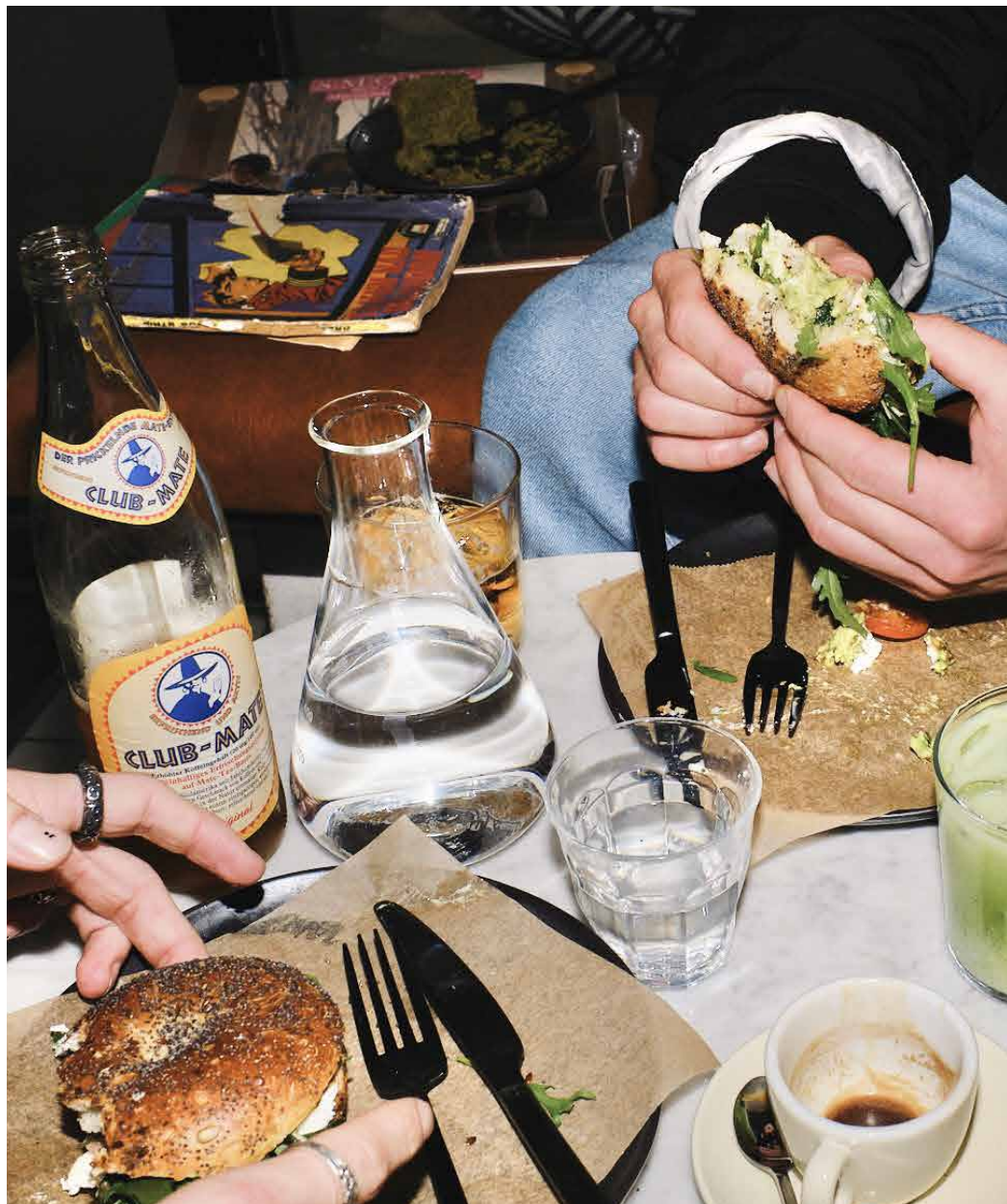


ROOSTER COFFEE



Welcome to our café and roastery, where you can discover our work and try our fresh roasted coffees and other selected products from the offer. Our coffee is always fresh and therefore much more alive. It is produced by different farmers from Central and South America and Africa, who are grateful for choosing their carefully cultivated beans instead of those from big global corporations. In the menu you can also find crispy bagels, healthy smoothie bowls and some weekend specials. We also bake some desserts - from classic homey banana bread made from extra ripe bananas to healthy vegan tarts, scrumptious carrot cake, indulgent chocolate desserts and our Rooster cheesecake. They are made seasonally, so please ask our staff for more information. Aperol, mimosa, a glass of wine or sparkling wine? Of course. On Fridays and Saturdays, between 9am and 2pm, Rooster turns into a small "brunch restaurant". During this time, we kindly ask that you refrain from using laptops. If you want to combine tables and chairs, please speak with our staff. Thank you for visiting us!



