

Menu

PANICAFÉ

Tea Room



FROM THE GARDEN

Add all-natural chicken: \$5.00

•Strawberry Salad

Fresh, sweet strawberries tossed with organic mixed greens, pecans, strawberry vinaigrette & gamished with goat cheese \$14.75

•Apple Cheddar

Apples, bold, sharp Irish cheddar, walnuts, organic mixed greens, tossed in raspberry vinaigrette or olive oil & sea salt \$16.79

•Chicken Waldorf

All-Natural-Chicken, apples, pears, goldenraisins, walnuts, curry mayonnaise sauce, & organic mixed greens \$16.79

•Winterberry Salad

All-natural chicken, apples, pecans, dried cranberries, orange segments, basil, mixed greens, tossed in a sesame ginger citrus dressing & gamished with Feta cheese \$16.79

WRAPS & FLATBREADS

Add a house side salad \$4.00 Served with chips

•Turkey Wrap

Avocado, tomato, turkey, whole grain mustard, and basil \$14.00

•Caprese Flatbread

All-natural chicken, fresh mozzarella, tomatoes & basil-toasted to perfection \$13.25

•Mediterranean Flatbread

Red pepper hummus, fresh mozzarella, tomatoes, mushrooms, organic baby spinach-toasted to perfection \$14.99

COMBINATION PLATTERS

Select two vegetarian items \$16.00 Soup & Salad

• Soup & Sandwich or Wrap Sandwich & Salad

• Signature items add \$2.00 Quiche & Soup or Salad

SANDWICHES

All our sandwiches are made with artisan Ciabatta baguette served with a house side salad: On a croissant- add \$0.50
We carry gluten free bread. | Our daily soup is always vegetarian & gluten-free. | Add All-Natural chicken: \$5.00

•Turkberry

Turkey, Swiss cheese, cranberry sauce \$15.50

•Harvest Chicken

Baked all-natural chicken, organic mixed greens, basil, and pesto \$16.29

•Chicken Salad Baguette

Chicken salad with pecans and cranberries \$15.20

•Classic English

Irish Cheddar, tomato, cucumber, fig jam, and basil \$15.20

•Green Baguette

Goat cheese, avocado, tomatoes, basil, and pesto \$15.20

•Brie Baguette

Brie cheese, tomato, cucumber, fig jam, and basil \$15.96

•Brie de Pear Baguette

Brie cheese, sliced pears, walnuts \$16.69

•Vegan Baguette

Portobello mushrooms, spinach & red onions sautéed with \$15.69

•The Angus

Beef pastrami, cheese, tomato, red onions, organic mixed greens & grain mustard \$16.90

•Tandoori Baguette

Slices of tandoori chicken, mixed greens, cucumber yoghurt dressing \$16.90

•Waldorf Baguette

All-natural chicken, golden raisins, walnuts, apples, pears, curry mayonnaise sauce on a bed of organic mixed greens \$16.90

•Tuna Crunch Baguette

Yellow-Fin Tuna salad with red onions and celery \$15.89

•Salmon Smokey

Smoked salmon, dill cream cheese, tomatoes & organic mixed greens \$18.50

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Introducing a fresh, nutritious start to your day at Panicafe Tearoom! Discover our new selection of healthy breakfast options designed to fuel you with wholesome goodness. Join us for a delightful culinary experience that nourishes both body and soul. Welcome to our new era of healthy breakfast!

BREAKFAST TOWER MENÚ

PICK THREE

\$25 PLUS TAX

- Yoghurt Parfait: \$8.50 (individually)
- Creamy Steel Cut Porridge: \$12.00 (individually)
- Ham & Cheese Croissant: \$12.00 (individually)
- Scrambled Egg Croissant: \$12.00 (individually)
- Biscuits & gravy: \$14.00 (individually)
- Smash Avocado Toast: \$12.00 (individually)
- Smoked Salmon & Cream Cheese Bruschetta: \$13.50 (individually)
- Individual Pot of Signature Tea- included. \$5.20 (individually)



Panicafe Tea Room, we use the absolute best quality ingredients. We buy locally where we can, use free range, farm fresh eggs, and support small scale farms and craft producers.

