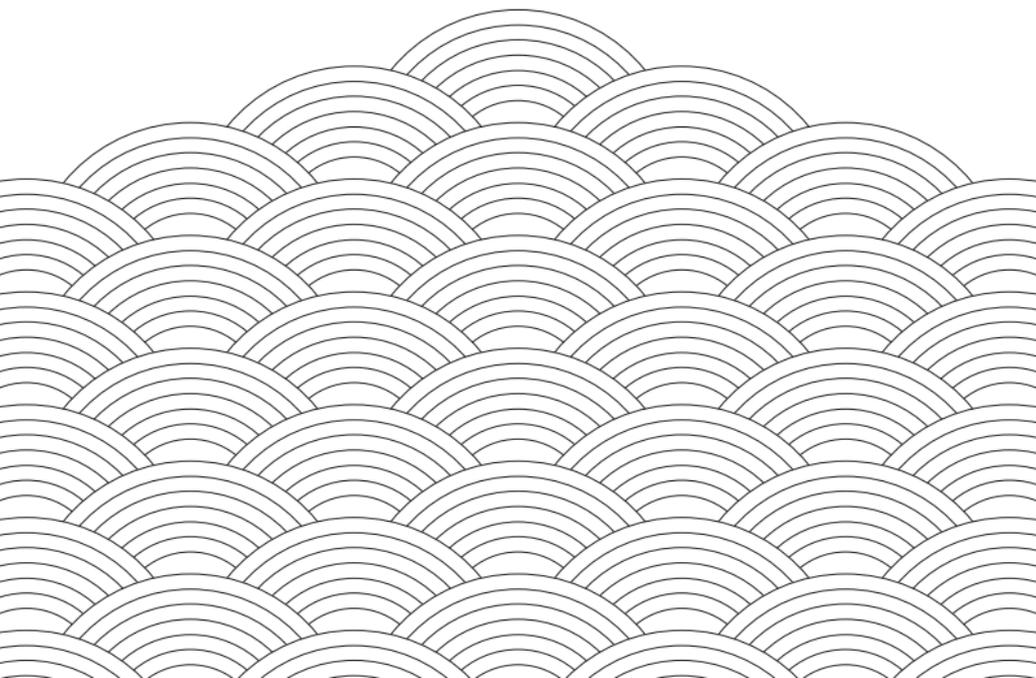




MOYA

MATCHA
Oleandrów



Cocktails / カクテル

Matcha Prosecco — 15

Prosecco, matcha

120 ml

Green & Tonic — 25

Gin, tonic, matcha, lime

240 ml

Matcha Hai — 25

Matcha, whisky, lemon

200 ml

Peach Fizz — 20

Vodka, crème de pêche, soda, fresh mint

180 ml

Umetini — 30

Umeshu, gin, dried apple.

100 ml

Japanese Slipper — 30

Cointreau, melon liqueur, maraschino cherry

100 ml

Leaf teas / お茶

Hojicha — 12

Roasted green tea with a toasty aroma and nutty-caramel flavour.

300 ml

Genmaicha — 12

Sweet, slightly nutty and aromatic green tea with roasted rice.

300 ml

Kukicha — 12

Green tea made from twigs and stalks with a very delicate honey flavor and hints of umami.

300 ml

Bancha — 12

Green tea with slightly acidic flavor and a distinct walnutty aftertaste due to high content of tannins.

300 ml

Sencha — 12

Green tea with a slightly sweet and refreshing taste with grassy and buttery undertones.

300 ml

Wakoucha — 12

Black tea, slightly flowery, with noticeable honey and spice undertones.

300 ml

Cold drinks / 冷たい飲み物

Lavender Matcha — 17

Lemonade with Moya Matcha Traditional, homemade lavender syrup, sparkling water and lemon juice

250 ml

Pink Matcha Latte — 17

Ice Matcha Latte with milk of choice and homemade raspberry syrup

200 ml

Tropical Matcha — 17

Moya Matcha Traditional with cold pressed apple and passion fruit juice, served on ice

200 ml

Ice Matcha — 10

Moya Matcha Premium on ice

150 ml

Ice Matcha Latte — 16

Moya Matcha Traditional with milk of choice on ice

200 ml

Ice Matcha kuromitsu latte — 18

Moya Matcha Traditional with frothed milk of choice, with black sugar syrup on ice

200 ml

Ice Hojicha Latte — 16

Hojicha (roasted green tea) powder with milk of choice on ice

200 ml

Moya tea cold brew — 12

Moya leaf tea steeped in cold water for 12 hours

200 ml

Shiso jūsu — 17

Red shiso (perilla) drink with sparkling water and ice cubes.

