

STARTERS

TRUFFLE FRIES french fries tossed with white truffle oil	6.5	
SAUTEED MUSHROOMS stir fry button mushrooms with garlic top with parmesan cheese	5.9	
TOMATO BRUSCHETTA toasted bread, fresh tomatoes, garlic & olive oil	4.2	
GRILLED HALLOUMI with rocket, caramelised onions and grilled garlic bread	7.5	
CALAMARI RINGS deep-fried breaded calamari rings	6.5	
SPICY TABASCO WINGS fried chicken wings with our house spicy sauce	7.9	

SALADS

QUINOA TABBOULEH SALAD pan seared fish topped with Chimichurri on a bed of quinoa tabbouleh, juicy tomatoes, cucumbers	12.5	
CHICKEN PESTO SALAD grilled chicken on salad green, avocado, hard boiled egg tossed in pesto sauce	12.5	
RIBEYE BEEF SALAD grilled ribeye-steak on salad greens, avocado, sweet corn	12.5	
HALLOUMI CHEESE & BUTTERNUT SQUASH SALAD grilled halloumi cheese on quinoa & spinach, baked butternut squash, topped with croutons, pistachio & hard boiled egg	12.5	 
CHICKEN CAESAR SALAD romain lettuce with baked chicken slices tossed in home-made caesar dressing topped with croutons, parmesan cheese, cherry tomatoes, egg & bacon chips	10.5	
ADDITIONAL TOPPING (PER SERVING) chicken, egg, pork bacon, tuna, cheddar cheese slice	2	
ADDITIONAL SEAFOOD TOPPINGS prawn or squid	3.5	

SOUP OF THE DAY

PLEASE ASK SERVER ABOUT OUR CHEF'S DAILY SPECIAL 3.90

SANDWICHES

Includes your choice of garden salad or french fries.

GRANDMA'S CHICKEN SALAD SANDWICH served with diced chicken, cucumber, tomato, cream cheese spread and topped with mozzarella cheese in our artisan bread	11.5	
SUPREME STEAK SANDWICH pan-fried beef steak with caramelised onions, lettuce and tomatoes served with garden salad or fries	11.50	
TRUFFLE MUSHROOM SANDWICH sautéed button and shitake mushroom tossed with black truffle mushroom and topped with truffle oil	10.5	
BAKED TEQUILA CHICKEN QUESADILA tortilla filled with zesty chicken breast pieces, tomatoes, onion, partly skimmed mozzarella cheese, green and red bell peppers	10.5	
CHEF'S FISHWICH served with grilled marinated fish and wild rocket leaves with garden salad or fries	11.5	
CLUB SANDWICH grilled chicken breast, fried egg, avocado, crispy bacon, lettuce & aioli on sourdough our sourdough bread served with fries	11.5	

UPGRADE TO SET MEAL
AT 4.5
WITH SOUP OF THE DAY
AND A CHOICE OF
BEVERAGE

LONG BLACK
CAFÉ


vegetarian 

chef's recommendation



BURGERS

Includes your choice of garden salad or french fries.

- LB SPECIAL BEEF BURGER**
grilled homemade beef patty with caramelised onions, shiitake mushrooms and melted cheddar 12.9 
- CHICKEN BURGER**
roast chicken breast with pork bacon and melted cheese 12.5
- DORY FISH BURGER**
deep-fried dory fillet and cheddar cheese with tartar sauce 12.5
- SAILORS FISH & CHIPS**
dory fish coated in LB secret batter recipe served with fries 12.5

BURGER TOPPINGS

- fried egg 1.5
bacon 2



PASTAS

- CHILLI SEAFOOD DELIGHT**
prawn, squid rings, clams and mushroom in prawn bisque sauce 13.9 
- SEAFOOD ALA MARINARA**
prawn, squid rings, clams and mushrooms in home-made tomato sauce 13.9
- SALMON MISO CREAM**
salmon in Japanese miso cream sauce 13.9
- TRUFFLE CREAM CHICKEN** [Vegetarian Option Available]
chicken and mushrooms in black truffle cream sauce 13.9 
- CARBONARA CLASSIC**
pork bacon and mushrooms served in white wine cream sauce 12.5
- ITALIAN SAUSAGE & SHROOMS**
spicy chorizo sausage and mushrooms in tomato sauce 12.9
- AGLIO OLIO CLASSIC**
garlic and olive oil with mushrooms, red and green capsicum garnished with hint of parsley and chilli 10.5 

