

BARISTINHO

CAFÉ



WELCOME!

Nice, that you found your way to us!

We hope you are doing well and that we can make your day a little brighter with our drinks and dishes!

On this menu you will find coffee specialties and cuisine inspired by our travels. Also the local favorites from our stall at the weekly market.

To satisfy your lunch cravings, our kitchen team is always creating new specialties that can be found on the boards on the walls.

In the back of the menu you will find some information about us and our partners.

Opening hours:

Mondays to fridays from 8.30am

Saturdays and sundays from 9.00am

Our foodtruck can be found at the local Weekly Markets in the city center, Burtscheid and Frankenberger Viertel.



Kitchen opens from monday to saturdays until 5pm
sundays until 4pm
Breakfast and Lunch until 4pm

Breakfast

Always freshly prepared, with homemade spreads and dips as well as cheese from our market colleague Krott and cold cuts from the local butcher.

Cakes & Pastries

Freshly baked and seasonally created by our pastry chef and the team in the bakery.

Lunch

Our lunch dishes change regularly. You can find our current dishes on the boards and on the extra page here on the menu.

Specials

Depending on the season and the ideas of our kitchen or bar team, there are changing specials. You can also find them on the displays, boards or here on the menu.

Free of...

If necessary, you can also get our breakfasts with gluten-free bread. For hygienic reasons, it's always sealed in plastic. We cannot guarantee that our dishes are gluten-free as we prepare everything in one kitchen and bakery.

Most dishes are vegetarian. Feel free to ask about vegan alternatives - but we prepare everything in the same kitchen.

Please ask us for the list of allergens!



Coffee

We get our espresso from the **Quijote direct import roastery** from Hamburg (www.quijote-kaffee.de) and the de-cafeinated coffee from **Berg Kaffee** from Würselen (www.berg-kaffee.de). **Quijote** claims to be the most transparent roasting company in the world. As a buyer, Quijote pays significantly more for the coffee beans than "Fairtrade" and the cultivation takes place under very high ecological standards. If you want to find out more about the supply chains, cultivation, farmers and the great work of the Quijote Collective, check out their homepage.

THIRSTY





Kaffee

Americano 3.2

Americano Doppio 3.8

Espresso 2.8

Espresso Doppio 3.6

Espresso Macchiato 3.0

Cappuccino 4.1

Flat White 4.5

Cafè Latte 4.5

Latte Macchiato 4.5

+ Caramelsirup 0.7

+ Chokolatesauce 0.7

+ „Brasil“ (sweet Milk & dark
Cocoa) 0.7

Extra & Shots

Milk

Lactosefree +0.2

Oatmilk +0.2

Extra Espresso shot +1.0

Baileys 2cl 2.5 / 4cl 4.9

Amaretto 2cl 2.5 / 4cl 4.9

Rum 2cl 2.5 / 4cl 4.9

Milk & Cocoa

Chai Latte 4.8

+ Espresso 1.0

Heiße Schokolade 4.5

+ Sahne 0.7

Heiße Milch mit Honig 3.6

Milchschaum für Kids 1

+ Schokosauce 0.3

Matching...

... from our Bakery

Cinnamonbun

Cardamombun

Chocolate-Nut-Babka (vegan)

Pastel de Nata

Tartes

Cheesecakes

Scones

... or take a look at our
display!

Tea



Fresh Mint-Tea 4.2

Ginger-Lemon-Tea 4.2

Hot Ginger-Lime 4.2

Lose Tea in a jug with rock candy
from Haus Eulenspiegel 5.9

„Strawberry-Pepper-Ginger“
Organic-Rooisbos-Tea, not too sweet, rather hearty and spicy. Extraordinary and tasty!

„Aachener Fruchtikus“
Organic Fruit-Tea. Herbally-fruity with lemongrass and raspberry.

„English Breakfast“
Organic, typical breakfast tea. Mixture of Assam and Ceylon Tea. Original british - maybe with a sip of milk?

„Source of Serenity“
Organic Herbal Tea Mix based on Greek Mountain Tea. Tastes lemony and fresh - the perfect choice after a stressful day!

