

# SUEÑO

*- Espresso Bar -*

Menü  
English



*Folgt uns auf Instagram.*

*@sueno.hamburg*

≈ Our kitchen is open from 9:00 a.m. to 3:00 p.m.

## ~ SOURDOUGH BREAD

*Dream Eggs* 12,90 €

*Two organic scrambled or fried eggs on sourdough, cream cheese, marinated cherry tomatoes*

*Avo-Rührei* 14,90 €

*Two organic scrambled eggs on sourdough, arugula, homemade smashed avocado*

*Crunchy Mar* 16,50 €

*One organic poached egg and smoked salmon on sourdough, cream cheese, cashews, avocado cream, dill*

*Burrata Earth* 15,90 €

*Sourdough bread with homemade basil pesto, cherry tomatoes, creamy burrata, arugula, toasted pine nuts, Parmigiano Reggiano*

*Barrio Pastrami* 16,50 €

*Beef pastrami and homemade Manchego cream on bread, with pickles and sweet onion marmalade*

## ~ EXTRAS

<i>Sourdough bread</i>	2,50 €	<i>Butter</i>	1,50 €
<i>organic poached egg</i>	2,30 €	<i>cherry tomatoes</i>	1,90 €
<i>two organic fried eggs</i>		<i>burrata</i>	2,90 €
<i>or organic scrambled eggs</i>	4,80 €	<i>smashed avocado</i>	2,90 €
<i>beef pastrami</i>	3,50 €	<i>marmalade</i>	2,90 €
<i>smoked salmon</i>	3,90 €	<i>honey</i>	2,90 €

≈ Our kitchen is open from 9:00 a.m. to 3:00 p.m.

## ~ SWEETS & BOWLS

*Crunchy muesli* 12,50 €

*Greek yogurt with nut granola, raspberry purée, banana, berries, seasonal fruits, chia seeds, honey, mint*

*Açaí Bowl* 13,90 €

*frozen açaí purée with crunchy granola, banana, berries, seasonal fruits*

*Strong Waffel* 11,90 €

*fluffy waffles with powdered sugar, seasonal fruits, homemade mascarpone cream*

*strawberry purée* +1,90 €

*chocolate cream* +2,90 €

## ~ SWEET N' CAKES (ALL DAY)

*Just ask our team or take a look in the display!*

≈ Our kitchen is open from 9:00 a.m. to 3:00 p.m.

## ~ LUNCH TIME

<i>Sueño salad</i>	13,90 €
<i>baby leaf mix, arugula, mint, cherry tomatoes, Parmigiano Reggiano, garlic croutons, honey-mustard dressing</i>	
<i>Avocado-Tatar</i>	14,50 €
<i>avocado, cherry tomatoes, a touch of garlic, parsley, arugula, served with sourdough bread</i>	
<i>Tagliatelle basil</i>	15,50 €
<i>homemade pesto, fresh spinach, toasted pine nuts, Parmigiano Reggiano</i>	
<i>Truffle tagliatelle</i>	21,50 €
<i>tagliatelle tossed in truffle cream with Parmigiano Reggiano</i>	

## ~ GRILLED SANDWICHES

<i>Trio Cheese</i>	10,90 €
<i>basil cream cheese, Gouda, Cheddar, chipotle mayo</i>	
<i>Veggiemoin</i>	10,90 €
<i>basil cream cheese, zucchini, bell pepper, spinach, mozzarella</i>	
<i>Fire Chicken</i>	10,90 €
<i>cream cheese, sliced chicken breast, Gouda, chipotle mayo</i>	

## ~ FRESH & SMOOTHIES

*Ginger shot (4cl)* 3,50 €  
*fresh ginger and lemon*

*Orange juice (330ml)* 5,20 €  
*freshly squeezed*

*Immun Infusion (330ml)* 6,50 €  
*Freshly squeezed orange juice + ginger shot*

*Sunshine (330ml)* 7,50 €  
*peach, passion fruit, mango*

*Grasshopper (330 ml)* 7,50 €  
*pineapple, banana, spinach, mango*

*Pink Pitaya (330 ml)* 7,50 €  
*dragon fruit, mango, banana, passion fruit*

≈ Alternatives to our fresh milk:  
oat drink, coconut drink, or lactose-free milk

