

OPEN 7/7

Monday, Tuesday & Saturday : 6:00am - 2:00pm
Wednesday to Friday : 6:00am - 9:00pm
Sunday : 6:00am - 11:00am

* Foods *

BOOK YOUR PRIVATE EVENT AT
URBAN CAFE
commercial@trinitytahiti.com

NEWS !



Signature Cocktail of the Moment Apple Kiss

Vodka Apple, Apple Juice,
Cherry Liqueur & Syrup



New on the Urban Café Menu



Tea Time by Cookie Lab

Assortment of **cookies** and
cannelés, served with
unlimited hot drinks.
Customizable option : with a
glass of champagne available.

Welcome to URBAN CAFE

BREAKING NEWS !



*Forget everything you
know about cookies !*

*Here, they're crispy
on the outside, soft on
the inside, bold in
flavor, and
thoughtfully crafted.*

*Cookie Lab, it's not
just delicious, it's
unforgettable !*

*Available at the
checkout and at
Urban Garden.*



-50%

GOLDEN HOUR

Thursday & Friday
4:00pm - 6:30pm

- Cocktails & Mocktails
- Draft Beer 33cl & 50cl (Towers not included)
- Wine by the Glass & Ayala Brut Majeur Champagne by the Glass

BLACK WEDNESDAY

Every Wednesday !*

**30% off the entire menu
Food & Drinks from
4:00 PM**

*Private events, public holiday
eves, and holidays not included

-30%



Urban Café



urbancafétahiti



* Brunch *

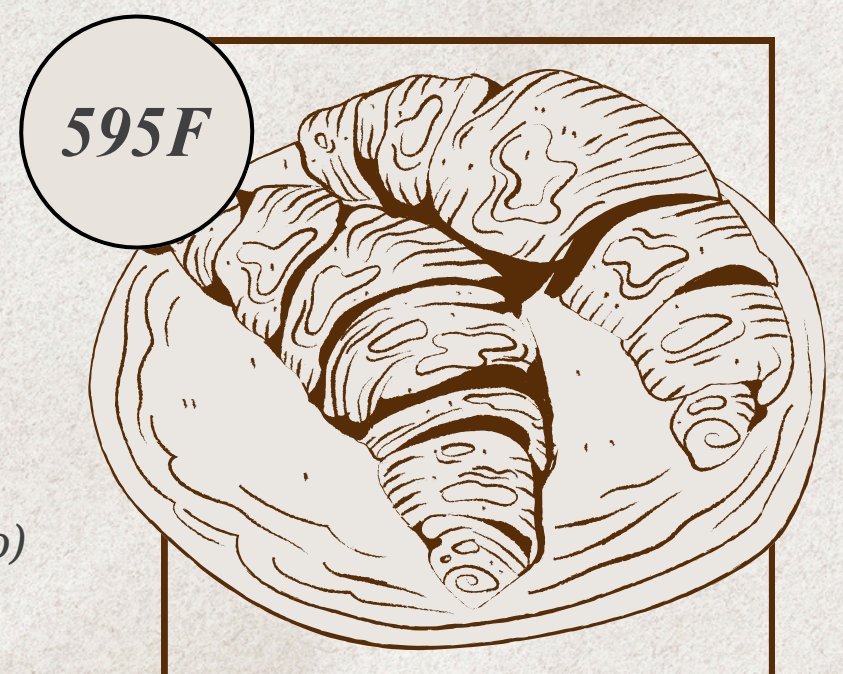


URBAN BRUNCH

- 1 French Toast (mix not included) or Pancakes (x1)
- 1 Eggs Benedict
- 1 Cold Drink (+300F for Fresh Fruit Juice)
- 1 Hot Drink of your choice

PASTRY SET

- 1 Pastry
- 1 Hot Drinks (Hot Chocolate, Espresso or Americano)



EGGS YOUR STYLE

3 Eggs served with Toast

- Fried Eggs** 🌱 1 100F
- Scrambled Eggs** 🌱 1 100F
- Stuffed Omelette** 1 350F
Tomato, Mozzarella & Ham

FRENCH TOASTS

Artisanal Lost Brioche with Roasted Almonds and Icing Sugar

- Fresh Fruits** 🌱 1 200F
Fresh Fruits & Mix Fruit of your Choice: Strawberry, Raspberry, or Passion Fruit
- Chocolate Lover** 🌱 1 250F
Homemade Chocolate Ganache & Chocolate Chips
- Banana Honey** 🌱 1 200F
Local Honey & Bananas
- The Lost Brittany** 🌱 1 200F
Salted Butter Caramel & Bananas
- Mix French Toast** 🌱 1 700F
½ Fresh Fruits, ½ Chocolate Lover, ½ Banana Honey and ½ Lost Brittany

CHEESY EGGS MUFFINS

2 Muffins, 1 Fried Egg, Raw Vegetables and Homemade Hollandaise Sauce

- Bacon** 1 290F
Cheddar Base with Fried Egg
- Veggie** 🌱 1 290F
Cheddar Base with Fried Egg
- Double B** 1 650F
Bacon, Cheddar, Steak Black Angus 100gr and Fried Egg

EXTRAS

- Crispy Bacon 100g** 600F
- Pua'a Rôti 100g** 800F
- Hash Browns (a piece)** 🥔 100F
- English Sausages (x8)** 600F
- Egg (a piece)** 🌱 370F
- Salmon 100g** 900F
- Sauce of your Choice :** 200F
Maple Syrup, Homemade Chocolate Ganache, Mix of Fruit, Salted Butter Caramel, Parmesan or Hollandaise Sauce
- Whole Milk** 🌱 6cl : 200F 34cl : 250F
- Soy Milk** 🥕 6cl : 100F 34cl : 500F
- Almond Milk** 🥕 6cl : 100F 34cl : 500F

EGGS BENEDICT

Muffins, 2 Poached Eggs, Fresh Veggies & Homemade Hollandaise Sauce

- Veggie** 🌱 1 500F
- Pua'a Rôti** 1 400F
- Crispy Bacon** 1 350F
- Salmon** 1 750F

BOWLS

- Classic Bowl** 🌱 S : 750F M : 1050F
White Cheese, Crunchy Muesli Cereal, Mix of Fruit of your Choice : Strawberry, Raspberry or Passion Fruit
- Fruits Bowl** 🌱 🥕 S : 250F M : 500F
Fresh Fruit and Mix Fruit of your Choice : Strawberry, Raspberry or Passion
- Petit Poisson Cru Coco** 🌱 🥕 🌱 S : 1 550F
Raw Tuna, Cucumbers, Tomatoes, Carrots, Onions, Lemon Juice, Coconut Milk