„Green Tea Sencha“
Classic Organic Sencha with large leaves, a delicately tart taste and a golden yellow cup.

„Morning-Shine Tea“
Organic green sencha with white Tea Pai Mu Tan, marigolds, rose petals and blue cornflowers.

Extra

Milk

Lactosefree +0.2

Oatmilk +0.2





Wasser

Purezza - still/sparkeling

Small 0.35l 3.5

Large 0.75l 6.5

Lemonades & Sodas

Fritz Limo 0.2l 3.3

Lemon | Orange | Apple-Cherry

Fritz Kola 0.2l 3.3

Kola | Kola Superzero

Fritz Spritz 0.2l 3.5

Organic Apple-Soda-Spritz

Organic Rhubarb-Soda-Spritz

Refreshing & homemade

Ginger-Lime-Apple-Cucumber-Lemonade 0.35l 4.9

Raspberry-Thyme-Lemonade 0.35l 4.9

Elderflower-Spritz 0.35l 4.7

Freshly pressed orange juice 0.2l 4.5 / 0.3l 6.0

Mango-Lassi 0.35l 4.9



Aperitifs

Aperol Spritz 8.5

Gin Tonic 9.5

+ Thomas Henry Tonic

Prosecco with

Raspberry-Thyme-Sirup 5.5

Beer

Bahkauv Brew Bioland - Organic Beer from
Aachen 0.3l

The Beast from the Sewer (Öcher Trubbel) 4.9

The Devil and the Maid (New England IPA) 5.9

The Great Abul Abbas (Pale Ale) 4.9

Pils 3.9

Lager 3.9

Gösser Radler Natur (Beer+Lemonade) 0.3l 3.9

Flensburger Non-Alcoholic Beer 0.33l 3.9



Weine

Pinot Blanc - Weingut GEil 0.1l 4.5 / 0.2l 7.9

Rheinhessen, vegan 0.7l 28.0

ripe, yellow fruit, Brioche & Walnut, creamy, tangy

Red Wine - Tempranillo - Ja!Bodegas 0.1l 4.5 / 0.2l 7.9

Spain, organic 0.7l 28.0

dry, vivid, blackcherry & wildberry, chocolate,
tobacco, pepper, cedarwood

Prosecco - Va Bene 0.1l 4.9 / 0.7l 29.9

organic, tasty, tangy, strong perlage, floral notes, a hint of
candied fruit

Pinot Blanc Spritzer 0.2l 4.6



Kitchen opens from monday to saturdays until 5pm
sundays until 4pm
Breakfast and Lunch until 4pm

HUNGER



Breakfast on a platter

From 2 Persons

Breakfastplatter 1 17.9 per Person

Shakshuka with tomato-pepper sugo and poached eggs, homemade hummus, olives, shepherd's cheese, fresh greens, grilled vegetables, changing spreads, flatbread & pita, sweet pastries

Optionally with vegan scrambled tofu

Breakfastplatter 2 17.9 per Person

Semi-Mature Gouda, Lignot d'Argental, Burgundy ham, poultry salami etc., changing spreads and salads, fresh greens, homemade jam, mixed bread basket with butter, 2 eggs

Optionally with vegan scrambled tofu and vegetarian cold cuts

British Platter 18.9 per Person

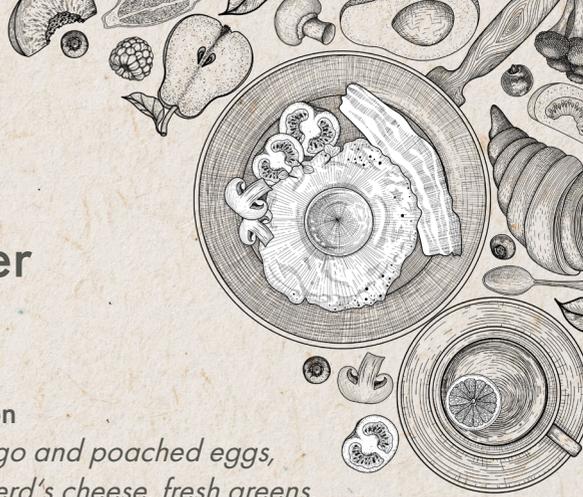
British platter with baked beans, fried eggs, sausages, bacon, grilled tomatoes and vegetables, various salads, orange marmalade, brioche & scone or brownie

Vegetarian options are also possible!

