

A decorative gold border with intricate floral and scrollwork patterns surrounds the central text. The border is composed of four main sections: a top section with a central floral motif, two side sections with vertical scrolls and leaves, and a bottom section with a central floral motif.

MENÙ



Café Fiori

Sabores que encantam

OUR ESSENCE

The true essence of Café Fiori was born from our passion for authentic and unforgettable experiences. As a family enchanted by the beauty and flavors found in every corner of Italy, we created a space that reflects that universe of art, tradition and human warmth.

Each element of Café Fiori - from the architecture that recalls the elegance of Italian palaces to the delicacy of the flowers that soften the setting - was chosen to create a welcoming and sophisticated atmosphere.

Here, the environment is designed to inspire meetings, conversation and moments of pure delight, where each cup of coffee tells a story of passion and family tradition.

Fiori, which means "flowers" in Italian, is much more than the name of our café - it is the essence - that runs through every detail of our identity. Inspired by the beauty, delicacy and diversity of flowers, we created an environment where the charm of nature meets the art of cuisine.

At Café Fiori, every detail is a tribute to life and natural beauty - an invitation to enjoy unforgettable moments in a space that values aesthetics and flavor in a unique way.

OPENING HOURS

Monday to Friday: 8am to 7pm

Saturdays: 8am to 6pm

Holidays: 9am to 6pm

  @cafefiorioficial
 cafefiori.com.br
 (62) 99610-2422

COFFEES

Hario V60 Pour-Over - R\$ 25

350ml of specialty coffee brewed in a Hario for a clean and even extraction.

French Press - R\$ 25

350ml of specialty coffee with a fuller body, extracting more oils for extra aroma and flavor.

Espressos

Coffee extracted under high pressure, creating a more intense flavor.

- Short - 30ml - R\$ 12

- Long - 50ml - R\$ 16

- Double - 100ml - R\$ 19

- Carioca - 80ml (milder) - R\$ 16

Capuccinos

A creamy coffee in three parts: espresso, steamed milk and milk foam.

- Italian - R\$ 20

- Brazilian (chocolate and whipped cream) - R\$ 23

- Nutella rim - R\$ 22

- Dulce de leche rim - R\$ 22

Latte - R\$ 19

Steamed milk with espresso

Machiato - R\$ 18

Espresso marked with milk

Mochaccino - R\$ 24

Chocolate sauce base with espresso, steamed milk and milk foam

Nutella Mocha - R\$ 26

Nutella sauce base with espresso, steamed milk and milk foam

Espresso with dulce de leche and

whipped cream - R\$ 26

Espresso with a dulce de leche rim, nut crumble and whipped cream topping

Hot Chocolate - R\$ 31

480ml of creamy hot chocolate, served with whipped cream

Hot Chocafé - R\$ 31

480ml of creamy hot chocolate with a double shot of espresso



Brazilian Capuccino



Italian Capuccino



Macchiato



Espresso with Dulce de Leche and Wipped Cream



Nutella Rim Capuccinho

ICED COFFEES & COLD DRINKS

Frappuccino - R\$ 28

Iced coffee blended with creamy ice cream, whipped cream and chocolate sauce

Chocolate Frappuccino - R\$ 28

Iced coffee blended with chocolate ice cream, whipped cream and chocolate sauce

Red Berry Frappe - R\$ 30

Red berry sauce base with creamy ice cream, red berries and whipped cream topped with red velvet crumble

Affogato - R\$ 28

Vanilla ice cream drowned in espresso

Oreo Frappe - R\$ 30

Creamy ice cream blended with Oreo cookies and topped with whipped cream

Banana Mint Cappuccino - R\$ 28

Cappuccino with banana and mint for a creamy, refreshing coffee

Coffee Mojito - R\$ 28

Espresso with tonic water, Sicilian lemon syrup and mint

Banoffee Coffee - R\$ 28

Coffee intensity with banana sweetness, a touch of dulce de leche and whipped cream topping

Vanilla Coffee - R\$ 28

Creamy coffee with the sweetness and aroma of vanilla, topped with whipped cream.