BOARDS TO SHARE

Continental Board 🌱

French Toast Chocolate Lover, French Toast Salted Butter Caramel, Mini Pancakes Local Honey, Toffee Storm (Caramel Pancakes with Bananas), Mini Classic Bowl, Mini Fruits Bowl & Pudding

English Board

English Sausages Breakfast, Hash Browns, Toasts, Grilled Vegetables, Scrambled Eggs, Crispy Bacon

Tahitian Board 🌱

Fish of the Day Fried with Onions, Raw Fish, Fried Eggs, Pua'a Roti, Hash Browns & Toast

2 950F



* Brunch *



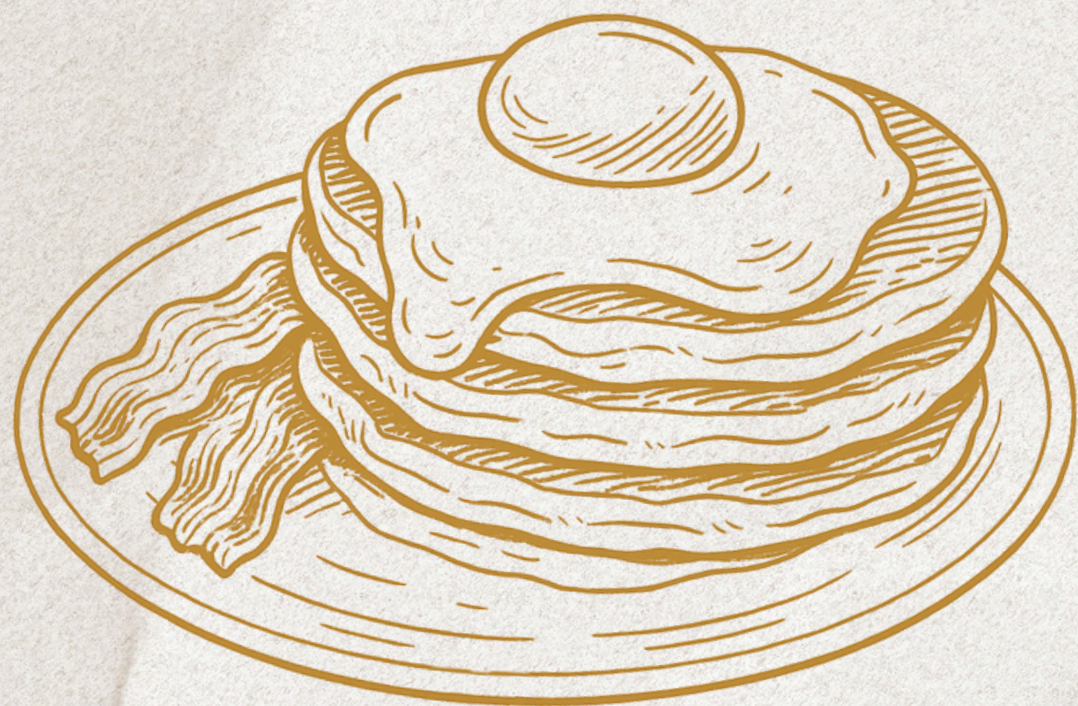
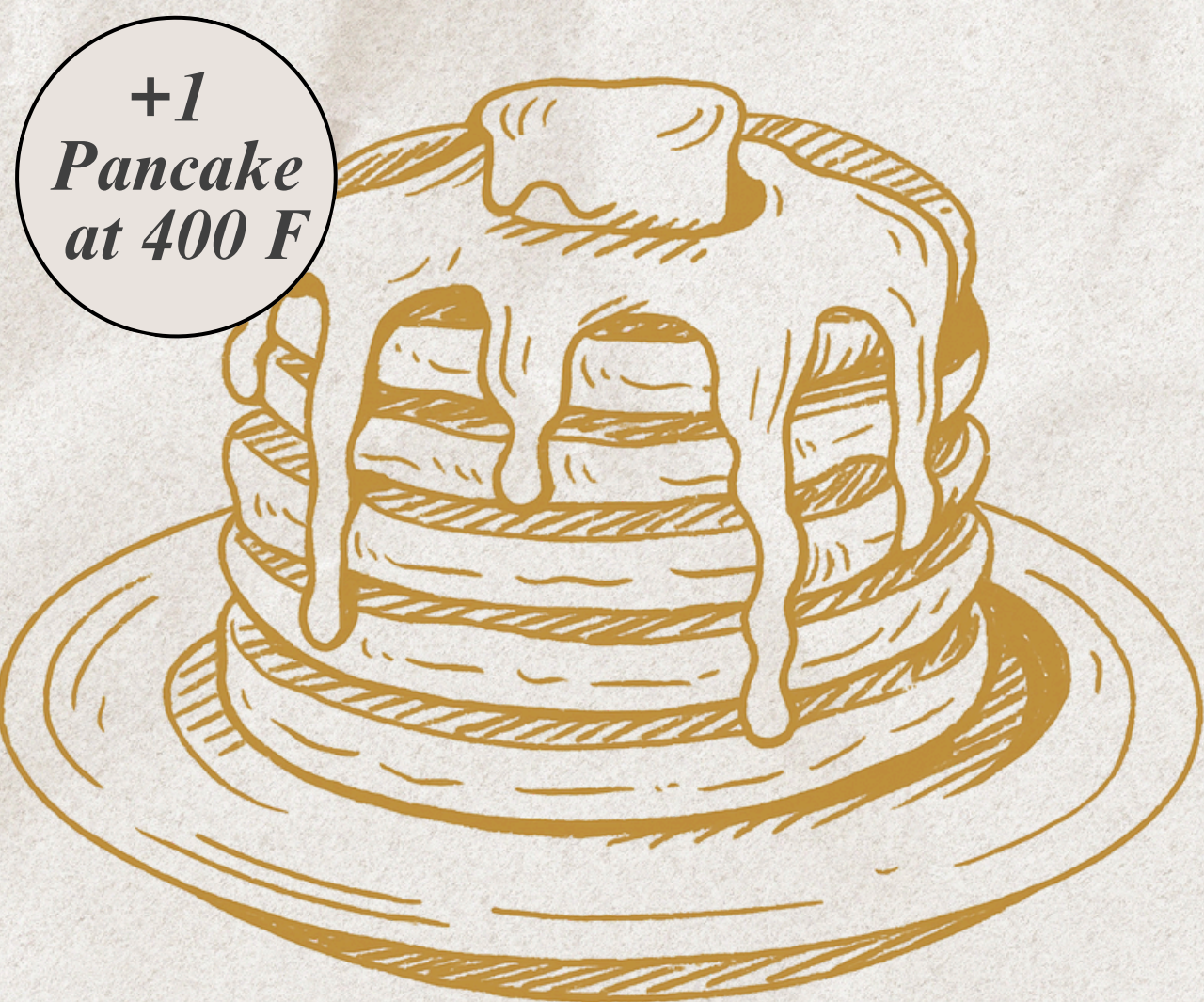
OPEN BREADS

