

HOT CHOCOLATE IN MANY VARIATIONS

a cup of real thick hot chocolate (high-quality chocolate made from selected cocoa beans from America and Africa)

PLAIN HOT CHOCOLATE

DARK CHOCOLATE 72%	85,-
 MILK CHOCOLATE 39%	95,-
WHITE CHOCOLATE	85,-

HOT CHOCOLATE

	dark 72%	milk white
with whipped cream	95,-	105,-
with nuts and whipped cream	99,-	109,-
with coconut milk	105,-	115,-
with chilli	88,-	95,-
with masala spice	95,-	105,-
with fresh ginger	95,-	105,-
with sea salt	88,-	95,-
with vanilla ice cream and whipped cream	105,-	115,-

CHOCOLATE WITH FRUIT AND WHIPPED CREAM

a large cup of fruit, hot chocolate and whipped cream

strawberry-banana	115,-	125,-
raspberry-strawberry	115,-	125,-
banana-cinnamon	115,-	125,-
cherry-almond	115,-	125,-
forest fruits	115,-	125,-
pear-nuts	115,-	125,-

CHOCOLATE WITH FRUIT, ALCOHOL AND WHIPPED CREAM

a large cup of fruit, hot chocolate, whipped cream and a shot of alcohol

pear-amaretto	125,-	135,-
banana-whisky cream	125,-	135,-
cherry-rum	125,-	135,-
forest fruit-eggnog	125,-	135,-
strawberry-coconut liqueur	125,-	135,-

CACAO

CHOCO CACAO hot chocolate, milk, frothed milk	85,-
CHOCO CACAO SPECIAL hot chocolate, milk, frothed milk, whisky cream	105,-

SUGAR-FREE CHOCOLATE

contains Maltitol sweetener


dark 60%	105,-
 milk 36%	115,-

On request, all the hot chocolates can be made from vegetable milk by the daily menu (+20,-) or coconut milk (+40,-). We need some time to prepare your cup of delicious hot chocolate. Please, be patient. We prepare every cup of hot chocolate for you with love and care.

HOT CHOCOLATE SINGLE ORIGIN

a cup of real thick hot chocolate (premium chocolate made of cocoa beans grown exclusively in one country or region)


AMERICA

DOMINICANA 75%	98,-
Very delicate, slightly acidic, with a hint of vanilla.	
ECUADOR 74%	98,-
Very floral profile, characteristic bitterness, low acidity.	
GUANAJA 70%	115,-
Intense fruity citrus flavour, very bitter.	
MEXIQUE 68%	98,-
Spicy and woody notes, with a hint of liquorice.	
 ARRIBA 39%	125,-
Caramel aroma and a subtle hint of nuts.	
CUBA 66%	98,-
Hints of dried fruit and spices	

AFRICA

UGANDA 78%	95,-
Delicately spiced and with a pleasant sweet note.	
SAO TOMÉ 71%	98,-
Typical cocoa bitterness with a gentle hint of tobacco.	
MADAGASCAR 71%	98,-
Balanced acidity, bitter-sweet and aromatic.	
 MADAGASCAR 40%	120,-
 Fruity, honey and caramel notes.	
MANJARI 64%	135,-
Aroma of tropical wood with a hint of forest fruits.	
TANZANIA 75%	115,-
Intense cocoa bitterness, lifted by floral notes.	

ASIA






 PAPOUASIE 35,7%	145,-
Slightly spicy, aroma accented by pure natural vanilla	

OTHER HOT CHOCOLATES

 GIANDUJA - NOUGAT	135,-
Made with top quality cocoa paste and a high percentage of hazelnut paste.	
 WHITE WITH MADAGASCAR VANILLA	130,-
Very high proportion of whole organic milk, irresistible fragrance of natural organic vanilla from Madagascar.	
WHITE CARAMEL	140,-
White chocolate with caramel.	
WHITE WITH YOGHURT CHOCOYO	135,-
The taste of fresh yogurt and white chocolate with a hint of vanilla	
 CHOCORICE	135,-
Milk vegan chocolate.	

