

# FOOD

# TEA + OTHER DRINKS

We serve simple, honest food that nourishes. Our menu is rooted in seasonal produce, with dishes that are classic in spirit yet contemporary in form.

We choose our ingredients with intention, favouring organic whenever possible, and sourcing from producers and craftspeople whose practices we admire. In the kitchen, we intervene lightly to preserve the integrity of their pure flavours.

Every detail matters to us, from the ingredients we source to the way we prepare and serve them, ensuring food, pastries, tea, and coffee are treated with equal care and attention.

At Oficina, we believe in the Qi of tea, the energy that flows from the plant into the body, offering presence, calm and vitality.

Guided by seasonality, craftsmanship, and respect for producers, our selection evolves with the harvests, and includes aged teas that reveal the character of time. We look for leaves that are alive and expressive, sourcing teas that were organically cultivated, wild-grown, or harvested from ancient trees. We work directly with farms we've visited ourselves or growers who have full traceability.

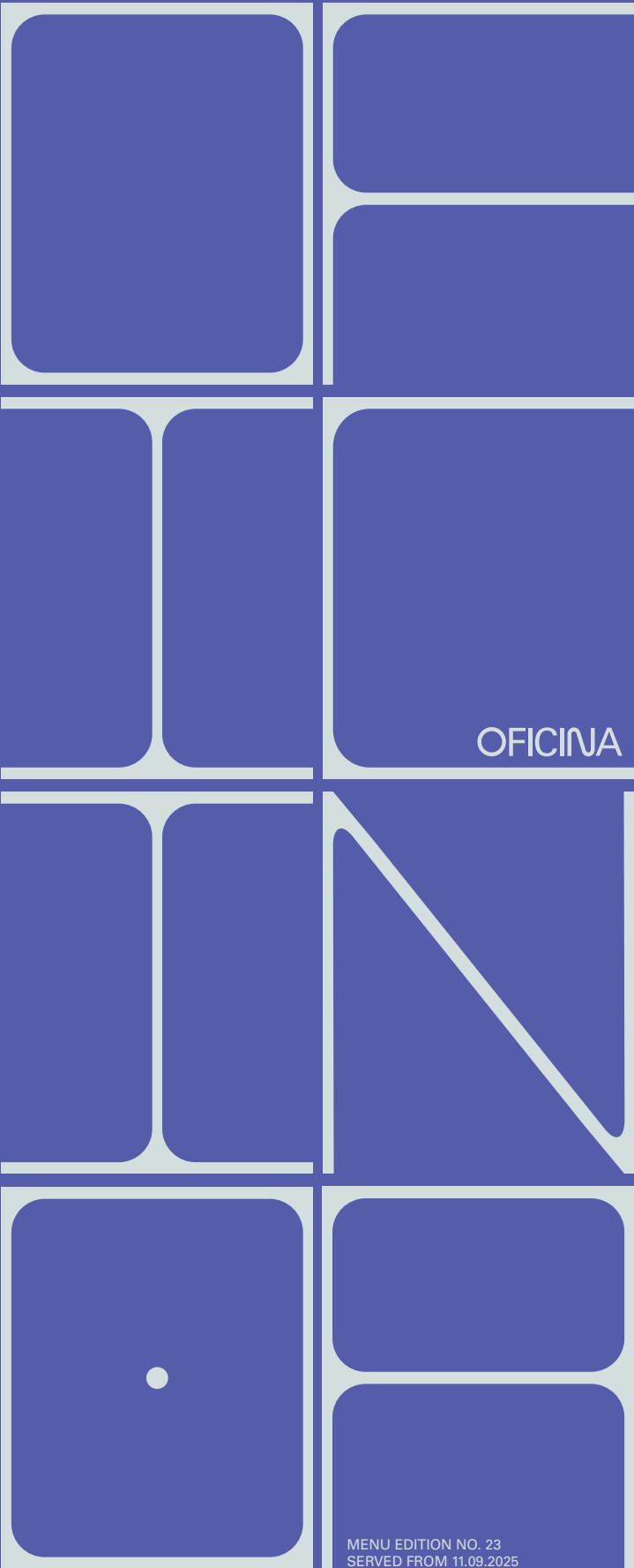
Our other drinks follow the same philosophy. From coffee to natural wines to spirits for our cocktails, we choose to work with producers who share our dedication to thoughtful cultivation and authentic craft.

