folk

At Folk, food is freshly prepared and made to order in our small heritage kitchen. This makes it extra special but, sometimes it takes a little longer, especially on busy days. We invite you to sit back and relax, take in the beauty that surrounds you, breathe deep and have your best day.

Ethical and fresh ingredients are the secret to the Folk taste experience and at the core of our values. The chicken is free range and the eggs are pasture reared.

The food prepared in our kitchen may, despite our best efforts and the care of our staff, contain traces of allergens, including but not limited to nuts, soy, gluten, fish and dairy.

(Ve) = VEGAN (V) = VEGETARIAN
(GF) = GLUTEN FREE

Please note a 12,5% service charge to tables of 10+
• No take away orders for sit down purposes •
Corkage is charged at R70 per bottle with a max of 2 bottles per 4 patrons. No more than 4 bottles.

For the safety of our patrons and staff we are cashless

whatsapp 066 264 5107 | call 021 276 3656 | info@folkcoffee.co.za
Old Post Office Building, 54 Main Rd, St James, Cape Town

Folk foldovers served until 5pm:

FOLK CAESAR FOLDOVER	Cos lettuce tossed with traditional creamy anchovy dressing, grilled chicken breast, crispy bacon bits, deep fried feta & shaved parmesan	R165
CAPE MALAY CHICKEN FOLDOVER	Fragrant Cape Malay inspired chicken mayo with crisp lettuce, char grilled corn and cucumber salsa	R125
UNCLE LOU'S FOLDOVER	Mortadella and Gypsy ham with rodade tomato, basil pesto, mozzarella, fresh basil and rocket	R155
CAFÉ JOE FOLDOVER	Bolognaise mince, cheddar cheese	R145
MISTY CLIFFS (VE)	Grilled Aubergine| Red peppers| Sauted onions | Hummus | Pickled carrots	R125

Join Our Loyalty Programme!

Buy 9 and get 1 free

Coffees

Jack Black Lager

Selected Pizzas

Join using your cell phone no.
Ask your waiter how!

Small Plates

Dusted Patagonian Calamari

Dusted and fried calamari heads and tails | Soy-sesame sauce | Garlic coriander aioli | Crunchy noodles
R125

Herb Crusted Kingklip

Green crust | Red pepper pesto | Capers
R150

Tuna Niçoise Croquette

Nicoise style croquette | Olive tapenade | Seared green beans | Anchovy Mayo
R95

Tuna Ceviche

Raw tuna | basil, lime and red chilli dressing | Cucumber| Avocado | Spring onions| Sesame cracker
R125

Mexican Beef Shin Taco

Soft corn taco | Slow roasted beef shin | Refried beans | Guacamole | Sour cream | Pickled Jalapeno's | Toasted Corn
R105

Tex Mex Nacho's

Corn nachos | Grilled cheese | Toasted corn | Tomato salsa | Guacamole | Sour cream | BBQ Pulled pork | Pickled Jalapenos
R105

Vegan Nacho's

Corn nachos | Grilled vegan bechamel sauce | Toasted corn | Tomato salsa | Guacamole | Refried beans
R105

Korean Chicken Wings

Free range wings | Spicy Korean BBQ sauce
R115

Lamb Riblets

Slow roasted lamb ribbetjies served with zesty salsa verde

R150

Chicken Livers

Secret sauce | deep dish focaccia

R105

Cauli Tempura (Ve)

Served crispy with soy dipping sauce

R105

Soup of the Day

Prepared Daily

R90

Momo (Ve)

Purple cabbage parcels | Filled with mushrooms , Sweet potato, Roast chickpeas, Red pepper , Coriander, Carrots | Citrus drizzle | Coriander oil

R105

Wood fired Camembert (V)

Camembert baked in wood fired oven| Caramalised Onion | Deep Dish Focaccia

R120

Sides

Roast mixed veg tossed with olive oil and thyme (Ve) R65

Hand cut chips and roasted garlic aioli (V) R55

Potato Dauphinoise baked with cumin infused cream (V) R85

Harvest salad with crisp salad greens, toasted corn, radish, carrot, peas, cherry tomatoes, peppers, red pickled onions and artichokes and toasted mixed seeds and nuts (Ve) R65