Free of...

If necessary, you can also get our breakfasts with gluten-free bread. For hygienic reasons, this is always packaged. We cannot guarantee that our dishes are gluten-free as we prepare everything in one kitchen and bakery.

Breakfast tray 2 is also available as a vegetarian version. If you eat vegan, breakfast tray 1 is the best option!



Breakfast until 4pm

Breakfast Plate 12.9

*2 different types of cheese, spread, changing Salad, a boiled egg, grilled vegetables, fresh greens, homemade jam, rolls or bread
+ Croissant 2.0*

Breakfast Trio 11.5

Colorful vegetarian bread, small yogurt with fresh fruits and homemade granola, 1 glass of freshly squeezed orange juice (0.11)

Sweet Treats

Croissant 4.9

with homemade jam & butter

Homemade Scone 4.9

with homemade jam & creamcheese

Creamy yoghurt with fresh fruits and granola

Lime, fresh fruits, homemade granola

Large 8.3

Medium 5.5



— Add ons: —

Bacon 3.9

Hummus (vegan) 3.5

Spread (vegetarian) 3.5

Cooked Ham 3.5

Salami 3.2

Bread oder Breadroll 1.5

Croissant 2.8

Homemade Jam 2.0

Chocolate Spread 2.5

Honey 1.8

Butter 1.0

Creamcheese 2.0

Gouda Cheese 2.5



Egg Dishes until 4pm

Eggs-Benedict 14.9

*2 slices of homemade Brioche, ham, Sauce Hollandaise,
2 poached eggs, fresh greens*

Eggs-Florentine 14.5

*2 slices of homemade Brioche, fresh spinach with onions,
Sauce Hollandaise, 2 poached eggs, fresh greens*

„Strammer Max“ 13.5

2 Slices of bread, ham, 2 fried eggs, fresh green

- Optional with cheese instead of Ham 12.4

Farmers Omelette 13.9

*Omelette of 3 eggs with grilled vegetables, bacon, cheese
side salat - vegetarian option possible!*

Scrambled Eggs 6.9

*2 eggs with bread and butter
or vegan scrambled tofu*

+ Bacon 3.5

+ Shepherd`s Cheese 2.5

+ Gouda Cheese 2.0

+ Herbs 1.0

+ Spinach 2,0

+ Tomato-sugo 2,5



Shakshuka

*Tomato-Pepper Sugo with Onions,
poached eggs, harissa spice and cumin,
sesame and parsley*

Large 13.9

+ Shepherd`s Cheese 3.0

Small 7.9

+ Shepherd`s Cheese 2.0

Pancakes

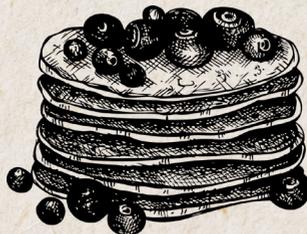
Portion Pancakes 7.8

+ Maple Sirup 2.0

+ Homemade cherrycompote 3.5

+ Nut-Nougat-Cream 2.5

+ Fresh fruit 3.9



Bagels Mo-Sa until 5pm Sundays until 4pm

comes with a side salad

BLT-Bagel 12.9

*Creamcheese, crispy bacon,
salat, tomato
+ fried egg 2.0*

Grilled Halloumi 12.9

*Creamcheese, grilled Halloumi,
fresh green, Tomato-Sugo*

Hummus and grilled Veggies 11.9 (vegan)

*Creamy hummus, fresh greens,
cucumber, grilled veggies*



Homemade Quiches

Quiche with a side salat 8.9

Seasonal, eg.