## NOTE

We serve our loose-leaf tea in two styles:

Cup (225ml), for 1

Pot (450ml), for 2



Breakfast			FROM 10 – 12:15
Everyday Granola, Yoghurt, Plum Jam, Blackberry	V / DFO / *	13,5	
Cornmeal Pancake, Sweet Azuki Bean, Strawberry Compote, Whipped Ricotta Cream	V / *	16,5	
Soft Scramble, Toasted Brioche, Miso Bagna Càuda, Salad + Parmesan		17	
Potato Rösti, Fried Egg, Aioli, Herb Salad, House-made White Kimchi	V / VVO / GF	18	

Lunch			FROM 12:30 – 15:30
Spinach Fennel Potato Soup, Fried Halloumi Cheese	V	15	
Grilled Cornbread, Pointed Pepper, Crème Fraîche, Soft-Boiled Egg, Chilli Oil	V	22	
Aubergine, Chickpea, Tahini, Pine Nuts, Herbs	VV / GF / *	19	
Spicy Tomato Risotto, Pan-Fried Mackerel, Sesame Sanshō Paste	VO / GF / *	24	

Sides			ALL DAY
Green Salad	V / GF	7,5	
Sourdough Bread, Butter	V	7,5	
Potatoes, Aioli, Fermented Hot Sauce	V / GF	8,5	

Pastries			
Black Tea Morning Bun		5	
Financier		4	
Cookie of the Day		4,5	
Salted Chocolate Lunette		5	
Hōjicha Cheesecake, Soy Sauce Caramel	GF	8,5	

*	CONTAINS NUTS
V(O)	VEGETARIAN (OPTION)
VV(O)	VEGAN (OPTION)
GF(O)	GLUTEN-FREE (OPTION)
DF(O)	DAIRY-FREE (OPTION)

# GREEN TEA

Green tea is prized for its fresh, vegetal character. The leaves are briefly steamed or pan-fried to halt oxidation, preserving their natural fragrance and bright flavour.

## Xihu Longjing

Origin	A special selection known as ‘chaxin’ (tea heart), this Longjing is made entirely from the tender buds of the original Quntizhong cultivar, whose lineage traces back to the Qing Dynasty. Pan-fired using traditional methods, the tea develops a rich chestnut aroma and a complex, lingering character, with delicate floral undertones.		
Xihu, China			
Harvest			
Spring 2025			
Notes			
Chestnut, floral, silken			
	Cup	5	
	Pot	8	

## Sencha

Origin	These sun-grown Yabukita cultivar leaves are harvested in early spring and deeply steamed at higher temperatures for a longer time than usual, softening them and preserving their bright colour. The fine, fragile leaves produce a green tea with a velvety mouthfeel, vivid vegetal notes, and an umami-rich taste with a clean, brisk finish.		
Kakegawa, Shizuoka, Japan			
Harvest			
Spring 2025			
Notes			
Fresh grass, umami, velvety			
	Cup	4,5	
	Pot	7,5	
	+ Over Ice	0,5	

## Genmaicha

Origin	In this tea, roasted brown rice kernels (genmai) are blended with our Sencha after being carefully soaked, steamed, dried, and toasted. The result is a balanced, mellow cup, where vibrant green leaves meet the nutty, buttery sweetness of toasted cereal and popcorn. The grains also lower the caffeine, making this tea gentle and soothing.		
Kakegawa, Shizuoka, Japan			
Harvest			
Spring 2025			
Notes			
Toasted cereal, sweet popcorn, round			
	Cup	4,5	
	Pot	7,5	
	+ Over Ice	0,5	
	Shop (100g)	18	

## Hōjicha

Origin	After steaming and drying, the leaves and stems are dark-roasted, a finishing step that tempers bitterness and defines hōjicha’s roasted richness. Organically grown and crafted in Uji, it reflects both tradition and refinement.		
Uji, Kyoto, Japan			
Harvest			
Spring 2025			
Notes			
Cocoa, caramel, rich body			
	Cup	4,5	
	Pot	7,5	
	Shop (75g)	12,5	

# WHITE TEA

White tea is the least processed of all teas. The leaves are gently withered and dried, preserving their natural sweetness, delicate aroma, and subtle character.

