



# Gourmet 47

Caffé & Catering

## BOWL OF SUNSHINE

|   |   |   |   |
|---|---|---|---|
| <b>ORGANIC SEASONAL FRUITS</b>              | 5 | <b>YOGURT PARFAIT</b>   | 6 |
| <b>OATMEAL</b>                              | 5 | Crunchy granola layered with organic Greek yogurt & organic seasonal fruits |   |
| Organic oatmeal served with a side of honey |   | - Substitute with Gluten Free Granola                                       | 2 |
| - add organic seasonal fruits on top        | 2 |   |   |

## LET'S AVOCUDDLE WITH TOAST


|  |    |   |    |
|--|----|---|----|
| <b>AVOCADO</b>   | 10 | <b>AVOCADO EGG</b>  | 14 |
| Avocado toast sprinkled with toasted sesame seeds                            |    | Avocado toast topped with a boiled egg & chili flakes                     |    |
| <b>AVOCADO CAPRESE</b>   | 14 | <b>AVOCADO SAUMON FUMÉ</b>  | 16 |
| Avocado toast topped with mozzarella, tomatoes, fresh basil & balsamic glaze |    | Avocado toast topped with smoked salmon, capers, shaved radishes & chives |    |
| - add Prosciutto di Parma  | 3  |   |    |

## ALL WE NEED IS PEACE & LOAF

|   |   |  |   |
|---|---|--|---|
| <b>PEANUT BUTTER &amp; BANANA TOAST</b>   | 5 | <b>NUTELLA &amp; BANANA TOAST</b>  | 5 |
| Peanut butter spread topped with sliced bananas drizzled with honey & crushed almonds |   | Nutella hazelnut spread topped with sliced bananas drizzled with honey & crushed peanuts |   |
| <b>HONEY RICOTTA &amp; PISTACHIOS TOAST</b>   | 7 | <b>HONEY RICOTTA &amp; BERRIES TOAST</b>   | 7 |
| Ricotta cheese topped with honey & crushed pistachios                                 |   | Ricotta cheese topped with honey, organic seasonal fruits & chia seeds                   |   |

## EVERYDAY I'M WAFFLING

|  |   |                                       |  |
|--|---|---------------------------------------|--|
| <b>CRUNCHY BELGIAN WAFFLE WITH ONE OF YOUR CHOICE:</b> | 7 | A - Organic seasonal fruits           |  |
|  |   | B - Sliced bananas with whipped cream |  |
|  |   | C - Sliced bananas with Nutella       |  |



## PANINI & SANDWICHES

SERVED WITH ORGANIC MIXED GREEN SALAD

|   |    |   |    |
|---|----|---|----|
| <b>PROSCIUTTO CAPRESE PANINI</b><br>Prosciutto di Parma, mozzarella, tomatoes,<br>arugula & pesto in ciabatta bread             | 14 | <b>STRAWBERRY, BRIE &amp; TURKEY PANINI</b><br>Brie with turkey, pepper jelly, basil leaves<br>& strawberries in baguette                             | 13 |
| <b>CAPRESE PANINI</b><br>Buffalo Mozzarella, tomatoes, arugula &<br>pesto in ciabatta bread                                     | 12 | <b>SUJUKH PANINI</b><br>Armenian beef sausage, tomatoes & pickles<br>in French baguette   | 13 |
| <b>CHICKEN PANINI</b><br>Organic chicken breast, tomatoes, pickles,<br>arugula with pesto or garlic paste<br>in ciabatta bread  | 13 | <b>ANTIPASTO PANINI</b><br>Grilled eggplant & zucchini, roasted red<br>peppers, sun dried tomatoes, goat cheese,<br>arugula & pesto in ciabatta bread | 12 |
| <b>TUNA SANDWICH</b><br>Wild yellow fin tuna mixed with<br>Dijonaise, cornichons, celery & arugula<br>in ciabatta bread         | 13 | <b>MORTADELLA MOZZARELLA PANINI</b><br>Italian mortadella with pistachios,<br>mozzarella, pickles, tomatoes and pesto<br>in ciabatta bread            | 12 |
| <b>JAMBON GRUYERE PANINI</b><br>Jambon de Paris, butter, Gruyere,<br>cornichons, radishes & Dijon mustard in<br>French baguette | 13 | <b>SALAMI MOZZARELLA PANINI</b><br>Italian pepper salami, mozzarella,<br>cornichons or spicy pepperoncini, tomatoes<br>& Dijonaise in ciabatta bread  | 12 |

