

BARISTINHO

CAFÉ



WELCOME!

Great, 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



BARISTINHO CAFÉ

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.

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

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**.

Tea

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

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

Kitchen open monday to friday until 4pm, Quiches until 5pm
sundays until 3pm, Quiches until 4pm
Lunch monday to saturdays 12am-4pm
Breakfast daily 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 from

If necessary, you can also get our breakfasts with gluten-free bread that we can add for 1€/bun. We heat them up freshly for you. 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



Coffee



Cappuccino 4.3

Flat White 4.8

Caffè Latte 4.7

Latte Macchiato 4.7

Americano 3.5

Espresso 2.9

Espresso Macchiato 3.1

Chai & Cocoa

Chai Latte 4.8

+ Espresso 1.0

Chocolate 4.6

+ Cream 1.0

Foamed Milk for Kids 1

+ Chocolate-Sauce 0.3

You do not want a cookie
with your coffee?
Please tell us and help us to
reduce our waste!

Extras & Shots

Extra Espresso shot +1.0

Caramellsirup 0.7

Chocolatesauce 0.7

„Brasil“ (sweet Milk & dark
Cocoa) 0.7

Milk

Lactosefree +0.2

Oatmilk +0.2

Yummy sides

... from our bakery

Cinnamonbun

Cardamombun

Chocolate-Nut-Babka (vegan)

Pastel de Nata

Tartes

Cheesecakes

Scones

... or take a look at the
display!

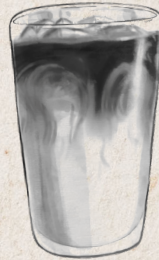
Matcha, Hojicha, Genmaicha & Co



All Matcha-Dinks 5.9

Matcha-Latte

*100% Organic Ceremonial Grade
Matcha from Japan*



Hojicha-Latte

*100% Organic Dark Roast
Greentea from Kakegawa, Japan
- full-bodied, mild with hints of
Caramell, roasted nuts and malty
sweetness,
smaller amount of caffeine.*



Japan Genmaicha Miyazaki in a small pot

*Green, fine Organic-Bancha Tea with
roasted and puffed rice. Delightful
tasting roasted aromas, slightly sweet
and nutty flavors*

„Grean Tea Sencha“ in a small pot

*Classic organic Sencha, big leaves,
semy-dry tasting, golden-yellow colors.*

„Morgenschein Tee“ - Morning Bliss Tea in a small pot

*Organic Green Sencha and white tea
Pai Mu Tan, Marigolds, Rosebuds and
blue Cornflowers*

Extra

Honey +0.8

Scone +3.6

Oatmilk +0.2

FrISChe & Lose Tees



Fresh Mint-Tea 4.5

Ginger-Lemon-Tea 4.5

Hot Ginger-Lime 4.5

Extra

Honey +0.8

Scone +3.6

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“ - Fruity

*Organic Fruit-Tea. Herbally-fruity
with lemongrass and raspberry.*

„Quelle der Gelassenheit“ - Herbal

*Organic Herbal Tea on the basis of
Greek Mountain-Herbal-Tea
Lemony and fresh flavors - the
perfect tea for a break of a stressfull
day*



„English Breakfast“

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

„Earl Grey“

*Powerful Assam-Mixture with
intense bergamotte flavors*

Refreshing & homemade

everything 0.35liter

Ginger-Lime-Apple-Cucumber-Lemonade 4.9

Raspberry-Thyme-Lemonade 4.9

Elderflower-Spritz 4.9

Mango-Lassi 4.9

Freshly pressed orange juice 0.2l 4.9 / 0.3l 6.0



Lemonades & Schorle

everything 0.2liters und 3.5

Fritz Limo

Lemon | Orange

Fritz Kola

Kola | Kola Superzero

Fritz Spritz

Organic Apple-Soda-Spritz

Organic Rhubarb-Soda-Spritz

Ginger Brew - Bundaberg 0.33l 5.5

Water

Purezza - still/sparkling

Small 0.33l 3.5

Big 0.75l 6.5

Beer

everything 0.33liter

Bahkavv Brew Bioland - Organic Beer from Aachen

The Beast from the Sewer (Öcher Trubbel) 5.9

Pils 4.5

Lager 4.5

Non-Alcoholic 4.5

Gösser Radler Nature (Beer+Lemonade) 4.2

Aperitifs

Aperol Spritz 8.5

Limoncello Spritz 8.5

Mimosa

Prosecco, fresh Orange-juice & Cointreau 6.5

Prosecco with Raspberry-Thyme-Sirup 5.9



Wine

Pinot Blanc - Weingut GEil 0.2l 7.9

Rhine-Hesse, vegan 0.7l 28.0

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

Rotwein - Tempranillo - Ja!Bodegas 0.2l 7.9

Spain, organic 0.7l 28.0

dry, vivid, blackcherry & wildberry, chocolate,

tobacco, pepper, cedarwood

Prosecco - Va Bene 0.1l 5.5

0.7l 29.9

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



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Sharing is caring!

