

BARISTINHO CAFÉ



We're delighted to have you here!

Opening hours:

Monday to Friday from 8.30am

Saturday and Sunday from 9.00am



● Coffee

Our espresso is roasted by **Quijote Direktimport** in Hamburg, while our decaffeinated coffee comes from **Berg Kaffee** in Aachen. Quijote strives to be the world's most transparent coffee roastery. They pay coffee farmers significantly more than Fairtrade prices, and their beans are grown according to exceptionally high ecological standards. If you'd like to learn more about their supply chains, coffee growers, and the outstanding work of the Quijote collective, visit their website.

● La Main Noir

Our new colourful latte creations are supplied by **La Main Noir**, a small Paris-based company founded in 2014 by three coffee enthusiasts. Since 2023, they have produced **La Fabrique à Latte**, a range of premium, natural, vegan powders that we use for our signature lattes. Handmade, rich in antioxidants, and free from artificial additives.

● Abstinence

To expand our aperitif selection, we've introduced alcohol-free aperitifs from **Abstinence**. These premium alcohol-free and sugar-free spirits from South Africa are produced through hydrodistillation using native plants from the Cape Floral Kingdom.

● Gimber

We're also excited to offer **GIMBER**. What started as Dimitri's experiments in his own kitchen became a premium organic ginger concentrate and a delicious alcohol-free alternative. Made with ginger, lemon, herbs, and spices, it's a refreshing boost for any day.

● Tea

Our herbal teas come from **Haus Eulenspiegel** in Aachen's historic Krämerstraße. For more than 30 years, this traditional tea house has offered an outstanding selection of premium teas. Every tea we serve from Haus Eulenspiegel is organically certified.

DURST





Baristinhos Signature Drinks

Printen Cappuccino

Hommage to Aachen and it's famous „Printen“
Gingerbread 4.7

Black Sesame Latte

Roasted black sesame,
Spices, Espresso 5.9



Latte Brasil

Our classic since 2007:
Espresso, sweet milk, dark cocoa 5.5

Latte Caramel

Espresso, Milk, Callebaut-
Caramel-Sauce 5.5

Latte Mocca

Espresso, Milk, homemade
Chocolate-Sauce 5.5

Boost!

Gimber Brut No2

Ginger, Yuzu, Lemon thyme, organic, 2cl
A delicious wake-up call! 2.9



ZHAC ZHAC

Espresso with Gimber Brut No2
Inspired by ZHAC Architektur directly opposite 3.9

Sunrise Shot

Espresso with fresh orange juice 4.3



Iced

Espresso Tonic • with Thomas Henry 0.2l 5.5

Crodino 3.9

Crodino Espresso 4.9



Botanical Homemade

homemade Drinks with herbs, fruits & tea

Pink Thyme Lemonade

Raspberry · Thyme · Lemon-Soda

Green Ginger Lemonade

Ginger · Lime · Apple · Cucumber · Soda

Jasmin Yuzu Iced Tea

Green Jasmine · Yuzu · fresh lemon notes

Jasmin Hibiskus Iced Tea

Green Jasmine · Hibiscus · Floral

alle 5.5



Fresh!

Fresh pressed Orange Juice

0.2l 4.9 · 0.3l 6.5

Mango-Lassi

Mango · Yoghurt · Lemon · creamy 4.9

Elderflower Spritzer

Elderflower · Lemon · Soda 4.9



Kola & „Schorle“

Fritz Kola

Kola · Kola Superzero

Fritz Spritz

Organic Apple Spritzer

Organic Rhubarb Spritzer

all 0.2l and 3.5

Water

Purezza - still/sparkling

Small 0.33l 3.5

Large 0.75l 6.5

Spritz & Fizz



Sarti-Spitz

Sarti rosa · Prosecco · Soda
Aromas of Sicilian Bloodorange ·
Mango · Passionsfruit 8.9

Pink Thyme Spritz

Raspberry · Thyme · Prosecco · Soda 7.9

Hibiscus Bloom Spritz

Hibiscus · Prosecco · Soda 7.9

Aperol Spritz

Aperol · Prosecco · Soda 8.5

Abstinence Lemon Fizz · non-alcoholic

Lemon · Buchu · Wermuth · Aloe Vera ·
Black Currant ·
served with Thomas Henry Tonic 0,2l · 8.9