- Sweet Chicken Toast** 1 100F
Toasted Breads, Sake Mayonnaise, Salad, Sweet Chicken, Tomatoes and Onions Pickles
- Veggie Toast** ♻️ 1 100F
Toasted Breads, Burnt Ketchup, Grilled Vegetables, Onions Pickles, Peanut, Sesame, Roasted Garlic and Parsley
- Guacamole Toast** ♻️ ♡ 1 200F
Toasted Breads, Guacamole, Feta, Salad, Tomatoes, Fried Egg, Sesame Seed and Balsamic Sauce
- Salmon Toast** 1 500F
Toasted Breads, Salmon, Cream Cheese with Herbs, Pecan Nuts, Cucumber and Balsamic Sauce

SWEET PANCAKES

3 Pieces with Caramelized Crumble, Chantilly, and Icing Sugar ('make your own' not included)

- Make Your Own** ♻️ 1 200F
3 Pancakes with a Ganache Of your Choice: Maple Syrup, Chocolate, Salted Butter Caramel or Mis of Fruit of your Choice : Strawberry, Raspberry or Passion Fruit
- Tropical Blast** ♻️ 1 200F
Fresh Fruit and Mix of Fruit of your Choice : Strawberry, Raspberry or Passion Fruit
- Toffee Storm** ♻️ 1 200F
Salted Butter Caramel & Bananas
- Maple Splash** ♻️ ♡ 1 200F
Maple Syrup and Bananas
- Chunky Monkey** ♻️ 1 200F
Chocolate and Bananas



SALTED PANCAKES

3 Pieces

- Marvelous Pancakes** 1 550F
Sweet Chicken, Cheddar, Maple Syrup, Parmesan and Spring Onions
- Caribou Pancakes** ♡ 1 550F
Crispy Bacon, Fried Eggs, Parmesan and Maple Syrup

- Croissant** 🏠 300F
- Chocolate Bread** 🏠 300F
- Grapes Bread** 🏠 300F
- Toasts with Butter** 🏠 350F
- Stuffed Croissant** 🏠 950F
Croissant Filled with Paris Ham, Mozzarella, Lettuce & Pickled Onions

VIENNOISERIES FAITES MAISON 🏠



* Starters *

COLD DISHES

Beef Angus Carpaccio

Carpaccio Served with Fries, Parmesan

2 950F

Beef Tartare

Tartare Served with fries

2 050F

Sashimi ♡

Tuna Sashimi, Soy Sauce Served with Rice

2 150F

Raw Fish Coconut Milk 🌱

Raw Tuna, Cucumbers, Tomatoes, Carrots, Onions, Lemon Juice, Coconut Milk, Rice

2 350F

Tuna Poke 🌱 ♡

Raw Tuna, Avocado, Crudités, Rice, Grilled Sesame, Spicy or Japanese Style



Surf and Turf Poke 🌱 ♡

Marinated and Grilled Beef and Shrimp, Basmati Rice, Guacamole, Caramelized Onions, Edamame, Cucumber, Ponzu Teriyaki Sauce

2 400F

SALADS

Caesar Chicken ♡

Romaine Salad, Chicken, Parmesan, Hard-Boiled Egg, Caesar Sauce, Croutons

2 300F

Caesar Shrimp

Romaine Salad, Shrimp, Parmesan, Hard-boiled Egg, Caesar Sauce, Croutons

2 550F

The authentic Niçoise salad 🌱

Confit Tuna, Red Pepper - Green and Yellow, Anchovies, Olives, Hard-Boiled Eggs, Green Beans, Potatoes, Tomatoes, Salad Dressings Shallots

2 250F

Cobb salad

Salad Mesclun, Chicken Cutlet, Hard-Boiled Egg, Diced Roquefort, Guacamole, Bacon, Tomatoes, Croutons, Red Wine Vinegar

2 550F

Champêtre Salad 🌱

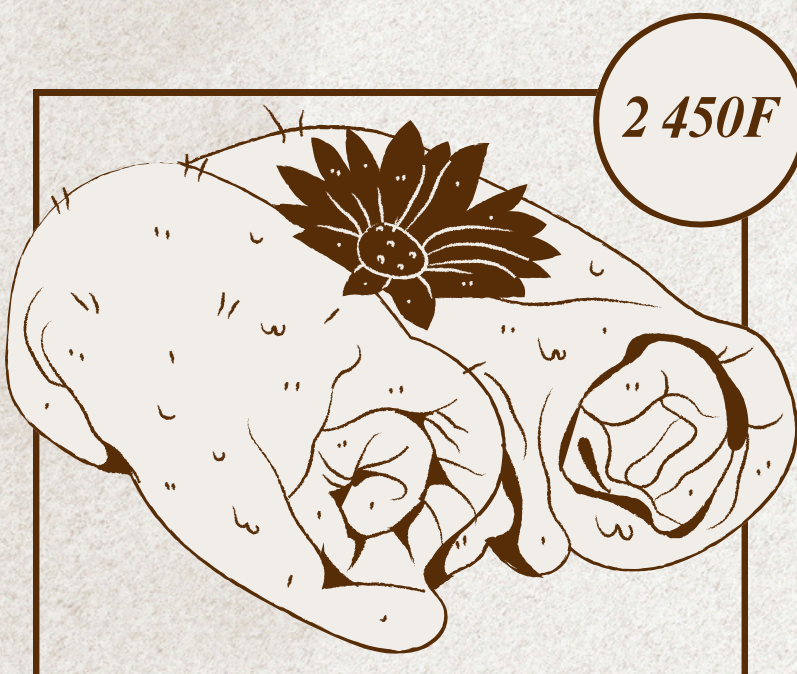
Salad Mix, Roasted Goat Cheese with Huahine and Thyme Honey, Bacon, Nuts, Tomatoes, Potatoes, Raw Vegetables, Balsamic Honey Vinegar

2 450F

Bella Mozza 🌱 🌱 ♡

Mozzarella Di Bufala, Rockets, Zucchini, Eggplants, Confit and Grilled Tomatoes, Pesto Sauce

2 550F



2 450F

PIMP YOUR TORTILLA YOU ARE THE CHEF!