CROISSANTS

Traditional Croissant - R\$ 18
Served with molasses or butter

Nutella & Strawberry
Croissant - R\$ 38

Pistachio & Strawberry
Croissant - R\$ 38

Turkey Breast, Cream Cheese &
Mozzarella Croissant - R\$ 34

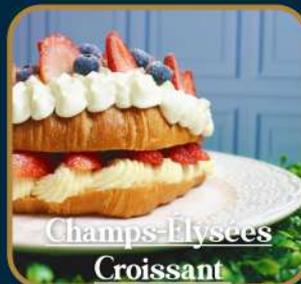


Cheese Croissant with
Honey Drizzle - R\$ 32

Parma Ham, Arugula, Cream Cheese &
Honey Drizzle Croissant - R\$ 45

Filet Mignon, Cream Cheese &
Gorgonzola Croissant - R\$ 45

Champs-Élysée Croissant - R\$ 48
Filled croissant with red berry jam,
vanilla bean pastry cream, whipped
cream topping, strawberry and
blueberry.



BRUNCHES

Coliseum Brunch - R\$ 79

Creamy scrambled eggs, toasted Italian bread, bacon, brie, pepper jam, Parma ham, waffle with maple syrup, fresh red berries, and fruit of the day with honey, granola and natural yogurt

Manhattan Brunch - R\$ 69

Creamy scrambled eggs, toasted brioche, bacon, American pancakes with maple syrup, fruit of the day and a portion of cheese bread

Florence Brunch - R\$ 59

Creamy scrambled eggs, toast, bacon, turkey breast, mozzarella, cake of the day, fruit of the day and a portion of cheese bread.

Creamy Scrambled Eggs - R\$ 30

Eggs, cream cheese, bacon and toast

Genovese Egg - R\$ 30

Fried mollet egg inside toasted brioche with bacon and house herb butter

Cheese Bread (5 units) - R\$ 22

Baked to order - approx. 25 min

Pancakes

- Maple syrup and fruit of the day - R\$ 40

- Dark chocolate ganache with strawberry and blueberry - R\$ 40

Waffle

- Honey and cinnamon - R\$ 29

- Nutella and strawberry - R\$ 35

- Brigadeiro - R\$ 35

- Pistachio cream - R\$ 35

- Maple syrup and fresh red berries - R\$ 38



Coliseum Brunch



Florence Brunch



Manhattan Brunch



Maple Syrup Pancake



Nutella Waffle

COLAZIONE

Lady Lourdes Chicken Pie - R\$ 39

Shredded chicken, creamy requeijão, olives, heart of palm, mozzarella, peas, corn, yellow bell pepper, green beans and carrot.

Quiche - R\$ 22

Filling of the day (ask us)

Natural Sandwich - R\$ 25

Whole wheat bread with chicken filling, cream cheese, carrot, mozzarella, turkey breast, cherry tomato and lettuce

Tuscan Panino - R\$ 32

Bread, turkey breast, mozzarella, fried egg, cream cheese and bacon aioli.

Croque Monsieur - R\$ 42

Brioche bread, creamy requeijão, Grana Padano cheese, cooked ham and béchamel sauce

Croque Madame - R\$ 40

Brioche bread, creamy requeijão, cooked ham, béchamel sauce and mollet egg

Fruit Salad - R\$ 28

Fruit of the day topped with honey and granola.



TOASTS

Pepperoni Toast - R\$ 37

Italian bread, cream cheese, pepperoni, mozzarella, cherry tomatoes and basil

Margherita Toast - R\$ 37

Italian bread, cream cheese, tomato confit, mozzarella, buffalo mozzarella and basil

Avocatto Toast - R\$ 39

Italian bread, cream cheese, avocado, mollet egg, chimichurri, lemon, fleur de sel and Parma ham

Pesto Toast - R\$ 39

Italian bread, mozzarella, cream cheese, house pesto, arugula and house sun-dried tomato.

Mushroom Toast (vegan) - R\$ 44

Italian bread, shiitake, shimeji and portobello mushrooms, tomato confit, tahini hummus and truffle oil

Parma Toast - R\$ 48

Italian bread, Parma ham, cream cheese, buffalo mozzarella, balsamic reduction and arugula

Shredded Beef Toast with Dijon Mustard - R\$ 45

Italian bread, shredded beef, Dijon mustard sauce, pickled onion and cucumber.



OMELETS & SALADS

Chicken Omelet - R\$ 49

Shredded chicken, cream cheese, tomato, parsley, carrot, black pepper and smoked paprika; served with a tropical salad of mixed greens, heart of palm, mango, cherry tomato and citron dressing



Ham Omelet - R\$ 49

Ham, mozzarella, cream cheese, tomato, carrot and parsley; served with a caprese salad of mixed greens, cherry tomatoes, basil, buffalo mozzarella and Cane's dressing.