HOMEMADE SCONES

Served warm with jam & home-made clotted cream.

- Original \$4.75
- Assorted Fruit Scones: \$5.50 each
- Savory Scone: \$5.50 each



SCRATCH MADE

- Organic baby spinach quiche with house side salad \$12.98
- Regular Quiche \$12.00 | • Gluten-free quiche: \$15 | • Scratch-made vegetarian soup \$6.75

GLUTEN FREE MUFFIN / SKINNY MUFFIN

Thanks to coconut oil (a healthy fat that is good for your brain), fiber-rich organic flax seeds and egg protein, these muffins are designed to provide sustainable energy that will last you through lunch. \$8.00

YOGHURT PARFAIT \$8.00

HAM & CHEESE CROISSANT \$12.00

VEGETARIAN CROISSANT (mushrooms, sweet peppers, onions) \$14.00



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AFTERNOON TEA

Indulge in a delightful Afternoon Tea experience at Panicafe Tearoom. Our Afternoon Tea is Served in a warm and inviting atmosphere, we offer a selection of exquisite teas from around the world. From classic black teas to aromatic herbal blends, each sip promises to satisfy and soothe your senses. A true delight for tea enthusiasts and those seeking an elegant and relaxing culinary experience.

LIGHT AFTERNOON TEA

\$49 PLUS TAX

FINGER SANDWICHES

Classic Cucumber.
All-Natural Chicken Salad with cranberries & pecans.
Green with avocado, tomato, goat cheese, pesto.

Organic Baby Spinach Quiche.
Freshly Baked Scone.

A selection of handmade Seasonal Pastries.

CLASSIC AFTERNOON TEA

\$67 PLUS TAX

FINGER SANDWICHES

Classic Cucumber.
All-Natural Chicken Salad with cranberries & pecans.
Brie with fig jam, fresh kiwi.
Green with avocado, tomato, goat cheese, pesto.

Refreshing Salad Cup.
Organic Baby Spinach Quiche.
Freshly Baked Scone.

A selection of handmade Seasonal Pastries.

FESTIVE AFTERNOON TEA

\$115 PLUS TAX

GLASS OF CHAMPAIGNE

Appetizers: Caprese cocktail, spinach & ricotta pie, brie & cranberry pastry.

FINGER SANDWICHES

- Classic Cucumber.
- Cage-free Egg Salad.
- All-Natural Chicken Salad with cranberries & pecans.

- Brie with fig jam, fresh kiwi.
- Smoked Salmon with dill cream cheese.
- Green with avocado, tomato, goat cheese, pesto.
- Refreshing Salad Cup.
- Organic Baby Spinach Quiche.
- Freshly Baked Scone.

A selection of handmade Seasonal Pastries.



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COFFEE

RISTRETTO

ESPRESSO

LUNGO

MACCHIATO

CORTADO

CAPPUCCINO

FLAT WHITE

COFFEE

AMERICANO

MOCHA/WHITE MOCHA

CARAMEL MACCHIATO

COLD BREW

NITRO BREW

SPECIAL TEA

CHAI

EARL GREY

ENGLISH BREAKFAST

HIBISCUS

JASMIN

TUMERIC GINGER

WHITE ORCHAD

OTHER

CHAI LATTE

MATCHA LATTE

BREWED ICED TEA

HOT CHOCOLATE

FRESH ORANGE JUICE

PANICAFÈ LEMONADE

DETOX JUICE

MORNING AFTER

MILK ALTERNATIVES

ALMOND, HALF&HALF,
OAT, SOY, COCONUT,
WHIPPED CREAM,
HEAVY CREAM, COLD
FOAM