- Breakfast on a platter

From 2 Persons

GUTE ZEIT - GOOD TIMES

- *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*
- vegetarian option with more cheese
19.9 per Person

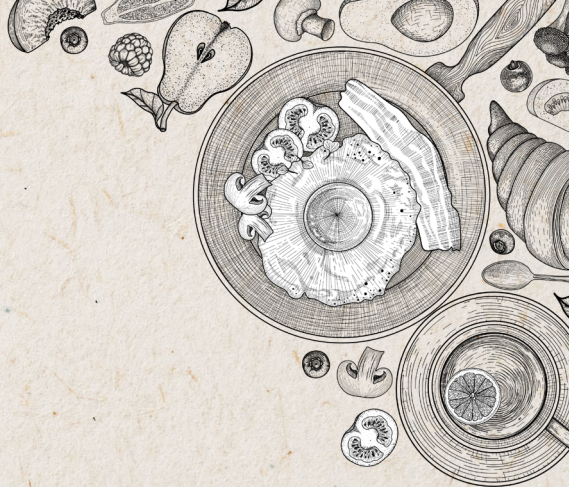
LEVANTE

Shakshuka with tomato-pepper sugo and 2 poached eggs, homemade Hummus and Muhammara, Olives, Sheppard's Cheese, fresh greens, grilled Veggies, something sweet, Flatbread
- Optional with vegan scrambled tofu + 1.0 per Person
17.9 pro Person

VERY BRITISH

Baked Beans, 2 fried eggs, Würstchen, Bacon, grilled tomatoes and veggies, various salads, Orange-Jam, Brioche & Scone or Brownie
18.9 per Person

All platters can be served with gluten free bread + 1€/extra bun



Frühstück-Brekkie-Desayuno

Breakfast Plate

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

+ Croissant 2.0

Breakfast Trio

*Colorful vegetarian bread, small yogurt with fresh fruits and
homemade granola,*

1 glass of freshly squeezed orange juice (0.1l) 12.9

vegan possible - grilled vegetables instead of Cheese!



Add ons:

Hummus (vegan) 3.5

Muhammara (vegan) 3.5

Veggiesticks 3.9

Bacon 3.5

Burgundy Ham 3.9

Poultry Salami 3.5

Salmon 4.9

Homemade Jam 2.0

Chocolate-Nougat-Creme 2.5

Honey 1.8

Butter 1.0

Creamcheese 2.0

Middle-Aged Gouda 2.5

Lingot d'Argental 3.9

Bun 1.9

Glutenfree Bun 2.5

Flatbread 2.0

Croissant 2.9



Ei-Egg-Œuf-Huevo-Yumurta

Eggs-Benedict 15.9

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

Eggs-Florentine 14.9

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

Strammer Max 12.5

*2 Slices of bread, ham, 2 fried eggs, fresh green
- Optional with cheese instead of Ham*

Farmers Omelette 14.9

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

Shakshuka

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

Large 13.9

+ Shepherd's Cheese 3.0

Small 8.9

+ Shepherd's Cheese 2.0



Scrambled Eggs 8.5

*always with a bun and butter
or vegan scrambled tofu +1.0*

+ Bacon 3.5

+ Shepherd's Cheese 2.5

+ Gouda 2.5

+ Herbs 1.0

+ Spinach + Onions 2.0

+ Tomato-Sugo 2.5

+ Smoked Salmon 4.9

+ Avocado 2.9

Your start of the day!

Croissant 4.9

with homemade jam and butter

Homemade Scone 5.2

with homemade jam and creamcheese

Creamy Yoghurt with Fruits and Granola

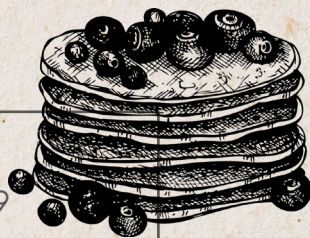
Lime, fresh Fruits, homemade Granola

large 9.9

medium 7.9



Pancakes



Portion of Plain Pancakes 8.9

+ Maple Sirup 2.0

+ Lemoncake-Creme 3.5

+ homemade Cherry-Compote 3.5

+ Chocolate-Nut-Creme 2.5

+ fresh fruit 3.9

For the little ones

Pancakes

*2 Pancakes, Apple Sauce, Chocolate
Cream, Fruit & Smarties 8.2*

Kidsticks

Raw Veggies & Fruit 4.9

Small Sandwhich „Strammer Max“

*1 slice of bread, burgundy ham,
one scrambled egg 7.9*

Foamed Milk for Kids 1

The Boss Sandwich

*Pide-Bread with Spread,
melted Gouda cheese,
scrambled egg, Babyspinach,
red onions* 12.9

Bagels

with a side salad

BLT

*Creamcheese, crispy bacon,
salat, tomato* 12.9
+ Scrambled Egg 2.0

Grilled Halloumi

*Creamcheese, grilled Halloumi,
fresh greens, Tomato-Sugo* 13.9

Hummus with grilled veggies (vegan)

*Creamy hummus, fresh greens,
cucumber, grilled veggies* 12.9

Smoked Salmon

*Creamcheese, smoked salmon,
Avocado, fresh greens* 14.9



Homemade Quiches

Quiche with a side salad 8.9

Saisonal!

*Please ask us about the current options! In the display at
the bar, you will always find the current options and more!*

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

Gebacken

...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
Chocolate-Nut-Babka (vegan)
Pastel de Nata
Scones





BARISTINHO CAFÉ

HEY!

Do you want to know more about us?

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!

Since 2025 we have handed over the foodtruck to our long-time employee Max to build something on his own. We now „only“ operate the café and catering services.

The Baristinho Team,
Kirsten and Andreas