## SALADS

SERVED WITH TOASTED BREAD & G47 DRESSING

|  |         |  |                   |
|--|---------|--|-------------------|
| <b>QUINOA SALAD</b><br>Organic red quinoa, fresh and roasted<br>vegetables, chickpeas, avocado, pine-nuts,<br>feta cheese, mixed with wild organic arugula | 18      | <b>PROSCIUTTO CAPRESE SALAD</b><br>Prosciutto di Parma, buffalo mozzarella,<br>heirloom tomatoes & avocado on a bed<br>of arugula  | 18                |
| <b>CAPRESE SALAD</b><br>Mozzarella, heirloom tomatoes, avocado<br>mixed with organic wild arugula  | 13      | <b>TUNA SALAD</b><br>Wild yellow fin mixed with Dijonaise,<br>cornichons & celery on wild organic arugula  | 13                |
| <b>CHICKEN SALAD</b><br>Organic chicken breast, tomatoes,<br>avocado, cucumbers, radishes, mixed<br>with organic wild arugula<br>- add crispy bacon        | 13<br>3 | <b>BABY KALE SALAD</b><br>Organic baby kale with shredded red<br>cabbage & carrots, mixed beans, dried<br>cranberry, roasted almonds, pepitas<br>-add organic chicken breast<br>-add wild yellow fin tuna in olive oil<br>-add smoked salmon | 11<br>4<br>5<br>5 |



## EGGSTATIC WEEKENDS

ALL OUR EGGS ARE FREE-RANGE AND SERVED WITH ORGANIC MIXED GREEN SALAD  
SUBSTITUTE EGG WHITES TO ANY ORDER FOR ADDITIONAL \$3

|   |    |
|---|----|
| <b>CROQUE-MADAME</b>  | 18 |
| Sunny side up egg on sliced brioche with béchamel sauce, Jambon de Paris & Gruyere cheese                                       |    |
| <b>ANGELINA TARTINE</b>   | 18 |
| Poached egg on toast with crème fraîche, sliced radishes, avocado slices, lettuce, capers & chives                              |    |
| <b>PESTO SCRAMBLE CIABATTA</b>  | 15 |
| Scrambled eggs with basil pesto, mozzarella cheese, roasted red peppers served in a ciabatta bread<br>- add Prosciutto di Parma | 3  |
| <b>MEDITERRANEAN SCRAMBLE</b>   | 15 |
| Three eggs with Sujukh (Armenian beef sausage), green olives & tomatoes served with pita bread                                  |    |
| <b>SALMON SCRAMBLE</b>  | 15 |
| Three eggs with smoked salmon, crème fraîche, tomatoes, capers & chives served with toast                                       |    |
| <b>HAM &amp; CHEESE SCRAMBLE</b>  | 15 |
| Three eggs with ham & cheese served with toast  |    |
| <b>VEGGIE SCRAMBLE</b>  | 12 |
| Three eggs with sautéed spinach, mushrooms, tomatoes, onions & goat cheese served with toast                                    |    |
| <b>SIMPLE SCRAMBLE</b>  | 10 |
| Three eggs served with toast  |    |
| <b>SUNNY MORNING</b>  | 10 |
| Two sunny side up eggs served with toast  |    |

## SIDES

|                        |   |                                 |   |
|------------------------|---|---------------------------------|---|
| Crispy Bacon           | 3 | Additional egg to any order     | 2 |
| Prosciutto Di Parma    | 3 | Avocado                         | 3 |
| Smoked Salmon          | 3 | Butter & jam                    | 3 |
| A scoop of Tuna salad  | 3 | Organic Seasonal Fruits (Small) | 3 |
| Organic Chicken Breast | 3 | Organic Seasonal Fruits (Large) | 5 |
| Extra Sujukh           | 3 | Daily bread with butter & jam   | 5 |



## COFFEE & BEVERAGES

| HOT                   | SINGLE | DOUBLE | COLD                             |      |
|-----------------------|--------|--------|----------------------------------|------|
| Brewed Coffee         | 2.25   | 2.75   | Iced Brewed Coffee               | 3.00 |
| Tea                   | 2.50   | -      | Iced Tea                         | 3.00 |
| Espresso              | 2.25   | 2.75   | Double Shot on Ice               | 3.00 |
| Macchiato             | 3.00   | 3.50   | Iced Macchiato                   | 4.00 |
| Americano             | 3.00   | 3.50   | Iced Americano                   | 4.00 |
| Cappuccino            | 4.00   | 4.50   | Iced Cappuccino                  | 5.00 |
| Caffé Mocha           | 4.25   | 4.75   | Iced Mocha                       | 5.00 |
| Caffé Latte           | 4.00   | 4.50   | Iced Latte                       | 5.00 |
| Chai Latte            | 4.00   | 4.50   | Iced Chai Latte                  | 5.00 |
| Hot Milk Chocolate    | 3.50   | 4.00   | Fresh Squeezed Orange Juice      | 4.00 |
| Italian Hot Chocolate | 4.50   | 6.00   | GinJui (Ginger water)            | 3.00 |
| Sahlab                | 4.50   | 6.00   | GinJui Bottle (Ginger water)     | 9.00 |
|                       |        |        | Fiji Natural Water               | 3.00 |
|                       |        |        | Acqua Panna Natural Water        | 3.00 |
|                       |        |        | Perrier - Sparkling Water        | 1.50 |
|                       |        |        | Soft Drinks                      | 1.50 |
|                       |        |        | San Pellegrino Fruit Cans        | 2.75 |
|                       |        |        | San Pellegrino - Sparkling water | 4.50 |

- Extra Shot of Espresso 0.50
- Add Sugar-Free Vanilla / Caramel / Hazelnut Syrup 0.50
- Substitute Regular Milk With Almond / Coconut / Oat Milk 0.75

### Gourmet 47 Caffé & Catering

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