



Ciao Fiorentina

This place was born from memory and a love for details. What began in 2018 as a tribute to my father (Juliet), has now evolved to honor my mother, Fiorentina, while she is still alive.

Elegance and rebellion coexist in this 1942 mansion. We are a specialty coffee shop and a signature gastronomic laboratory, where the finest raw materials are transformed into a bold and passionate culinary experience.

*We invite you to enjoy this duality: **Tradition on the plate, Revolution in the atmosphere.***

D'antore Coffee

Order at your ideal temperature

Affogato Orange - 6990

Vanilla ice cream topped with espresso and dehydrated orange powder.

Coco Ice Latte - 7990

Coconut cream latte, garnished with coconut and ice cubes.

Orange Espresso - 5990

Freshly squeezed orange juice with espresso coffee.

Raspberry Cold Brew - 7990

House cold brew with homemade berry syrup and ice cubes.

Joy - 6990

Black rooibos cold brew with mint and lemon, accompanied by cranberry syrup and artisanal pineapple syrup.

Espresso Tonic Irish - 6990

Espresso with tonic water, Irish syrup and ice cubes.

Dawn - 6990

Cold brew green tea with passion fruit, papaya and orange with artisanal pineapple syrup.

Pineapple Cold Brew - 7990

House cold brew with coconut cream, homemade pineapple syrup and ice cubes.

Matcha Coco - 7990

Matcha latte with coconut cream and ice cubes.

Specialty Coffee

Latte - 3900

Mocha - 4900

Espresso - 2900

Macchiato - 2900

Americano - 2900

Flat White - 3800

Cappuccino - 3700

White Mocha - 4900

Hot chocolate - 4990

Filtered - 5600

A handcrafted method that highlights the unique aromas and flavors of each bean.

Dirty Chai - 5990

Cold brew coffee with milk and chai powder.

Iced Coffee - 8990

Milk, coffee, vanilla ice cream, dulce de leche sauce, chocolate chips and Chantilly cream.

House Cold Brew - 5990

Specialty cold brew coffee, cold brewed for 24 hours.

Extras - 900

Marshmallows.

Extra shot of coffee.

Specialty decaffeinated coffee.

Oat and soy plant-based milk.

Syrup flavors: salt caramel, caramel, vanilla, almond, European hazelnut.





Infusions

Rooibos Negro

Individual - 4200
Sharing - 7900

Rooibos, rosehip, elderberries, cranberry, lavender and rose petals.

Golden Milk

Individual - 5990

Turmeric, ginger, cinnamon, cardamom, black and white pepper, cloves, nutmeg with textured milk.

Elderflower and Hibiscus Latte

Individual - 4200
Sharing - 7900

Elderberries, raisins and hibiscus petals.

Rooibos Green

Individual - 4200
Sharing - 7900

Green rooibos, apple pieces, carrot, orange, citrus peel and lemon balm.

Anamaya Origin Tea

100% organic fibers, leaves and flowers

Green

Individual - 4200
Sharing - 7900

Green tea with papaya, passion fruit essence and sunflower petals.

Black Rukeri

Individual - 4200
Sharing - 7900

Single-state black tea organically grown in the Rukeri garden.

Masala Chai

Individual - 4200
Sharing - 7900

Black tea, cinnamon, cardamom, cloves, pepper, and ginger.

Matcha Latte

Individual - 4990

Summer harvest green tea with textured milk.

Black Cinnamon

Individual - 4200
Sharing - 7900

Rwandan black tea with cinnamon sticks.

Masala Chai Latte

Individual - 4990

Spiced black tea, powdered with textured milk.

House Cakes

Tres Leches - 5990

Vanilla sponge cake, dulce de leche, three-milk soak and gratinéed meringue.



Hojarasca - 5990

Thin layers of leaf litter and manjar.

Chocolate Manjar - 5990

Moist chocolate cake with homemade dulce de leche.

Artisan Pastry

Cheesecake - 5490

Red berries, Passion fruit, Oreo.

Lemon pie - 5490

Carrot cake - 5690

Walnut kuchen - 5490

Gluten-free and sugar-free pastries

Raspberry Caramel Cake with Dulce de Leche - 6990

gluten free.

Passion Fruit Tart with Berries - 6990

gluten free.

 *Gluten free*

Pastries

Pistachio Cream Filled Croissant - 6990

Chocolate Mousse Filled Croissant - 6990

Croissant filled with pastry cream, fresh strawberries and berry sauce - 6990

Mocktails



Fiorentini - 8990

Spiced, sweet

A creamy tropical mocktail that blends orange juice, mango, and coconut cream, on a base of spiced falernum that provides notes of lime, ginger, and clove, reminiscent of a classic Tiki, but in an alcohol-free version.