Wood fired deep dish focaccia served with salted pink butter (V) R55

Mains

Steak Tagliata (GF)

Served on a bed of rocket | shaved parmesan | cherry tomatoes

250g Fillet R295

300g Rump R255

Add creamy green peppercorn or Mushroom sauce +R55

Add your selection of sides

Slow Cooked Beef Shin

Beef shin ragu | Herb Barley | Flash fried spinach | parmesan crisp

R270

Pork Belly

Pork Belly| Parmesan Crisp | Baby Carrots | Green Beans | Baby Hasselback potatoes | Jus

R265

East African Chicken Curry (GF)

Spicy marinated thighs | Complex curry with deep spice flavour | Spiced rice | Apricot sultana Achar

R265

Winter Poke Bowl

Seared tuna dressed with basil-lime-red chilli | Pickled ginger | Cauliflower rice | Char grilled corn | Avo | Edamame beans | Nori

Toasted peanuts | Spring onion | Sesame seeds | Soy-sesame sauce

R165

Good Ol' Fish and Chips

Fresh Hake | Crispy tempura batter or grilled |

Garlic-coriander aioli | Hand cut chips | Side salad

R165

Calamari and Chips

Heads and rings dusted and fried | Garlic coriander aioli | Hand cut chips - swap for side salad

R180

Mains

Double Smash Burger

2 BBQ basted beef patties | Garlic-herb mayo | Crisp lettuce | Pickles | Cheddar | Hand cut chips

R155

Lil Smash Burger

1 BBQ basted beef patties | Garlic-herb mayo | Crisp lettuce | Pickles | Cheddar | Hand cut chips

R135

Chicken Crunch Burger

Paprika crumbed chicken fillet | Chili mayo | Crisp lettuce | Pickles | Slaw | Hand cut chips

R165

Root Burger (Ve)

Beetroot chickpea patty | Vegan mayo | Crisp lettuce | Pickles | Smashed avocado | Onion flakes | Hand cut chips

Add Vegan Mozzarella or Feta + R35

R155

American Dreams Burger

2 BBQ basted beef patties | Garlic-herb mayo | Crisp lettuce | Pickles | Cheddar | Bacon | Onion marmalade | Hand cut chips

R170

Woodfired Flatbreads

Hummus | Salsa | Fresh rocket | Balsamic glaze |

Your choice of

Slow roasted lamb | Basil pesto | Tzatziki R195

BBQ Pulled pork R185

Beetroot falafel | mushrooms | Fresh avocado (Ve) R185

Warm Halloumi Salad (V)

Roasted baby tomatoes | Mushroom | Mixed roast veg | Wood fired garlic & herb pita | Blistered red pepper pesto

R168

Pizza

Napolese Margarita (V)	Napolitano tomato, fior di latte & basil	R135
Mamma Mia (v)	Capers, olives, artichokes & parmesan	R155
Madam Bozza	Salami, avo, feta and fresh rocket	R170
Pepperoni	Pepperoni, pepperoni, pepperoni!	R165
Caesar	Bacon, chicken, creamy anchovy mayo, parmesan shavings and rocket	R210
Bald Eagle	Chorizo, feta, onion & avo	R205
Little lorry BIG LORRY	Bacon, feta & fresh basil	R140
Quattro Stagioni	Mushrooms, ham, artichokes & olives	R165
Hero (V)	Feta, spinach, onions & mushrooms	R145
Mexicana	Bolognaise mince, chilli & red onion	R165
Hawaiian	Pineapple and gypsy ham	R145
Winelands	Parma ham, camembert, fig & rocket	R210
Happy (V or Ve)	Mushrooms, artichokes, chilli & garlic Choose vegan or regular mozzarella	R145
The Prenup	Chicken, red pepper, red onion, sundried tomato & feta cheese	R165

GLUTEN FREE BASE + R25

EXTRAS	Spinach, Spring onion, Red onion, Tomato, Capers, Pineapple, Banana, Red Pepper, Olives	R25
	Vegan mozzarella, Mozzarella, Cheddar, Mushrooms, Avo, Feta	R30
	Artichokes, Anchovies, Bacon, Gypsy Ham, Gorgonzola, Camembert	R40
	Chorizo, Salami, Chicken	R49

