

# Creative Cappuccino Menu

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## Espresso

A metropolitan favorite and a cup of coffee's ultimate essence: pure flavor and aroma. Stout, yet simple—a true connoisseur's delight.

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## Café Americano

Espresso shots mixed with hot water make for a smooth and flavorful coffee beverage. Uncomplicated, yet sophisticated.

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## Cappuccino

Named after the dollop-shaped hoods of the Cappucine monks, This velvety concoction is made with espresso, steamed milk and milk foam.

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## Café Latté

Italian for “coffee and milk,” the two mingle for a tasty treat any time of the day. With a layer of foam on top it's the best way to get a milk moustache.

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## Caramel Macchiato

Rich caramel, fine espresso, steamed milk and a hint of exotic vanilla make this an urban delight.

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## Café Mocha, White Chocolate Mocha

Undeniably one of life's finest pleasures: espresso and milk, mixed with you're your choice of yummy chocolate. A dessert-in-a-cup to delight you!

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## Hot Chocolate

From the Mayan peninsula, this is a favorite and known to put a smile on almost any mug. Served with whipped cream.

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## Chai Tea Latté

A luscious blend of black tea, and exotic spices like cardamom, ginger, and clove, commingling with hints of vanilla and steamed milk.

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## Need A Suggestion?

Your “Barista” (coffee professional) can help you come up with a unique drink to call your own. Just be careful, you may start a new trend!