Volcanic Piña Colada - 9990

Fruity, smoky and subtle spice

Tropical mocktail with a smoky twist, combining roasted pineapple syrup infused with merken, smooth coconut cream and fresh lemon juice, topped with soda for a light and effervescent texture.

Velvet Sour - 7990

Citrusy, refreshing and silky

Mocktail sour style with amaretto syrup, fresh lemon juice and albumin, with a silky texture and light foam, which balances sweet almond notes with a well-marked acidity.



Pink Berrie Tonic - 8990

Sweet, fruity, and bitter

A refreshing mocktail inspired by a gin and tonic, combining mixed berry syrup, non-alcoholic gin, fresh lemon juice and a Schweppes Pink tonic topping, for a fruity, citrus and slightly floral balance with lively bubbles.



Crimson Highball - 8990

Frutal y exótico

Highball sin alcohol inspirado en el clásico Cosmopolitan, que combina syrup de arándanos, syrup de naranja sanguina y zumo de limón, coronado con soda para un final fresco, burbujeante y muy frutal.

Lady Hibiscus - 8990

Sour, sweet, and salty

Citrus and floral mocktail inspired by a margarita, fusing intense hibiscus syrup, fresh lemon juice and non-alcoholic tequila, delivering a balanced drink with sweet-sour notes and a captivating color.



Mojitos - 8990

Citrus, sweet

Prepared like the classic mojito, but without alcohol, very delicious, try it in its different versions.

Moscow Mule - 8990

Fruity and refreshing

A classic with lemon, ginger syrup and ginger ale to refresh your visit.



Mojito Espresso - 9990

Citrus, sweet

Prepared like the classic mojito, but without alcohol, very delicious, try it with specialty espresso.

Aperol spritz - 9990

Citrus and refreshing

A must-try classic cocktail arrives in Fiorentina in its non-alcoholic version, with sweet and bitter orange notes and zero-calorie sparkling wine.



Classic Espresso Tonic - 8990

Bitter

Delicious soft drink with tonic and our specialty coffee.

Ramazotti spritz - 9990

Herbal and aromatic bitter

Another must-try classic cocktail in its non-alcoholic version, with sweet and floral notes and hints of orange, made with zero-alcohol sparkling wine.



Beverages

Soft drink - 2500

Coke
Coke Zero
Diet Coke
Sprite
Sprite Zero
Fanta Zero
Fanta

Mineral Water - 2900

Water
Sparkling water

Non- alcoholic Beer - 6900

Ask for Chelada o Michelada 900

Lemonades

Coconut 6990
Berries 5990
Basil 5990
Traditional 5990
Mint Ginger 5990

Natural Juices

Mango. 4000
Orange 5000
Custard apple 4000
Raspberry 4000
Orange berries 5000
Cheerful custard apple 5000

Detox - 7990

Fresh fruit and vegetable juice.
- Orange, mango and carrot
- Pineapple, basil and orange

Benedictine Lovers

Juliet Eggs Benedict - 13990

Toasted brioche bread decorated with avocado slices, smoked salmon, asparagus with poached egg and finished with hollandaise sauce.

Florentine Benedictine Eggs - 12990

Toasted brioche bread decorated with avocado slices, Serrano ham with poached egg and finished with hollandaise sauce.

Veggie Eggs Benedict - 13990



Toasted loaf of bread decorated with slices of avocado, broad beans, peas, pickled cucumbers, a touch of paprika with poached egg and finished with hollandaise sauce.

Brunch Lab

Brunch Juliet - 36990

All day

Includes two coffees of your choice, two freshly squeezed orange juices, yogurt mousse with mango and raspberry sauce decorated with granola, seasonal fruits, pastries, a slice of cake of the day, a bread basket with a mix of breads, mashed avocado, gouda cheese and ham, smoked salmon, sour cream and herb butter.

Colazione Fiorentina- 38990

(from 12 pm)

Includes two mocktails, a trio of bruschetta made with focaccia bread baked with olive oil, accompanied by:

- Seared tuna in a toasted sesame crust with a Thai-style mango pebre base.*
 - Foie-fed poultry with cognac, pickled radishes, balsamic reduction and pistachios.*
 - Blue cheese spread with bacon jam, caramelized onion, strawberries and curly parsley.*
- And some crispy smashed potatoes with cilantro mayonnaise.*

Brunch Americano - 36990

All day

Includes two coffees of your choice, two freshly squeezed orange juices, sliced avocado, fried eggs, caramelized bacon, cherry tomatoes, focaccia bread, homemade waffles with syrup, and seasonal fruit.



Vegetarian



Per tutti

Serrano Croissant - 12990

Croissant filled with spinach chiffonade, crispy Serrano ham, yogurt sauce with ricotta and tomato jam with basil.

