



Thirst Quenchers

Aerated Beverages Can (Served with Ice & Lime) (Coke / Thums Up / Sprite)	65
Diet Coke Can (Served with Ice & Lime)	75
Fresh Lime Soda/Water (Sweet/Salty)	115
Can. Juices (Ask for Flavours)	135
Masala / Salted Butter Milk	65
Mineral	MRP
Tonic Water	MRP
Red Bull (Served with ice & Choice of Fruit Slice)	215
Sparkling Ginger Ale	215



Guava Chilli	175
Desi Kokurn Cooler	165
Virgin Mojito	165
Flavoured Mojitos Coffee / Orange / Mix Berries / Strawberries / Lychee	185
Blue Pima Colade	235
Deep Blue Ocean	235
Sparkling Ginger Ale	215
Cucumber & Mint Cooler	215
Bubblegum Delight	255
Hibiscus Melon Soda	255

Coffee Story Hot'o' Cold

Espresso A shot of coffee - served Hot	95
Espresso on Tonic	285
Cappuccino All time fav - Espresso with steamed & foamed milk.	195
Cafe Latte Classic Italian Double Shot of Espresso topped with Steamed Foamy Milk.	195
Americano Double Espresso brewed to drip - strength coffee	175
Caf é Mocha Double Espresso with House made chocolate syrup & steamed milk	195
Cortado Double Espresso with steamed milk	195
Ice Caf é Latte Café latte poured on Ice	195
Ice Vanilla Latte Café latte sweetened with in house Vanilla flavour.	195
Caramel Cold Latte Café latte sweetened with in house Caramel flavour.	195
Iced Americano An Espresso coffee poured on Ice & Milk for perfect combination.	195
Oh - How - Affogato Coffee Lovers - Don't Forget to Have (Ask for Vanilla or Chocolate Ice cream)	195
Cold Brew Story	195
Black Honey Cold Brew (Seasonal Special)	215
Cold Brew with Tonic	285

Vegan Milk Substitutes Available

- Almond Milk 'o' Soya Milk

(We change the beans according to season. Ask your server)





Manual Brew Specialty

POUR OVER

The origin of the pour over is a lost tradition within the coffee traditional. It all started by a woman named Amalie Auguste Melitta Bentz. One afternoon in 1908.

Hot Pour Over	195
Ice Pour Over	215

AERO PRESS

The Aero Press was invented by retired Stanford engineering lecturer Alan Adler. Adler began developing the brewer in 2004, with the intention of reducing acidity and bitterness in his daily cup of coffee.

Hot Aero	195
Ice Aero	215

FRENCH PRESS

A French press, also known as a cafetière, cafetière à piston, caffettiera a stantuffo, press pot, coffee press, or coffee plunger, is a coffee brewing device, although it can also be used for other tasks. In 1923 Ugo Paolini, an Italian, lodged patent documents relating to a tomato juice separator and he developed the idea of making a coffee pot with a press action and a filter.

Hot

195

Coffee & Non-Coffee

Cold Coffee Frappe (regular Cold Coffee) Our Signature Cold Coffee Blended, Authentic	215
Double Choco Frappe Frappe With Chocolate Flavour Blended with Choco Chips.	265
Chocorocher Nutella Frappe Chocolate Frappe Blended with Chocolate Sauce, Nutella, Ferrero Rocher.	265
Brownie Nuts Nuts & Crumbled Brownie with Crispy Chocolate Pearls & Choco Sauce.	265
Oh – Rio Oreo Crumbs - With Chocolate Flavour. All Time Fav	235
KK Crackles Chocolate Flavour With Kit Kat Crackle Blend for Perfections.	235
Mix Berries Frappe Mix Berries Blended With Frappe - Topped With Whipped Cream & Berry Fruits.	275
Hazelnut Coffee Frappe	295
Strawberry Frappe Seasonal Special	325



Long Iced Tea

Lemon / Peach	240
Berry Burst	315
Detox Fruits	235

Hot Tea &

Hot Chocolate

Cutting Chai (kettle For 3) (Plain Or Masala Chai - Served With Cookies)	155
Green Tea (Lemon, Mint and Ginger - Flavour)	95
Flavoured Green Tea (Strawberry / Kiwi / Apricot / Lemon & Mint / Cinnamon)	145
Classic Hot Chocolate	235
Hazelnut Hot Chocolate	265

Snoothies

CHOOSE OPTIONS Pro-biotic Yogurt / Vanilla Milk / Soya Milk / Almond Milk

Berryfied Blueberries, Banana, Strawberries, Apple, Raspberry with Choice Of Your Milk.	315
Starwberrythies	285
Blueberries, Banana, Strawberries, Apple, Raspberry with Choice Of Your Milk.	



Dessent Story

Strawberry Cheese Cake Seasonal	295
Nutella & Fudge Cheese Cake	295
Blueberry Cheese Cake	285
Biscoff Cheese Cake	275
Sizzling brownie with Venila and Chocolate ice Cream	295
Hot Brownie with Vanila and Chocolate ice Cream	215

Ask for todays special display dessert & patisserie



Managed By

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