Wine

Pinot Blanc - Weingut GEil

dry · Rhinehesse
yellow fruits · brioche & walnut
0,2l 7.9 · 0,75l 28

Prosecco - Va Bene

organic · sparkling · floral · candied fruit
0,125l 5.5 · 0,7l 29.9

Prosecco Orange

Prosecco · freshly pressed orange juice 5.5



Beer all 0.33l

by our friends at

Bahkavu Brew in Aachen · Bioland

certified 4.5

Pils

Lager

Alcoholfree



Matcha & Friends

All latte drinks are organic and sweetened with beet sugar (except the

Matcha Latte Imperial

bio · first flush · stone-ground · japanese 6.2

Matcha Latte Vanilla

Matcha Imperial · Vanillasirup 6.9

Pink Latte

Criollo raw cocoa · beet root · ginger 5.9

Our recommendation: add a shot of Gimber Brut No. 2

Ube Latte

Ube · purple sweet potato · bourbon vanilla 5.9

We recommend: add a shot of espresso!



Hojicha Latte

Hojicha · criollo cocoa · black pepper · ginger · activated charcoal 5.9

Blue Latte

coconut · blue spirulina · ginger · wild sumach 5.9

Extra

Shot Espresso +1

Shot Ginger Brut No2 +2

Oatmilk +0.2

Iced +0.3

COFFEE CLASSICS

Cappuccino 4.3

Flat White 4.8

Coffee Latte 4.8

Latte Macchiato 4.8

Coffee Americano 3.5

Espresso 2.9

Espresso Doppio 3.9

Espresso Macchiato 3.2

Espresso Doppio Macchiato 4.2

Cortado 3.9



All Hot Drinks also
possible as iced +0.3

Chai & Cocoa

Chai Latte 4.8

Dirty Chai Latte 5.8

with Espresso

Hot Chocolate 4.6

+ Cream 1.0

Foamed Mild for Kids 1

+ ChocolateSauce 0.3

Extras

Caramelsauce 0.8

Chocolatesauce • Brasil 0.7

Extra Espresso Shot 1

Oatmilk • Lactosefree 0.2

Decaf 0.2



Perfect to go with it?

freshly made in our own bakery:

Cinnamonbuns • Cardamombuns • Scones • Cakes

Fresh & Loose Teas



Fresh Mint-Tea 4.5

Ginger-Lemon 4.5

Hot Ginger Lime Lemonade 4.8

Homemade Ginger-Lime-Juice ·
Lemon

Extra

Honey +0.8

Homemade Scone

+3.6

Haus Eulenspiegel from Aachen ·

organic

served in a small can with rock sugar

5.9

Morning Glow

Green Sencha · White Pai Mu Tan Tea ·
Marigold · Rose Petals · Cornflower

Source of Serenity

Greek Mountain Tea · Fresh citrus notes

English Breakfast

Ceylon · Assam · Classic british blend

Earl Grey

Assam · Intense bergamot aroma

Aachener Fruchtikus

Fruittea · Lemongrass · Raspberry





Breakfast & Brunch • Mo-Sat until 16.00, Sun until 15.00
Snack-Menu • Mo-Sat until 17.00, Sun until 16.00

Lunch-Menu Mo-Sat 12-16.00

Breakfast & Brunch

Always freshly prepared and served with homemade spreads and dips, artisan cheeses from our market partner Krott, and premium cold cuts from a local butcher.

Cake & Buns

Freshly baked and seasonally inspired by our in-house bakery team.

Lunch

Our lunch dishes change regularly. Please check our blackboards and the table displays for today's selection.

Specials

Depending on the season and following the creativity of our kitchen and bar team, we regularly offer changing specials. You'll find them on our blackboards, table displays, or here in the menu.



Without...

We offer many vegetarian and several vegan options. If you have any special requests, just let us know—we're happy to leave out or substitute ingredients whenever possible.

Gluten-free bread rolls are available instead of bread for all dishes for a small surcharge.

Please note that we cannot guarantee a completely gluten-free preparation.

If you have any questions regarding allergens, please speak to a member of our team.

HUNGRY





BARISTINHO CAFÉ

Rösterei

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.

Tee

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

Internet: www.baristinho.de
Instagram: @baristinho
Facebook: @baristinho
Events: anfrage@baristinho.de

Bier

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

Eier & Käse

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**.

Metzgerei

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.