Pacific Fish Tacos

Breaded Fish Fillet, Red Cabbages, Guacamole, Tomato Salsa Sauce

Tahitian Fire Tacos

Crispy Chicken, Guacamole, Tomato Salsa Sauce

Tex Tahiti Tacos

Beef, Cheddar, Lettuce, Sweet Sour Cream, Tomato Salsa Sauce

🏠 HomeMade

♡ Favorite

🌱 Vegetarian

🥕 Vegan

🌱 Gluten Free

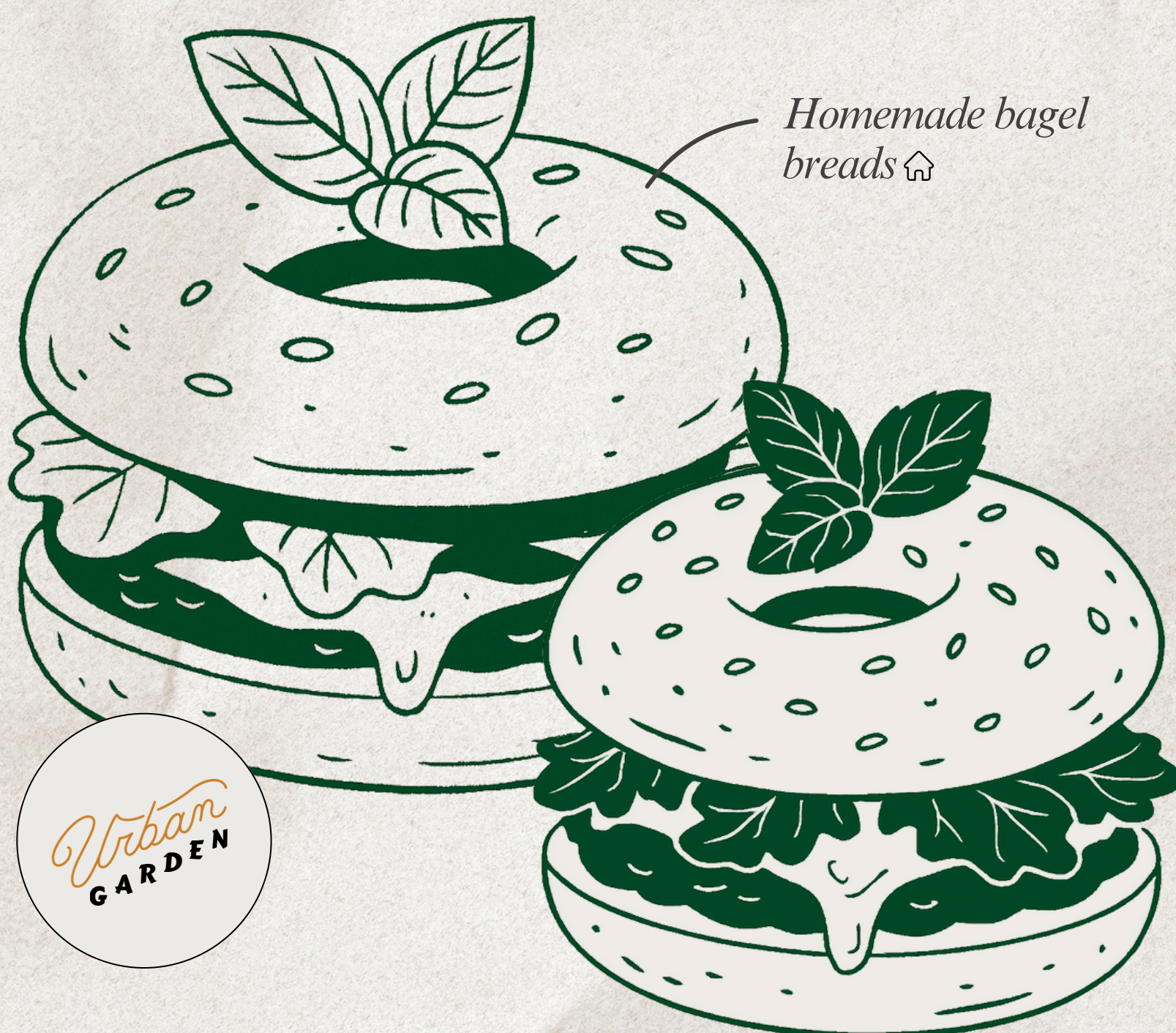
* Lunch & Diner *

TAPAS

Nachos Cheese 	1 200F
<i>Beef Supplement - 200F</i>	
Trio of Fries  	1 200F
<i>3 Sauces : Cheese, Garlic and Olive Oil</i>	
Bluefin Tuna Rillettes & Toasts	1 200F
Octopus Kibbles (x6)	2 900F
Mozza Sticks (x8) 	1 200F
Chicken Wings (x8)	2 700F
Hummus of the Moment 	1 200F
Plate of Serrano Ham & Toasts	2 250F



ALL THE FLAVORS OF THE WORLD IN OUR BAGELS



Papeete	1 000F
<i>Pua'a rôti, Pineapples, Carrots, Red Cabbages, Coriander, Red Onions, Sweet Sour Sauce</i>	
New York	1 000F
<i>Cream cheese, Pastrami, Red Onions, Pickles, Cheddar, Salad, Mustard</i>	
Mexico City	1 000F
<i>Guacamole, Grilled Chicken, Cheddar, Red Onions, Grilled Peppers, Coriander, Salsa Sauce</i>	
Tokyo	1 100F
<i>Semi-Cooked Tuna Marinated in Soy, Cucumbers, Avocado, Light Teriyaki Sauce</i>	
Paris	1 000F
<i>Scrambled Eggs, Emmental, White Ham, Confit Tomatoes, Roquette Salad</i>	
Athènes 	1 000F
<i>Feta, Black olives, Tomatoes, Red Onions, Cucumbers, Tzatziki Sauce</i>	
Marrakech 	1 000F
<i>Meat Kebab, Salad, Tomatoes, Onions, Grated Carrots, Coriander, Kebab Sauce</i>	
Oslo	1 100F
<i>Cream Cheese, Smoked Salmon, Capers, Red Onions, Cucumbers, Roquette Salad</i>	
Bangkok	1 100F
<i>Marinated Shrimp, Mango, Coriander, Carrots, Red Cabbage, Coriander, Thai Sauce</i>	



