

Pause & Sip

Beverage Menu

SPECIALTY COFFEE · HANDCRAFTED DRINKS

• PAUSE & SIP SPECIALS

Orange Tonic Coffee Spritz

₹ 295

Espresso, fresh orange juice and tonic water over ice, garnished with a slice of orange and rosemary. Bright, citrusy and a little unexpected.

Honey Cinnamon Iced Latte

₹ 295

Espresso with honey, layered over cinnamon-spiced frothed milk and ice. Warm flavours, served cold.

Iced Pistachio Cold Foam

₹ 310

Espresso over ice with a thick pistachio cream foam on top, made from real pistachio paste. Rich, nutty and worth it.

Salted Mocha Latte

₹ 290

Espresso with chocolate sauce, topped with a salted chocolate cream foam. The salt makes the chocolate taste more like chocolate.

Pistachio Spanish Latte

₹ 320

Condensed milk, pistachio paste and espresso over cold milk and ice. Sweet, creamy and distinctly nutty.

Coconut Cloud Latte

₹ 310

Espresso with a coconut cream foam over iced coconut water. Light, tropical and nothing like your regular latte.

Iced Black Honey

₹ 290

Honey water with espresso poured over ice and finished with whipped cream. Simple ingredients, great result.

• HOT ESPRESSO DRINKS

Espresso

₹ 170

The starting point of everything we do. Beans, ground fresh and pulled as a double shot. Rich, full-bodied and exactly what espresso should be.

Macchiato

₹ 185

Espresso with just a small spoonful of foam on top. Coffee does all the talking here.

Cortado

₹ 210

Half espresso, half steamed milk — no fuss, no frills. If you want coffee flavour without the milk taking over, this is the one.

Flat White (Regular / Large)

₹ 190 / 250

Strong espresso with a smaller pour of velvety steamed milk. More coffee, less milk — the way it should be.

Cappuccino (Regular / Large)

₹ 175 / 230

Equal parts espresso, steamed milk and foam. Classic ratio, done properly.

Café Latte (Regular / Large)

₹ 180 / 240

Espresso with lots of steamed milk. Smooth, easy-drinking and great with food.

Café Mocha (Regular / Large)

₹ 195 / 260

Espresso and chocolate sauce, steamed with milk. Chocolatey without being sweet for its own sake.

Maple Cinnamon Latte (Regular / Large)

₹ 200 / 275

A latte with maple syrup and cinnamon folded in. Warm, slightly spiced and just sweet enough.

• HOT BLACK & MANUAL BREWS

Americano

₹ 200

Hot water with a double espresso on top, Long Black style. The crema stays intact and so does the flavour.

V60 Pour Over

₹ 270

Bright & nuanced, our hand-brewed signature V60 delivers light tea-like body with vibrant acidity.

Chemex

₹ 270

Brewed through a thick Chemex filter, the result is clear, light-bodied coffee with real depth of flavour. Great for those who like their coffee without the weight.

Aero Press

₹ 240

Clean, bright, and surprisingly nuanced — the AeroPress delivers a smooth, low-acidity cup with just enough body. A favourite among coffee lovers for a good reason.

• COLD BLACK COFFEES

Cold Brew Classic

₹ 250

Coffee steeped cold overnight and served over ice. Low on acidity, naturally smooth — nothing like regular iced coffee.

Iced Americano

₹ 220

Espresso over cold water and ice. Simple, strong and very refreshing.

Iced Espresso

₹ 190

Espresso shot shaken with ice until cold and slightly frothy. Small, intense and great as a pick-me-up.

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• COLD BLACK COFFEES (CONT'D)

Espresso Tonic ₹ 290

Tonic water over ice with a double espresso floated on top. Bitter, bubbly and more interesting than it sounds.

Iced Long Black ₹ 220

Cold water and ice, espresso added last so the crema and aroma stay intact. Cleaner than an iced Americano.

Cold Brew Tonic ₹ 295

Cold brew over tonic water and ice. The bitterness of the coffee and the fizz of the tonic work really well together.

• COLD WITH MILK

Iced Cortado ₹ 200

Equal parts espresso and cold milk over ice. Short, strong and very satisfying.

Iced Latte ₹ 245

Espresso poured over cold milk and ice. Served without stirring — the layers are part of the experience.