Frühstück-Brekkie-Desayuno

Breakfast Plate

Lingot d'Argental and mature Gouda from Aachen's weekly market, homemade Muhammara & potato salad, grilled vegetables, fresh leafy salad, a boiled egg, homemade jam, and a bread roll 14.9

Add a croissant +€2.00

Breakfast Trio

Lightly toasted wholegrain spelt bread from a bakery in the Eifel with avocado-pea spread, tomatoes and fresh herbs, creamy yogurt with fresh fruits and homemade baked granola, served with a small glass of freshly squeezed orange juice 13.9

Kleine Extras

Savoury

- Bacon 3.5
- Burgundy Ham 3.9
- Smoked Salmon 4.9
- Creamcheese 2
- Gouda 2.5
- Lingot d'Argental 3.9



Sweet

- Homemade Jam 2
- Chocolate Hazelnut Spread 2.5
- Honey 1.8

Bread & Add-Ons

- Bread Roll 1.9
- glutenfree Bread Roll 2.5
- Wholegrain Bread, two Slices 2.5
- Flatbread 2
- Croissant 2.9



Sharing is caring!

Breakfast & Brunch on a platter!

From 2 Persons

CROSSING LEVANTE

Our signature Shakshuka with slow-simmered tomato and bell pepper sauce and poached eggs, accompanied by our favourite Levantine classics.

homemade Hummus & Muhammara with Walnuts, Bulgursalat, Kalamata-Oliven, Hirtenkäse, gegrilltes Gemüse, Blattsalate, süße Halva-Creme, Fladenbrot

• 17.9 pro Person

- Optional mit Scrambled Tofu +1.5 pro Person

WELCOME TO TIJUANA

Traditional Mexican breakfast dish "Huevos Rancheros" with tomato-chilli sauce and fried eggs.

Served with mexican refried beans, avocado-pea-cream, tomato salsa "Pico de Gallo", chorizo, grilled spring onions, jalapeños, lime wedges, coriander, cream cheese & salsa verde, grilled pineapple with cinnamon, and tortillas

17.9 per Person

Alle Bleche sind mit glutenfreien Brötchen erhältlich +1.0/Brötchen

Ei-Egg-Œuf-Huevo-Yumurta

Shakshuka

Slow-simmered tomato and bell pepper stew with onions, poached eggs, spicy harissa, cumin, olive oil, sesame seeds, and parsley, served with flatbread.

large 13.9,

add Sheperd's Cheese +3

small 8.9,

add Sheperd's Cheese +2

- Optional with Scrambled Tofu +1/+1.5



Eggs Benedict

homemade brioche topped with Burgundy ham from Rademacher Butchery, fluffy Hollandaise sauce, poached eggs, pomegranate seeds, and fresh leafy salad 15.9

Eggs Florentine

Homemade brioche with sautéed baby spinach and onions, fluffy Hollandaise sauce, poached eggs, pomegranate seeds, and fresh leafy salad 14.9

Green Garden

Lightly toasted wholegrain spelt bread from the Eifel with avocado & pea spread, tomatoes, poached eggs, toasted sunflower seeds, fresh herbs, and leafy salad 14.9

Sesame Teriyaki Omelette

Golden omelette filled with grilled vegetables, melted cheese, homemade teriyaki sauce, black sesame, and served with fresh leafy salad 14.9

- with crispy Bacon +2.5

Scrambled

with Bread & Butter



Avocado & Salmon Scramble

Creamy scrambled eggs with avocado and smoked salmon, served with fresh leafy salad 14.9

Crispy Bacon Scramble

Creamy scrambled eggs with crispy bacon, served with fresh leafy salad 12.5

Safie's Scramble

Creamy scrambled eggs with sweet cherry tomatoes, baby spinach, onions, and feta cheese, served with fresh leafy salad 13.9

Scramble Classico

Creamy scrambled eggs with bread, butter, and fresh leafy salad 9.5
- also possible with *Scrambled Tofu* +2

Quiche

- our classic since 2008!

served with fresh leafy salad 8.9



Goatcheese · Mango · Dates

Spinach · Sundried Tomatoes · Pine nuts · Mozzarella

Caramellised red onions · Cherrytomatoes · Green pesto

... and changing seasonal varieties!

