SIGNATURE HOKKAIDO BRIOCHE



BEST SELLER

FRENCH BRIOCHE & HONEY MUSTARD CHICKEN — 14,9

Toasted brioche topped with honey mustard chicken, baby leaves, hash brown, poached egg, finished with Japanese sesame sauce.

FRENCH BRIOCHE BACON & AVOCADO — 14,9

Toasted brioche topped with grilled bacon, avocado, hash brown, poached egg, finished with house-made hollandaise sauce.

FRENCH BRIOCHE SALMON — 15,9

Toasted brioche topped with Norwegian salmon, baby leaves, hash brown, poached egg, finished with house-made hollandaise sauce.

NEW PLATE

KOREAN BBQ PULLED PORK — 15,9

Toasted brioche topped with Korean BBQ pulled pork, baby leaves, hash brown, and a poached egg, finished with our signature house sauce and gochujang.

SCRAMBLED EGGS & MUSHROOM CARBONARA — 15,9

Toasted brioche with creamy scrambled eggs, sautéed mushrooms, hash brown, Parmesan cheese, crispy bacon and carbonara sauce.

BERRY, OATS & PB — 12,9

Toasted brioche topped with peanut butter, berries, crunchy granola, Nutella and shredded coconut.

NEW PLATE

SALTED MAPLE FRENCH TOAST WITH ROASTED PUMPKIN — 14,9

Golden caramelized brioche served with roasted pumpkin, vanilla ice cream, pumpkin seeds and salted maple sauce.

MORNING ESSENTIALS

SALTED CARAMEL CROISSANT PUDDING — 6,9

Baked chocolate croissant pudding served with ice cream and salted maple sauce.

AÇAÍ BOWL — 10,9

House-made açaí, seasonal fruit, granola, chia seeds and shredded coconut.

YOGURT BOWL — 9,9

Greek yogurt, seasonal fruit, granola, chia seeds and shredded coconut.

BREAKFAST CREATIONS

BEST SELLER

EGG BENEDICT 11,9

Poached egg served on sourdough bread with crispy bacon, guacamole, house-made hollandaise sauce and chives.

INFINITO SCRAMBLED EGGS 11,9

Creamy scrambled eggs with crispy bacon and avocado on sourdough bread, finished with our signature house sauce.

MORNING SALMON 13,9

Norwegian salmon and creamy scrambled eggs on sourdough bread with guacamole, baby greens and Japanese mayo.

MUSHROOM BENEDICT 11,9

Poached egg with sautéed mushrooms and dressed arugula on sourdough bread, topped with hollandaise sauce, Parmesan cheese and sesame seeds.

JAMÓN IBÉRICO 11,9

Iberian jamón served on sourdough bread with cream cheese, marinated cherry tomatoes, fresh arugula and crunchy peanuts.

TOKYO AVOCADO TOAST 10,9

Avocado and marinated cherry tomatoes on toasted bread with olive oil, mixed seeds and Japanese togarashi.

NEW PLATE

TRUFFLED MUSHROOM TOBANYAKI 15,9

Poached egg with a medley of Asian mushrooms, tender rustic potatoes, creamy truffle sauce, fresh chives, and toasted sesame seeds. Served with brioche.

SHAKSHUKA 15,9

Poached eggs on a base of tomatoes, peppers, and onions with Moroccan harissa, feta cheese, Greek yogurt, and fresh herbs. Served with sourdough bread.

EVERYTHING BAGEL 13,9

Bagel filled with crispy bacon, creamy scrambled eggs, guacamole, cream cheese and baby greens, finished with sesame sauce.

NEW PLATE

HONEY MUSTARD CHICKEN BAGEL 13,9

Bagel filled with honey mustard chicken, cream cheese, baby leaves and fried onion.

VEGGIE BAGEL 12,9

Bagel filled with dressed arugula, cucumber, garlic sprouts, tomato and avocado, finished with parsley oil.

Bread options: House brioche +1,5€ Gluten free bread +1€

Extras: Poached egg+ 2,5€ Scrambled eggs + 3€

ASIAN FLAVOR LUNCH

BEST SELLER

KOREAN PULLED PORK BOWL 14,9

Rice bowl topped with Korean-style pulled pork, mixed vegetables, mild kimchi and bibimbap sauce.

NEW PLATE

MALA BOLOÑESA SICHUAN 14,9

Udon noodles tossed with beef Bolognese, a touch of Sichuan mala sauce, peanuts and chili oil.

NEW PLATE

MASSAMAN CURRY CHICKEN BOWL 14,9

Chicken and potatoes slow-cooked in massaman curry, served with rice.

TERIYAKI CHICKEN BOWL 14,9

Rice bowl topped with glazed teriyaki chicken, fresh vegetables, sesame seeds and fresh chives.

Allergen menu available. Please consult our staff.

INFINITO DRINKS



SIGNATURES DE OTOÑO

HOJICHA SESAME LATTE 6,5
Hojicha · Black sesame · Milk

PUMPKIN SPICE LATTE 6,5
Pumpkin · 8 spices · Espresso · Milk

GOLDEN OSMANTO LATTE 6,5
Osmanthus flower honey · Espresso · Milk

SALTED MAPLE LATTE 6,5
Salted maple Sauce · Espresso · Milk

COFFEE

ESPRESSO/DOBLE		2,5/2,9
CORTADO		2,6
BATCH BREW	Single origin of the season	4,5/5,5
FLAT WHITE		3,7
LATTE		3,7/4,7
LATTE DESPERTADOR HONG KONG	Espresso · Milk tea Hong Kong	3,9/4,9
CAPPUCCINO		3,7/4,7
MOCHA CHOCOLATE		4,5/5,5

MATCHA & TEA

MATCHA LATTE	Origin: Kyoto, Japan	5/6
MASALA CHAI LATTE	Blend of Indian Assam tea and spices	4,5/5,5
HONG KONG MILK TEA	House-blend black tea and evaporated milk	4,5/5,5
TEA SELECTION	Black tea / Jasmine green tea / Oolong	3,5

ICED DRINKS

COLD BREW	Single origin: Colombia	5,5
ICED LATTE		5
ICED LATTE W/ FLAVORS	Vanilla / Caramel / Chocolate	5,5
ICED MATCHA LATTE		5,5
ICED MASALA CHAI		5,5
ICED MILK TEA		5,5
ICED AMERICANO		4,5

REFRESHERS

PINK LEMONADE	Strawberry lemonade	4,5
LEMONADE		4
ORANGE JUICE		3
SPARKLING WATER		3,5
SOFT DRINKS		3
APEROL SPRITZ / MIMOSA		7
ESPRESSO MARTINI		12
TINTO DE VERANO		5

Milk options: Oat milk Oatly 0,4€ Coconut milk Aroy-D 0,5€ Lactose free 0,3€
Other options: Decaf 0,3€ Extra Shot 0,5€ Extra Syrup 0,5€