HOLOGRAPHIK.SPACE

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MENU
S/S ‘26

SCROLL TO SEE THE FULL MENU.

CARD PAYMENTS ONLY.
THANK YOU!

(SERVED UNTIL 18:00)

SPECIALTY COFFEE

REGULAR	**SPECIAL** *rotating seasonal beans*
Colombia El Rosal - Washed	Colombia La Experimental - Natural Ethiopia Sidamo - Washed Decaf Colombia - Sugar Cane

	Price (€)
Espresso	2,40
Macchiato	2,80
Cortado	2,90
Cappuccino	3,00
Latte	3,20
Flat white	4,00
Americano	2,50
Espresso Tonic	6,50
Hot Cocoa	3,60
Matcha Latte	4,70
Filter Coffee	5,50

Special Beans	Decaf	Double	Oat milk	Iced
+0.50€	+0.50€	+1.00€	+0.60€	+0.20€

HOUSE SPECIALS

FLAVORED DRINKS

(SERVED UNTIL 18:00)

FREDDO ESPRESSO

Double Espresso (sugar optional)

4,00 €

COLD BREW COLD FOAM

Cold Brew Coffee / Black Tea Syrup / Vegan Cream

6,00 €

COLD BREW

Cold Brew Coffee

4,00 €

BLUEBERRY VANILLA ICED MATCHA

Blueberry puree / Vanilla syrup / Matcha

5,40 €

BLACK TEA MATCHA

Black tea syrup / Non-dairy cream / Matcha

5,90 €

BANANA BREAD LATTE

Brown sugar syrup / Banana syrup / Espresso

4,00 €

(SERVED ALL DAY)

HOMEMADE DRINKS

SUMMER SODA

Kiwi Puree / Lychee Puree / Lime / Soda

4,50 €

GROOVE LEMONADE

Rosemary and Mint Cordial

4,20 €

LO-FI LEMONADE

Lemon

3,50 €

BUTTERFLY LEMONADE

Lemon / Elderflower Syrup / Butterfly Pea Tea

4,30 €

SLOW JAM 2.0. LEMONADE

Strawberry / Hazelnut / Lemongrass / Vanilla

4,20 €

PEACHY SODA

Peach Purée / Lemon / Honey / Soda Water

4,20 €

GOLDEN ICED TEA

Chamomile Tea / Mango Puree / Lemon / Paragon Cordial

4,20 €

RUBY ICED TEA

Rooibos Tea / Lemon / Forest Fruit / Palo Santo Cordial

4,20 €

(SERVED ALL DAY)

REGULAR COCKTAILS

	Price (€)
Negroni GIN / VERMOUTH / CAMPARI	10,0
Aperol Spritz APEROL / PROSECCO / SODA WATER	9,00
Paloma TEQUILA / LIME / PINK GRAPEFRUIT SODA	9,00

TEA

	Price (€)
Moonlight White Tea	**3,50**
Dian Hong Jin Hao Black Tea	**3,50**
Jade Snail Green Tea	**3,50**
Rooibos	**3,50**
Forest Fruit	**3,50**
Chamomile Organic	**3,50**
Matcha Tea	**4,40**

SOFT DRINKS

	Price (€)
Coca Cola 0,25l	**3,50**
Coca Cola Zero 0,25l	**3,50**
Pink Grapefruit Soda 0,2l	**4,50**
Three Cents Tonic 0,3l	**4,00**
Fresh Orange Juice	**4,20**

WATER

	Price (€)
Jana 0,33l	**2,80**
Jamnica 0,33l	**2,80**

BITES

(1)

(2)

(4)

(3)

(5)

(6)

VEGAN

(7)

(8)

1	Prosciutto and Butter Focaccia	5,60
2	Spinach, Feta and Cherry Tomato Quiche	5,50
3	Chocolate Chip Hazelnut Cookie	3,20

4	Marble Chocolate Cake	4,00
5	Double Chocolate Walnut Fudge Cookie	3,20
6	Almond Dark Chocolate Banana Bread (vegan)	4,60
7	Puff Pastry with Peach and Almonds	4,70
8	Poppy Seed Lemon Loaf	4,20

(SERVED FROM **17:00**)

SIGNATURE SUMMER COCKTAIL MENU

A collection of cocktails inspired by personal experiences, emotions and memories. Each drink reflects a different feeling, brought to life through carefully selected ingredients and unexpected combinations.

CORSETTO

11.5% ABV

Bitter. Complex. Elegant.

Bourbon Whiskey / Aperol / White Peach / Cranberry / Vetiver / Tonic

A drink dressed in tension and desire. Soft peach and mandarin meet whiskey, citrus and bitter cranberry, creating a cocktail about lust, love, limerence and the beautiful confusion of adult feelings, elegant, intimate and slightly dangerous.

12,0 €

APE ESCAPE

12.5% ABV

Tropical. Fruity. Sweet.

Spiced Rum / Blanco Rum / Lime / Banana / Coconut / Bitters / Fig Leaf

A playful jump back into childhood. Banana, coconut and fig leaf bring the feeling of sunburnt afternoons, sticky fingers, cartoons, laughter, and the freedom of not knowing where the day will take you.

10,0 €

AVENTIS

10% ABV

Herbal. Silky. Bitter.

Fernet / Amaro / Lime / Jasmine / Tonic (MILKWASHED)

A gentle reminder that bitterness is never the whole story. Fernet and amaro carry life's sharper moments, while jasmine, milk-washed softness and tonic open the path forward — hopeful, balanced and quietly optimistic.

11,0 €

MOSS

15.7% ABV

Bright. Fruity. Fresh.

