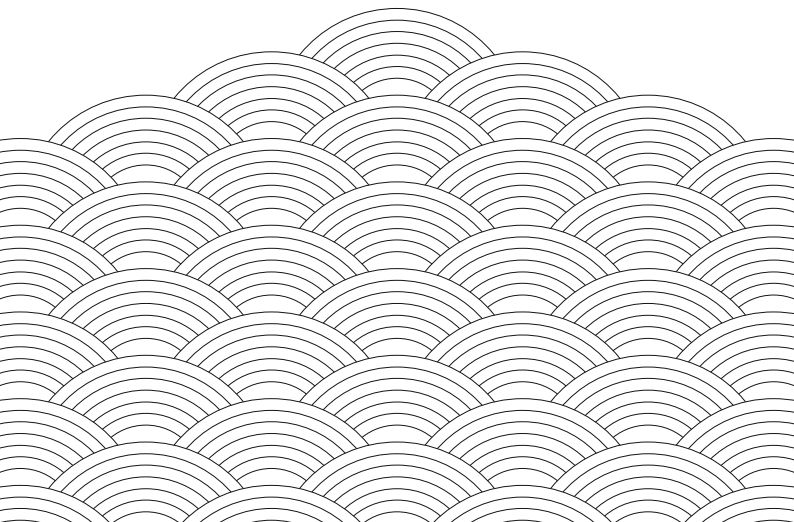
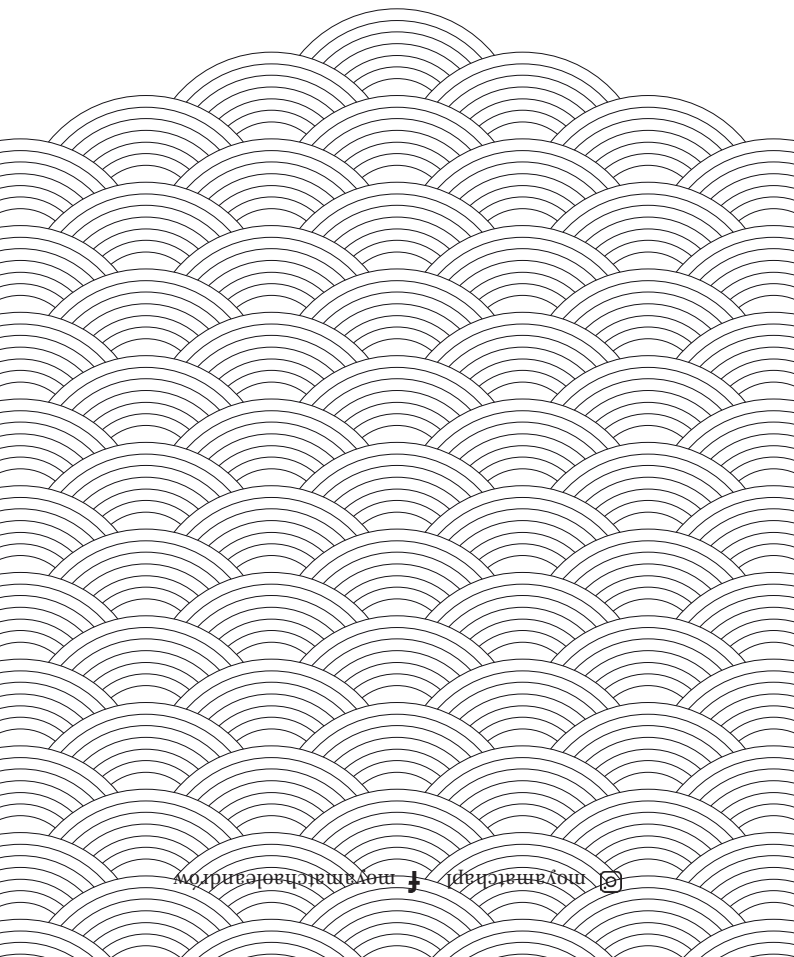




MOYA

MATCHA
Oleandrów





Recommended drinks / 本日のおすすめ

Matcha / Ice Matcha — 10/11

Moya Matcha Premium prepared with a traditional bamboo whisk.