## Yue Guang Bai

Origin	From Wuliang Mountain at an altitude of 1,800 metres, this delicate white tea has a poetic character, each leaf bears a dark and a light side, like the moon.
Wuliang, Yunnan, China	
Harvest	Hand-picked and withered indoors to avoid direct sunlight, the leaves are then lightly oxidised, preserving their natural sweetness and floral aroma.
Spring 2021	Though subtle like most white teas, its texture is unexpectedly rich, reminiscent of Pu’er, and it can develop depth and nuance over time.
Notes	
Floral, citrus, mellow	
Cup	5
Pot	8

## Aged Shou Mei

Origin	Harvested and sun-dried in 2012, this Shou Mei has matured into a smooth, warming tea. Its dark, curved leaves brew a golden liquor with flavours of forest floor, lifted by the gentle sweetness of dried fruit.
Fuding, China	While many white teas are best enjoyed fresh, Shou Mei’s traditional sun-dried processing preserves the leaf’s natural character, allowing it to age gracefully and develop layered depth with a comforting richness.
Harvest	
Spring 2012	
Notes	
Honey, dried fruit, woody depth	
Cup	6
Pot	9

# BLACK TEA

Fully oxidised, black tea develops rich, full-bodied flavours, from malty and sweet to fruity and floral. Valued across cultures for its depth, warmth, and versatility, it offers both everyday comfort and refined expressions from distinctive regions and cultivars.

## Wakōcha Benifūki

Origin	From the lush, rain-soaked forests of Yakushima, this black tea is crafted from the Benifūki cultivar, more often used for green tea. Its full, rounded character balances fruit and malt with a gentle tannic finish. Organically grown in small island gardens, it carries the clarity and richness of its subtropical environment.
Yakushima, Kagoshima, Japan	
Harvest	
Spring 2025	
Notes	
Plum, malt, honey	
Cup	4,5
Pot	7,5
+ Over Ice	0,5

## Arnold Palmer

Hot brewed Wakōcha Benifūki, our black tea from Japan, with ginger lemon syrup, served over ice	5
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# OOLONG TEA

Oolong tea undergoes partial oxidation, yielding a broad spectrum of flavours between green and black tea. From floral and delicate to deeply roasted, each oolong reflects the artistry of its maker. Our selection highlights Taiwanese oolongs, spanning light and fragrant to richly robust.

## Alishan High Mountain

Origin	Grown on hillsides between 1,200 and 1,600 metres in Shizhao, a village bordering Yushan National Park, this oolong reflects one of Taiwan’s most celebrated high mountain terroirs. Made from the Jin Xuan cultivar, prized for its creamy, milky character, it offers a clean liquor with buttery, vegetal, and silky floral notes — a classic expression of Alishan tea.
Harvest	
Spring 2024	
Notes	
Floral, creamy, orchid	
Cup	5
Pot	8

## Charcoal-Roasted Dong Ding

Origin	From the Dong Ding region at 800 metres, this Qing Xin oolong is roasted five times over nearly two months using traditional longan wood charcoal. Known as the Peak of Fire style, it represents one of the rarest and most demanding expressions of Taiwanese roasting. It has a deeply layered character with a lingering finish.
Harvest	
Spring 2024	
Notes	
Dark chocolate, cigar, coffee	
Cup	5
Pot	8

## Luye Red

Origin	First developed in 2008 by Taiwan’s Tea Research Station, this red oolong combines elements of black and oolong processing. Made from the Jin Xuan cultivar, it offers a smooth, rounded body with flavours of ripe fruit, making it an approachable and welcoming introduction to Taiwanese oolongs.
Harvest	
Spring 2024	
Notes	
Brown sugar, plum, citrus	
Cup	5
Pot	8
+ Over Ice 0,5	

## Zhulu Black

Origin	From one of Taiwan’s most prolific tea regions on the misty slopes of the Alishan mountains at 1,300 metres, Zhulu Black is a high mountain tea made from oolong cultivars. Leaves are carefully withered, rolled, and lightly roasted, producing a smooth liquor with subtle hints of bark, walnut, and clove — showcasing the elegance and richness of Taiwan’s alpine black teas.
Harvest	
Spring 2023	
Notes	
Cocoa, red fruit, smooth	
Cup	5
Pot	8
+ Over Ice 0,5	

# PU'ER TEA

Pu'er is a fermented tea, exclusively produced in Yunnan, crafted from large-leaf varieties and aged for depth and complexity. Sheng (raw) pu'er preserves fresh vitality, while shou (ripe) pu'er brings earthy richness.

