

COFFEE BEVERAGES (HOT OR ICED)

| | |
|---|--|
| COUNTER CULTURE DRIP COFFEE Hot-\$3 Iced \$3.25 | SHAKERATO \$5 shaken iced espresso, milk with hazelnut |
| COLD BREW \$4 | SALTED CARAMEL LATTE \$5 |
| ESPRESSO \$3 | NUTELLA LATTE \$5 |
| MACCHIATO \$3.5 | ROSE CARDAMOM LATTE \$5 |
| CORTADO \$3.75 / CUBAN CORTADO \$4 | CUBAN DULCE DE LECHE LATTE \$5 |
| LATTE \$4.25 | PISTACCHIO LATTE \$5 |
| AMERICANO \$3.5 | LAVENDER LATTE \$5 |
| CAPPUCCINO / FLATWHITE \$4 | COOKIES & CREAM OREO LATTE \$5 |
| CHAI \$4.5 / DIRTY CHAI \$5 | BIRTHDAY CAKE LATTE \$5 |
| HOT CHOCOLATE \$4.5 | CHERRY ALMOND CREAM COLD BREW \$5 |
| MOCHA \$4.75 | LUCKY CHARMS CEREAL LATTE \$5 |
| MATCHA LATTE \$5 | CAFÉ BOMBON \$5 espresso+condensed milk |
| LONDON FOG LATTE \$4.5 | |

BLENDED COLD DRINKS & SMOOTHIES

| | |
|---------------------------------|--|
| BLENDED CAPPUCCINO \$6 | STRAWBERRY BANANA SMOOTHIE \$7 |
| BLENDED MOCHA \$6 | GREEN GODDESS SMOOTHIE \$7 |
| BLENDED CHAI \$6 | PASSION FRUIT BANANA SMOOTHIE \$7 |
| BLENDED DIRTY CHAI \$6.5 | NUTELLA BANANA SMOOTHIE \$7 |

SPECIALTY DRINKS

| |
|---|
| MILKSHAKES \$7 VANILLA, CHOCOLATE, STRAWBERRY, OREOS, ESPRESSO, PEANUT BUTTER & CHOCOLATE |
| AFFOGATO (GELATO + ESPRESSO) \$6.50 |
| MATCHA AFFOGATO (GELATO + MATCHA TEA) \$6.50 |

OTHER BEVERAGES

| | |
|---|---|
| JUICES \$3-3.5 Apple, orange juice, or lemonade | ICED TEA \$3 Black or Green |
| COKE \$2.75 Diet, Coke Zero, regular | HOT TEA \$3.25 Black Early Grey, Persian Nectar, Green Fiji Chamomile Lavender or Peppermint (Decaf) |



10414 Detrick Ave suite 500, Kensington MD 20895
Tel. (301) 272-2255 www.LaGelateria.com

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

CHERRY ALMOND FRENCH TOAST \$13

topped with warm cherries, sliced almond, maple syrup and powdered sugar

FRENCH TOAST WITH BERRIES \$12

fresh berries, maple syrup and powdered sugar

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*

GRANOLA & YOGURT –To Go Cup \$7 Bowl \$8

Low fat yogurt served with maple syrup *add fresh berries +2.5 banana +1.5 Nutella +2*

BELGIAN WAFFLE \$8

served with maple syrup *add fresh berries +2.5 banana +1.5 Nutella +2 chocolate chip / whipped cream / butter +1*

STRAWBERRY ALMOND BUTTER TOAST \$10

Almond butter spread, fresh strawberry, topped with almond slices and honey *Add banana+1.5*

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*

NUTELLA & STRAWBERRY CROISSANT \$8

Served warm with fresh strawberries

The New Yorker Bagel Lox - smoked

salmon, cream cheese, tomato, pickled cucumber, onion, capers \$13 *Add a fried or scrambled egg +2*

The Vegetarian Bagel - cream cheese, tomato,

cucumber, onion, capers, fresh avocado \$9

BAGELS \$3

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

SANDWICHES & TOASTS

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

CUBAN STYLE SANDWICH \$14

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

ITALIAN CAPRESE SANDWICH \$13

fresh mozzarella, tomato, fresh basil, drizzled with balsamic glaze on ciabatta

ITALIAN PROSCIUTTO & SALAMI SANDWICH \$15

Deli style prosciutto, coppa ham, salami, fresh arugula, pickled onion, home olive-black pepper dressing on ciabatta

TURKEY HAM AVOCADO & CHIPOTLE TORTA \$14

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

CLASSIC GRILLED CHEESE \$10

melted white cheddar cheese, on french white sliced *Add tomato slice + .75 bacon +2.5 avocado +2.5*

SMASHED AVOCADO TOAST \$12

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

BLT \$12

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

HOT TUNA MELT \$12

melted white cheddar cheese, onions, pickled cornichons, black pepper on whole wheat

SMOKED SALMON TOAST \$13

Smoked salmon, cream cheese, capers, marinated onions, on three pain levain

BEYOND VEGGIE BURGER \$14

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 and sour cream *Add Shredded Pork +4 bacon +2.5 avocado+2.5*

SALADS & SOUPS

FRESH BLUEBERRY ARUGULA SALAD \$12 GLUTEN FREE

Fresh baby arugula, goat cheese, blueberry, orange, sliced almonds, citrus dressing *Add avocado +2.5 bacon +2.5*

CAPRESE SALAD \$9

fresh mozzarella, tomato, fresh basil, balsamic glaze

SPRING MIX SUMMER SALAD \$14 GLUTEN FREE

fresh spring mix, strawberries, feta cheese, onions, cucumbers, cherry tomatoes, balsamic dressing *Add avocado +2.5 bacon +2.5 tuna salad +2.75*

SOUP OF THE DAY \$5.5 add ½ grilled cheese +5