FOOD

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.

TEA + OTHER DRINKS

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.

NO. 31

MENU SERVED FROM 07.11.26



MENU

Breakfast ALL DAY

Everyday Granola, Yoghurt, Poached Pear, Hojicha V / DFO / * 14

Everyday Granola for Home (300g) 12

Chestnut Pancake, Chestnuts in Vanilla Syrup, Apple Compote, Whipped Ricotta Cream V / * 17

Soft Scramble, Toasted Brioche, Miso Bagna Càuda, Salad V 17
+ Parmesan 1,5

Pumpkin Congee, Soy-Marinated Egg, Pickled Daikon, Fried Shallots, Chilli V / GFO 16

Farinata, Fried Egg, Gribiche Sauce, Sauerkraut, Herb Salad V / GF / VVO 18

Lunch FROM 12:00

Potato Gnocchi, Cheese Sauce, Roasted Parsnip, Pickled Mushroom, Fried Sage, Breadcrumbs V 21

Confit Chicken Leg, Cavolo Nero, Cannellini Bean Soup, Preserved Lemon and Herb Yoghurt GF 25

LUNCH DEAL
Potato Gnocchi + Wakoucha Black Tea + Cookie
25

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) 25

Pastries of the Day

Morning Bun 5
Cookie 4,5
Loaf Cake 6,5
Pastry 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.



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 meet 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 Okuyutaka

Origin
Uji, Kyoto, Japan

Harvest
2024

Notes
Sweet, umami, mineral

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 Okuyutaka over sparkling water and ice

Matcha Lemon Tonic 6,5

Matcha Okuyutaka over tonic with lemon juice and honey syrup

Matcha Beer 8,5

Matcha Okuyutaka over Animal Space

HŌJICHA

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



Hōjicha (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 hōjicha'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



Hōjicha (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 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.

Hōjicha Latte	5,5
+ Over Ice 0,5	
+ Oat Milk 0,3	

Shop (50g) 21,5

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.

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	6
Pot	9

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	4,5
Pot	7,5
Shop (50g)	24

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

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

Oriental Beauty

Origin
Yunnan, China

Harvest
Spring 2025

Notes
Honey, floral, mineral

Famous bitten oolong tea, whose fresh leaves are bitten by small cicadas, which contribute to the tea's unique honeyed sweetness and intense floral aroma. This tea is made from the Taiwanese cultivar Ruanzhi, grown in the southern province of Yunnan, whose terroir gives the tea a complex mineral aftertaste.

Cup 5
Pot 8

Four Seasons

Origin
Ming Jian, Nantou, Taiwan

Harvest
2025

Notes
Floral, toasty, caramel

A bright, gentle oolong from a family farm in central Taiwan, picked several times a year, which gives it its name. Light and very fragrant, with soft notes of gardenia and fresh flowers. A lovely first step into Taiwanese oolong.

Cup 5
Pot 8
+ Over Ice 0,5

Rougui Banyan

Origin
Wuyishan, Fujian, China

Harvest
Spring 2025

Notes
Stone fruit, spicy

A roasted oolong from the edges of the Wuyi mountains, where the tea grows among rocks and wild flowers. Rougui means "cinnamon", after its signature warm, sweet spice. Soft minerality, ripe apricot and peach, and a floral finish of magnolia and gardenia.

Cup 5
Pot 8

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
Yunnan, China

Harvest
Spring 2017

Notes
Honeyed sweetness, autumn leaves, aromatic

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.

Cup 6
Pot 9

Xigui Wild Forest Shupu

Origin
Lincang, Yunnan, China

Harvest
Spring 2023

Notes
Earthy, dark wood, full-bodied

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.

Cup 6
Pot 9

INFUSIONS

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

Soba Cha

Origin
Nagano, Japan

Harvest
2024

Notes
Nutty, toffee, comforting

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.

Cup 5
Pot 8
+ Over Ice 0,5

Calme Toux

Origin
Jura, France

Harvest
Summer 2025

Notes
Minty, gentle, cooling

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.

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

Lemon Cheong Soda

House-fermented Korean lemon cheong, mixed with fresh lemon juice, sparkling water and flaky salt 5

Green Iced Tea	5
Orange Juice	3,5
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

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

Raw Boskoop '20 750ml — 38
Producer Cidrerie du Vulcain
Origin Treyvaux, Switzerland
Fruit Apple

COCKTAILS

Sparkling Americano — 9,5
Bloody Mary — 13
Espresso Martini — 12

WINES

Sparkling

Saint-Louis '23, Le Haut-Planty, Loire (FR) — 49
Melon de Bourgogne

Prosecco Col Fondo '23, Ca' Dei Zago, Veneto (IT) — 45
Glera & Local varietals

White

Tule Bianco '24, Cantina Normanno, Sicily (IT) — 6,5 / 34
Cataratto

Fleckstein '23, Domaine Einhart, Alsace (FR) — 69
Riesling

Orange

Troppo Macerato '25, Donnadicoppe, Sicily (IT) — 7,5 / 42
Zibibbo

Tarramoto '24, Lorenzo Raffaglio, Sicily (IT) — 46
Catarratto

Red

Tule Red '24, Cantina Normanno, Sicily (IT) — 6,5 / 34
Nero d'Avola

Les Amandiers '23, Le Réclame du Jour, Loire (FR) — 43
Cabernet Franc

Moulin-à-vent "Les Thorins" '22, Elisa Guérin, Beaujolais (FR) — 61
Gamay