Caesar Salad - R\$ 49

Iceberg lettuce, chicken strips, croutons, parmesan shavings and Caesar dressing

French Salad - R\$ 59

Red leaf lettuce, arugula, Parma ham, buffalo mozzarella, seasonal fruit and balsamic reduction.



DESSERTS

Fresh Red Berries Cheesecake - R\$ 32

Strawberry Truffle Cup - R\$ 28

Chocotudo - Ultimate Chocolate
Cake- R\$ 28

Banoffee Cup - R\$ 26

Château Noix - R\$ 28
Plant milk, cashew nuts and salted
caramel ganache

Carrot Cake with Chocolate
Icing - R\$ 16

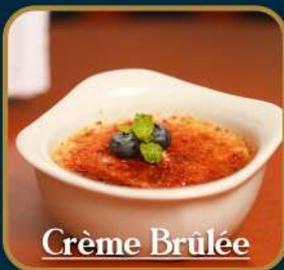
Cold Coconut Cake - R\$ 16

Crème Brûlée - R\$ 38
Egg-and-milk custard with vanilla
bean and torched sugar

Brownie Petit Gâteau - R\$ 27

Traditional Brownie - R\$ 20

Brownie with Salted Caramel
Ganache - R\$ 25



BEBIDAS E CHÁS

Soft Drinks - R\$ 8

- Coca-Cola can
- Coca-Cola Zero can
- Coca-Cola KS
- Coca-Cola Zero KS
- Guaraná can
- Guaraná Zero can

H2O and Limoneto 500ml - R\$ 8

Fresh Orange Juice - R\$ 15

Fresh Lemon Juice - R\$ 15

Del Valle Juice - R\$ 8

Peach, guava, mango, grape
and passion fruit

Still Water - R\$ 8

Sparkling Water - R\$ 9

Red Bull - 250ml - R\$ 16

Red Bull Sugar Free - 250ml - R\$ 16

Italian Soda - R\$ 21

Green apple, Sicilian lemon,
tangerine or red berries.

Hot or Iced Teas - R\$ 18

- Green tea, ginger and lemon
- Strawberry and orange
- Chamomile, lemongrass and passion fruit
- Hibiscus, wild rose and blackberry
- Apple with cinnamon

Indian Chai - R\$ 22

Apple with cinnamon, milk and spices
(ginger, black pepper and ground
cinnamon).

English Tea - R\$ 22

Black tea infusion served with
steamed milk.

COCKTAILS & BEER



Mimosa - R\$ 30

Sparkling wine and orange juice

Aperol Spritz - R\$ 30

Aperol, sparkling wine and sparkling water

Cosmopolitan - R\$ 30

Vodka, orange liqueur, lemon juice and cranberry juice

Giardino Fiori - R\$ 30

Martini, lemon juice, cherry syrup and green grapes

Rossini Spritz (non-alcoholic) - R\$ 30

Sicilian lemon juice, hibiscus tea and Sprit

Heineken

- Long Neck 355ml - R\$ 17

- Long Neck Zero 355ml - R\$ 17

ADD-ONS

Travel packaging Big - R\$ 5
Travel packaging Small - R\$ 3
Whipped cream - R\$ 12
Oat milk - R\$ 12
Whole milk - R\$ 10
Bacon - R\$ 12
Honey - R\$ 8
Fried egg (1 unit) - R\$ 12
Scrambled eggs (2 units) - R\$ 16
Pistachio (portion) - R\$ 20
Fresh-squeezed lemon - R\$ 8
Slice of Italian bread - R\$ 16
Butter - R\$ 8
Filet mignon - R\$ 25
Brie cheese - R\$ 25

Yogurt - R\$ 15
Pesto sauce - R\$ 20
Parma ham - R\$ 25
Nutella (portion) - R\$ 20
Pepperoni - R\$ 18
Cream cheese - R\$ 22
Turkey breast - R\$ 22
Maple syrup - R\$ 25
Mozzarella - R\$ 18
Gorgonzola - R\$ 24
Pepper jam - R\$ 16
Granola - R\$ 10
Strawberry - R\$ 20
Cooked ham - R\$ 14
Dulce de leche - R\$ 14

SOUVENIRS



Café Fiori Thermos Flask
R\$ 59.90



Café Fiori Mug
R\$ 49.90



Café Fiori Bamboo
Fiber Cup
R\$ 35.90