HOT CHOCOLATE SINGLE PLANTATION GRAND CRU

a cup of real thick hot chocolate (first class chocolate made of cocoa beans harvested on a particular plantation or farm)

 BAGUA 81% - PERU	135,-
Cocoa cultivated by the native Amazonian communities in a wild territory of the Amazonian river. Delicate and perfumed acidity, pleasantly astringent. Strong intensity in the mouth and nose.	
LOS BEJUCOS 71% - DOMINICANA	135,-
Cocoa beans from the Los Bejucos area. Large percentage of the Criollo beans, which are unique, thanks to uniform complete fermentation. Intense aromatic profile, full cocoa taste with notes of dried fruit. Balanced bitterness, delicate acidity.	
 LOS BEJUCOS 46% - DOMINICANA	145,-
Cocoa beans from the Los Bejucos area. Large percentage of the Criollo beans, which are unique, thanks to uniform complete fermentation. Full-bodied taste of milk and cocoa, sweet caramel notes are balanced with cocoa bitterness. Subtle aftertaste of dried fruits.	
LOS PALMARITOS 74% - DOMINICANA	135,-
Cocoa beans from the Los Palmaritos plantation in the Dominican Republic, cultivated in harsh mountain terrain. Powerful, dominating cocoa taste with intense fresh fruit fragrance. Average acidity, right balance of sugar and bitterness.	
SUR DEL LAGO 72% - VENEZUELA	135,-
Cocoa beans from luxuriant plantations by the Lake Maracaibo. Complex aroma, minimum acidity and astringency, delicate notes of hazelnuts and almonds. Mild aftertaste of red berries and a hint of spices, pleasant roundness and persistence in the mouth.	
PERU-PACHIZA 70% - PERU	135,-
Cocoa beans grown in the Central Huallaga valley, where the Andes give way to the Amazon Rainforest. Broad range of typical cocoa and chocolate aromas, with a distinct note of red fruits and honey and a hint of vanilla. Pleasant acidity prevails over the bitterness.	
 PERU PACHIZA 39% - PERU	145,-
Cocoa beans grown in the Central Huallaga valley, where the Andes give way to the Amazon Rainforest. Chocolate with intense, refined taste: broad range of cocoa aromas with light acidity, full flavour of milk, fruity notes with coffee and vanilla aftertaste.	
CHIMELB 65% - GUATEMALA	135,-
Guatemala, region Alta Verapaz, plantation Finca Chimelb where the cocoa grows alongside coffee, cardamom, pineapples, eucalyptus and rubber trees. It has an aromatic cacao profile with distinctive notes of dried fruit and a pleasant hint of coffee.	
 MADIROFOLO 65% - MADAGASCAR	165,-
Very sour with a high cocoa content, this dark chocolate reveals a certain bitterness with a hint of citrus.	
 ALTO EL SOL 65% - PERU	165,-
The dominant sourness and red fruits give this dark chocolate a very long lasting taste.	

You can buy your favourite chocolate for making delicious home-made hot chocolate or for cooking & baking in 200g and 500g packages. In our store you can also find more than 50 different hand-made chocolate bars from our own production.

COFFEE AND DESSERTS
FROM OUR ROASTING FACILITY AND BAKERY

COFFEE

BIO 100% ARABICA – PERU – El Palomar

espresso (piccolo, lungo)	45,-
espresso double	69,-
espresso macchiato	55,-
cappuccino	65,-
café latté	69,-
americano	75,-
flat white	79,-
coffee with whipped cream	75,-
café amaretto with whipped cream (0,2cl amaretto)	95,-
irish coffee with whipped cream (0,2cl whisky)	95,-
coffee with whipped cream and eggnog (0,2cl eggnog)	95,-
frappé / frappé with ice cream	65,-/85,-
coffee with ice cream and whipped cream	95,-
CHOCO CAFÉ (espresso, chocolate, frothed milk)	79,-
CHOCO CAFÉ Special (espresso, coffee liqueur, chocolate, frothed milk)	95,-
CAFÉ Bombardino (espresso, 1dcl hot eggnog, whipped cream)	105,-

all coffees can be prepared from non dairy milk + 20,-

TO GO WITH YOUR COFFEE

croissant	39,-
croissant with chocolate / with strawberry jam	49,-
vanilla muffin with dark chocolate	49,-
cookies – homemade butter biscuits	30,-
peanut with cocoa	
walnut	
butter with dark chocolate	
original Horice Rolls 2pc	85,-
(original cinnamon rolls with whipped cream and chocolate)	

CAKES 89,-/pc

We bake our cakes according to our own recipes from selected ingredients every day.
You can choose from our daily offer in the display case.