Sweet & Fruity

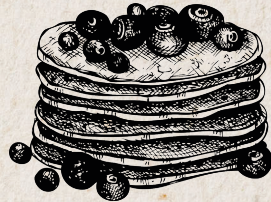
Yogurt & Granola

Creamy yogurt with fresh lime zest, seasonal fresh fruit, and homemade toasted granola from our inhouse bakery 8.9

Pancakes

fluffy, fresh baked Pancakes 8.9

- Maplesyrup +2
- Fresh fruits +3.9
- Chocolate-Hazelnut Spread 2.5
- Applesauce +2



Team-Favorite: Maplesyrup with fresh fruits!

New! French Toast

Golden-roasted homemade brioche from our bakery with maple syrup, fresh fruit, and crispy bacon 14.9



A Small Break

Croissant

buttery croissant with homemade jam & butter 4.9



Homemade Scone

with homemade jam & creamcheese 5.2

Hummus & Muhammara

Homemade hummus and roasted red pepper & walnut

Muhammara, served with Kalamata olives and flatbread 7.9





Bagels

Bagels by Salomon from Berlin

BLT

Cream cheese, crispy bacon, juicy tomatoes and fresh greens 12.9
Add a fried egg +2

Grilled Halloumi

Cream cheese, grilled halloumi, homemade tomato sauce and fresh greens 13.9

Hummus & Grilled Vegetables

Creamy hummus, roasted vegetables, cucumber, homemade teriyaki sauce and fresh greens (vegan) 12.9

Smoked Salmon & Avocado

Cream cheese, smoked salmon, avocado and wasabi mayo, served with fresh greens 14.9

New! Grilled Cheese Sandwich

Golden-brown, crispy grilled brioche from our bakery with gently melted cheese, tomatoes, baby spinach and onions, served with fresh greens 12.9

- Bacon +3.5

- Burgundy Ham +3.9



Kids-کودکان-Niños

Pancakes

Kids' portion with applesauce, chocolate spread and fresh fruit, topped with colourful Smarties 8.5

Fruit & Veggie Sticks

Perfekt for snacking 4.9

Mini Milkfoam 1

with Chocolate Sauce +0.3



Baked

...whatever the bakery team creates

You can see our bakery on the left-hand side of the café. Our bakery team usually bakes fresh every day.

We offer a variety of pastries, tarts and cakes, which are displayed in our counter while stocks last. Our cakes change with the seasons!

Vegan options are regularly available, as well as occasional flour-free options.

Pastries

...for example

Cinnamon Bun

Cardamom Bun

Chocolate-Nut-Babka (vegan)

Pastel de Nata

Scones





BARISTINHO CAFÉ



HALLO!

Hast Du Lust, etwas mehr über Baristinho zu erfahren?

Seit 2007 gab es uns, zuerst als kleinen pinken Kaffeestand auf den Aachener Wochenmärkten. Gegründet von Kirsten und Andreas, gab es seit 2009 dann auch die ersten beiden Mitarbeiterinnen, die samstags halfen, dem Neumarkt einen neuen Treffpunkt zu beschieren. Gebacken und vorbereitet wurde zunächst bei netten, uns unterstützenden Gastronomen und dann in eigenen Räumen im Frankenberger Viertel.

2017 ermöglichte uns die Gewoge gemeinsam mit Cocoon Interieur, ein Pop-Up Cafe in diesen Räumen hier zu eröffnen, bis das Gebäude saniert wurde. Mithilfe unseres wachsenden Teams konnten wir bis Ende 2018 unser erstes Café-Projekt erfolgreich abschließen. Danach ging es dann erst so richtig los: Nun haben wir mit der Planung der Neu-Eröffnung begonnen.

Zwei Jahre wurde überlegt, Möbel gesammelt und gelagert: aus Pop-Up Zeiten, aus privatem Fundus und Möbelhallen; gebaut, renoviert, gewerkelt, hin- und hergeschoben....
Wir haben gemeinsam mit Familie und Freunden viel Leidenschaft in diese Räume gesteckt und wünschen uns, dass ihr euch genauso wohlfühlt wie wir.

Manchmal ist es im Café sehr voll und wir benötigen mehr Zeit, alle Gäste zu bedienen - bitte seht uns das nach! Wir hoffen, ihr genießt euren Aufenthalt bei uns!

Seit 2025 haben wir den Hänger an unseren langjährigen Mitarbeiter Max übergeben und betreiben nun „nur“ noch das Café und die Caterings.

Euer Team von Baristinho,
Kirsten und Andreas