



AMAYA

— CÀ PHÊ —

COFFEE • BRUNCH • WORKSPACE

*Where Mediterranean flavors
meet slow café mornings*



A WARM PLACE TO BRUNCH,
WORK, CREATE & CONNECT.



• ALL PRODUCTS SERVED ARE HALAL •



• SIDES •

BABA GANOUSCH

Smoky roasted eggplant blended with handmade tahini, lemon juice, and olive oil, topped with fresh herbs and served with pita bread

90k

THREE WAYS HUMMUS

Classic Lemon Hummus, Basil Hummus, Roasted Red Pepper & Sun-Dried Tomato served with Pita bread and fresh vegetables

90k

CRISPY SPRING ROLLS

Golden fried spring rolls filled with chicken, vegetables, and herbs, served with a traditional dipping sauce

95k

FRESH SPRING ROLLS

Fresh rice paper rolls filled with chicken, shrimp, crisp vegetables, herbs, and rice vermicelli, served with a creamy peanut dipping sauce

100k

KITCHEN OPEN FROM 8:30 AM TO 4:00 PM
TAX INCLUDED IN PRICE



• SNACKS •

AMAYA OMELETTE TOAST

*sourdough bread, tornado omelette,
feta cheese, mashed avocado*

100k

AVOCADO TOAST

*sourdough bread, mashed avocado,
poached egg, cherry tomato*

110k

SMOKED SALMON AVOCADO TOAST

*sourdough bread, mashed avocado,
eggs, smoked salmon*

150k

HUMMUS TOAST

*sourdough bread, hummus,
cherry tomato, feta cheese*

90k

BAGEL SALMON

*bagel bread, smoked salmon, scrambled eggs,
cucumber, onions, salad, tzatziki*

140k

BÁNH MÌ CHICKEN

*vietnamese baguette, grilled chicken,
cucumber, pickled carrot, pickled daikon,
fresh cilantro*

100k

BÁNH MÌ BEEF

*vietnamese baguette, grilled beef,
cucumber, pickled carrot, pickled daikon,
fresh cilantro*

110k

• P L A T E S •



AMAYA SUN PLATE :

avocado Eggs salmon tzatziki morrocan salad
sourdough bread

160k

AMAYA MEDITERRANEAN PLATE :

falafel baba ganousch duo hummus
morrocan salad pita bread

130k

PROTEIN PLATE:

Hummus, Scrambled eggs,
marinated chicken morrocan salad sourdough bread

150k

VEGAN SHAKSHUKA :

Slow-cooked tomatoes, peppers, simmered in a rich
Mediterranean sauce, topped with fresh herbs feta cheese
sourdough bread

100k

KEFTA SHAKSHUKA :

Spiced kefta meatballs simmered in a slow-cooked
tomato and pepper sauce with baked eggs,
fresh herbs sourdough bread

120k

TURKISH EGGS :

Poached eggs served over creamy garlic yogurt,
topped with warm chili oil, fresh herbs,
sourdough bread

120k

BÚN BÒ NAM BỘ :

Vietnamese rice vermicelli bowl with sautéed beef,
crispy spring rolls, fresh herbs, pickled vegetables,
cucumber, crushed peanuts, served with a
traditional fish sauce dressing

110k

• E X T R A S •



SOURDOUGH	15k
EGG	15k
AVOCADO	30k
SMOKED SALMON	40k
GRILLED CHICKEN	35k
FALAFEL (2PCS)	25k

• DESSERTS •



COOKIES 40k

CARROT CAKE 60k

PAIN PERDU 100k

CINNAMON BANANA BLISS BOWL 90k

FRUIT PLATTER 80k



COFFEE



AMAYA COFFEE	45k
SALTED COFFEE	45k
WHITE COFFEE	45k
MILK COFFEE	40k
BLACK COFFEE	40k
SAIGON COFFEE	45k
MILK SAIGON COFFEE	45k
CAPPUCCINO	45k
LATTE	45k
ESPRESSO	40k
AMERICANO	45k
PEANUT BUTTER COFFEE LATTE	55k
AFFOGATO	75k
FLAT WHITE	50k
ESPRESSO ORANGE	55k
LATTE CARAMEL	55k
LATTE VANILLA	55k

TEA



PEACH TEA	45k
LITCHEE TEA	45k
MOROCCAN TEA	45k

MATCHA



MATCHA COCONUT CLOUD	65k
MATCHA LATTE	55k
MATCHA STRAWBERRY	55k
MATCHA MANGO	55k
MATCHA SALTED	55k
MATCHA ORANGE	55k



SOFT DRINKS



PASSION POMELO BREEZE	45k
SUMMER FREEZE MOJITO	50k

JUICE



LIME	45k
ORANGE	50k

SMOOTHIE



BANANA COFFEE	55k
MANGO PASSION	55k
COCONUT	55k
DRAGON STRAWBERRY	55k
AVOCADO COFFEE	60k
COCONUT COFFEE	50k

AMAYA SIGNATURE



GOLDEN ESCAPE 70k

Mango - passion fruit - pineapple - chia

ISLAND VIBES 70k

Pineapple - coconut - coconut milk - vanilla

DRAGON BLISS 70k

*Red dragon fruit - strawberry - mango -
coconut - chia*

VELVET AVOCADO 70k

Avocado - coconut milk - honey

BANANA CLOUD 70k

Banana - espresso - coconut milk - honey

