



COFFEE

Espresso	650
Americano (Hot/iced)	650
Macchiato	850
Flat White	800
Cappuccino	890
Cortado	790
Latte (Hot/iced)	890
Mocha (Hot/iced)	1100
Affogato	1100

MATCHA

Iced Matcha	1290
Hot Matcha	1200
Lychee Matcha	1500
Yuzu Matcha	1500
Pineapple Peach Matcha	1490
Lavender Foam Matcha	1490
Rose Matcha	1300
Blueberry Matcha	1500

NON-COFFEE

Brazilian Lemonade	1100
Zesty Baby	1100
Cucumber Lime Refresher	1100
Hot Milo	1090
Hot Chocolate	900
Iced Chocolate	900
Olu Water (Still)	390
Olu Water (Sparkling)	490

SODAS

Pomegranate & Hibiscus Soda	1090
Ginger & Pineapple Soda	1090
Mango & Chilli Soda	1090
Lemongrass & Passion Soda	1090
Butterfly pea & Passion Soda	1090

BERU SPECIALS

Pandan Latte	1300
Hazelnut Cookie Latte	1200
Coconut Orange Creamsicle	1100
Coffee Cream Coconut Water	1100
Dirty Espresso	1200
Cold Citrus Brew	1200

FRAPPUCCINO

Oreo Espresso Frappe	1390
Raspberry Mocha Frappe	1390
Rose Frappe	1100
Ceylon Caramel Frappe	1090
Hawaiian Dream Frappe	1300

ADD-ONS

Whipping Cream	300
Oat Milk	590
Coconut Milk	420
Almond Milk	690
Hazelnut Syrup	220
Caramel Sauce	220
Vanilla Syrup	220

TEA TALKS - HOME BLEND

English Breakfast (Dark)	600
Nuwara Eliya Tea (Light)	600
Chamomile tea	600
Peppermint Tea	600
Hibicuss & Berry Tea	600
Green Tea & Jasmine	600
Earl Grey	600
Night of Thousand stars	600
(Black Tea, Green Tea, Orange, Rose Petals and Strawberry)	



ALL DAY BRUNCH

Beru Signature Bagel 2200

Bagel, Pan-cooked Sri Lankan-style Devilled Chicken, Confit Garlic Mayo, Tomato, Fried Egg, House-made caramelized onion, Fried Kale chips served with spicy chilli pickle.

Biling Bagel 1890

Bagel, Cucumber, Greens, Cream Cheese, Tempered coconut sambol, Biling achcharu (made in-house)

Fish Barramundi 2950

Oven-baked Barramundi, Spicy Carrot Puree, Mushroom Veloute and Fried Brazilian Spinash, served with Tomato Red Pepper Onion Chutney.

Pulled Beef Croissant 3190

Slow-cooked Pulled Beef, Paris Mash, Spicy Hollandaise, Cucumber Pickles, and Raw pickled Onion (made in-house)

Curry Mushroom Toast 2100

Abalone and Button Mushroom curry, Confit Garlic, Poached Egg - or - Folded Egg, A Slice of Sourdough, Carrot and Beet Pickles, Rocket Leaves, served with Crispy Chilli oil and raw Pickled Onion (made in-house).

Avocado on Toast 1950

Sourdough, Sliced Avocado, Confit Chilli Honey Garlic, Greens, Onion and Tomato Salsa, served with Poached Egg and Crispy Chilli Oil.

Holland Pesto Pasta 1900

In-house Basil Pesto, Cherry Tomatoes, Parmesan Cheese, Spaghetti. Optional Add-ons : Herb Chilli Garlic coated Chicken or Prawns. Prawns : 2650 , Chicken : 2550

Turkish Poached Eggs 1900

Silky Buffalo Curd, Semi-dried Honey-herb Tomato, Caramelized Onion, Crispy Chilli Oil, served with a slice of Sourdough.

BERU KIDS' MEALS

Fried Crispy Chicken Strips 1800

Mac and Cheese 1550

SALADS

Avocado Shrimp Salad Shrimp : 1850 Chicken : 1790

Avocado, Grilled shrimp or Chicken, Spicy Mango Puree, Green Leaves, Pomegranate, Carrot ribbon, Red onion, Roasted Sesame and Pepita seeds.

Beetroot and Chickpea Salad 1600

Beetroot, Chickpea, Red Onion, Red Pepper, Cucumber, Rocket Leaves, Fresh Ginger infused quinoa, served with Orange-herb Dressing.

SMOOTHIE BOWLS

Woodapple Smoothie Bowl 1350

Woodapple, Coconut Cream, Brown Sugar, Papaya, Chia seeds, Salt*

Hawaiian Smoothie Bowl 1350

Banana, Ginger, Turmeric, Coconut Cream, Bee Honey, Granola

Early Bird 1350

Oats Granola (made in-house), Buffalo curd, Fresh fruits served with Kithul Palm Treacle

SMOOTHIES

Chocolate Smoothie 1100

Banana , Fresh milk , Cocoa , Kithul

Oatmeal Breakfast Smoothie 1150

Rollled oats , Banana , Fresh milk , Almond nuts and drizzle of Kithul

Tropical Paradise Smoothie 1200

Mango , Pineapple, Banana, Coconut milk, Turmeric and a dash of Kithul

SWEET COURSE

French Toast 2490

Oven-grilled thick-cut Brioche slice, Coconut Butterscotch sauce drizzle, Berry Jam (made in-house), Served with Fruits and Blueberry ice cream

Jaggery Coconut Pudding 990

Served with Pistachio coconut cream and Orange

ADD-ONS

Avocado (Half)	300
Poached Egg or Fried Egg	200
Grilled Herb Chicken Breast	650
Pulled Beef	790
Curry Mushroom	350
Strawberry Topping	300
Pineapple Topping	300
Cream Cheese Frosting	450
Sliced Banana or Caramelized Banana	200
Scoop of Ice Cream (Vanilla or Chocolate)	200