BAKED RICE

- SEAFOOD BAKED RICE**
fish fillet, prawns, squid rings and savoury rice, topped with cream sauce and melted cheddar cheese 11.5
- SALMON BAKED RICE**
salmon, mushroom and savoury rice, topped with cream sauce and melted cheddar cheese 11.5
- CHICKEN BAKED RICE**
tasty chicken strips with sautéed mushrooms and savoury rice, topped with cream sauce and melted cheddar cheese 10.5

DESSERTS

- CHOCOLICIOUS FONDANT**
our signature dessert, freshly baked and oozing with warm chocolate sauce, served with a vanilla ice-cream 7.5 
- AFFOGATO**
a scoop of vanilla ice-cream served with artisanal coffee espresso 5.9
- TIRAMISU**
espresso drenched cake layers enhanced with a mouth-watering mascarpone cheese mousse, topped with a dusting of cocoa 6.5
- LEMON TART**
tangy lemon curd on a butter crumble tart 6.5
- CHEESECAKE**
classic New York cheesecake with a vanilla pod 6.5
- SPANISH CHURROS**
classic original churros coated with cinnamon sugar 5.5 

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COLD DRINKS

ICE LEMON TEA	3.2
ICE FRAGOLA cold brew earl grey tea infused with strawberry and kiwi	3.9
ICE ROSE MELA cold brew earl grey tea infused with rose and green apple	3.9
VIRGIN MOJITO	4.2
COKE/SPRITE/ICE GREEN TEA/ROOT BEER	2.9
COKE FLOAT/SPRITE FLOAT/ROOT BEER FLOAT	4.5
PELLEGRINO SPARKLING WATER	3.5
ACQUA PANA STILL WATER	3.5

KOMBUCHA

home-made, organic, brewed
in purified water

6

COFFEE

LATTE/FLAT WHITE/CAPPUCCINO/PICCOLO	4
ICE LATTE/ICE FLAT WHITE/ICE CAPPUCCINO	4.5
ESPRESSO SINGLE/ESPRESSO DOUBLE	2.5/3
MOCHA	4.5
TOFFEE NUT/HAZEL NUT/CARAMEL LATTE	4.5
ICE TOFFEE NUT/ICE HAZEL NUT/ICE CARAMEL	5
ICE FRAPPE	4.5
MATCHA LATTE	4.5
LONG BLACK	3
ICE BLACK	3.5
HOT CHOCOLATE	4

JUICES

ORANGE SMOOTHIE	4.5
ORANGE JUICE	3.9
LIME JUICE	3.9
ORANGE FIZZY	3.9
LIME FIZZY	3.9

ALCOHOL

HALF PINT BEER	8
FULL PINT BEER	14
FRENCH WINE - GLASS	9
PREMIUM WINE - GLASS	11

HOT TEA

ENGLISH BREAKFAST a well composed blend of black tea from all over the world	3.9
EARL GREY a classic earl grey with pairing of citrus flavour of bergamot cornflower petals and blue mallow blossom	3.9
EIGHT SECRETS strawberry and lychee flavoured blend of green tea, oolong, fruit infusion and white tea	3.9
SENCHA neat, well-worked leaf hints at the flowery, aromatic tea	3.9
FEEL WELL BALANCED a signature blend of chamomile and rooibos with the adding of ginseng gives tea smooth finish and sweet lingering taste	3.9
MOROCCON MINT a refreshing blend of premium gunpowder green tea with peppermint leaves and natural mint flavour.	3.9

LONG BLACK
CAFÉ