 HomeMade

 Favorite

 Vegetarian

 Vegan

 Gluten Free

* Lunch & Diner *

THE CORNER OF BURGERS LOVERS

All our burgers are accompanied by homemade fries ... 🏠

Classic Cheeseburger Beef, Cheddar, Salad, Tomatoes, Onions	1 900F
Fish Burger Fish Fillet, Red Cabbage, Pickles, Tomatoes, Curry Coconut Sauce	2 900F
Gaulois Burger Beef, Brie, Caramelized Onions, Bacon, Roquette Salad, Tomatoes, Green Pepper Sauce	2 500F
Caesar Burger Chicken, Parmesan, Salad, Tomatoes, Caesar Sauce	1 900F
BBQ Bacon Burger Beef, Smoked Bacon, Barbecue Sauce, Caramelized Onions, Cheddar	2 100F
Mafioso Burger Beef, Mozzarella, Confit Tomatoes, Basil, Serrano Ham, Roquette Salad, Olives, Pesto Sauce	3 200F
Veggie Burger 🌱 Lentil and Vegetable Steak, Cheddar, Salad, Tomatoes, Onions	2 100F
Rossini Remix Burger 💖 Beef, Pan-fried Duck Foie Gras, Caramelized Onions, Roasted Apples, Roquette Salad, Honey Juice and Balsamic, Truffle Sauce	3 400F
Aito Burger 💖 Triple Beef, Triple Cheddar, Caramelized Onions, Bacon, Tomatoes, Salad, Faaitoito Sauce	3 400F
Sashimi Burger Tuna Sashimi, Avocado, Mango, Minced Cabbage, Sashimi Sauce, Wakame	2 100F



HOT DISHES

Accompaniment of your Choice : Rice, Fries, Vegetable Wok or Pasta

(+200F for the Green Salad)

Fish and Chips	2 350F
Fish of the Day	2 250F
Sirloin Steak	3 850F
Mac & Cheese 🌱	1 600F
Risotto of Pasta with Ham and Parmesan	1 950F

EXTRAS

Fries 🥕	450F
White Rice 🥕	450F
Green Salad 🥕	800F
Vegetables Wok 🥕	550F
Butter Pasta 🌱	450F

SAUCES

+ 200F

Roquefort - Vanila - Light
BBQ - Tartare - Pepper

KIDS MENU

1 950F

Fish of the Day (120gr)

Cheeseburger

Burger Bread, Beef, Cheese, Fries or Vegetables

Steak (170gr)

Fries or Vegetables

1 Syrup Glass of your Choice :

Cherry, Coconut, Peach, Mango, Passion, Jasmine, Violet, Litchi, Watermelon, Grenadine, Mint, Ginger

Dessert of your Choice:

Ice Cream or Cookie

🏠 HomeMade

💖 Favorite

🌱 Vegetarian

🥕 Vegan

🌾 Gluten Free

* Desserts *

SWEET TREATS

Rocher Finger

Shortbread, Salted Butter Caramel, Light Vanilla Cream, Peanuts, Milk Chocolate Rocher Glaze

1 400F

Café ou Thé Gourmand

Mini Cannelé, Raspberry Macaron, Chouquette Garnished with Light Cream with Tahitian Vanilla, Mango, Meringue

1 350F

Tartelette Banoffee

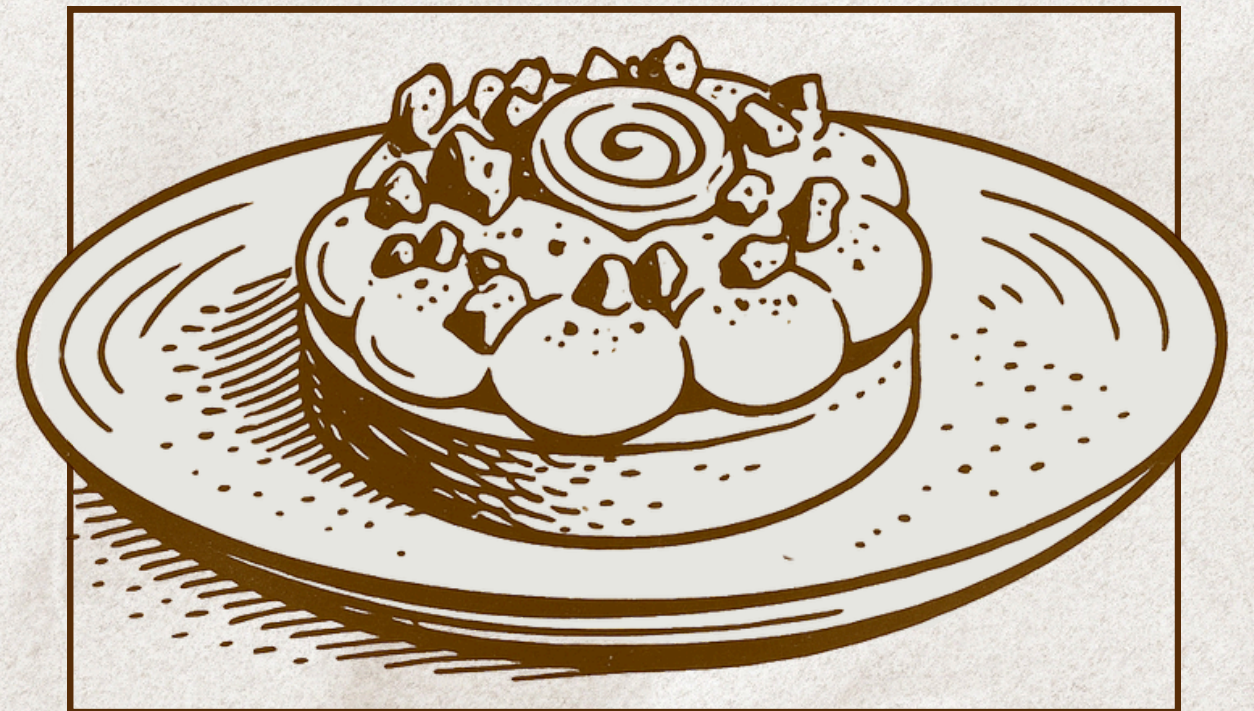
Sweet Dough, Speculoos, Salted Butter Caramel, Banana, Light Vanilla Cream

1 200F

Tartelette Citron Meringuée

Sweet Dough, Creamy Lemon, Italian Meringue

1 200F



Cœur Coulant au Chocolat

Chocolate Fondant, Vanilla Ice Cream, Chantilly


1 200F



FROM 9AM TO 5PM
FROM MONDAY
ON FRIDAY

FIND OUR HOMEMADE COOKIES AT THE URBAN GARDEN,
BEHIND YOUR RESTAURANT URBAN CAFÉ 

TRADITIONALS

Dark Chocolate - Hazelnut 	350F/pcs
Milk Chocolate - Pecan Nuts	350F/pcs
White Chocolate - Almond	350F/pcs
Double Chocolate	350F/pcs

ORIGINALS

Pistachio - Raspberry	400F/pcs
Banana - Spéculoos	400F/pcs
Caramel - Milk Chocolate	400F/pcs