Iced version available

100 ml/150 ml

Matcha Latte / Ice Matcha Latte — 17/18

Moya Matcha Traditional with frothed milk of choice. Iced version available

Allergens: milk

200 ml

Matcha kinako kuromitsu latte/ Ice matcha kinako kuromitsu latte — 19/20

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

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

200 ml

Moya organic japanese tea — 12

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

300 ml

Hojicha Latte/Ice Hojicha Latte — 15/16

Hojicha (roasted green tea) powder with frothed milk of choice. Iced version available

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

200 ml

Matcha Tonic — 16

Moya Matcha Traditional with tonic, served on ice

250 ml

Plant milk — included

Oat/buckwheat/soy

Spring/Summer / 春 - 夏

Tropical matcha — 17

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

200 ml

NEW Pink matcha latte — 19

Moya Matcha Traditional with puree made with fresh strawberries and milk of choice, served on ice

Allergens: milk (unless you choose plant based milk)

250 ml

Yuzuniada matcha — 19

Japanese citrus yuzu lemonade with Moya Matcha Traditional

250 ml

Coldbrew tea — 13

Daily prepared Moya cold brewed tea

300 ml

Matcha Sakura — 18

Moya Matcha Traditional with a drink made of blooming cherry blossoms, served on ice

250 ml

Lavender matcha lemonade — 17

Moya Matcha Traditional with homemade lavender lemonade

250 ml

Yuzunade — 17

Japanese citrus yuzu lemonade

250 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

Other drinks / 他の飲み物

Water — 0

Filtered tap water

Plant milk — included

Oat/buckwheat/soy

Drinks / ドリンク

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, sparkling water, fresh mint

180 ml

Umetini — 30

Umeshu, gin, dried apple

100 ml

Japanese Slipper — 30

Cointreau, melon liqueur, candied cherry

100 ml

Bubble Tea / バブルティー

Matcha latte bubble tea — 21

Moya Matcha Traditional with milk of choice and boba tapioca pearls

Allergens: milk (unless you choose plant based milk)
350 ml

Matcha Vanilla Lava Latte bubble tea — 23

Moya Matcha Traditional with milk of choice, homemade matcha-vanilla syrup and boba tapioca pearls

Allergens: milk (unless you choose plant based milk)
350 ml

Matcha Kuromitsu Kinako bubble tea — 23

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

Allergens: milk (unless you choose plant based milk)
350 ml

Coldbrew bubble tea — 21

Moya tea coldbrew with boba tapioca pearls. Flavour will vary depending on the type of tea

350 ml

Takeaway box + 1

We wrote down allergens below every item on the menu. If you are not sure if you can eat something, ask the staff about full list of allergens.

Sweets / デザート

Matcha brownie — 13

Gluten-free matcha brownies with raspberries and sea salt flakes

Allergens: milk, soy, eggs

Matcha cookie — 7

Crispy and chewy matcha cookie with white chocolate chips

Allergens: gluten, milk, eggs

Miso cookie — 7

Sweet and salty cookie with miso paste, walnuts and milk chocolate chips

Allergens: nuts, gluten, milk, soy, eggs

Banana bread — 12

Vegan banana bread with matcha and dark chocolate chips.

Allergens: gluten, soy

NAMA pralines — 5

Homemade matcha pralines inspired by a Japanese classic by Royce' chocolate

Allergens: milk

Matcha + praline set — 14

Matcha coconut power bites — 6

Vegan and gluten free coconut bites with matcha

Allergens: nuts

Matcha Tiramisu — 21

Velvety dessert made with white chocolate and matcha.

Allergens: milk, eggs

Seasonal cakes

All our pastries are prepared on site.

Ask our staff what we recommend today, or take a look at the exposition and see what we have prepared for you today.

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.

Onigirazu / おにぎらず**Onigirazu KAMO — 19**

Rice 'sandwich' made with Japanese rice wrapped in nori seaweed, filled with vegan duck in Teriyaki sauce, pickled carrots and vegan mayo.

Allergens: sesame, soy, gluten

Onigirazu MUN — 18

Rice 'sandwich' made with Japanese rice wrapped in nori seaweed, filled with mun mushrooms marinated with garlic and ginger, smoked tofu, cucumber and peanut paste with miso.

Allergens: soy, nuts

Onigirazu PHILA — 18

Rice 'sandwich' made with Japanese rice wrapped in nori seaweed, filled with cream cheese, marinated sweet potato, kanpyo and cucumber.

Allergens: sesame, milk, soy

Onigirazu HIKINIKU — 19

Rice 'sandwich' made with Japanese rice wrapped in nori seaweed, filled with vegan minced 'meat', pickled onion with wasabi and fresh spinach.

Allergens: gluten, soy

Onigirazu set + Miso soup + 5**Takeaway box + 1**

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