

COFFEE

espresso	3,50 / 4,50
americano	3,80
filter (special blend)	4,00
cappuccino	4,10 / 5,10
latte	4,50
flat white / cortado	4,80
affogato	6,00

chocolate milk	4,50
matcha	5,50
chai	5,50
turmeric	5,50
ube	7,00

add syrup / whipped cream + 0,80

with cow, oat or coco milk
everything is served hot or cold

TEA

black / green / redbush /	4,00
jasmine / fresh ginger /	
fresh mint	

SODA

still water	0,50 / 1,00
sparkling water	0,50 / 1,00

fritz kola / fritz kola zero	3,80
/ tonic	

mate	5,00
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roze bunker lemonades	4,50
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madam ginger / blossom
power / crazy berries

with still or sparkling water

JUICES

daily juice	4,50 / 6,00
jus d'orange	4,50 / 6,00
daily smoothie	6,00

BOTTLED

apple	3,80
big tom tomato	4,50

ALCOHOL

BEER

stella artois	3,80
ipa	6,30
white	6,30
cider	6,00
0,0%	5,00

WINE

red / white / rose	6,50
cava	5,50

mimosa	8,50
sangria 0,75L	24,00

COCKTAILS

bloody mary / cava wodka elder	11,50
/ gin espresso-tonic / aperol	

WiFi:

Lilith Coffee
BlackCoffee2.0

GIFTCARD:

get a voucher for any
amount starting at 10,00!

open everyday from 09:00 till 17:00

www.lilithcoffee.nl

@lilithrotterdam

FOOD

Small Breakfast (from 9-11AM) 11,00
pancake or bread with egg, yoghurt with granola and fruits, an americano and a small orange juice

breakfast also has a vegan option!

American Pancakes 9,50
three fluffy pancakes with crème fraîche and golden syrup

Vegan Pancakes (V + GF) 9,50
three vegan and gluten free pancakes made of banana and rice flour with golden syrup and vegan cream

French Toast 11,50
toasted bread pudding with mascarpone and strawberry sauce

Pancake / French Toast toppings + 2,90
baked banana and vegan caramel, warm blueberries, strawberries, nutella, vegan bacon, scrambled egg

Special Pancakes 12,50
ask the staff about this week's variation!

Yoghurt Bowl 8,50
floating farm yoghurt topped with homemade granola and fresh fruit

Acai Bowl (V + GF) 12,00
made with acai, blueberries and banana, topped with homemade granola and fresh fruit

Mango Bowl (V + GF) 11,50
made with mango, banana, dates and coconut cream, topped with homemade granola and fresh fruit

Croissant 2,50

Cake of the Day
check the specials menu for today's cake

(V) = vegan
(GF) = gluten-free
allergies? let us know!

Eggs Benny 13,00
brioche with two poached eggs, vegan bacon, grilled spinach and hollandaise sauce

Eggs of choice 12,50
choose your bread, eggs/tofu, one topping and sauce:

Bread
brioche / sourdough / gluten-free

Eggs
poached / scrambled / sunny / tofu scrambled

Toppings + 2,90
vegan bacon / kimchi / avocado / tomato /
vegan cheese / feta

Sauce + 0,80
sriracha-mayo / honey-mustard

eggs of choice always served with a nice salad with seasonal dressing!

Jack-Tuna Burrito (V) (GF option) 12,00
vegan tuna mix of jackfruit, chickpeas and seaweed with salad and siracha mayo in a beetroot wrap

Savoury Crepe 13,00
spicy crepe with cabbage topped with okonomiyaki sauce, salad, avocado and pickled onion

add homemade kimchi + 2,90

Gochu Brioche (V) 13,50
eggplant infused with gochujang, vegan cheese and cream, pickled onion and vegan bacon

Kimchi Melt Toastie (V) (GF option) 12,00
vegan cheese, kimchi and agave infused sourdough

add feta + 2,90

Vegan Hotdog (V) 13,00
vegan hotdog, pickles, tomato, onions, jalapeño

Loaded Nachos 9,00
nachos, creme fraiche, vegan bacon, guacamole, jalapeño