MACARONS 38,-/pc

Crisp, soft shells made of almond flour filled with premium white chocolate cream. All macarons are gluten-free.
You can choose from many colours and flavours according to our daily offer in the display case.

ICE CREAM SUNDAES

3 scoops of home-made vanilla or chocolate ice cream with whipped cream

strawberry-banana	130,-
hot raspberry	135,-
hot cherry	130,-
caramel with nuts	130,-

NON-ALCOHOLIC DRINKS

fresh lemon lemonade 0.4l	65,-
home-made lemonades 0.4l:	65,-
raspberry, forest fruits, elderberry, ginger	
Rajec lightly sparkling 0.33l / 0.75l PET	45,- / 74,-
Rajec still water 0.33l / 0.75l PET	45,- / 74,-
jug of still water 1l (lemon, ice)	50,-
Coca Cola/Coca Cola Zero 0.33l CAN	55,-
Kofola 0.5l PET	55,-
juices 0.2l	45,-
orange, apple, pear, peach	
fresh orange juice 0.2l	79,-

HOT DRINKS

cup of tea 0.25l (various flavours)	45,-
small pot of tea 0.4l (loose tea: green, black, fruit)	85,-
big pot of tea 0.75l HOT or COLD	95,-
with fresh orange, winter time with apple, green with fresh lemon, minty with honey, with fresh ginger	
hot wine	79,-
hot wine with ginger	85,-
grog (4cl rum)	75,-
hot apple with cloves	69,-
hot pear with cinnamon	69,-
hot peach with mint	69,-

BEER

Pilsner Urquell 12° (can) 0.33l	48,-
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WINE

Poured French wines from family wineries	79,-
red, white, rose 0,2l	

* other offer of wines and alcohol please ask the staff for the wine list

QUICHES

warm homemade savoury dish (daily menu)

Bacon	89,-
with bacon, cheese and onion	
Mozzarella	89,-
with mozzarella and tomatoes	
Spinach	89,-
with spinach and cheese	

BRUSCHETTE

traditional Italian toasted bread with garlic and olive oil

Tomato	159,-
2pcs toasted bread, garlic, pesto, olive oil, tomatoes, dry tomatoes, capers, parmesan, olives, rucola	
Prosciutto	175,-
2pcs toasted bread, garlic, pesto, olive oil, prosciutto, tomatoes, dry tomatoes, capers, parmesan, olives, rucola	
Gorgonzola	165,-
2pcs toasted bread, garlic, pesto, olive oil, gorgonzola, dry tomatoes, olives, rucola	
Caprese	160,-
2pcs toasted bread, garlic, tomato with mozzarella, basil, olive oil, balsamico vinegar, rucola	
Smoked salmon	175,-
2pcs toasted bread, garlic, pesto, olive oil, tomatoes, dry tomatoes, smoked salmon, capers, parmesan, olives, rucola	

SALADS

Smoked salmon 400g	169,-
smoked salmon, salad, tomatoes, cucumber, pepper, olive oil, balsamico vinegar, 3pcs toasted bread, garlic, olive oil	
With black olives and fresh cheese 400g	169,-
salad, tomatoes, cucumber, pepper, olive oil, fresh cheese, red onion, olives, balsamico vinegar, 3pcs toasted bread, garlic, olive oil	

CHOCO CAFÉ
Rodinná čokoládovna

We would like to provide you with a heavenly experience with the best chocolate, which we produce ourselves with love and patience. We only use top-quality ingredients in our cups of hot chocolate...

Our desire is to create perfect experiences ...
Your Choco Café

Chocolate is a passion.....

