Machiato 1.90
Espresso 'marked' with foamed milk.

Iced 30p
Decaf 25p
Syrups 40p
Alternativ milk 40p

Hot chocolate - 2.85
Made with real milk chocolate and creamy milk.

Yerba mate - 3.10
Strong flavoured South American herbal tea. There are a few rules surrounding this drink, the most important one being - do not move the bombilla! (metal straw)

Tea - 2.10
Check our shelf for our current tea selection.

Fresh juices

Check out our board for fresh juices and smoothies freshly blended from frozen fruit.

All food and drink available to eat-in or takeaway

Please find a seat and order at the till when your ready & we'll do the rest.

"KA-FU-NAY"

Cafuné: (noun) The act of lovingly running your fingers through a loved ones hair.



cafuné

SOUTH AMERICAN CAFÉ

Great passion for a perfect cup of coffee and delicious fresh food.

A place to feel a real South American welcome.

Enjoyed your visit. Tell your friends & leave us a review online. It makes our job a little easier knowing you left with a smile!

Follow us @cafunecafeuk



BREAKFAST - Start your day the Cafuné way! served till 3pm

Cafuné Breakfast - 8.00 (GF*)

Cafuné sausage, bacon, 2 eggs, black beans, tomato, fried plantain & avocado.
Served with an arepa or toast on the side & a regular tea or coffee.

Llapingachos - 5.00 (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 - 5:00 (GF)

“whey-vo-se peh-ree-cos”
Fresh tomato, onion & mature cheddar cheese cooked with scrambled eggs. Served in a toasted arepa.

Toast

2 slices of thick cut white or brown
- just butter 2.10
- with jam 2.50

* Gluten free when Arepa is chosen *

Veggie Breakfast - 6.80 (GF*/VE)

2 eggs, fried plantain, tomato black beans & avocado.
Served with an arepa or toast on the side & a regular tea or coffee.

Avocado & egg on toast - 4.85 (GF*/VE)

2 eggs served on thick cut toast with seasoned mashed avocado.
Go gluten free - swap toast for our homemade arepa.

Egg & black beans - 4.50 (GF*/VE)

Served on thick toast or an arepa.

Breakfast arepa - 3.80 (GF)

Filled with bacon egg & cheese.

Bacon roll - 2.90
+egg - 3.40
on a war baguette

Porridge

- with jam 2.10
- with fruit 2.50

Signature sandwiches
A selection of sandwiches from around the continent
All served on a soft warm baguette or bap, baked fresh here.
All dishes come with 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 - 5.50 “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 - 5.50 “poh-yee-toe”

Classic combo of chicken breast & avocado, mixed with our homemade herby mayo sauce. Served on our soft baguette.

Montañita - 5.50

Tuna & red onion mixed with a touch of mayo and a squeeze of lime. Served on our baguette.

Butifarra - 5.50 “butty-far-ha”

The classic Peruvian street sandwich. Our homemade “Jamón” (cooked ham) is topped with a sweet onion relish & mayo.

Choripan - 6.50

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)

Get creative! Add extras to your breakfast or lunch from 75p

Black beans
Egg
Fried Plantain
Mature cheddar
Mozzarella
Bacon 1.00
Avocado 1.00
Cafuné Sausage 1.90

VE - Vegetarian

V - Vegan

GF - Gluten free

Arepas - “A-reh-pah”

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

Cafuné chicken - 5.90 (GF)

Cooked chicken breast in our sweet and sour sauce.

Black bean, fried plantain & Avocado - 5.80 (GF/V)

A Cafuné classic. Savoury beans, sweet plantain and creamy avocado.

Stew beef, fried egg & plantain - 5.90 (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” - 5.90 (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.

All our Arepas are handmade here in our kitchen!

We also cook and slice all of our meat here so we know you’re only getting the best.

Please inform a member of staff of any dietary requirements or allergies before ordering.

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

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 - 3.75 (VE)

Fresh cut seasonal fruits - with natural yoghurt, granola & honey.

EXTRAS - 50p

Strawberry Kiwi Mango Banana honey
Coconut Pineapple Chia seeds Chocolate chips