

Ciao
FIORENTINA



Ciao Fiorentina

This place is born from memories.

From those stories that time can never erase, from shared tables, endless conversations, and aromas that remain etched in memory long after the moment has passed.

Every corner holds a part of that legacy. Every detail speaks of passion, teaching, and love for what we do.

That is why this menu bears your name, F.

For being a pioneer. For opening paths. For generously sharing your knowledge and passing on a passion that lives on in every dish, every service, and every person who was fortunate enough to learn from you.

Thank you for inspiring, for teaching, and for leaving a mark that will forever be part of this story.

What began in 2018 as a tribute to my father, Juliet, today finds a new way to flourish in honor of my mother: Fiorentina. In this 1942 manor house, the elegance of other eras coexists with the rebellious spirit of those who dare to reinvent them.

We are a specialty coffee shop and an author's gastronomic laboratory, where the finest ingredients are transformed into experiences created with passion, technique, and sensitivity. But we also want to invite you to travel back in time, to reconnect with those flavors that remind us of the warmth of home, the family table, and the people who left their mark on our story.

Guided by Chef Ruben Villegas and his team, a proposal is born inspired by traditional cuisine, the kind that awakens emotions before words. Because every dish holds a memory, evokes a face, a conversation, or an embrace that still lives within us.

This creation is a tribute to those who taught us that love is also transmitted through food, and to those who continue to accompany us in every memory, in memory of Elba Elena.

We invite you to enjoy this duality that defines our essence:

Tradition on the plate. Revolution in the atmosphere.

Specialty Coffee Shop

Barista suggestions

Affogato Orange - 6990

Vanilla ice cream topped with espresso and dehydrated orange powder.

Matcha berries - 7990

Matcha latte with berry jam and ice cubes

Orange Espresso - 5990

Freshly squeezed orange juice with espresso coffee.

Matcha Rosé - 7990

Matcha latte with toffee syrup made with caramel and hazelnuts.

Almond Coffee - 7990

Espresso with amaretto syrup, hazelnut syrup, amaretto liqueur, and textured milk.

Coffee Shop

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

Black Rooibos

Individual - 4200
To Share - 7900

Rooibos, rosehip pieces, elderberries, blueberry, lavender and rose petals.

Golden Milk

Individual - 5990

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

Elderflower and Hibiscus

Individual - 4200
To Share - 7900

Elderberries, raisins and hibiscus petals.

Green Rooibos

Individual - 4200
To Share - 7900

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

Anamaya Origin Tea

100% organic strands, leaves and flowers

Green

Individual - 4200
To Share - 7900

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

Black Rukeri

Individual - 4200
To Share - 7900

Organically grown single state black tea from the Rukeri garden

Masala Chai

Individual - 4200
To Share - 7900

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

Matcha Latte

Individual - 4990

Summer harvest green tea with textured milk.

Cinnamon Black

Individual - 4200
To Share - 7900

Rwandan origin black tea with cinnamon sticks.

Masala Chai Latte

Individual - 4990

Black tea with spices, frothed with textured milk.

House Cakes

Hojarasca - 5990

Thin layers of pastry leaves, dulce de leche, raspberry and meringue.



Caramel Raspberry Dulce de Leche - 5990

Caramel sponge cake with raspberry and dulce de leche.

Torta Amor - 5990

Layers of pastry leaves, homemade dulce de leche, pastry cream, raspberry and meringue.

Artisanal Pastry

Cheesecake - 5490

Mixed berries, passion fruit, chocolate dulce de leche.

Lemon Pie - 5490

Carrot cake - 5690

Walnut Kuchen - 5490

Gluten-Free and Sugar-Free Pastry

Caramel Cake Raspberry Dulce de Leche - 6990

gluten-free.

Passion Fruit Tart with Berries - 6990

gluten-free.

 *Gluten-free*

Bakery

Croissant filled with Pistachio Cream - 6990

Croissant filled with Chocolate Mousse - 6990

Croissant filled with Pastry Cream, Fresh Strawberries and Berry Sauce - 6990

Signature Cocktails

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.



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.



Martini Espresso - 9990

Intense, creamy and elegant

Made with specialty coffee, with an intense flavor, complex notes and a creamy foam that enhances every sip

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.



Cocktails

Wine glass - 4990

A classic

Red and white wine, ask about varieties.



Corona Beer - 6990

Refreshing

Pisco Sour - 7990

Citrus and refreshing

A perfect blend of freshness and character. Quality pisco, freshly squeezed lemon, and a velvety foam that enhances every aroma and flavor.



Mojitos - 8990

Citrus, sweet

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

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.

Ramazzotti 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.



Moscow Mule - 8990

Fruity and refreshing

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

Mimosa - 4990

Fruity and refreshing

Sparkling wine with freshly squeezed orange juice.



Beverages

Soft Drinks - 2500

CocaCola Original
CocaCola Zero
CocaCola Light
Sprite Original
Sprite Zero
Fanta Zero
Fanta

Mineral Water - 2900

Still water
Sparkling water

Lemonades

<i>Berries</i>	<i>5990</i>
<i>Basil</i>	<i>5990</i>
<i>Traditional</i>	<i>5990</i>
<i>Mint ginger</i>	<i>5990</i>

Natural Juices

<i>Mango</i>	<i>4000</i>
<i>Orange</i>	<i>5000</i>
<i>Raspberry</i>	<i>4000</i>
<i>Orange berries</i>	<i>5000</i>

Detox - 7990

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

Brunch Lab

Bruschetta Trilogy on Sourdough Bread - 38990

To share

Two coffees of your choice (espresso, Americano, cappuccino, latte or teapot), two freshly squeezed orange juices and hotcakes with European hazelnut syrup and a mix of red fruits.