200 ml

Yuzunade — 15

Yuzu (Japanese citrus) lemonade

200 ml

Recommended drinks / 本日のおすすめ

Matcha — 10

Moya Matcha Premium prepared with a traditional bamboo whisk

100/150 ml

Matcha Latte — 15

Moya Matcha Traditional with frothed milk of choice

Allergens: milk (unless you choose plant based milk)

200 ml

Matcha kinako kuromitsu latte — 17

Moya Matcha Traditional with frothed milk of choice, with black sugar syrup and roasted soy powder

Allergens: milk (unless you choose plant based milk), soy

200 ml

Moya organic japanese tea — 12

Choose your favourite: Sencha, Genmaicha, Hojicha, Kukicha, Bancha, Wakoucha

300 ml

Hojicha Latte — 15

Hojicha (roasted green tea) powder with frothed milk of choice

Allergens: milk (unless you choose plant based milk)

200 ml



Vietnamese style hojicha — 14

Hojicha (roasted green tea) powder with sweet condensed milk, served on ice

Allergens: milk

150 ml

Matcha Tonic — 16

Moya Matcha Traditional with tonic, served on ice

250 ml

Onigirazu / おにぎらず

Onigirazu IMO — 16

Rice 'sandwich' made with Japanese rice wrapped in nori seaweed, filled with sweet potato, miso and walnut spread, homemade red cabbage tsukemono and shiso (perilla)

Allergens: nuts, soy



Onigirazu KINOKO — 16

Rice 'sandwich' made with Japanese rice wrapped in nori seaweed, filled with shiitake mushrooms, spicy yuzu and green chili paste and butter lettuce

Allergens: sesame, soy, mushrooms



Onigirazu BONITO — 18

Rice 'sandwich' made with Japanese rice wrapped in nori seaweed, filled with green pea spread, katsuobushi tuna, matcha mayo and pickled cucumber

Allergens: soy, eggs, fish



Onigirazu SOBORO — 16

Rice 'sandwich' made with Japanese rice wrapped in nori seaweed, filled with gingery crumbled tofu, pickled ginger benishōga and spinach.

Allergens: soy



Miso soup and onigirazu set + 5

Other drinks / 他の飲み物

Filtered coffee — 14

Light roast from our friends at a Warsaw-based roastery ROST

Tap water — 0

Filtred tap water

Plant milk — included

Oat / buckwheat / soy

We want all of you to find something for yourselves in our menu, regardless of your dietary restrictions. There are numerous vegetarian, vegan and gluten-free positions both among the drinks and the dishes available.

If an item contains milk, eggs, fish or gluten, we marked it with a corresponding symbol. Identification of symbols is in the key.

Sweets / デザート

-  **Matcha cheesecake** — 16
 Traditional cheesecake with the crust made of cookies, matcha and white chocolate
 Allergens: gluten, milk, eggs
-  **Kinako pebble** — 5
 Crumbly cookie made with roasted soy flour kinako. Naturally vegan and gluten free.
 Allergens: soy
-  **Matcha brownies** — 13
 Gluten-free matcha brownies with raspberries and sea salt flakes
 Allergens: milk, soy, eggs
-  **Matcha cookie** — 9
 Crispy and chewy matcha cookie with white chocolate chips
 Allergens: gluten, milk, eggs
-  **Miso cookie** — 9
 Sweet and salty cookie with miso paste, walnuts and milk chocolate chips
 Allergens: nuts, gluten, milk, eggs, soy
-  **Banana bread** — 12
 Vegan banana bread with matcha and dark chocolate chips
 Allergens: gluten
-  **NAMA praline** — 5
 Homemade matcha praline inspired by a Japanese classic by Royce' chocolate
 Allergens: milk
- Energy bite with hojicha** — 6
 Healthy energy ball made with nuts, dried fruit and hojicha powder, without added sugar
 Allergens: nuts
-  **Matcha and praline set** — 14
-  **Tea and pebble set** — 15
- To go packaging** + 1



contains milk or eggs



spicy



contains fish



contains gluten