
BREAKFAST & LUNCH ALL DAY

HOUSE GRANOLA, YOGHURT,
STRAWBERRY, MATCHA **V/DFO/*** 12

CRÊPE WITH POACHED RHUBARB,
KUMQUAT JAM, PISTACHIO, MASCARPONE **V/*** 16

SOFT SCRAMBLE, TOASTED BRIOCHE,
MISO BAGNA CAUDA, RADICCHIO **V** 16
WITH CHEESE +2

POTATO RÖSTI, FRIED EGG, AIOLI,
HOUSEMADE KIMCHI, HERB SALAD **V/VVO/GF** 18

SOURDOUGH TOAST WITH WHIPPED RICOTTA,
COURGETTE AND PEAS **V** 15

FARINATA WITH WHITE BEAN HUMMUS,
SLOW-ROASTED WINTER TOMATOES, AGRETTI **VV/GF** 17
ADD SOFT BOILED EGG +1.5

SIDES

GREEN SALAD **V/GF/DF** 7

SOURDOUGH BREAD, OLIVE OIL **VV** 7

SWEETS

COOKIE OF THE DAY 4.5

PASTRY OF THE DAY 7.5

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

OFICINA

SAMPLE MENU

TEA

ALL TEAS ARE BREWED TO ORDER.
SERVED HOT, UNLESS REQUESTED OVER ICE FOR +0.5

CUP | SHOP

JAPANESE TEA

- KUKICHA **STEAMED STEMS**
Sweet peas, well-balanced, mild minerality 4.5 | 16 for 100g
 - KAMAIRICHA **ROASTED ON AN IRON-KETTLE**
Creamy body, grilled chestnuts, maple 4.5 | 20 for 50g
 - SENCHAYABUKITA **DEEPLY-STEAMED**
Velvety mouthfeel, umami, vegetal 4.5 | 14 for 50g
 - GENMAICHA **SENCHA WITH ROASTED BROWN RICE**
Sweet popcorn, nutty, vegetal undertone 4.5 | 18 for 100g
 - HŌJICHA **STEAMED, DARK-ROASTED**
Earthy, cocoa, caramel, rich body 4.5 | 12.5 for 75g
- HŌJICHA OAT MILK LATTE 5.5
HŌJICHA HOT CHOCOLATE 5.5
- TSUYUHIKARI **FULLY FERMENTED, ROLLED, STEAMED**
Dried apricots, sunchokes, blanched sorrel 4.5 | 25 for 50g
 - SOBA CHA **ROASTED BUCKWHEAT, CAFFEINE-FREE**
Toasty, nutty cereal, sweet toffee 5

● MATCHA

Profound umami with a sensational creaminess

MATCHA TEA 4.5

MATCHA OAT MILK LATTE 5.5

SPARKLING MATCHA 5

MATCHA SHOT STIRRED INTO A GLASS
OF COLD SPARKLING WATER, OVER ICE

MATCHA BERGAMOT TONIC 6.5

LONDON ESSENCE TONIC, BERGAMOT SYRUP,
LEMON JUICE, MATCHA SHOT, OVER ICE

MATCHA BEER 8

MATCHA SHOT OVER A COLD ANIMAL SPACE

ICED TEA OF THE DAY 5

TEA TASTING

A SELECTION OF THREE TEAS
WITH A COOKIE OF THE DAY 18.5



TAIWANESE TEA

- ZHULU GREEN **CULTIVATED UNDER DENSE MIST**
Silky, clean, young sprouts 5
- ZHULU BLACK **WITHERED, ROLLED, LIGHTLY ROASTED**
Hay, cloves, walnut, red currants 5
- HONG YU RUBY **LEFT TO GROW WILD, FULLY FERMENTED**
Malty, cinnamon, eucalyptus, peppermint 5.5

CHINESE TEA

- HIGH MT. **HAND-PICKED YOUNG LEAVES, LIGHTLY OXIDISED**
Raw honey, bright citrus, smooth body 5

HERBAL TEA

- MINT N' MALLOW **GATHERED IN THE JURA (FR), CAFFEINE-FREE**
Refreshing blend of mallow, coldfoot and mint 4.5

PÉT-NAT TEA BY AMA BREWERY

- BI – SRI LANKAN LEMONGRASS
**FERMENTED INFUSION MADE WITH BASQUE COUNTRY
SPRING WATER, AGED IN BOTTLE FOR 6 MONTHS**
*White flowers, ginger, juniper, kaffir lime,
white pepper, crisp bubbly texture (1.5%, 750ml)* 39