## Wild Forest Shengpu

Origin	From Nannuo Mountain, this raw tea is gently withered, rolled, and sun-dried, leaving it not fully fermented. It ages naturally over time, allowing its flavours to evolve gradually. The golden liquor is sweet, floral, and lingering, with subtle layers that unfold across multiple sips — a delicate example of sheng pu'er's evolving character.
Yunnan, China	
Harvest	
Spring 2017	
Notes	
Honeyed sweetness, autumn leaves, aromatic	
Cup	6
Pot	9

## Xigui Wild Forest Shupu

Origin	Harvested from ancient trees in Xigui village, this pu'er is known as the Willow Leaf Flying Dagger of Pu'er for its slender, elegant leaves. Called ripe because it undergoes accelerated fermentation through wet piling, a process that mimics the natural ageing of raw pu'er. The liquor carries depth, strength, and persistence across many infusions.
Lincang, Yunnan, China	
Harvest	
Spring 2023	
Notes	
Earthy, dark wood, full-bodied	
Cup	6
Pot	9

# POWDERED TEA

Powdered teas are crafted from finely ground leaves to bring out their character. Matcha is a green tea celebrated for its vivid colour, umami depth and gentle energy. Hōjicha is a green tea that is roasted before being ground, yielding a mellow, nutty flavour with naturally low caffeine.

## Matcha

Origin	This matcha from a blend of cultivars grown by collective small farmers in Uji foams to a sensational creaminess and vibrant green colour. Shade-grown for a short period of time, the leaves don't become as bitter. Steamed, dried, and finely stone-ground into powder, this matcha delivers a naturally sweet, umami-rich taste that is approachable for beginners yet satisfying for connoisseurs alike.
Uji, Kyoto, Japan	
Harvest	
2024	
Notes	
Creamy, vegetal, umami	
Matcha Tea	4,5
Matcha Latte	5,5
+ Over Ice 0,5	
+ Oat Milk 0,3	
Sparkling Matcha	5
Matcha Lemon Tonic	6,5
Matcha Beer	8,5
Shop (50g)	38

## Hōjicha

Origin	Grown in Wazuka on a farm with over 350 years of organic tea cultivation, this hōjicha is made from a blend of open-field cultivars. The pesticide-free leaves are steamed, dried, refined, roasted and bead-milled into a smooth powder. Roasting mellows bitterness and astringency, creating a gentle, nutty sweetness and warm, toasty aroma with naturally low caffeine.
Wazuka, Kyoto, Japan	
Harvest	
May 2025	
Notes	
Cocoa, caramel, toasty	
Hōjicha Latte	5,5
+ Over Ice 0,5	
+ Oat Milk 0,3	
Hōjicha Hot Chocolate	6
+ Oat Milk 0,3	
Shop (50g)	21,5

# INFUSIONS

Infusions range from floral blends to roasted grains, and thus are naturally caffeine-free.

## Soba Cha

Origin	This tea is made from heirloom buckwheat roasted in Nagano, a region celebrated for its buckwheat noodles. The hulled groats are carefully pan-fried until deeply brown, developing a rich, nutty aroma and naturally sweet, toffee-like notes. Sugars in the kernels caramelise during roasting, creating a golden liquor with a warm, toasted finish.	
Nagano , Japan		
Harvest		
2024		
Notes		
Nutty, toffee, comforting		
	Cup	5
	Pot	8
	+ Over Ice 0,5	

## Calme Toux

Origin	Organically grown and hand-harvested	
Jura, France	at the edge of the Haut-Jura Regional	
Harvest	Park by Emilie and Arnaud Jacquin of	
Summer 2025	Aux P'tits Bonheurs, this blend of mint,	
	mallow and coltsfoot offers a soothing	
Notes	taste of the wild, preserved landscape	
Minty, gentle,	and the careful craft of its makers.	
cooling	Cup	4,5
	Pot	7,5
	+ Over Ice 0,5	

# PET NAT TEA

Ama Brewery began as a guerrilla group of friends brewing new-wave, aged kombuchas in a garage in San Sebastian, and has since grown into a full R&D operation. Each tea is carefully fermented with a SCOBY—the symbiotic culture of bacteria and yeast that transforms infusions into elegant, lightly sparkling beverages. Ama uses high-quality teas and herbs sourced from The Rare Tea Company, chosen for their rich complexity and expression of terroir from Japan, China, India, Sri Lanka, Africa, and foraged Basque plants.

