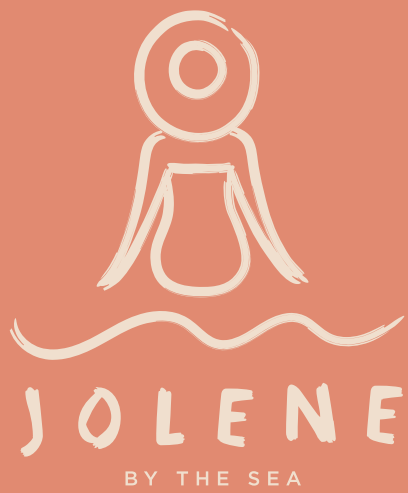
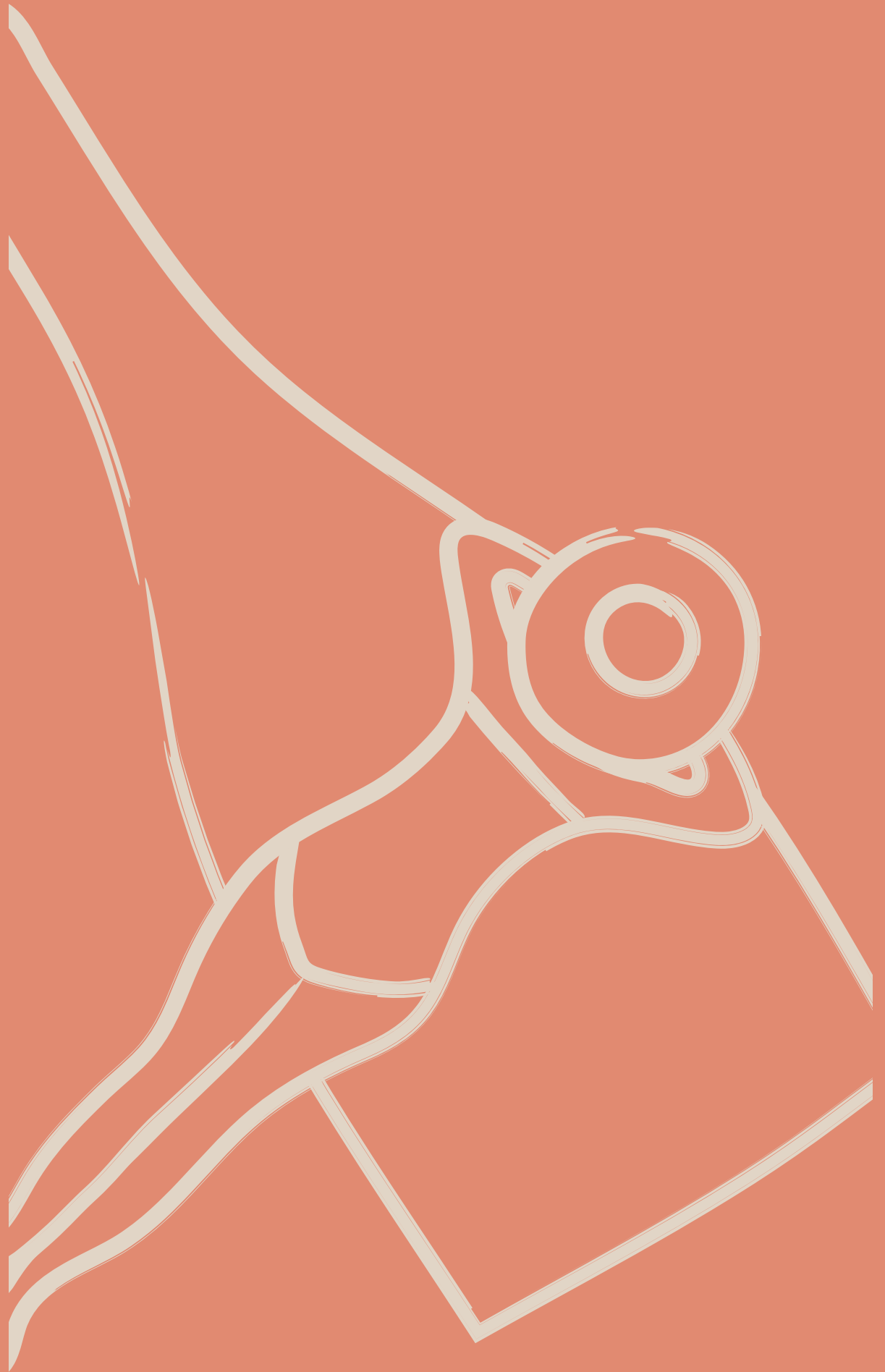


