

ful

café

Mediterranean Fusion & Eritrean/
Ethiopian Specialty Coffee

2115 W 8th Street | Tues-Sun 8am-3pm



coffee hot or iced

	reg	lg
Espresso	\$3	
Traditional Macchiato	\$3.25	
Americano	\$3.5	
Breve	\$3.5	\$4
Caramel Macchiato	\$5.5	\$6
Cappuccino	\$5	\$5.5
Chai Latte	\$3.5	\$4
Latte	\$5	\$5.5
Mocha	\$5.5	\$6
Red Eye	\$5	\$5.5
Ethiopian Coffee	\$3	\$3.5
Extra espresso shot, almond milk, flavor shot	\$1	

Flavors: vanilla, caramel, chocolate, hazelnut




food menu

Signature Hummus Platter

Egyptian Spiced	\$10
Greek Tapenade	\$13
Moroccan Spiced	\$13

Signature Dishes (Me'adi)

 FUL Fava Platter (V, Ve option)	\$14
Egyptian fava beans with 11 herbs and spices. Served with warm pita and choice of tomato, onion, peppers, and feta	
Egg Sandwich	\$10
Pita bread with egg, lettuce, tomato, onion, and peppers.	
Egg Frittata	\$10
Pita bread with egg, lettuce, tomato, onion, and peppers.	
Cafe Organic Salad (V)	\$10
Pita bread with egg, lettuce, tomato, onion, and peppers.	
Cafe Veggie Wrap (V)	\$10
Pita bread with egg, lettuce, tomato, onion, and peppers.	

Soups (Mereq)

Moroccan Spiced Red Lentil (Ve, GF)	cup \$7 bowl \$9
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On the Side


Falafel Chips (GF)	\$5
Pita Bread	\$2
Injera	\$4
Egg	\$1

International Desserts

Baklawas Pastry	\$7
Chocolate Almond Cake	\$7
Creme Caramel	\$7

Cultural Coffee Experience

 Jebena	\$15
Eritrean/Ethiopian coffee fresh roasted and immersion brewed with ginger. Serves two.	

 Eritrean/Ethiopian Coffee Ceremony	
Takes 45+ minutes. Three rounds of hand roasted, spiced, and brewed coffee served with a cultural snack. Must be booked in advance.	



non-coffee

	reg	lg
Chai	\$5	\$5.5
Matcha	\$5.5	\$6
Hot Chocolate	\$4.5	\$5

International Herbal Teas

Eritrean/Ethiopian Ceremony Tea	\$6
African Sunrise Green Tea	\$5
Moroccan Mint	\$5

International Beverages

Guava Juice	\$4
Sparkling Berries	\$4

(V) vegetarian (Ve) vegan (GF) gluten free



Signature Cultural Dish



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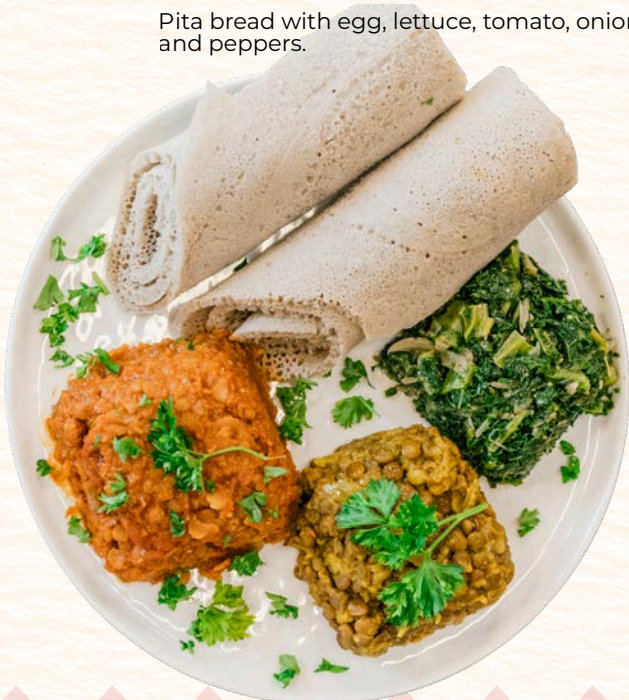
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On the Side

Falafel Chips (GF)	\$5
Pita Bread	\$2
Injera	\$4
Egg	\$1

International Desserts

Baklava Pastry	\$7
Chocolate Almond Cake	\$7
Creme Caramel	\$7

**Catering available for
all occasions!**

info@fulcafe.com
513.223.3024

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International Herbal Teas

Eritrean/Ethiopian Ceremony Tea	\$6
African Sunrise Green Tea	\$5
Moroccan Mint	\$5

International Beverages

Guava Juice	\$4
Sparkling Berries	\$4



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