COFFEE BEVERAGES (HOT OR ICED)

COUNTER CULTURE DRIP COFFEE

Hot-\$3.25 Iced \$3.50

COLD BREW \$4

ESPRESSO \$3.5

MACCHIATO \$3.75

CAFÉ AU LAIT \$4

CORTADO \$3.95 / CUBAN CORTADO \$4.25

LATTE \$4.5

AMERICANO \$3.75

CAPPUCCINO / FLATWHITE \$4

CHAI \$4.75 / DIRTY CHAI \$5.25

HOT CHOCOLATE \$4.5 (See All Hot Chocolates Specials!!)

MOCHA \$5 / WHITE MOCHA \$5.25

MATCHA LATTE \$5.5

FIG AND HONEY LATTE \$5.25

topped with cinnamon

NUTELLA LATTE \$5.25

DIRTY HORCHATA LATTE \$5.25

CUBAN DULCE DE LECHE LATTE \$5.25

PISTACCHIO LATTE \$5.25

MAPLE CARDAMOM LATTE \$5.25

LAVENDER LATTE \$5.25

SALTED CARAMEL LATTE \$5.25

SNICKERDOODLE LATTE \$5.25

TIRAMISU LATTE \$5.25

BROWN SUGAR & OAT CINNAMON COLD BREW \$5.25

CINNAMON TOAST CRUNCH CEREAL LATTE \$5.25

CAFÉ BOMBON \$5

espresso+condensed milk

SPECIALTY DRINKS

MINI LATTE FLIGHT! \$15

Choose and enjoy four of your favorite specialty lattes! (see list above)

BLENDED COLD DRINKS & SMOOTHIES

FROZEN BLENDED CAPPUCCINO \$6 / FROZEN COCONUT VANILLA CAPPUCCINO \$6.5

FROZEN BLENDED MOCHA \$6

FROZEN BLENDED CHAI \$6 / FROZEN BLENDED DIRTY CHAI \$7

MILKSHAKES \$8 vanilla, chocolate, strawberry

AFFOGATO (GELATO+ESPRESSO) \$6.5

STRAWBERRY BANANA SMOOTHIE \$7

GREEN GODDESS SMOOTHIE \$7

NUTELLA BANANA SMOOTHIE \$7

PERSIAN FROZEN MINT LEMONADE \$6

OTHER BEVERAGES

JUICES \$3-3.5

Apple, orange juice, or lemonade

COKE \$2.75

Diet, Coke Zero, regular

ICED TEA \$3

Black or Green

HOT TEA \$3.25

Black Early Grey, Persian Nectar, English Breakfast, Green Fiji, Chamomile Lavender or Peppermint (Decaf)

Gelatteria

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DISCLAIMER: We are not responsible for electronics, laptop damages. Be advice food prepared here may contain milk, eggs, wheat, soybeans, peanuts, tree nuts and fish. Let our staff know in advance of any food allergens. A 3% processing fee applies to debit and credit cards.

ALL DAY BREAKFAST

FRENCH TOAST \$12 – topped with fresh strawberries, blueberries, powdered sugar and maple syrup on the side

BREAKFAST EGG SANDWICH \$9

scrambled or fried egg, white cheddar cheese on brioche bun Add bacon +2.5 avocado +2.5 on bagel or croissant +2

HAM AND CHEESE CROISSANT \$9

turkey ham, cheddar cheese, melted on a croissant Add bacon +2.5 avocado +2.5 Add shredded pork+4

WARM STEEL CUT OATS \$8

add fresh berries +2.5 banana +1.5

BELGIAN WAFFLE \$8

served with maple syrup

add fresh berries +2.5 banana +1.5 Nutella +2

chocolate chip / whipped cream / butter +1

SMOKED SALMON ON CROISSANT \$13

Smoked salmon, goat cheese, spring mix, marinated onions, citrus dressing on warm plain croissant

NUTELLA & STRAWBERRY CROISSANT \$8

Served warm with fresh strawberries

FRESH BASIL EGG SCRAMBLE \$12

scrambled eggs, fresh basil, cherry tomato, cheddar cheese, spring mix and two side of pain levain toast

