

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.

NOTE

We serve our loose-leaf tea in two styles:
Cup (225ml), for 1
Pot (450ml), for 2

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.

HÖJICHA CHOCOLATE COOKIES

MAKES 8



160 g	FLOUR
1 tsp	BAKING POWDER
½ tsp	BAKING SODA
½ tsp	FINE SEA SALT
1½ tbsp	HÓJ ICHA POWDER
1 tsp	CACAO POWDER
240 g	UNSALTED BUTTER*
60 g	CANE SUGAR
60 g	DARK BROWN SUGAR
1	EGG*
70 g	DARK CHOCOLATE
30 g	GENMAI

BAKING
WITH TEA!

SERVED FROM
22.01.2026

Breakfast ALL DAY

Granola, Yoghurt, Poached Pear, Hōjicha v / DFO / *	13,5
Everday Granola for Home (300g)	12
French Toast, Kumquat Compote, Chocolate Custard, Whipped Salted Cream v	16,5
Soft Scramble, Toasted Brioche, Miso Bagna Cauda, Salad v + Parmesan 1,5	17
Potato Rösti, Fried Egg, Housemade Pickles, Aioli, Herb Salad v / VVO / GF	18

Lunch EBOM 12:00

Kale and Spinach Chickpea Soup, Poached Egg, Yoghurt, Served with Toast V/GFO	17
Pan-Fried Sea Bream, Celeriac and Potato Purée, Kale, Horseradish, Brown Butter Sauce GF	26
Spicy Sesame Broth, Mushroom Ragu, Housemade Udon Noodles, Fermented Kohlrabi, Chilli Oil, Soy-Marinated Egg V/VVO/*	22

Sides ALL DAY

Green Salad V / GF	7,5
Potatoes, Aioli, Fermented Hot Sauce V / GF	7,5
Sourdough Bread, Olive Oil v	7,5
Mountain Olive Oil for Home (250ml)	29

Pastries

Black Tea Morning Bun	5
Cookie of the Day	4.5
Pumpkin Chocolate Olive Oil Cake	6.5
Basque Cheesecake, 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.



Longjing

Origin
Xihu, China

Harvest
Spring 2025

Notes
Chestnut, floral, silken

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-fried using traditional methods, the tea develops a rich chestnut aroma and a complex, lingering character, with delicate floral undertones.

Cup	5
Pot	8

Shop (25g) 16



Kukicha

Origin
Kakegawa, Shizuoka, Japan

Harvest
Spring 2025

Notes
Fruity, grassy, mild

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.

Cup	4,5
Pot	7,5

Cold-Brew Iced Tea with Lemon and Honey 5

Shop (50g) 12

Sencha

Origin
Kakegawa, Shizuoka, Japan

Harvest
Spring 2025

Notes
Fresh grass, umami, velvety

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.

Cup	4,5
Pot	7,5
+ Over Ice 0,5	

Genmaicha

Origin
Kakegawa, Shizuoka, Japan

Harvest
Spring 2025

Notes
Toasted cereal, sweet popcorn, round

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 leave the nutty, buttery sweetness of toasted cereal and popcorn. The grains also lower the caffeine, making this tea gentle and soothing.

Cup	4,5
Pot	7,5
+ Over Ice 0,5	

MATCHA

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.



Matcha Yabukita

Origin
Uji, Kyoto, Japan

Harvest
2024

Notes
Creamy, vegetal,
umami

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.

Matcha Tea	4,5
Matcha Latte	5,5
+ Over Ice 0,5	
+ Oat Milk 0,3	

Sparkling Matcha

5

Matcha Yabukita over sparkling water and ice

Matcha Lemon Tonic

6,5

Matcha Yabukita over tonic with lemon juice and honey syrup

Matcha Beer

8,5

Matcha Yabukita over Animal Space



Matcha Tea Flight

10,5

Taste and compare the two varieties we offer in our shop. Discover your favourite. Served with our cookie of the day.

Matcha Yabukita (30g)	39,5
Matcha Okuyutaka (30g)	39,5

HOJICHA

Hojicha is a green tea that is roasted before being ground, yielding a mellow, nutty flavour with naturally low caffeine.



Hojicha (Loose Leaf)

Origin
Uji, Kyoto, Japan

Harvest
Spring 2025

Notes
Cocoa, caramel,
rich body

After steaming and drying, the leaves and stems are dark-roasted, a finishing step that tempers bitterness and defines hojicha's roasted richness. Organically grown and crafted in Uji, it reflects both tradition and refinement.

Cup	4,5
Pot	7,5

Shop (50g)	12,5
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Hojicha (Powder)

Origin
Uji, Kyoto, Japan

Harvest
May 2025

Notes
Cocoa, caramel,
toasty

Grown in Wazuka on a farm with over 350 years of organic tea cultivation, this hojicha 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.

Hojicha Latte + Over Ice 0,5 + Oat Milk 0,3	5,5
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Shop (50g)	21,5
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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.

BLACK TEA

Fully oxidised, black tea develops rich, full-bodied flavours, from malty and sweet to fruity and floral. Treasured across cultures for centuries, it offers depth, warmth, and a smooth, rounded character, bringing both everyday comfort and refined craftsmanship to your cup.



Jasmine Red

Origin
Yakushima,
Kagoshima, Japan

Harvest
Spring 2025

Notes
Plum, malt, honey

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.

Cup
Pot

4,5
7,5

[Shop \(50g\)](#)

24

Aged Shou Mei

Origin
Fuding, China

Harvest
Spring 2012

Notes
Honey, dried fruit,
woody depth

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. 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.