Iced Mocha ₹ 270

Chocolate sauce mixed with espresso, poured over cold milk and ice. Rich chocolate flavour without being too sweet.

Iced Caramel Latte ₹ 270

Espresso with caramel syrup over cold milk and ice. There's a touch of sea salt in there too — makes a real difference.

Vietnamese Coffee ₹ 295

Espresso over sweetened condensed milk and crushed ice. Sweet, bold and very hard to put down.

Classic Cold Coffee ₹ 240

Espresso blended with cold milk until thick and frothy. The kind of cold coffee you grew up wanting.

Hazelnut Cold Coffee ₹ 275

Espresso and hazelnut syrup blended with cold milk. Nutty, smooth and a little indulgent.

Iced Spanish Latte ₹ 285

Condensed milk and espresso with frothed milk over ice. Creamier and sweeter than a regular iced latte — a good one.

Vanilla Cream Latte ₹ 290

Espresso on a condensed milk base with vanilla and a pinch of salt frothed into the milk. Soft, sweet and well-rounded.

• SMOOTHIES

Berry Smoothie ₹ 280

Frozen mixed berries and banana blended with coconut water. Thick, cold and naturally sweet.

Mocha Banana Smoothie ₹ 280

Banana, cocoa powder, cold milk and espresso blended together. Feels like a treat.

• FRESH JUICES

Fresh Juice ₹ 220

Cold-pressed seasonal fruit, strained and served immediately. Ask us what's fresh today.

Immunity Booster ₹ 250

Cold-pressed carrot, apple, beetroot and fresh ginger. Earthy, a little sharp from the ginger and genuinely good for you.

• MATCHA & ALTERNATIVES

Iced Matcha Latte ₹ 310

Ceremonial grade matcha whisked and layered over cold milk and ice. Earthy and refreshing — a good alternative to iced coffee.

Vanilla Matcha Latte ₹ 330

Ceremonial grade matcha with a dash of vanilla syrup over cold milk. Slightly sweeter and softer than the classic.

Dirty Matcha ₹ 340

Iced matcha latte with a shot of espresso on top. Two strong flavours that somehow work really well together.

Strawberry / Blueberry Matcha ₹ 345

Matcha over cold milk with a berry crush. Fruity, slightly tart and a nice change from the usual.

Matcha Sunset ₹ 345

Matcha whisked into fresh orange juice over ice. Bright, citrusy and earthy all at once — nothing else quite like it.

Chocolate Matcha ₹ 340

Matcha layered with chocolate over cold milk. Two bold flavours that balance each other out better than expected.

Lemon Iced Tea ₹ 220

Black tea with fresh lemon, mint and a little syrup over ice. Light and clean — good for when you want something that isn't coffee.

Hot Chocolate ₹ 270

Rich chocolate steamed into whole milk until thick and smooth. Proper hot chocolate — not a sachet.

Cold Chocolate ₹ 270

Chocolate shaken with cold milk over ice. Thick, chocolatey and very easy to finish.

Masala Chai ₹ 190

Loose leaf chai simmered with ginger, cardamom and cloves, then pulled for a natural froth. The real thing.

Substitute your drinks with Almond milk or Oat milk (+₹ 80)

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Food Menu

TOASTS · SANDWICHES · SMOOTHIE BOWLS · PASTRIES · BITES

• OPEN TOASTS

Avocado Toast (Half / Full) ₹ 345 / 590

Sourdough with smashed avocado, cherry tomatoes, feta and sesame seeds. A classic done well.

Cheese Chilli Toast ₹ 250

Multigrain bread with a gooey layer of cheddar-mozzarella, chilli flakes and fresh green chilli. Good heat, great cheese pull.

Paneer Pesto Toast (Half / Full) ₹ 290 / 495

Sourdough with a generous spread of house pesto, olive oil tossed fresh tomatoes and pan-toasted paneer slices. Earthy and satisfying.

Nut Butter & Banana Toast (Half / Full) ₹ 260 / 450

Multigrain bread with hazelnut spread, sliced banana, honey, chia and pumpkin seeds. Filling without being heavy.

Old School Malai Toast ₹ 200

Bread with butter and cream, finished with dash of cinnamon and sugar along with crushed dry fruits. Comfort food, no apologies.

Avocado Hummus Toast (Half / Full) ₹ 320 / 550

Sourdough with garlic butter, hummus, avocado slices, feta, herbs and sesame seeds. More healthy than it looks.