Bruschetta Trilogy:

- (1) Base of arugula, roasted pear, Serrano ham and balsamic reduction.*
- (2) Sour cream base, sliced avocado, smoked salmon and dill.*
- (3) Base of sliced avocado, sautéed mushrooms and ricotta cheese.*

Per tutti

Eggs Benedict - 14990

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

Veggie Eggs Benedict - 13990



Toasted sourdough bread with sliced avocado, sautéed mushrooms, mixed greens, bell peppers and poached eggs with hollandaise sauce

Croque Madame - 13990

Our croque madame is a French classic prepared with brioche bread, filled with leg ham and gouda cheese, bathed in our traditional bechamel sauce and gratinated with mozzarella cheese, crowned with poached egg and old-fashioned mustard.





Shredded Beef Sandwich - 14990

Toasted brioche bread slices with butter and filled with shredded beef, melted cheese, mixed coleslaw, pickled cucumbers and old-fashioned mustard sauce, accompanied by a mix of green leaves.

Salmon Bagel - 14990

Arugula, smoked salmon, honey mustard, pickled cucumbers and ricotta.

Croissant Serrano - 12990

Mixed green leaves, crispy Serrano ham, yogurt sauce with ricotta and tomato jam with basil.

Caprese Croissant - 12990

Mixed green leaves, burrata cheese, roasted tomato, pesto and tomato jam.

Shakshuka - 13990

Soft poached eggs on a tomato-based pomodoro sauce, roasted cherry tomatoes, caramelized onions, roasted bell peppers, fresh hints of cilantro, and ricotta.

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 - 9990

Seasonal fruits, flaked coconut and açaí.



Antipasti

Spanish Croquettes - 14990

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

Salmon Tiradito - 14990

Salmon slices with ceviche sauce made with coconut milk, topped with fried quinoa and mango slices.

Mushroom croquettes - 12990



Duxelles of panko-breaded mushrooms, on a base of house pomodoro sauce.

Chickpea Hummus - 9990



Smooth chickpea cream with caramelized baby carrots finished with fried chickpeas and olive oil infused with lemon and coriander.

Truffle Potatoes - 12990



Crispy house fries with grated parmesan cheese, hints of chives and truffle oil.

Insalata

Caesar Fiorentina - 14990

Mixed greens, focaccia croutons, grilled chicken breast, grana padano cheese slices with artisanal caesar dressing.

Breaded Shrimp - 14990

Mixed lettuces, breaded shrimp, ricotta, roasted peppers and mango vinaigrette.

Mediterranean - 14990

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



Bambini

Up to 12 years

Fettuccini - 7990

with Pomodoro sauce or Alfredo sauce.

Grilled Chicken - 8990

with rice, salad or mixed.





Platos D'autore

Salmon Sour - 17990

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

Cappelletti de la Nona - 15990

Pasta filled with pear jam, with bacon, onion in blue cheese sauce, cream and hints of basil oil

Fried Lasagna - 15990

Classic lasagna preparation, and... here's the interesting part: It's fried! (breaded in panko) on top of our house pomodoro sauce, crowned with grated cheese and pesto sauce.

Truffled Gnocchi - 15990

Soft potato gnocchi with truffled funghi sauce (dried mushrooms, button mushrooms, white wine and cream)

Piatti Tradizionale

Braised Brisket - 17990

Beef brisket slowly cooked for 4 hours in its juices, accompanied by roasted potato with fine herb butter touches and a garnish of mixed peppers and baby carrots.

Chicken with Peas - 15990

A journey back in time, recalling the classic preparation of a homemade stew with fluffy rice and rustic potatoes, with just the right touch of flavor and warmth from home.

Yellowfin Tuna - 15990

In a sesame crust, served with pesto orzotto

Caramelized Potato Tortilla - 13990

Classic potato and bacon tortilla, decorated with Serrano ham, cherry tomato and aioli



Amore, Dolce?

Chocolate Lava Cake - 11990

Bitter chocolate cake with a creamy interior, on a dark chocolate soil, chocolate sauce, mixed berries and vanilla ice cream.

Apple Crumble - 9990

Classic preparation of roasted apples with cinnamon and crunchy topping, served with salted caramel and Madagascar vanilla ice cream.

Tiramisú - 9990

A classic that never fails, layers of ladyfinger biscuits soaked in espresso, mascarpone cheese cream and bitter cocoa, prepared following Italian tradition.

Acknowledgments

There are people who come into your life to accompany you, and others who come to transform it. You have been both.

Thank you for becoming my support, my pillar and my strength at every step of this journey. For being present when doubts appeared, for holding on when it seemed difficult to keep creating, and above all, for believing even when I wasn't so sure.

If I ever thought something was good, you would come along to show me it could be even better. With your vision, your dedication and your unique way of doing things, you managed to elevate every idea, every detail and every dream.

None of this would be the same without your commitment, your talent and your generosity in sharing them. Thank you for inspiring, for pushing forward and for reminding me that there is always a better version of what we imagine.

This project also carries your essence. Because behind every achievement there is a part of you, of your unconditional support and the mark you have left on everything we built. Thank you Angelise, for finding family in work.

Because projects are built with ideas, but it is people who bring them to life.

Today I want to thank each and every person who is part of this team. Thank you for the effort every day, for the dedication, for the invisible hours and for the constant pursuit of doing things better each time. Thank you for understanding that this is not just a job, but a craft that requires commitment, vocation and, above all, passion.

Service is a field that can only be done well when it comes from the heart. And you demonstrate it daily with your professionalism, your attention to detail and the way you welcome every person who walks through our door.

You are the soul of this place, the engine that drives it and the reason we keep dreaming and creating.

My most sincere gratitude and admiration to each one of you. Thank you for being part of this story.