Dessert

Churros	Crispy fried churros with organic chocolate sauce	R105
Brownie & Ice Cream	Warm sticky double choc nut brownie, soft serve ice cream & chocolate sauce	R85

Cakes

Selection subject to availability

Carrot Cake	With cream cheese & butter icing	R60
Cheese cake	Plain Assorted decadent flavours Ask your waitron for todays selection	R60 R65
Chocolate fudge cake	Made with organic chocolate and cocoa and smothered in chocolate butter cream icing	R60
Lemon meringue	Zesty lemon curd and soft meringue peaks	R60
Orange & almond cake (Ve & GF)	Moist and sticky	R60

Dessert Drinks

Irish Coffee	Jameson's Irish whisky or Kahlua and black coffee topped with thick cream	R85
Dom Pedro	Your choice of Amarula, Frangelico, Kahlua or Southern comfort combined with soft serve ice cream	R85
Keermont Fleurfontein	Lush, honeyed, botrytis dessert Wine	R200

Aperitivo & Wine

Bread & Butter (V)

Wood fired deep dish focaccia | Salted pink butter
R55

Labneh

Labneh | Dukkha sprinkle | Olives | Pickled garlic | Wood Fired Bread
R85

Usana Biltong

Free Range Beef Biltong
R65

Hummus

Hummus | Roast Red Peppers | Wood fired deep dish focaccia
R70

Marinated Olives

Marinated Tulbagh Calamata Olives
R45

Wine by the Glass

39 of the Cape's finest wines available by the glass.

The curated list explores wines from various regions and offers you the opportunity to compare terroir, vintage and style.

White Wine

Sauvignon Blanc

Oak Valley Fountain Of Youth	Elgin	Zesty, fresh, gooseberry note	R75	R280	Platter's 4*, Tim Atkin 90 pts
Constantia Glen	Constantia	Floral, tropical notes, luxurious texture	R105	R405	Platter's 4.5*, Tim Atkin 91 pts
Creation	Hemel & Aarde	Elderflower, passionfruit, minerality	R95	R355	Platter's 4*, Tim Atkin 90 pts
Newton Johnson	Hermanus	Green fig, lime, vibrant	R80	R300	Platter's 4*, Tim Atkin 89 pts

Chenin Blanc

Mullineux Kloof Street	Swartland	Textured, pear, stone fruit	R98	R370	Platter's 4*, Tim Atkin 91 pts
Bosman Generation 8	Coastal	Pear, peach, bright acidity	R60	R235	Platter's 3.5*, Tim Atkin 88 pts
Raats Family Original	Stellenbosch	Mineral, citrus, pure fruit	R100	R375	Platter's 4*, Tim Atkin 91 pts

Chardonnay

Lismore	Cape South Coast	Chablis style, citrus, crisp acidity	R164	R615	Platter's 5*, Tim Atkin 94 pts
Bosman Upper Hemel & Aarde	Hemel & Aarde	Bright, citrus, elegant oak	R120	R460	Platter's 4*, Tim Atkin 91 pts
Sutherland	Elgin	Balanced, stone fruit, fresh	R102	R385	Platter's 4*, Tim Atkin 90 pts
Cap Maritime Coastal	Cape south Coats	Citrus zest, flinty, balanced, elegant	R95	R440	Platter's 4.5*, Tim Atkin 93 pts

White Single Varietals and Blends

Shannon Triangle Semillon	Elgin	Herbaceous, flinty, textured minerality	R124	R340	Platter's 4*, Tim Atkin 91 pts
Oak Valley Riesling	Elgin	Off-dry, lime, floral	R65	R245	Platter's 4*, Tim Atkin 89 pts
Winshaw Vineyards The Runaway Pinot Gris	Stellenbosch	Fresh, floral, food-friendly	R100	R385	Platter's 4*, Tim Atkin 89 pts
Keermont Terrasse Chenin Driven	Stellenbosch	Elegant, layered, citrus blend	R150	R560	Platter's 4.5*, Tim Atkin 92 pts
Bosman Adama White Chenin & Grenache Blanc	Western Cape	Stone fruit, crisp, well-rounded	R110	R410	Platter's 4*, Tim Atkin 90 pts