SPECIALTY COFFEE

ESPRESSO	2.0
DOUBLE ESPRESSO	3.2
MACCHIATO₃	2.1
FLAT WHITE₃	2.2
CAPPUCCINO₃	2.3
LATTE₃	2.8
COFFEE OF THE WEEK / double espresso	3.8
FILTER COFFEE	
Batch Brew - Moccamaster	3.0
Hand Brew - V60	3.8
ROOSTER ICED COFFEE₃	3.8
Espresso, condensed milk, milk	
NITRO COLD BREW 0,25 L	3.6
ADDITIONS	
+ Decaf	0.5
+ Milk 0,1l	0.4
+ Milk alternatives: coconut, soy, oat, almond	0.7

HOT OR ICED

MATCHA LATTE₃	3.5
CHAI LATTE₃	3.2
Vanilla / spiced	
SPECIAL LATTE₃	3.8
Mocha / caramel / vanilla latte	
TEA	3.0
100% COCOA / organic₃	3.2

TOVARNA KAVE SPECIALITY COFFEE ROASTERS / All the coffee that you enjoy at Rooster Coffee is freshly roasted here. We carefully select green beans throughout the year, so we offer seasonal coffees, and our coffee menu changes throughout the year.

ROOSTER ESPRESSO BLEND / For our blend, we always use coffee that works well as espresso and milk-based drinks too. We combine coffees that have chocolate and nutty notes and lower level of acidity.

COFFEE OF THE WEEK / is served only as double espresso, so we can extract the full potential of the coffee (you can add milk if you want). For the coffee of the week, we use seasonal coffees that are roasted with a different roasting approach, offering a unique experience. They are roasted lighter, so you can expect more citrus and fruity notes.



BRUNCH

BAGEL AVOCADO ^{2,3,7,8} **6.5**
Sourdough bagel, cream cheese, brie cheese, avocado, tomato, rocket, olive oil

BAGEL AVOKADO WITH CHICKEN BREAST OR PROSCIUTTO ^{2,3,7,8} **7.2**
Sourdough bagel, cream cheese, brie cheese, avocado, tomato, rocket, olive oil, chicken breast or prosciutto

BAGEL MEDITERAN ^{2,3,7,8} **5.9**
Sourdough bagel, cream cheese, mozzarella, rocket, tomato, basil, olive oil

BAGEL MEDITERAN WITH PROSCIUTTO ^{2,3,7,8} **6.6**
Sourdough bagel, cream cheese, mozzarella, rocket, tomato, basil, olive oil, prosciutto

GREEK YOGURT ^{1,2,3,8} **5.5**
Greek yogurt, homemade granola, fresh fruit, coconut, honey, pollen

WEEKEND BRUNCH only on Saturdays and Sundays ^{1,2,3,7,8} **13.5**
Sourdough bagel of choice*, greek yogurt, coffee, fresh orange juice
*piščančja prsa ali pršut se doplačata

WEEKEND EGGS only on Saturdays and Sundays ^{2,3,7,8} **7.9**
Brioche, avocado with spices, soft-boiled eggs with honey

ADDITIONS

- +Salmon **1.9**
- +Prosciutto / Chicken breast **1.2**
- +Scrambled eggs **3.2**

BOWLS

ACAI ^{1,2,8} **6.9**
Almond milk, acai, blueberries, banana, mango, cinnamon, homemade granola, coconut, chia seeds, fresh fruit

NUTS FOR LIFE ^{1,2,6,8} **6.9**
Almond milk, banana, peanuts, hazelnuts, cocoa, nutmeg, homemade granola, goji berries, fresh fruit

GREEN NINJA BOWL ^{1,2,8} **6.9**
Coconut milk, banana, mango, pineapple, mint, spinach, orange, homemade granola, coconut, chia seeds, pollen, goji berries, fresh fruit