Cup
Pot

6
9

Wakōcha Benifūki

Origin
Yakushima,
Kagoshima, Japan

Harvest
Spring 2025

Notes
Plum, malt, honey

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.

Cup
Pot
+ Over Ice 0,5

4,5
7,5

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.



Jin Xuan Milky

Origin
Alishan, Taiwan

Harvest
Spring 2025

Notes
Floral, creamy,
orchid

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.

Cup 5
Pot 8

[Shop \(25g\)](#) 16

Charcoal-Roasted Dong Ding

Origin
Dong Ding, Taiwan

Harvest
Spring 2024

Notes
Dark chocolate,
cigar, coffee

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.

Cup 5
Pot 8



Zhulu Black

Origin
Alishan, Taiwan

Harvest
Spring 2024

Notes
Cocoa, red fruit,
smooth

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 teas.

Cup 5
Pot 8
+ Over Ice 0,5

[Shop \(25g\)](#) 16

Luye Red

Origin
Luye, Taiwan

Harvest
Spring 2024

Notes
Brown sugar,
plum, citrus

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.

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.

INFUSIONS

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

Wild Forest Shengpu

Origin	From Nannuo Mountain, this raw tea
Yunnan, China	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.
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.
Lincang, Yunnan, China	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.
Harvest	
Spring 2023	
Notes	
Earthy, dark wood, full-bodied	
Cup	6
Pot	9

Soba Cha

Origin	This tea is made from heirloom buckwheat roasted in Nagano, a region celebrated for its buckwheat noodles.
Nagano, Japan	
Harvest	
2024	
Notes	
Nutty, toffee, comforting	
Cup	5
Pot	8
+ Over Ice	0,5

Calme Toux

Origin	Organically grown and hand-harvested at the edge of the Haut-Jura Regional Park by Emilie and Arnaud Jacquin of Aux P'tits Bonheurs, this blend of mint, mallow and coltsfoot offers a soothing taste of the wild, preserved landscape and the careful craft of its makers.
Jura, France	
Harvest	
Summer 2025	
Notes	
Minty, gentle, 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
Uva Highlands,
Sri Lanka / Basque
Country, Spain

Notes
White flowers,
ginger, juniper,
kaffir lime, white
pepper

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. Served cold.

Bottle (750ml) 39

COLD DRINKS

Shiso Lemon Soda

Housemade lemonade made with Dutch fresh shiso, mixed with fresh lemon juice and sparkling water 5

Green Iced Tea 5

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.

Bash 330ml 7,5

Unfiltered Pils, 4.8%

Hit Parade 330ml 7,5

Gluten-Free IPA, 5.5%

Animal Space 330ml 7,5

White Saison, 5.2%

Try it with Matcha! +1

CIDER

Sagardo Naturala 330ml 7

Producer Isastegi
Origin Basque Country, Spain
Fruit Apple

Poiré Domfront 330ml / 750ml 13 / 25

Producer Jérôme Forget
Origin Normandy, France
Fruit Pear

Turgowy '20 750ml 35

Producer Cidrerie du Vulcain
Origin Treyvaux, Switzerland
Fruit Apple

Raw Boskoop '20 750ml 38

Producer Cidrerie du Vulcain
Origin Treyvaux, Switzerland
Fruit Apple

COCKTAILS

Sparkling Americano 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.

Bloody Mary 13

An Empirical Spirits' botanical distillation of the smoky Pasilla Mixe chilli from Oaxaca, Mexico, with tomato juice, lemon and celery salt

Espresso Martini 12

A shot of La Cabra espresso shaken on ice with vodka and coffee liqueur

SPARKLING WINE

Bianco, Alla Costiera

7 / 39

Origin Veneto, Italy
Grapes Glera, Moscato
Vintage 2020

Col Tamarie, Vigna San Lorenzo

45

Origin Veneto, Italy
Grapes Field Blend
Vintage 2021

Saint Louis, Le Haut-Planty

49

Origin Loire, France
Grapes Folle Blanche, Melon de Bourgogne
Vintage 2019

Bulles Dog Pétillant Rosé, Francois de Nicolay

52

Origin Bourgogne, France
Grapes Aligoté, Pinot Noir
Vintage 2022

Perles du Mont Blanc, Domaine Belluard

78

Origin Savoie, France
Grapes Gringet
Vintage 2019

WHITE WINE

Riesling, Achillée

8,5 / 47

Origin Alsace, France
Grapes Riesling
Vintage 2022

Ex Vero III, Weingut Werlitsch

69

Origin Glanz, Austria
Grapes Sauvignon Blanc, Chardonnay
Vintage 2019

Valentia, Cosmic Vinyaters

57

Origin Catalonia, Spain
Grapes Carignan Blanc
Vintage 2021

Graf Sauvignon, Weingut Maria & Sepp Muster

67

Origin Leutschach, Austria
Grapes Sauvignon Blanc
Vintage 2020

Veine Bleue de Bacchus Francois Rousset-Martin

105

Origin Jura, France
Grapes Savagnin
Vintage 2019

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

Taramoto, 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, Élisa Guérin

9 / 49

Origin Beaujolais, France
Grapes Gamay
Vintage 2023

Afroditì, Valdisole

48

Origin Piedmont, Italy
Grapes Cari
Vintage 2021

Les Myrs, Matassa

71

Origin Roussillon, France
Grapes Carignan, Mourvédre
Vintage 2020

Lumière 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, Domaine La Bohème (Patrick Bouju)

56

Origin Auvergne, France
Grapes Gamay D'auvergne
Vintage 2020