FILLINGS

Coco - Mango 	400F/pcs
Nutella	400F/pcs

BOXES

Set of 3 Cookies	900F
Set of 6 Cookies	1600F
Set of 10 Cookies	2500F



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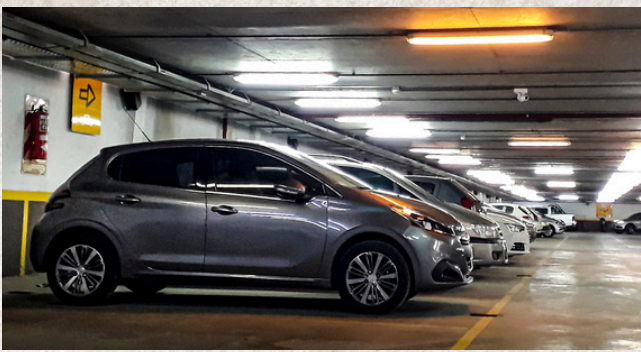
* Drinks *

BOOK YOUR PRIVATE EVENT AT
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NEWS !



FoodEase Deliveries



Your bill is at least 1500 F ?

We offer you 1 hour at the Aorai Parking, ask for your ticket at the checkout !



You are looking for a job in restaurant ?

Send your CV by email to : recrutement@trinitytahiti.com

Welcome to URBAN CAFE



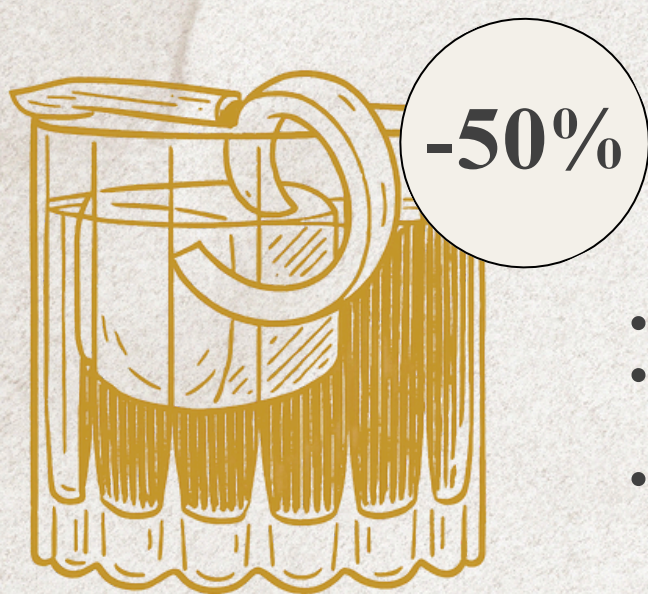
EVERY WEDNESDAY

-30%*

on the entire foods & drinks menu from 16H00

*Bottle of champagne Ayala Majeur not included.

*Privatization, holiday eve and day of celebration not included.



GOLDEN HOUR

Thursday & Friday
4:00pm - 6:30pm

- Cocktails & Mocktails
- Draft Beer 33cl & 50cl (Towers not included)
- Wine by the Glass & Ayala Brut Majeur Champagne by the Glass

COOKIE LAB

The secret formula?
It's homemade !

Forget everything you know about cookies ! Here, it's crunchy, melting and homemade recipes. **Cookie Lab**, it's not just good, it's unforgettable !
Available at the Urban Garden.

NEW



Urban Café



urbancafétahiti



× ×

* Drinks *

COFFEE

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Hot / Cold

Espresso	300F
Americano	300F
Decaffeinated	300F
Double Espresso	500F
Cappuccino	500F
Coffee Latte	500F
Latte Macchiato	500F
Mocaccino	500F
Irish Coffee	1 500F

Iced Americano	300F
Iced Latte	500F
Iced Mocaccino ♥	500F
Iced Pacific Coffee ♥	800F
<i>Coco Cream, Coffee</i>	
Iced Scrat's Coffee	800F
<i>Coffee, Roasted Hazelnut Syrup, Vegetable Milk</i>	

CHOCOLATE

.....

Choose your Milk as a Side Dish : Whole, Soy or Almond

Hot Chocolate	450F
Iced Chocolate	450F
Viennese Hot Chocolate ♥	550F
Chamallow Hot Chocolate	650F



TEA

DAMMANN
FRÈRES
Paris 1692

.....

Greens / Blacks / Rooibos

Green Tea Minty	450F
Green Tea Jasmine	450F
Green Herbal Tea Verbena Mint	450F
Black Tea Earl Grey	450F
Black Tea Breakfast	450F
Black Tea 4 Red Fruits	450F
Black Tea Lapsang Souchong	450F
Rooibos Oriental	450F

MILKSHAKE

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Choose your Milk as a Side Dish : Whole, Soy or Almond

Classic	1 000F
<i>Flavors of Choice : Vanilla, Strawberry, Chocolate, Coconut or Coffee</i>	
Oréo	1 000F
<i>Oréo, Milk, Vanilla Ice Cream, Chocolate</i>	
Chamallow ♥	1 000F
<i>Marshmallow, Vanilla Ice Cream, Strawberry Ice Cream, Mix of Raspberry, Milk, Chantilly</i>	
Caramel Salted Butter	1 000F
<i>Homemade Caramel, Vanilla Ice Cream, Coffee, Milk, Chantilly</i>	
Pecan Nuts ♥	1 000F
<i>Pecan Nuts, Hazelnut Syrup, Milk, Vanilla Ice Cream, Chantilly</i>	
Bounty	1 000F
<i>Chocolate, Coconut Ice Cream, Milk, Chantilly, Chocolate</i>	

EXTRAS

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Syrup of your Choice :	250F
<i>Cherry, Coconut, Peach, Mango, Passion, Jasmine, Violet, Litchi, Watermelon, Grenadine, Mint, Ginger</i>	
Chantilly	100F
Whole Milk	6cl : 200F 34cl : 250F
Soy Milk	6cl : 100F 34cl : 500F
Almond Milk	6cl : 100F 34cl : 500F

* Softs *

WATERS

Perrier (33cl)	400F
O'Tahiti (1L)	600F
Acqua Panna (75cl)	950F
San Benedetto (0,75L)	650F
San Pellegrino (0,75L)	900F

FRUITS JUICES

Lemonade Glass (30cl) 🏠	400F
Coconut Water Glass (30cl)	400F
Vaiti Tea Glass (30cl) Lime or Peach	350F
Glass of Juice (30cl) Pineapple, Mango, Apple, Orange, Tomato	350F
Fresh Fruit Juice (30cl) ❤️ 🏠	800F
Coconut Water Bottle (1L)	1 000F
Bottle of Juice (1L) Pineapple, Mango, Apple, Orange, Tomato	1 000F
Vaiti Tea Bottle (1L) Lime or Peach	1 000F
Lemonade Pitcher (1L) ❤️ 🏠	1 000F