## ~ SPECIAL

<i>Pistachio latte</i>	5,90 €
<i>pistachio cream, one espresso shot, pistachio flavor</i>	
<i>Pumpkin spicy latte</i>	6,90 €
<i>one espresso shot, pumpkin spice flavor</i>	
<i>Strawberry or mango matcha</i>	7,50 €
<i>matcha with strawberry or mango purée</i>	
<i>Pistachio matcha latte</i>	7,90 €
<i>matcha, pistachio cream, pistachio flavor</i>	

≈ Our coffee specialties are also available decaf ...

## ~HOT DRINKS

<i>Espresso</i>	2,70 €
<i>Doppio</i>	3,30 €
<i>Americano</i>	3,60 €
<i>Cortado</i>	4,10 €
<i>Flat White</i>	4,60 €
<i>Cappucino</i>	4,60 €
<i>Café Latte</i>	4,80 €
<i>Hot chocolate</i> <i>milk or white chocolate</i>	4,70 €
<i>Chai Latte</i> „Dirty“ +1,00 €	4,50 €
<i>Matcha Latte</i>	5,90 €
<i>Fresh tea</i> <i>(mint or ginger)</i>	4,50 €
<i>Tea bags</i> <i>English Breakfast, Earl Grey, Darjeeling, Summer</i> <i>Fruits, Green Tea, Rooibos Vanilla</i>	4,10 €
<i>Flavours</i> <i>caramel, vanilla, coconut, lavender, pistachio</i>	0,80 €

≈ Milk alternatives  
oat drink, coconut drink, or lactose-free

## ~ COLD DRINKS (330ml)

„Signature“ 5,90 €  
peach-lavender  
lemonade

*lavender syrup, peach purée, Supa-  
sawa, soda water*

„Signiature“ 4,90 €  
iced tea

*black tea base with passion fruit*

Organic spritzer 3,80 €

*apple or rhubarb*

Lemonaid 3,80 €

*blood orange or mate*

Seicha Matcha 3,80 €

*ginger or mint and lemon*

Water 0,25l / 3,50 €

*still / sparkling*

Water 0,75l / 8,00€

*still / sparkling*

## ~ WINE

<i>A Diehl Grauburgunder</i>	0,2l / 8,50€
<i>Wine spritzer</i>	7,50€
<i>Crémant de Limoux Brut „Grande Cuveé 1531“ Southern France</i>	0,15l / 8,50€ 0,75l / 39€
<i>Crémant de Limoux Rosé „Grande Cuveé 1531“ Southern France</i>	0,15l / 8,50€ 0,75l / 39€
<i>Cava Brut „Proa“ Schaumwein, Catalonia</i>	0,15l / 8,50€ 0,75l / 39€
<i>Cava Rosé „Proa“ Schaumwein, Catalonia</i>	0,15l / 8,50€ 0,75l / 39€

## ~ BEER

<i>San Miguel (200ml) lager</i>	4,50 €
<i>Blanc 1664 (330ml) wheat beer</i>	4,50 €
<i>Non-alcoholic 0,0 % (330ml)</i>	4,50 €

## ~ COCKTAILS & DRINKS

*Espresso Martini del Sueño* 13,00 €  
*vodka, Honduras espresso, espresso liqueur,  
sugar syrup*

*Sueño Signature* 9,50 €  
*Canonita, tonic water,  
homemade grapefruit marmalade*

*Aperol Spritz* 9,90 €  
*Aperol, Prosecco, Soda*

*Lillet Wildberry* 9,90 €  
*Lillet, Wildberry*

*Mimosa* 8,90 €  
*Crémant and freshly squeezed orange juice*

*Gin & Tonic* 14,00 €  
*Palma Gin from Mallorca, tonic water*