Rose

Vondeling	Voor Paardeberg	Delicate, dry, watermelon	R70	R240	Platter's 3.5*, Tim Atkin 88 pts
Lievland	Stellenbosch	Fresh, floral, cranberry zip	R105	R405	Platter's 4*, Tim Atkin 89 pts
Holden Manz Hiro	Franschhoek	Lush, cherry, savoury edge	R130	R500	Platter's 4*, Tim Atkin 91 pts

Bubbles

Krone Borealis Vintage Cuvée Brut	Tulbagh	Elegant, crisp, citrus finish	R70	R350	Platter's 4*, Tim Atkin 90 pts
Boschendal Brut Rose Brut	Franschhoek	Berry notes, soft mousse	R125	R470	Platter's 4*, Tim Atkin 90 pts
Silverthorn River Dragon Brut	Robertson	Mineral, tight, green apple		R510	Platter's 4.5*, Tim Atkin 91 pts
Van Hunks Non Alcoholic	Regional	Ripe plums, gentle salmon pink		R240	Platter's 3.5*, Tim Atkin N/A

Dessert Wine

Keermont Fleurfontein 375ml	Stellenbosch	Lush, honeyed, botrytis dessert	R200	R760	Platter's 4.5*, Tim Atkin 93 pts

Red Wine

Pinot Noir

Oak Valley	Elgin	Silky, cherry, forest floor	R82	R305	Platter's 4*, Tim Atkin 90 pts
Cap Maritime Coastal	Cape South Coast	Juicy red berries, velvet textured	R95	R362	Platter's 4.5*, Tim Atkin 92 pts

Merlot

Bosman Generation 8	Cape Coastal	Red plums, succulent red berries	R60	R235	Platter's 3.5*, Tim Atkin 88 pts
Shannon	Elgin	Dark cherries, smooth earthy complexity	R100	R375	Platter's 4*, Tim Atkin 91 pts

Pinotage

Doolhof	Wellington	Bold, dark berries, spice		R265	Platter's 4*, Tim Atkin 90 pts
Illimis	Swartland	Fresh, natural, juicy red	R155	R585	Platter's 4*, Tim Atkin 90 pts

Syrah/Shiraz

Vondeling Baldrick	Paarl	Peppery, juicy, medium body	R75	R255	Platter's 4*, Tim Atkin 89 pts
Boschkloof	Stellenbosch	Spicy, rich, well-rounded	R150	R575	Platter's 4.5*, Tim Atkin 93 pts)
Kleinood Tamboerskloof (Ve)	Stellenbosch	Elegant, floral, fine tannins	R160	R600	Platter's 4.5*, Tim Atkin 94 pts

Red Wine

Cabernet Sauvignon

David Finlayson	Stellenbosch	Blackcurrant, varietal purity	R115	R435	Platter's 4*, Tim Atkin 91 pts
Brampton	Cape Coastal	Fruit-driven, balanced, plush	R105	R395	Platter's 3.5*, Tim Atkin 89 pts
Winshaw Vineyards The Fox	Stellenbosch	Dark fruit, rich, polished	R100	R385	Platter's 4*, Tim Atkin 91 pts

Other Red Single Varietals and Blends

Lubanzi Cinsault	Swartland	Juicy, light, bright fruit	R76	R285	Platter's 3.5*, Tim Atkin 88 pts
Raats Family Cabernet Franc	Elgin	Vibrant, savoury, complex	R124	R340	Platter's 4.5*, Tim Atkin 93 pts)
Nero D'Avola	Wellington	Rich, dark fruit, luscious	R165	R625	Platter's 4*, Tim Atkin 91 pts
Mullineux Kloof St Blend Syrah, Grenache, Cinsault Tinta Barroca	Swartland	Smooth, rich, Rhone-style	R95	R360	Platter's 4*, Tim Atkin 91 pts
Cape Collective Rad Red Pinotage, Pinot Noir,	Regional	Bright, juicy, modern red	R90	R345	Platter's 3.5*, Tim Atkin 88 pts
Winshaw Vineyards Bill Winshaw Cab Franc, Cab Sauv, Merlot	Stellenbosch	Structured, savoury, Bordeaux blend	R160	R610	Platter's 4.5*, Tim Atkin 93 pts