Pastrami Sandwich - 14990

Toasted brioche bread slices with butter and filled with pastrami, melted cheese, mixed coleslaw, pickled cucumbers, and old-fashioned mustard sauce.

Florentine Trilogy - 15990

Focaccia bread base baked with olive oil, accompanied by:
- Seared tuna in a toasted sesame crust with a Thai-style mango pebre base.
- Foie-fed poultry with cognac, pickled radishes, balsamic reduction and pistachios
- Blue cheese spread with bacon jam, caramelized onion, strawberries and curly parsley.

Pomodoro egg pan - 12990



Poached eggs on a bed of homemade pomodoro sauce, decorated with cherry tomatoes and homemade basil pesto, accompanied by focaccia toast.

Omelet Summer - 12990



Eggs with spinach, broad beans, peas, sautéed mushrooms, Parmesan cheese, bell peppers, mixed greens and pickled radish.



French toast - 12990



Slices of brioche bread soaked in a house blend accompanied by a mix of berries and European hazelnut syrup.

Açaí Bowl - 10990



Creamy açaí sorbet, seasonal fruit, granola and coconut flakes.

Antipasti

Beef Tartare - 14990

Chopped beef fillet seasoned with lemon juice, Dijon mustard, ginger, red onion and chives on brioche bread, capers and quail egg yolk.

Broken Potatoes - 9990

Crispy smashed and fried potatoes with a touch of chives, accompanied by cilantro mayonnaise.

Chickpea Hummus - 9990

Smooth chickpea cream with caramelized baby carrots, lemon-infused olive oil and coriander.

Spanish Croquettes - 14990

Serrano ham, spinach and onion croquettes, breaded in panko on a port wine sauce decorated with pickled vegetables.

Salmon Gravlax - 15990

A perfect blend of sweetness and seasoning, topped with beetroot, roasted avocado, and a base of dressing with oriental notes.

Cochayuyo Ceviche - 12990

Fresh cochayuyo ceviche with cucumber, bell peppers, avocado and mango.

Salmon Tartare - 12990

Fresh salmon, onion, bell peppers, lime and ginger, accompanied by Focaccia bread toasts and tempura avocado.

Insalata

Caesar Fiorentina - 14990

Roasted Tudela lettuce, focaccia bread croutons, roasted chicken breast, Grana Padano cheese shavings accompanied by homemade Caesar dressing.

Caesar Shrimp - 14990

Roasted Tudela lettuce, focaccia bread croutons, sautéed shrimp, Grana Padano cheese shavings accompanied by mango Caesar dressing.

Caprese - 14990

Mozzarella cheese, tomato marinated in orange juice, ginger, honey, rosemary, basil pesto with pistachio.

Mediterranean - 14990

Serrano ham or cold smoked salmon with crispy fried mozzarella, cucumber, baby tomato, radish, and apple ketchup dressing.



Bambini

Up to 12 years old

Fettuccine - 7990

with tomato sauce or Alfredo sauce.

Grilled chicken - 8990

with rice, salad or mix.





Dantore Plates

Salmon Sour - 17990

Seared salmon fillet with orange caramel sauce, accompanied by rustic potatoes in a creamy sour sauce and avocado chunks.

Nonna's Stuffed Sorrentinos - 15990

Filled with pear jam, with bacon, onion and ricotta accompanied by a white wine and chive butter sauce.

Beef Fillet with Corn Pudding and Port Wine Sauce - 18990

Roast steak with corn pudding with basil and port wine sauce with fresh cranberries.

Seafood Risotto - 18990

Accompanied by shrimp, oysters, squid and octopus sautéed in cilantro and white wine, decorated with fine prawn, julienned clam and coral crisp.

Shrimp and Chicken Curry Fettuccine - 14990

Fresh pasta with curry sauce, shrimp, chicken, garnished with scallions and roasted peanuts.

Vegetable Strudel - 14990

(Eggplant, roasted tomatoes, mozzarella and mushroom dussel) in phyllo dough accompanied by mishu with radishes pickled in basil oil.

Veggie Burger - 13990

Panko-breaded mushroom burger with pesto sauce, roasted tomato, and lettuce.





Amore, Dolce?

Basil flan - 9990

Smooth basil flan decorated with orange zest

Chocolate Volcano - 11990

Bitter chocolate sponge with a creamy interior, in a dark chocolate soil, chocolate sauce, mixed forest fruits and vanilla ice cream.

Apple crumble - 9990

Classic preparation of baked apples with cinnamon and a crispy topping, served with salted caramel and Madagascar vanilla ice cream.

Tiramisu on a Plate - 9990

An interpretation of the classic Italian preparation: champagne biscuits soaked in freshly brewed espresso with a touch of Disaronno, topped with mascarpone, and finished with bitter cocoa.