SODAS

Coca-Cola (33cl)	490F
Coca-Cola No Sugar (33cl)	450F
Sprite (33cl)	490F
Fanta (33cl)	490F
Orangina (33cl)	490F
Schweppes Lemon (33cl)	490F
Schweppes Indian Tonic (33cl)	490F
Great Ginger (33cl)	850F
Redbull (25cl)	1 000F
Coca-Cola (1L)	1 000F
Sprite (1L)	1 000F

BUBBLES TEAS

650F

Iced Tea, Syrup, Bubbles

1 - Choose your Syrup

Cherry, Coconut, Peach, Mango, Passion, Jasmine, Violet, Litchi, Watermelon, Grenadine, Mint, Ginger

2 - Choose your Bubbles

Mango, Passion, Strawberry, Blueberry, Peach, Litchi, Green Apple and Cherry

Bubbles Supplement

+150F

Mango, Passion, Strawberry, Blueberry, Peach, Litchi, Green Apple and Cherry

ICED TEAS

Iced Tea + Syrup of your Choice

450F

Cherry, Coconut, Peach, Mango, Passion, Jasmine, Violet, Litchi, Watermelon, Grenadine, Mint, Ginger

Water pitcher is served free of charge on request.

* Alcohols *

DRAFT IN BEERS*

	33cl	50cl
Manuia Lager Blonde 5°	670F	980F
Hinano Blonde 5°	620F	930F
Hinano Amber 5.5°	720F	1 030F
Tango Hinano Blonde + Syrup of your choice*	800F	1 100F
Panaché Hinano Blonde, Sprite	800F	1 100F
Monaco Hinano Blonde, Sprite, Syrup of your choice*	800F	1 100F

*Syrup of your Choice : Cherry, Coconut, Peach, Mango, Passion, Jasmine, Violet, Litchi, Watermelon, Grenadine, Mint, Ginger

BEERS IN BOTTLES*

33cl

Heineken 5°	950F
Desperados 5.9°	1 240F
Corona 4.5°	1 240F
Stella Artois Blonde 5°	1 240F
Hoegaarden Blanche 4.9°	1 240F

BEER IN TOWER*

3.5L

Hinano Blonde 5°	5 580F
Hinano Amber 5.5°	6 180F
Manuia Lager Blonde 5°	5 880F

RHUM*

Havana Club Anejo Especial	640F
Havana Club Blanco 3 Anos	640F
Bacardi Blanc Superior	610F
Rhum Blanc Agricole 50°	580F
Mana'o - French Polynesia	
Diplomatico Reserva - Venezuela	950F

GIN*

Beefeater - United Kingdom	640F
Bombay Sapphire - United Kingdom	840F

VODKA*

Absolut - Sweden	640F
Greygoose - France	1 220F

TEQUILA*

El Jimador Reposada - Mexico	710F
Herradura - Mexico	1 070F

COGNAC*

Rémy Martin VSOP	1 720F
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CALVADOS*

Calvados Vieux Massenez	1 070F
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WHISKY*

Jack Daniel's Old No.7 - Tennessee	810F
Jameson - Ireland	800F
Johnny Walker Black Label - Scotland	900F
Chivas Regal 12ans - Scotland	1 010F
Talisker 10ans - Scotland	1 530F
Nikka Coffey Malt - Japan	1 400F

APÉRITIFS & LIQUORS*

Kalhua	1 030F
Ricard	1 030F
Baileys	1 030F
Jagermeister	1 140F
Grand Marnier	1 400F
Martini Blanco / Rosso	1 030F
Amaretto Disaronno	1 340F
Get 27 / 31	980F / 1 080F

4 cl

*Drinks at regulated prices. Alcohol abuse is dangerous for health, consume in moderation !

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* Wine Menu *

GLASS OF WINE* 15cl

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WHITE WINE :

Premières Grives, Domaine Tariquet	1 040F
<i>2024 - IGP Côtes de Gascogne - Gros Manseng</i>	
Saint Clair Family Estate Unoaked	1 130F
<i>2024 - Chardonnay - New Zealand</i>	
Kir Vin Blanc	1 410F
<i>2022 - Saint Clair Family Estate Unoaked Chardonnay, Blackcurrant Cream</i>	
Oyster Bay	1 230F
<i>2024 - Sauvignon Blanc - New Zealand</i>	

RED WINE :

Montes	1 310F
<i>2022 - Pinot Noir - Chile</i>	
Château Vieux Chevrol	1 260F
<i>2020 - AOC Lalande-De-Pomerol - Merlot, Cabernet Sauvignon, Cabernet Franc - Domaine François Lurton</i>	
Les Vignes Hautes	1 690F
<i>2022 - AOC Bourgogne Hautes Côtes de Nuit - Pinot Noir - Maison Moillard</i>	

ROSÉ WINE :

Château Saint Martin Rosé Cru Classé	1 510F
<i>2023 - AOP Côtes-de-Provence - Cinsault, Grenache, Tibouren, Syrah, Carigan</i>	

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COUPE DE CHAMPAGNE: 16cl

Ayala, Brut Majeur	3 640F
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BOTTLE OF WINE* 75cl

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WHITE WINE :

Premières Grives, Domaine Tariquet	5 020F
<i>2024 - IGP Côtes de Gascogne - Gros Manseng</i>	
Saint Clair Family Estate Unoaked	5 440F
<i>2023 - Chardonnay - New Zealand</i>	
Oyster Bay	5 940F
<i>2024 - Sauvignon Blanc - New Zealand</i>	
Petit Chablis, Domaine de la Motte	8 830F
<i>2022 - AOP Chablis - Charbonnay</i>	

RED WINE :

Les Abeilles	5 930F
<i>2022 - Côtes de Rhônes - Grenache, Syrah, Mourvèdre - Domaine Jean Luc Colombo</i>	
Montes	6 340F
<i>2022 - Pinot Noir - Chile</i>	
Château Vieux Chevrol	6 080F
<i>2020 - AOC Lalande-De-Pomerol - Merlot, Cabernet Sauvignon, Cabernet Franc - Domaine François Lurton</i>	
Les Vignes Hautes	8 190F
<i>2022 - AOC Bourgogne Hautes Côtes de Nuit - Pinot Noir - Maison Moillard</i>	
Tempo D'Angélus	8 360F
<i>2022 - AOC Bordeaux - Merlot, Cabernet Franc - Château D'Angélus</i>	
Château Pipeau	9 600F
<i>2021 - AOC Saint Emilion Grand Cru - Merlot, Cabernet Franc, Cabernet Sauvignon - Domaine Georges Mestreguilhem</i>	

ROSÉ WINE :

Château Saint Martin Rosé Cru Classé	7 330F
<i>2023 - AOP Côtes-de-Provence - Cinsault, Grenache, Tibouren, Syrah, Carigan</i>	

CHAMPAGNES :

Ayala, Brut Majeur	22 040F
Ayala Rosé, Brut Majeur	24 850F
Moët & Chandon, Imperial Brut	23 470F
Bollinger Brut	26 510F

Possibility of changing vintages according to the arrivals.