Beer on Tap

Jack Black Lager	R40 R55
Jack Black CPA	R50 R65

Bottled/Canned Beer/Cider

Cape Collective Pale Ale 500ml	R70
Cape Collective Session IPA 500ml	R70
Castle Lite Larger	R35
Heineken Larger	R40
Heineken 0.0	R40
Devils Peak Zero to Hero	R40
Windhoek Draught	R50
Black Label Larger	R35
Erdinger Wiess	R65
Savanna Dry	R40
Savanna Light	R40

Fresh juices & Cold Drinks

Juice of the day cold pressed	R55
Fresh Orange Juice	R55
Still/sparkling 1lt	R25
300ml Sodas Coke, Sprite, Cream Soda, Fanta	R28
Apple/Grape Tiser	R40
Coconut Water 330ml/1lt	R60/R110
BOS Ice Tea lemon/peach/berry	R30
Brew Kombucha buchu/naartjie/rose/original	R58
Euphorika Selectium	R58

Cocktails Mocktails

Margarita	Tequila, triple sec, lime juice shaken with crushed ice	R98
Aperol Spritz	Aperol, prosecco, soda and an orange slice	R85
Classic Mimosa	Sparkling wine & fresh orange juice	R75
Strawberry Daiquiri	Fresh strawberries, Bacardi rum, sugar & lime juice blended with ice	R95
	VIRGIN	R75
Long Island Iced Tea	Skyy Vodka, Havana Club, london dry gin, tequila, cane, sugar syrup & a splash of cola over ice	R98
Mojito	Fresh lime, mint leaves, Bacardi rum, lemonade & soda over crushed ice	R80
	VIRGIN	R75
Pina Colada	Coconut milk, pineapple rum, sugar syrup blended with ice	R90
	VIRGIN	R80
Caipirinha	Lime wedges & brown sugar muddled with Cachaçai rum & served over ice	R98
Bloody Mary	Skyy Vodka & tomato juice with celery, cucumber, worcestershire sauce & Tabasco	R95
	VIRGIN	R85
Lemon Spritz	Limoncello, prosecco, soda and a lemon slice	R95
Negroni	Gin, Campari, Vermouth over ice with orange	R95
Espresso Martini	Espresso, Vodka, Kahlua	R80

Gin

Musgrave Pink	R45
Musgrave Botanicals	R45
Bombay Sapphire	R45
Inverroche Verdant – Cape fynbos	R55
Gordons	R25

Tequila

Cabrito Reposado	R58
Espolõn Reposado	R55
Patron Añejo	R85
Don Julio Reposado	R75
El Jimador blanco/reposado	R40

Whiskey

Macallan 12 yr Single Malt	R130
Jack daniels	R40
JAMESONS	R40
Johnny Walker Black	R45
Johnny Walker Red	R40

Brandy & Rum

Bacardi	R25
Captain Morgan	R25
Klipdrift	R25
Richelieu	R25
Hennessy VS EOY Cognac	R55

Vodka & Aperitif

Smirnoff Vodka	R25
Schoemanati peach mampoer	R25
Aperol	R40
Amarula	R35
Dalla Cia Grappa	R45
Jagermeister	R40
Frangelico	R40
Kahlua	R30
Disaronno	R30
Cape to Rio Cane	R25
Campari	R30

Coffee

		Single	Double	Grande
Espresso		R27	R29	
Macchiato	Espresso topped with milk foam|Whipped cream	R31	R33	
Cortado	Equal parts dbl espresso & textured milk		R37	
Americano	Espresso over hot water	R31	R36	R39
Flat White	Dbl ristretto topped with textured milk		R39	
Cappucino	Espresso topped with dense foam milk	R35	R39	R45
Latte	Espresso topped with milk and short foam	R35	R39	R45
Cafe Mocha	Espresso, hot chocolate & textured milk	R51	R57	R62
Nutty Flat	Flat white with hazelnut syrup	R46	R52	R57
Spice Chai Latte	Spice chai and milk power blended with milk	R50	R54	R58
Flat Red	Rooibos espresso with textured milk	R39	R44	R48
Dark Hot Chocolate	Hot chocolate and milk power blended with milk	R42	R47	R54
White Hot Chocolate	White chocolate and milk power blended with milk	R46	R52	R57
Tea	Wide selection available	R32		