COFFEE

FILTER COFFEE 4.5
COCOA NIB COLD BREW 5
+0.5 FOR OAT MILK WITH EITHER

COLD DRINKS

LEMONADE OF THE DAY 5
FRESH ORANGE JUICE 4.5 / 6.5
SPARKLING WATER CARAFE 4

COCKTAILS

BLOODY MARY 12.5
TOMATO JUICE, LEMON, CELERY
SALT, AYUUK BY EMPIRICAL SPIRITS

AMERICANO SPRITZ 10
RED BITTER VERMOUTH
WITH SPARKLING WINE

SPIKY STEM 12
KUKICHA, BERGAMOT, GIN

LULI TONIC 8
MOSCATO CHINATO MIXED WITH TONIC

BEERS BY BUTCHER'S TEARS

BASH UNFILTERED PILS (4.8%, 330ml) 5
HIT PARADE GLUTEN-FREE IPA (5.5%, 330ml) 6
ANIMAL SPACE WHITE SAISON (5.2%, 330ml) 6
MATCHA BEER OUR MATCHA OVER ANIMAL SPACE 8

CIDERS

SAGARDO NATURALA, ISASTEGI, BASQUE COUNTRY (ES) APPLE (330ml) 7
POIRÉ DOMFRONT, JÉRÔME FORGET, NORMANDY (FR) PEAR (330ml / 750ml) 11 / 25
TURGOWY '20, CIDRERIE DU VULCAIN, TREYVAUX (CH) APPLE (750ml) 35
RAW BOSKOOP '20 CIDRERIE DU VULCAIN, TREYVAUX (CH) APPLE (750ml) 38

SPARKLING WINE

BIANCO '20 ALLA COSTIERA, VENETO (IT) GLERA, MOSCATO 7 / 39
COLTAMARIE '21 VIGNA SAN LORENZO, VENETO (IT) FIELD BLEND 45
SAINT LOUIS '19 LE HAUT-PLANTY, LOIRE (FR) FOLLE BLANCHE, MELON DE BOURGOGNE 49
BULLES DOG PÉTILLANT ROSÉ '22 FRANÇOIS DE NICOLAY, BOURGOGNE (FR) ALIGOTÉ, PINOT NOIR 52
PERLES DU MONT BLANC '19 DOMAINE BELLUARD, SAVOIE (FR) GRINGET 78

WHITE WINE

RIESLING '22 ACHILLÉE, ALSACE (FR) RIESLING 8,5 / 47
EX VERO III '19 WEINGUT WERLITSCH, GLANZ (AT) SAUV. BLANC, CHARDONNAY 69
VALENTIA '21 COSMIC VINYATERS, CATALONIA (ES) CARIGNAN BLANC 57
GRAF SAUVIGNON '20 WEINGUT MARIA & SEPP MUSTER, LEUTSCHACH (AT) SAUV. BLANC 67
VEINE BLEUE DE BACCHUS '19 FRANCOIS ROUSSET-MARTIN, JURA (FR) SAVAGNIN 105

ORANGE WINE

FRATELLI FELIX '23 VIGNETITARDIS, CAMPANIA (IT) FALANGHINA, FIANO 8 / 43
NEMICO '23 ICARO, LAZIO (IT) TREBBIANO, MALVASIA 45
TARRAMOTO '23 LORENZO RAFFAGLIO, SICILY (IT) CATARRATTO, GRILLO, ZIBIBBO 49
FLEUR '22 PATRICK DESPLATS, LOIRE (FR) SAUV. BLANC, CHARDONNAY, CHENIN BLANC 155
SERRAGGHIA BIANCO '19 GABRIO BINI, SICILY (IT) ZIBIBBO 105

RED WINE

BEAUJOLAIS-VILLAGES '23 ÉLISA GUÉRIN, BEAUJOLAIS (FR) GAMAY 9 / 49
AFRODITI '21 50cl VALDISOLE, PIEDMONT (IT) CARI 48
LES MYRS '20 MATASSA, ROUSSILLON (FR) CARIGNAN, MOURVÈDRE 71
LUMIERE DES SENS '18 PATRICK ROBINOT, LOIRE (FR) PINEAU D'AUNIS 78
AU FIL DES GÉNÉRATIONS '17 DOMAINE BORNARD, JURA (FR) POULSARD 86
BACK GRIN '19 FABIO GEA, PIEDMONT (IT) GRIGNOLINO 76
LA TOURNELLE (AU LEVER DU ROUGE) '20 EVELYNE & PASCAL CLAIRET, ARBOIS / JURA (FR) PINOT NOIR 67
SHOKOSHI '18 LA GRANDE COLLINE, HIROTAKE OOKA, OKAYAMA (JP) SHOKOSHI 116
LULU '20 DOMAINE LA BOHEME (PATRICK BOUJU), AUVERGNE (FR) GAMAY D'Auvergne 56

SAKE

YOIGOKOCHI JUNMAIYUZUSHU, MIYAKO-BIJIN, HYŌGŌ (JP) YUZU (7%, 90ml) 8.5

MEZCAL

PAL'ALMA, PATRICIO HERNANDEZ, SAN LUIS POTOSÍ (MX) SALMIANA (50%) 6 / 12.5 (15ml / 35ml)