JOLENE

BY THE SEA



Beverages Menu

INDIAN SPECIALTY COFFEE - ESPRESSO BAR

Experience the country's finest estates with our meticulously curated espresso-based menu in collaboration with Blue Tokai Coffee Roasters

HOT

Espresso - 190

30ml | A bold single shot, crafted from Blue Tokai's medium-roasted beans

Americano - 210

60ml | A single espresso diluted with hot water, revealing the medium roast's nuanced flavors

Caffe Macchiato - 220

Italian for 'stained,' this steamy shot is a canvas of a single espresso topped with milk foam

Cortado - 220

Sun-kissed simplicity of Spain, medium roast espresso shot perfectly topped with steamed milk

Tall Black - 240

A playful take on the 'long black,' featuring a double shot of espresso with hot water

Cappuccino - 250

Our twist on the classic Cappuccino, infused with an extra shot of love

Cafe au Lait - 250

A delightful blend of a single espresso shot, steamed milk, and a creamy milk foam crown

Mochaccino - 250

Made with our aromatic Espresso, frothy milk and decadent chocolate sauce

Chocolat - 250

A Parisian rendezvous with chocolate swirling in hot milk

COLD

Iced Americano - 220

A refreshing twist on the classic Americano served over ice

Freddo Cappuccino - 240

An iced special espresso shaken with demerara sugar and topped with milk foam

Cafe Frappe - 250

A frosty blend of perfectly brewed coffee

Iced Mocha - 250

Espresso blended with cold milk and melted hot chocolate

LOCALLY SOURCED MICROLOTS

Introducing our micro-lots, a testament to the passion of a secret farmer in Kodagu. Grown with meticulous care, these locally sourced micro lots are more than a cup; they're a personal project, a journey from soil to sip. In the heart of Kodagu, this hidden artisan cultivates an exceptional experience with each bean. Our coffee lets you taste the dedication, feel the authenticity, and be part of a story that unfolds in every sip. Let every sip tell a tale of passion, craftsmanship, and the vibrant landscapes of Indian coffee.

French press - 250

A personalized blend uniquely plunged in the French Press
Brewing Method: Immersion Method

TEA

Assam black tea - 170
Darjeeling black tea - 170
Darjeeling green tea - 170
Moroccan mint green tea - 170
Chamomile tea - 170
Hibiscus floral tea - 170
Vanilla bourbon tea - 170

SOFT BEVERAGES

Perrier sparkling water - 270
Schweppes soda water - 150
Schweppes Ginger Ale - 150
Ginsberg ginger beer - 220
Schweppes Tonic water - 170
Svami light tonic water - 190
Fevertree tonic water - 220
Red bull - 290
coke zero - 150
Coca cola - 150
Mossant cola Kombucha - 250
Mossant Nilgiri tea Kombucha - 250
Mossant Blueberry lemonade Kombucha - 250
Mossant Salted lime kombucha - 250
Mossant Hibiscus Kombucha - 250

NON AERATED DRINKS

Bottled Water - MRP
Packed juice (cranberry, guava, mango, apple) - 150
Fresh watermelon Juice - 250
Fresh pineapple juice - 250
Fresh orange juice - 250
Fresh Coconut Water - 200