All Mylks Free - Decaf + R8

Smoothies

Blue	Blueberries, apple, oat milk, dates	R75
Berrylicious	Yogurt, blueberries, strawberries, banana & honey	R72
G-String (Dairy Free)	Banana, macadamia milk, peanut butter, honey & chia seeds	R75
Pina Yogi - Lada	Pineapple, banana, mint, coconut milk, yoghurt & honey	R72
Grana Banana	Banana, granadilla, yogurt and honey	R70

Iced Coffee

Iced Latte	Dbl shot espresso & milk over ice	R47
Iced Mocha	Dbl espresso, white hot chocolate & milk blended with ice	R62
Iced Chai	Chai, milk and ice blended make dirty + R22	R60

Milkshakes

Vanilla, Bar One Choc, Caramel, Banana, Strawberry	R77
Cappuccino, Hazelnut	R82

Breakfast

Served until 11.30am

BREAKFAST BREAKFAST R155

Streaky bacon, 2 eggs, pork sausage, baby tomatoes, mushrooms, (gf) potato rosti and toast

GREEN EGGS AND HAM R150

Poached eggs, mortadela ham, herb pesto, pumpkin seeds and shaved parmesan on sourdough toast

ST JAMES RAREBIT (VE) R140

Vegan béchamel sauce blistered under the grill and served over toast. Topped with rocket, red onion pickles, dukkah sprinkle and tomato salsa

SMASHED AVO TOAST (VE) R90

Sourdough toast with smashed avo and sesame seeds

- Streaky bacon R40
- Poached egg R15
- Feta R30

SMOOTHY BOWL (V or Ve) R120

Berrylicious smoothy OR vegan Blue smoothy base topped with your choice of:

- Cacao maca, almond butter, berries, banana, toasted coconut flakes and chia seeds
- Seasonal fruit, honeyed granola, almonds and toasted coconut flakes

BREAKFAST BAGEL (V) R95

Cream cheese, scrambled eggs and sliced avo

- Streaky bacon R40

DIY CROISSANT (V) R95

Toasted croissant with scrambled eggs and add your choice of

- Avo / Cheddar R30
- Spinach / Mushroom R30
- Streaky bacon R40
- Smoked Salmon Trout R65

We only use free range eggs.

For your toast choose from sourdough, wholewheat or brioche.

(VE) = Vegan (V) = Vegetarian
(GF) = Gluten Free

CHUCK' SJOEH -KA R155

Spicy tomato sauce with chilli, spinach, mushrooms and Chorizo topped with 2 poached eggs and served with toast

- Swap Chorizo for Halloumi (V)

MA'S BANANA FRITTER R95

Pan fried banana fritter, maple syrup and berry coulis

- Streaky bacon R40

STACK (V) (GF) R125

Potato rosti stacked with brown mushroom, poached egg, avocado, rocket leaves and red pepper pesto

- Streaky bacon R40

EGGS BENEDICT R105

Poached eggs on a potato rosti OR croissant topped with hollandaise sauce:

- Smoked trout - R65
- Streaky bacon - R40
- Black Mushroom (V) - R40

OMELETTES

Served with toast of your choice

- Streaky bacon, mushroom & cheddar R135
- Spinach, feta & red onion (V) R125

Bacon & Egg Roll R70

2 soft fried eggs, crispy streaky bacon & rocket on a seeded bun

Power Porridge (VE) R105

Smooth oats prepared with cacao, maple syrup & macadamia milk and finished with cocoa nibs, nut crumble, toasted coconut & sliced banana

Pastries

Freshly baked and subject to availability
Please ask your waiter for cake options

SCONES (V) R75

Freshly baked scones served with whipped cream, cheddar and jam

CROISSANTS (V)

Plain	R30
Belgian chocolate & hazelnut	R35
Almond	R45
Cheddar & preserves	R65

MUFFINS (V) R45

Dark choc & pecan | Bran & mixed seed with raisins | Banana & chia seed | Blueberry | Gluten Free Apple crumble muffin

- Butter and jam R15
- Cream or cheddar cheese R30

Though our chefs take every care, our food is prepared in a kitchen that uses nuts, wheat, dairy, fish and other allergens, and caution should be exercised by those with allergies.