Crucial to the process is the pure Basque mountain water, filtered over 27 years through the spike-hilled limestone of Izarraitz Mountain, producing exceptionally soft water that lets the teas and herbs fully reveal their flavours. Micro-batches are brewed, bottled, and aged for at least six months, developing a silky mouthfeel, harmonised aromas, and a distinct character in every infusion.

## Lemongrass

Origin	One of Ama Brewery's fermented infusions, with 1.5% alcohol, served like a fine wine, champagne, craft beer, or artisanal cider, making an elegant aperitif. Bright aromas of citrus and balsamic herbs meet a touch of sweetness reminiscent of lemon and mint sweets, while lively bubbles give a "crunchy" texture and a refreshing lift.	
Uva Highlands, Sri Lanka / Basque Country, Spain		
Notes		
White flowers, ginger, juniper, kaffir lime, white pepper		
	Bottle (750ml)	39

# TEA FLIGHT

Three Japanese Teas	18,5
Served with a cookie of the day	

# COLD TEA

Kukicha Iced Tea	5
Kukicha is a green tea made from the stalks of the tea plant that have been separated from leaves that are going to be used to make Sencha. It has such a sweetness and soft, creamy body since it is made from the parts of the plant that received less sunlight. We cold brew it over night and then stir it with lemon juice and honey syrup, and serve it over ice.	

Arnold Palmer	5
Hot brewed Wakōcha Benifūki, our black tea from Japan, with ginger lemon syrup, served over ice	

Sparkling Matcha	5
Matcha Tea over sparkling water and ice	

Matcha Lemon Tonic	6,5
Matcha Tea over tonic with lemon juice and honey syrup	

# COLD DRINKS

Shiso Lemon Soda	5
House-made lemonade made with Dutch fresh shiso, mixed with fresh lemon juice and sparkling water	

Fresh Orange Juice	4,5
Sparkling Water Carafe	4

# COFFEE

The beans we use to make our coffee are roasted by La Cabra, a modern roastery from Aarhus, Denmark. Since 2012, they’ve been selecting outstanding coffees and roasting them with care to bring out each one’s natural character.

Rather than roast separately for espresso or filter, they aim for a clear and honest expression of the bean—highlighting where it’s from and how it was grown. The result is a clean, bright cup that tells the story of its origin, season, and the people behind it.

Espresso	3,5 / 4,2
Americano	4,5
Macchiato	3,7
Cortado	4
Cappuccino	4,2
Flat White	4,7
Latte	4,9
+ Over Ice 0,5	
+ Oat Milk 0,3	
+ Extra shot 0,7	

Espresso Tonic	6
A shot of La Cabra espresso poured over tonic and ice	

# WARM DRINKS

Kinako Latte	6
Japanese toasted soybean powder with oat milk, lightly sweetened with maple syrup	



# BEER

We serve beers from Butcher's Tears, an artisanal brewery in Amsterdam operating since 2011. Fermentation takes place in open vessels (a rare practice today) and their own yeast is cultivated batch to batch, creating distinctive beers that move beyond fashion and convention.

<b>Bash</b>	330ml	7,5
Unfiltered Pils, 4.8%		
<b>Hit Parade</b>	330ml	7,5
Gluten-Free IPA, 5.5%		
<b>Animal Space</b>	330ml	7,5
White Saison, 5.2%		
<b>Matcha Beer</b>		8,5
Matcha Tea over Animal Space		

# CIDER

<b>Sagardo Naturala</b>	330ml	7
Producer	Isastegi	
Origin	Basque Country, Spain	
Fruit	Apple	
<b>Poiré Domfront</b>	330ml / 750ml	13 / 25
Producer	Jérôme Forget	
Origin	Normandy, France	
Fruit	Pear	
<b>Turgowy '20</b>	750ml	35
Producer	Cidrerie du Vulcain	
Origin	Treyvaux, Switzerland	
Fruit	Apple	
<b>Raw Boskoop '20</b>	750ml	38
Producer	Cidrerie du Vulcain	
Origin	Treyvaux, Switzerland	
Fruit	Apple	