Blanco Tequila / Lime / Kiwi / Basil / Mint & Lime Foam

A nostalgic first step into nature. Fresh kiwi, basil, lime and mint foam capture the memory of exploring the world as a child: touching leaves, tasting the air, learning through curiosity, and feeling small in the most beautiful way.

10,0 €

This cocktail menu is inspired by different decades of the 20th and 21st century. Each drink reflects the mood of its time and how people travelled, socialized or relaxed. Every cocktail tells a small story, translated into flavour.

LOW TIDE

17% ABV

Exotic. Fluffy. Tangy.

Spiced Rum / Grapefruit Cordial / Kaffir Lime / Angostura Bitter / Hibiscus & Bergamont Foam

Inspired by the discovery of vitamin C and the herbal remedies that helped sailors survive long voyages, preventing scurvy and shaping better trade and access to fresh ingredients.

11,0 €

NO.10 AROMATIQUE

22% ABV

Delicate. Zesty. Floral.

Gin / Labdanum / Fino Sherry / Plum Bitters / Lemon and Marjoram Oil

Structured like a 1910s perfume, it balances brightness and shadow in a glass, reflecting the moment when fragrance became modern in the years before and during the First World War.

11,0 €

5

✱✱✱✱✱

16% ABV

Tropical. Fruity. Sour.

Vodka / Rose / Kiwi and White Peach Cordial / Orange Bitters / Mint

An ode to the 1960s and Jet Age, when cocktails belonged in five-star hotels and first-class lounges. Sit back, relax and enjoy.

10,0 €

1926

10% ABV

Fruity. Bubbly. Fun.

Plum Soju / Red Wine Cordial / Homemade Soda: Plum Soju, Kaffir Lime, Vanilla, Grapefruit

A tribute to the hush and sparkle of the Prohibition era. In 1920s, behind unmarked doors and velvet curtains, drinks were brighter and cleverly composed.

11,0 €

(SERVED FROM **17:00**)

HOLO FAME

A growing collection of guest favourite cocktails from past seasons, brought back to keep us company a little longer.

DE STIJL

15% ABV

Spicy. Zesty. Tangy.

Tequila / Lime / Mango / Ginger Extract / Ginger Beer

Like the famous De Stijl art movement, this drink is a composition of bold contrasts with sharp lime, soft mango, and spiced ginger, working in harmony.

PEAR DECO

13% ABV

Fruity. Fresh. Charming.

Rum / Pear / Lemon / Vanilla / Fig Leaf Soda

Crisp and delicate. This one floats between fruity elegance and winter comfort. Clean finish, light fizz, and just enough charm.

10,0 €

9,0 €

MADAME

13% ABV

Revitalizing. Gentle. Fresh.

Lemongrass-Infused Gin / Kaffir Lime Cordial / Lime / Aloe Vera Gel / Mango Water

A 1990s reset in liquid form, inspired by destination spas, detox culture, and the quiet luxury of self-care. Here, citrus and aloe vera capture the era when wellness became the new luxury.

11,0 €

(SERVED FROM **17:00**)

NON ALCOHOLIC COCKTAILS

OUD WOOD

Mint Tea / Lemon / Agave / Palo Santo

CEREMONIAL

Jasmine / Matcha / Mint / Lime

8,50 €

8,50 €

GETAWAY

Almave / Rue Berry / Tonic / Hibiscus & Bergamont Foam

8,50 €

WINE

	Price (€)
Malvazija Suita 0,15l	5,00
Malvazija Sonata 0,15l	5,50
Toccata Red Wine 0,15l	5,80

BEER

	Price (€)
Garden Zora Lager 0,33l	4,50
Garden More Pale Ale 0,33l	4,80
Sapporo Premium 0,33l	4,80

STRONG DRINKS

Price (€)

Antique Pelin Liqueur 0,03l	3,50
Epulon Pelinkovac Liqueur 0,03l	4,00
Rossi Teranino Liqueur 0,03l	3,50
Woodford Reserve Bourbon Whiskey 0,03l	7,50
Woodford Reserve Rye Whiskey 0,03l	7,70
Single Malt Whiskey Nebo 0,03l	7,50
Hennessy VS Cognac 0,03l	6,60
Bombay Sapphire Gin 0,03l	5,50
Barrel Aged Gin 0,03l	6,20
Patrón Silver Tequila 0,03l	5,00
Patrón Añejo Tequila 0,03l	6,50

SOUVENIRS

OUR FIRST-EVER SOUVENIR IS READY FOR YOU.
SEALED WITH LOVE AND A BIT OF VACUUM.

MADE IN ZAGREB, CROATIA.

COFFEE DEPT.

COFFEE DEPT.

COFFEE DEPT.

SOCKS 1 PAIR
9 EUR

OUR FAVORITE DESIGN READS ARE HERE FOR YOU.
A DEEP DIVE INTO TYPE, DESIGN, AND EVERYTHING IN BETWEEN.

ISSUE 09 AND ISSUE 10.

25 EUR 30 EUR
TYPE01 MAGAZINE

THE SAME COFFEES WE BREW EVERY DAY.
NOW AVAILABLE TO TAKE HOME AS FRESHLY ROASTED WHOLE BEANS.

EL ROSAL & SIDAMO TAFERI KELA.

HOLOGRAPHIK.SPACE
EL ROSAL
Honey · Orange · Plum · Toffee

HOLOGRAPHIK.SPACE
SIDAMO TAFERI KELA
Brown sugar · Peach · Cherry

16 EUR 20 EUR

COFFEE BEANS

If you’re enjoying your time with us, we’d appreciate it if you left a review on Google and/or Tripadvisor. Thank you!