12.5% Service charge for all tables of 10+ will be added to the bill



Little Folks Breakfast

FRENCH TOAST R55
Slice of French toast dusted with cinnamon & sugar & served with maple syrup & berries
+ Streaky bacon R40

SCRAMBLED EGGS ON TOAST R45
+ Streaky bacon R40

LITTLE SMASHED AVO TOAST R55
+egg R15

KIDDIES BERRY & BANANA SMOOTHY BOWL

MINI'S R25
Plain yoghurt & Honey drizzle

Half avo R55

Cut fruit

Coffee & Hot Stuff

	reg	dbl/tall	grande
ESPRESSO Coffee shot	R27	R29	
MACCHIATO Espresso with a little milk foam	R31	R33	
AMERICANO Espresso over hot water	R31	R36	R39
FLAT WHITE Dbl ristretto and textured milk		R39	
CAPPUCCINO Espresso, textured milk and foam	R35	R39	R45
LATTE Espresso topped with milk and short foam	R35	R39	R45
CAFÉ MOCHA Espresso, hot chocolate & textured milk	R51	R57	R62
CORTADO Equal parts dbl espresso & textured milk		R37	
NUTTY FLAT Flat white with hazelnut syrup	R46	R52	R57
SPICE CHAI LATTE	R50	R54	R58
FLAT RED Rooibos shot and textured milk	R39	R44	R48
DARK HOT CHOCOLATE	R42	R47	R54
WHITE HOT CHOCOLATE	R46	R52	R57
TEA Extensive range	R32		

Iced Drinks

ICED LATTE R47
Dbl shot espresso & milk over ice

ICED MOCHA R62
Dbl espresso, white hot chocolate & milk blended with ice

ICED CHAI R60
Spiced chai blended with ice & milk
make dirty - R18

Seasonal juices

FRESH ORANGE R55
JUICE OF THE DAY R55

CLASSIC MIMOSA R70
JUST BUBBLES R75

Smoothies

BLUE (VE) R75
Blueberries, apple, oat milk & dates

BERRYLICIOUS R72
Yogurt, blueberries, strawberries, banana, & honey

PINA YOGI -LADA R72
Pineapple, banana, mint, coconut water, yoghurt & honey

G-STRING {DAIRY FREE} R75
Banana, macadamia milk, peanut butter, honey & chia seeds

Grana Banana R70
Banana, granadilla, yogurt & honey

Minerals

STILL / SPARKLING WATER 1LT	R25
BOS ICE TEA	R30
KOMBUCHA	R58
COCONUT WATER	R60
ASSORTED SODA'S	R28
GRAPE/APPLETIZER	R40

The playlist

Spotify

The pics

@FCA_CPT

The fans

Google

VENUE HIRE

NEED A BEAUTIFUL SPACE FOR YOUR SPECIAL EVENTS & FUNCTIONS? LOOK NO FURTHER!

WE CATER FOR A WIDE VARIETY OF OCCATIONS; BIRTHDAYS, WEDDINGS, LAUNCHES, ACTIVATIONS, WINE TASTINGS AND MORE.

OUR DEDICATED TEAM WILL PLAN THE EVENT WITH YOU AND ADVISE ON THE BEST POSSIBLE SOLUTION TO MEET YOUR NEEDS.

CATERING IS DONE IN HOUSE. CATERING PLATTERS OR A'LA CARTE SET MENU'S ARE AVAILABLE. WE ALSO MAKE BEAUTIFUL BESPOKE CAKES FOR ALL OCCASIONS.

YOU MAY BRING IN DECOR

CONTACT US FOR MORE INFORMATION AND BOOKING AVAILABILITY

INFO@FOLKCOFFEE.CO.ZA
WWW.FOLKCAFE.CO.ZA