# COCKTAILS

<b>Sparkling Americano</b>	9,5
Americano is a traditional Piedmontese bitter apéritif, a type of wine infused with aromatic botanicals, similar to vermouth. It is made by Chinati Vergano, a family-run atelier in Asti, Italy. Unlike most commercial aromatised wines, Chinati Vergano's are made using only natural wines, following traditional recipes reinterpreted for today. We serve it with sparkling water and orange zest.	
<b>Bloody Mary</b>	13
An Empirical Spirits' botanical distillation of the smoky Pasilla Mixe chilli from Oaxaca, Mexico, with tomato juice, lemon and celery salt	
<b>Espresso Martini</b>	12
A shot of La Cabra espresso shaken on ice with vodka and coffee liqueur	

# SPARKLING WINE

## Bianco, Alla Costiera7 / 39

OriginVeneto, Italy  
GrapesGlera, Moscato  
Vintage2020

## ColTamarie, Vigna San Lorenzo45

OriginVeneto, Italy  
GrapesField Blend  
Vintage2021

## Saint Louis, Le Haut-Planty49

OriginLoire, France  
GrapesFolle Blanche, Melon de Bourgogne  
Vintage2019

## Bulles Dog Pétillant Rosé, Francois de Nicolay52

OriginBourgogne, France  
GrapesAligoté, Pinot Noir  
Vintage2022

## Perles du Mont Blanc, Domaine Belluard78

OriginSavoie, France  
GrapesGringet  
Vintage2019

# WHITE WINE

## Riesling, Achillée8,5 / 47

OriginAlsace, France  
GrapesRiesling  
Vintage2022

## Ex Vero III, Weingut Werlitsch69

OriginGlanz, Austria  
GrapesSauvignon Blanc, Chardonnay  
Vintage2019

## Valentia, Cosmic Vinyaters57

OriginCatalonia, Spain  
GrapesCarignan Blanc  
Vintage2021

## Graf Sauvignon, Weingut Maria & Sepp Muster67

OriginLeutschach, Austria  
GrapesSauvignon Blanc  
Vintage2020

## Veine Bleue de Bacchus Francois Rousset-Martin105

OriginJura, France  
GrapesSavagnin  
Vintage2019

# ORANGE WINE

Fratelli Felix, Vigneti Tardis		8 / 43
Origin	Campania, Italy	
Grapes	Falanghina, Fiano	
Vintage	2023	
Nemico, Icaro		45
Origin	Lazio, Italy	
Grapes	Trebbiano, Malvasia	
Vintage	2023	
Tarramoto, Lorenzo Raffaglio		49
Origin	Sicily, Italy	
Grapes	Catarratto, Grillo, Zibibbo	
Vintage	2023	
Fleur, Patrick Desplats		155
Origin	Loire, France	
Grapes	Sauvignon Blanc, Chardonnay, Chenin Blanc	
Vintage	2022	
Serragghia Bianco, Gabrio Bini		105
Origin	Sicily, Italy	
Grapes	Zibibbo	
Vintage	2019	

# RED WINE

Beaujolais-Villages, Élis Guérin		9 / 49
Origin	Beaujolais, France	
Grapes	Gamay	
Vintage	2023	
Afroditi, Valdisole		48
Origin	Piedmont, Italy	
Grapes	Cari	
Vintage	2021	
Les Myrs, Matassa		71
Origin	Roussillon, France	
Grapes	Carignan, Mourvèdre	
Vintage	2020	
Lumiere des Sens, Patrick Robinot		78
Origin	Loire, France	
Grapes	Pineau d'Aunis	
Vintage	2018	
Au Fil Des Générations, Domaine Bornard		86
Origin	Jura, France	
Grapes	Poulsard	
Vintage	2019	
Back Grin, Fabio Gea		76
Origin	Piedmont, Italy	
Grapes	Grignolino	
Vintage	2019	
La Tournelle (Au Lever du Rouge) Evelyne & Pascal Clairet		67
Origin	Arbois / Jura, France	
Grapes	Pinot Noir	
Vintage	2020	
Shokoshi, La Grande Colline, Hirotake Ooka		116
Origin	Okayama, Japan	
Grapes	Shokoshi	
Vintage	2018	
Lulu, Dommaine La Boheme (Patrick Bouju)		56
Origin	Auvergne, France	
Grapes	Gamay D'auvergne	
Vintage	2020	