BREAKFAST BURRITO \$11

scrambled egg, bacon, cherry tomato, fresh avocado, cheddar cheese on spinach tortilla

BREAKFAST TACOS (GLUTEN FREE) \$10

scrambled egg, cherry tomato, avocado, cheddar cheese, marinated onions, on three GF tortillas Add bacon +2.5 OR shredded pork +4

The New Yorker Bagel Lox -\$13

smoked salmon, cream cheese, tomato, onion, pickled cucumber, capers *Add a fried or scrambled egg* +2

The California Style Vegetarian Bagel - \$9 cream cheese, tomato, fresh cucumber, onion, capers, fresh avocado Add Hummus +2.75

SPANISH STYLE PAN CON TOMATE \$10

fresh tomato grated with olive oil, garlic, lemon, salt and pepper on toasted baguette and green olives Add prosciutto +3 or a fried egg +2

BAGELS \$3

plain, sesame, everything or wheat Add cream cheese or strawberry jam +1.5 Add egg + 2 / fresh avocado +2.5 Hummus +2.75 bacon +2.5

SANDWICHES & TOASTS (ALL SANDWICHES & TOASTS CAN BE MADE ON GLUTEN FREE BREAD!)

CUBAN STYLE SANDWICH \$15

roasted pork, cheddar cheese, turkey ham, pickles, mustard, mayo on ciabatta

ITALIAN PROSCIUTTO FIG JAM SANDWICH \$15

thinly sliced prosciutto, spring mix, fig spread, melted brie cheese, marinated onions, on baguette

TURKEY HAM APPLE BUTTER & BRIE SANDWICH \$15

Deli style turkey ham sliced, apple butter, spring mix, fresh red apples, melted brie on whole wheat

TURKEY HAM AVOCADO & CHIPOTLE TORTA \$15

Chef Edwin Mexican-Salvadorian style sandwich! turkey ham, avocado, tomato, onion, spring mix provolone, secret chipotle-mayo sauce on ciabatta

GRILLED CHEESE \$10

white cheddar cheese melted on french white Add apple butter +1.5 bacon +2.5 avocado +2.5 tomato slice + .75

VEGGIE HUMMUS SANDWICH \$14

Fresh avocado, cucumbers, onions, tomatoes, spring mix, on whole wheat

SMASHED AVOCADO TOAST \$13

fresh chopped avocado & marinated onions, cherry tomato on three pain levain add fried, soft boiled or scrambled egg +2 add smoked salmon +3.75

BLT \$13

bacon, spring mix, tomato, aioli mayo on french white Add avocado +2.5

TUNA SALAD SANDWICH \$13

HOT- melted white cheddar cheese, onions, cornichons, old bay, or COLD- spring mix, tomato, onion, mayo, on whole wheat

IMPOSSIBLE VEGGIE BURGER \$15

spring mix, tomato, cheddar cheese, pickles, onion, aioli mayo on brioche bun *Add bacon* +2.5 avocado +2.5

CHEESE QUESADILLAS \$10

melted yellow cheese, spinach tortilla, homemade salsa sour cream +.5, shredded Pork +4 bacon +2.5 avocado+2.5

BUTTERNUT SQUASH & GOAT CHEESE TOAST \$12

roasted butternut squash, goat cheese, basil, honey, balsamic glaze, black pepper on toasted pain levain

SALADS & SOUPS

FRESH APPLE & CRANBERRY WALNUT \$14 GF

fresh spring mix, dried cranberries, fresh red apples, shaved parmesan, walnuts, balsamic dressing

Add avocado +2.5 bacon +2.5 tuna salad +2.75

ROASTED BUTTERNUT SQUASH & GOAT CHEESE \$14 GF

fresh spinach, roasted butternut squash, roasted cherry tomatoes, fresh radish, goat cheese, citrus dressing Add avocado +2.5 bacon +2.5 tuna salad +2.75

SOUP OF THE DAY BOWL \$6 add ½ classic grilled cheese +5