*Goatcheese-mango-dates-pink
pepper, Spinach-sundried tomatoes,
Grilled veggies-feta-olives*

Please ask us for our current options.

Team Specials

The Boss Sandwich 12.9

*Pide with Spread, melted Gouda Cheese,
fried egg, baby spinach, red onions*

Laura's Salad 14.9

*mixed salads, bellpepper, cucumber
couscous with rasperry dressing,
Halloumi and pumkin seeds*

Baked

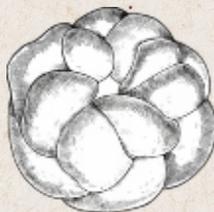
...at the whim of the bakery team

You can see our bakery on the left side of the café. Our bakery team usually bakes fresh every day. We have many pastries, tarts and cakes that we have on display while stocks last. The cakes change seasonally! Vegan options are regularly available and occasionally there are also flour-free versions.

Pastries

...for example

Cinnamon Bun
Cardamom Bun
Anne's Chocolate-Nut-Babka (vegan)
Apricot-Walnut-Rugelach
Pastel de Nata
Scones



For the little ones

Pancakes 7,9

2 Pancakes

Applesauce & Chocolatecream

Fruits & Smarties

Kidsticks 3.9

Fresh Veggies & Fruits

Small „Strammer Max“ 7.9

*1 slice of bread, ham,
fried egg*



BARISTINHO CAFÉ



HELLO!

Do you want to know more about Baristinho?

We have been around since 2007, initially as a small pink coffee stall at the Aachen weekly markets. Founded by Kirsten and Andreas, in 2009 they had their first two employees who helped on Saturdays to give the Neumarkt a new meeting spot. The baking and preparation was first carried out by friends, that owned their own professional kitchen. Later they were able to bake and cook in their own space in Frankenberger Viertel.

In 2017, Gewoge, together with Cocoon Interieur, enabled us to open a pop-up cafe in these rooms until the building was renovated. With the help of our growing team, we were able to successfully complete our first café project by the end of 2018. Then things really got started: Now we started planning the new opening.

It took two years to make plans, collecting and storing furniture: from pop-up times, from private collections and furniture warehouses; built, renovated, crafted, moved back and forth... Together with family and friends, we have put a lot of passion into these rooms and hope that you feel as comfortable as we do. Sometimes the café is very busy and we need more time to serve all guests - please allow us for this! We hope you enjoy your stay with us!

The Baristinho Team



BARISTINHO CAFÉ



Bakery

The Georgian bakery **TAMARI** located at Adalbertsteinweg bakes the delicious flatbread for us in an original Caucasian stone oven. A visit to the bakery is worth it! We get our bagels from **Salomon Bagels** in Berlin.

Beer

Our local beer from **Bahkauv Brew** comes from our friends Phillip, Jan and Rafael from Aachen. Take a look at their website:
www.bahkauv-brew.de

Tea

We buy our loose tea in the traditional tea shop **Haus Eulenspiegel** at the Aachen market.
www.haus-eulenspiegel.de

Eggs & Cheese

We get the organic and free-range eggs from our long-time **market colleague Lukas** and the high-quality cheese and Andechs organic milk from our **market colleague Krott**.

Roastery

We get our espresso from the **Quijote direct import roastery** from Hamburg (www.quijote-kaffee.de) and the caffeine-free coffee from **Berg Kaffee** from Würselen (www.berg-kaffee.de).

Quijote claims to be the most transparent roasting company in the world. As a buyer, Quijote pays significantly more for the coffee beans than "Fairtrade" and the cultivation takes place under very high ecological standards. If you want to find out more about the supply chains, cultivation, farmers and the great work of the Quijote Collective, check out their homepage.

Butchery

We chose the **Rademacher** butcher shop in the neighborhood. It stands for very high quality and sources its sausage products from suppliers who often adhere to higher standards than those required by German organic labels.

Internet: www.baristinho.de

Instagram: [@baristinho](https://www.instagram.com/baristinho)

Facebook: [@baristinho](https://www.facebook.com/baristinho)

Events: anfrage@baristinho.de