**Drinks at regulated prices. Alcohol abuse is dangerous for health, consume in moderation !*

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* Cocktails *

CLASSICS*

1 700F

Mai Tai

White Rhum, Brown Rhum, Triple Sec, Lemon Juice, Almond Syrup

French Martini

Vodka, Rotui Pineapple Juice 100%, Raspberry Liqueur Giffard, Homemade Simple Syrup

Bramble Basil Sling ♡

Gin, Lemon Juice, Homemade Simple Syrup, Basil Leaves, Giffard Blackberry Cream

Hawaiian Seabreeze

Vodka, Granini Cranberry Juice, Rotui Pineapple Juice 100%

Bobby Burns

Whisky, Red Martini, Benedictine

Espada Spritz

Tequila, Suze, Almond Syrup, Rotui Pineapple Juice 100%, Perrier

Gin Basil Smash

Gin, Homemade Ginger Syrup, Lemon Juice, Basil Leaves

Aperol Spritz

Aperol, Citron, Champagne Prosecco, Perrier

MOCKTAILS*

1 000F

Cocktail Without Alcohol

Frozen Tiger Tea

Iced Tea, Lemon Juice, Peach Syrup, Apple Juice, Tiger Syrup

Apple Bliss

Homemade Apple Cinnamon Syrup, Lime Juice, Basil, Grapefruit Juice

Detox Zen ♡

Granini Apple Juice, Sichuan Pepper Syrup Homemade, Basil, Cucumber

Ananasmash

Pineapple Juice Rotui 100%, Ginger Syrup, Mint

Exotic Splash

Cranberry Granini Juice, Passion Fruit Juice Monin, Mix of Raspberry Ponthier, Lemon Juice, Litchi Monin Syrup

SHOOTERS*

1 000F

B52

Kalhua, Bailey's Irish Cream, Cointreau

Kiss Cool

Vodka, Get 31, Curaçao Bleu

SIGNATURES*

2 000F

Raspberry Rumble

Gin Pineapple Maison, Giffard Raspberry Liqueur, Homemade Ginger Syrup

Gingerbread Whisky Smash

Bourbon, Whisky, Cherry Heering, Homemade Spice Bread Syrup

Hibiscus Haze ♡

Vodka, Homemade Hibiscus Syrup, Suze, Lemon Juice, Ginger Beer

Bed Of Roses ♡

Vodka, Raspberry Liqueur Giffard, Ginger Syrup, Drops of Rose Aromas, Champagne Ayala Brut Majeur

Applejack Dream

Bourbon, Whisky, Frangelico, Homemade Apple Cinnamon Syrup

CHAMPAGNES*

3 300F

Russian Spring Punch

Vodka, Lemon Juice, Homemade Simple Syrup, Blackcurrant Cream, Champagne Ayala Brut Majeur

French 75

Gin, Homemade Simple Syrup, Lemon Juice, Champagne Ayala Brut Majeur

Mimosa

Orange Juice, Champagne Ayala Brut Majeur



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* To Share *

TAPAS

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- Nachos Cheese** ♡ 1 200F
Beef Supplement - 200F
- Trio of Fries** 🌿 ♡ 1 200F
Sauce : Cheese, Garlic and Olive Oil
- Bluefin Tuna Rilletes & Toasts** 1 200F
- Mozza Sticks (x8)** 🌿 1 200F
- Chicken Wings (x8)** 2 700F
- Hummus of the Moment** 🥕 1 200F
- Plate of Serrano Ham & Toasts** 2 250F

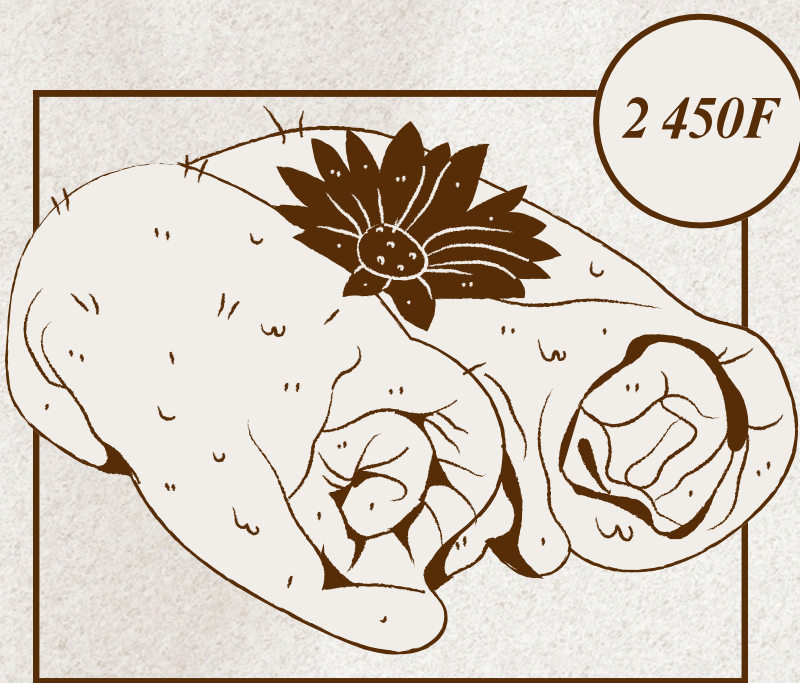


FAVORITE TAPAS OF

2 900F

THE MOMENT !

Octopus Kibbles (x6) ♡



PIMP YOUR TORTILLA YOU ARE THE CHEF !

- Pacific Fish Tacos**
Breaded Fish Fillet, Red Cabbages, Guacamole, Tomato Salsa Sauce
- Tahitian Fire Tacos**
Crispy Chicken Sliced and Marinated, Guacamole, Tomato Salsa Sauce
- Tex Tahiti Tacos**
Beef, Cheddar, Lettuce, Sweet Sour Cream, Tomato Salsa Sauce

YOUR OPINION MATTERS TO US !

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We love to read you ! Share your feelings on our pages, your feedback allows us to improve every day.

- Urban Café**
- urbancafétahiti**
- urbancafétahiti**