Tomato Cream Toast (Half / Full) ₹ 270 / 470

Charred cherry tomatoes on sourdough with a thick layer of cream cheese, fresh basil, sesame seeds, flax seeds and a balsamic drizzle. Simple and very good.

• SMOOTHIE BOWLS

Berry Smoothie Bowl ₹ 340

Frozen berry and banana blended thick, topped with granola, pumpkin seeds, chia seeds, fresh banana, blueberries, oats and crushed walnuts.

PB Choco Bowl ₹ 330

Banana, peanut butter and cocoa blended into a thick, rich base. Topped with granola, pumpkin seeds, chia seeds, banana, chocolate chips, oats and crushed walnuts. Filling and genuinely good.

• SANDWICHES

Caprese Panini ₹ 290

Herbed panini bread, house pesto, tomatoes and buffalo mozzarella with a balsamic glaze. Simple ingredients, hard to fault.

Mushroom & Spinach Melt ₹ 275

Sourdough bread with sautéed mushrooms and melted mozzarella. Warm, savoury and very good with coffee.

Bombay Panini ₹ 220

Multigrain bread with green chutney, boiled potato, cucumber, tomato, chaat masala and cheese. The flavours you grew up with, in a toastie.

Corn & Cheese Chilli Toastie ₹ 245

Sweet corn, green chilli and a cheddar-mozzarella blend between multigrain bread. Sweet, spicy and cheesy.

Jalapeño & Cheese Melt ₹ 250

Multigrain bread with jalapeños and a cheesy melt. For when you want your sandwich to have a kick.

Pesto Veggie Delight ₹ 280

Sourdough with garlic butter, char-grilled zucchini and bell peppers, fresh tomatoes, olive oil, salt and pepper. Light, herby and satisfying.

Croissant Sandwich ₹ 285

Butter croissant split and filled with cream cheese, marinated fresh tomatoes and crisp lettuce. Effortless and very good.

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• CROISSANTS

Butter Croissant ₹ 185

Flaky, golden and buttery. The kind you tear apart slowly with your coffee.

Pain au Chocolat ₹ 220

Croissant dough wrapped around dark chocolate. Buttery on the outside, melty on the inside.

Pistachio Raspberry Croissant ₹ 250

Croissant filled with pistachio cream and a layer of sharp raspberry. Sweet, nutty and a little tart.

• COOKIES

Gluten-Free Cookie — Nuts & Berry ₹ 185

Packed with mixed nuts and dried berries. Crunchy at the edges, chewy in the middle — and happens to be gluten-free.

Double Chocolate Hazelnut Cookie ₹ 210

Chocolate dough, chocolate chips and roasted hazelnuts. For those days when one type of chocolate isn't enough.

• MUFFINS

Blueberry Crumble Muffin ₹ 195

Soft muffin with blueberries running through it and a buttery crumble on top. Pairs well with a black coffee or a pour over.

Date Banana Walnut Muffin ₹ 190

Sweetened with dates and banana, with walnuts for a bit of crunch. Not too sweet — more breakfast than dessert.

• PASTRIES & BAKES

Dutch Truffle Pastry ₹ 210

Chocolate sponge layered with dark truffle cream. Rich but not overpowering — a good finish to a meal.

Baked Cheesecake ₹ 250

Dense, creamy and served plain so the cheese flavour comes through. No topping, nothing to distract.

Pineapple Pastry ₹ 200

Light sponge layered with pineapple and cream. Old-school in the best way.

Chocolate Walnut Brownie ₹ 190

Dense, fudgy and loaded with walnuts. The kind of brownie that makes you order a second coffee.

• SAVOURY BITES

White Sauce Mushroom & Corn Pot Pie ₹ 220

Flaky pastry filled with sautéed mushrooms, sweet corn and a creamy white sauce. Warm, savoury and very good on a cold day.

Korean Bun ₹ 210

Soft bun with a mildly sweet, savoury filling. A little out of the ordinary — in a good way.

Spinach & Corn Tart ₹ 200

Crisp tart shell with a spinach and sweet corn filling. Light enough to pair with coffee, substantial enough to be a snack.

Pesto Tomato Cheese Quiche ₹ 195

Crisp pastry with pesto, roasted tomato and melted cheese. Savoury, herby and hard to eat just one.