ı'açaï bowl comme à Rio I

# açaï & you Limited editions

# Sweet

# **SPRING BOWL**

Acai cream base rich in antioxidants, strawberries, banana, homemade crunchy granola, homemade peanut butter, mixed seeds (chia squash, goji berries).

Included in brunch.

S M L 10€ 12€ 15€

#### PIMP YOUR BOWL WITH:

Homemade almond cream : +2,5€

# Salty

# **MISO GRILLED CHEESE**

Brioche bread, grilled candied tomatoes, smashed eggplant with white miso and chives, onions and cheddar.

+3€ on menu.

14€

# **Snacks**

### PISTACHIO BALLS x2

Homemade pure pistachio cream and crispy angel hair coated in milk chocolate.\*

5€

Heard about it?







# Tresh & eco-friendly

**LEMONAID - 4€** 

Lime, passion or Ginger

CHARITEA - 4€

Green, black or Red Rooibos.

**COCONUT WATER - 4€** 



#### **HOT CHOCOLATE by AY - 5,20€**

Acai with natural taste of chocolate, cacao and textured milk.

### CHAÏ LATTÉ - 5,20€

Spiced indian tea infused in textured milk.



## MATCHA LATTÉ - 5,20€

Japanese tea infused in textured milk.



# GOLDEN LATTÉ - 5,20€

Tumeric, ginger, pepper & cinnamon infused in textured milk.



## PEA FLOWER LATTÉ - 5,20€

Blue indonesian flower with ginger infused in textured milk with coconut sugar.

#### **PEANUT BUTTER LATTE - 5,50€**

Espresso shot, frothed milk with homemade peanut butter.

## COFFEE LATTÉ - 4,20€

Double shots expresso with textured milk.

#### CAPPUCCINO - 3,70€

Single shot expresso with textured milk.

EXPRESSO - 2€

ALLONGÉ - 2,50€

**DOUBLE EXPRESSO - 3€** 

AMERICANO - 3€

#### TEA DAMMANN FRÈRES - 3,50€

Green Mint, Miss Dammann (peach, gingembre, passionn) or Carcadet provence (hibiscus, apricot, peach).

Make it iced ! : + 0.50€ Oat milk : + 0.50€











**SALTED CARAMEL BOWL - 12€** 

Acai cream base full of antioxidants, roasted cashews, salted butter caramel, blueberries, banana, homemade crunchy granola with nuts, almonds, goji berries and pumpkin seeds\*\*, homemade peanut butter.

**SUPER BOWL RASPBERRIES - 10,50€** 

Acai cream base full of antioxidants, banana, raspberries, homemade crunchy granola with nuts, almonds, goji berries and pumpkin seeds\*\*, homemade peanut butter.





## BERRY BOWL - 10€

Acai cream base full of antioxidants, banana, blueberries, homemade crunchy granola with nuts, almonds, goji berries and pumpkin seeds\*\*, homemade peanut butter.

#### ( MANGO BOWL - 10€

Acai cream base full of antioxidants, banana, mango, homemade crunchy granola with nuts, almonds, goji berries and pumpkin seeds\*\*, homemade peanut butter.

#### **EXTRA PLEASURE**

Fresh fruits, homemade granola, homemade peanut butter : +1€ Grated coconut, coconut chips, banana chips, mix of graines: +1€ Homemade Peanut Cookie dough: +2€ Homemade almond cream : +2,5€

# Must by Açaï & You

**CREAMY HOMEMADE** PEANUT BUTTER - 300G 7.90€

**ROASTED ALMOND BUTTER - 280G** 13€

ORGANIC AÇAÏ PULP - 380G 9,50€

> CRUNCHY HOMEMADE GRANOLA - 300G 9.90€

MUG (-5% OFF ON ALL DRINKS TO GO) 8€

TOTEBAG 100% COTON

**COCONUT BOWL ECO FRIENDLY** 

# Homemade cakes & snacks

## **BANANA BREAD\*\* - 4€**

Cinnamon-flavored banana cake, dark chocolate pieces and tender dates (naturally sweet)

# **③ ☑** SUPER JUICY DATES X2 - 4,20€

Madjool dates stuffed with our peanut butter and coated with dark chocolate and pralines

# **ENERGY BALLS X2 - 4€**

Grated coconut flavorfully mixed in our peanut butter and cotated with dark chocolate & pralines

#### THE INCREDIBLE DONUT - 5.5€

Soft donut filled with homemade acai cream & lemon zest, with a homemade peanut butter glaze





Net prices in euros (€) VAT et service included. \*\*Can contain traces of arachides and nuts. The complete list of the allergens is available, you can ask the Acai Team.

# Salty dishes

## (๗) BAHIA BOWL VEGAN - 11€

Vinegared rice, sliced avocado, radish, mango, red cabbage, edamame, cucumber, seaweed wakame, black and white sesame, crispy onions. Sauces: Soja Ginger (salty) or Sweety Lime (sweet soy sauce with lemon).

Included in our menu.

#### BAHIA BOWL PROTEIN\* - 14€

Fresh marinated salmon, vinegared rice, sliced avocado, radish, mango, red cabbage, edamame, cucumber, black and white sesame, seaweed wakame, crispy onions. Option: Make it vegan with our chicken style soya strip Sauces: Soja Ginger (salty) or Sweety Lime (sweet soy sauce with lemon). +3€ in our menu.

#### SAMBA BOWL PROTEIN\* - 14€

Fresh marinated salmon, vinegared rice, avocado, mango, edamame, red marinated pepper, black and white sesame & crispy onions.

Option: Make it vegan with our chiken style soya strip

Sauces: Soja Ginger (salty) or Sweety Lime (sweet soy sauce with lemon).

+3€ in our menu.

### **CURRY BOWL - 14€**

Coconut rice base, vegetable strips marinated in red curry, coconut cream and peanut butter, avocado, cucumber, pineapple, marinated peppers, fried onions and grated coconut. +3€ in our menu.

#### **GRILLED CHEESE - 14€**

Brioche bread, grilled candied tomatoes, egaplant caviar, onions and cheddar. +3€ in our menu.

\* Make it vegan with our chicken style soya strips! For a gluten-free version, ask for the onion-free and soy sauce-free option!

# Menu

ONLY DURING WEEKDAYS (NOT ON PUBLIC HOLIDAYS)

#### **HOMEMADE SNACK** Banana bread

**AÇAÏ BOWL SMALL** 

(Açaï, banana, homemade granola & peanut butter) (Extras +1€)

#### **CHOICE OF DRINK**

(Smoothie 300mL or cold/hot drink < 5.2€)

16€



ONLY DURING WEEKDAYS (NOT ON PUBLIC HOLIDAYS)

# **BAHIA BOWL VEGAN**

(Protein +3€)

# **AÇAÏ BOWL SMALL**

(Açaï, banana, homemade granola & peanut butter) (Extras +1€)

INFUSED FRUITY WATER OF THE DAY

17,90€