PASTRIES AND DESSERTS

CROISSANT ^{2,3,7}	1.9
ALMOND CROISSANT ^{2,3,7}	3.2
CHEESECAKE ^{1,2,3,7}	3.8
BANANA BREAD ¹ ✓	3.2
VEGAN TART ¹ ✕ ✓	4.9

SOFT DRINKS

LEMONADE 0,3 L	3.0
MINT LEMONADE 0,3 L	3.5
ROOSTER ICE TEA 0,3 L / pear	3.5
CLUB MATE 0,5 L	4.5
FRITZ COLA 0,33 L	3.5
HOPPY TONIC 0,25 L	3.5
KOMBUCHA 0,25 L	3.5
FRESH ORANGE JUICE 0,1 L	2.0
100% ORANGE JUICE 0,1 L / farm Trstenjak	1.8
100% APPLE JUICE 0,25 L / farm Trstenjak	3.0
SPARKLING WATER 0,33 L	2.5



LA HECHICERA

ALCOHOLIC DRINKS

BEVOG HELLES (Lager 4,6%) 0,5 L₄	4.2
THE 3RD PILL (IPA, 6%) 0,5 L₄	4.8
NORD HARD SELTZER 0,33 L	4.0
GIN TONIC (Aufbix Gin & Hoppy tonic) 0,2 L	7.0
MIMOSA	4.5
HUGO	4.5
APEROL SPRITZ	5.5
HOUSE WINE (Gaube, Svečina) 0,1 L	2.2
ROSE (Gaube, Svečina) 0,75 L	23
SPARKLING WINE (Dry, Radgonske gorice) 0,375 L	9.9

On special occasions we have prepared a cocktail & wine tasting program, for you to indulge in. For more information please turn to our staff.

SPIRITS

NIKKA COFFEY MALT Japanese Malt Whisky 45%	7.9
OLD PULTENEY 12 Y.O. Scotch single malt 40%	5.7
BULLEIT BOURBON American Bourbon Whiskey 45%	4.5
RUM DIPLOMATICO Diplomatico Reserva Exclusiva 40% 12 Y.O.	5.2
RUM LA HECHICERA Ron Extra Añejo de Colombia Solera 40% 12-21 Y.O.	6.5
ARARAT 10 Y.O. BRANDY Armenski brandy 40%	6.2
RAKIJA ŠAMAR Starana sliva s pridihom starane kutine, 40%	4.2
ŠLJIVA MANASTIR KOVILJ Premium srbska rakija starana najmanj 3 leta	4.9
PELINKOVEC / VILJAMOVKA	3.9

TOVARNAKAVE

TOVARNAKAVE
Specialty coffee
250g



COFFEE BEANS

BRAZIL 100 G	5.4
BRAZIL 250 G	9.8
BRAZIL 1 KG	34.9
ROOSTER BLEND 250 G	10.8
ROOSTER BLEND 1 KG	37.9
SEASONAL COFFEE 250 G	od 10.5

CHAI LATTE, MATCHA & ACAI

CHAI LATTE 250 G	15.9
Vanilla or Spiced	
MATCHA 50 G	12.9
ACAI 50 G	12.9

OTHER

SISI MUG	14.9
HOUSE DOCTOR MUG	13.9
GIFT COUPON	10

* for information about the offer of brewing and barista tools please contact our staff.



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4			8		3		1
7				2			6
	6					2	8
			4	1	9		5
				8			7
						7	9

ALLERGENS

NUTS	1
GLUTEN	2
LACTOSE	3
BARLEY	4
BARLEY FRUIT	5
PEANUTS	6
EGGS	7
MAY CONTAIN TRACES OF EGGS, MILK AND NUTS	8

WE DON'T SERVE ALCOHOLIC DRINKS TO PEOPLE UNDER 18 YEARS OLD AND DRUNKEN PERSONS AND PERSONS WHO ARE ASSUMING THAT CAN FORWARD THEM TO UNDERAGE OR DRUNKEN PERSONS.

THE PRICELIST VALID FROM 16.10.2023.

ALL PRICES ARE IN EUR AND CONTAIN 9.5% (COFFEE BEANS) OR 22% (OTHER PRODUCTS) VAT.

OKREPČEVALNICA ROOSTER COFFEE
TKM D.O.O., GOSPOSKA ULICA 21, MARIBOR
ID ZA DDV: SI76670547



INSTAGRAM: ROOSTER.COFFEE