

# Hot Chocolate

---

**Chocolat** - The cappuccino of chocolate *served in the Hug Mug*

**Dark Chocolat. Cocoa origin: Venezuela**

Made from Criollo cocoa beans with a distinctive aromatic flavor - \$3.95

**Milk Chocolat. Cocoa origin: Venezuela**

Full creamy texture with hints of vanilla - \$3.95

**White Chocolat. Cocoa origin: Trinidad**

A clean, milky flavor with a light fragrance of roses - \$3.95

**Chocolat with Orange Zest. Cocoa origin: Java**

A perfect balance between the acidity of the orange zest and the sweetness of chocolate - \$3.95

---

**Healthy Max Chocolat / Mocha** - Low-fat cocoa bean mixture, foamed low-fat milk, sweetener - \$3.95 / \$4.20

Additional  
whipped  
cream - \$0.75



# Hug Mug

The Max Brenner Chocolat is the cappuccino of chocolate - a light and frothy beverage. Chocolat is made of 100% chocolate from cocoa beans of different origins that give it a unique aroma. The drink is served in the **Hug Mug** - a specially designed mug for the chocolate drinking ceremony. The mug is shaped specially for hugging in both hands so that it creates the ultimate drinking experience of coziness, warmth and fragrance.

# Hot Chocolate

---

## **Suckao - a concentrated chocolate shot**

A choice of dark, milk or white chocolate - \$4.50

## Classic chocolate beverages

### **Italian Thick Hot Chocolate**

Thick chocolate with vanilla cream. A choice of dark, milk or white chocolate - \$4.90

### **Mexican Spicy Hot Chocolate**

With red chili, nutmeg, cinnamon and pepper - \$4.20

### **Mocha**

Cappuccino with chocolate cream. A choice of dark, milk or white chocolate - \$4.20

### **Toffee Hot Chocolate**

Whipped hot chocolate with caramel toffee - \$4.20

### **Choco-Pops**

Hot chocolate with crunchy chocolate waffle balls - \$4.50

### **Melting Marshmallow Hot Chocolate**

Whipped hot chocolate with melting marshmallows. A choice of dark, milk or white chocolate - \$4.20

Additional  
whipped  
cream - \$0.75

**Suckao** is the espresso of the chocolate drinks.  
It is a small, dense, concentrated shot of rich chocolate.  
The term "Suckao" is made up of two words that describe  
the utensil and the unique drink it contains:  
**Suck** - to draw the dense liquid through the metal tube.  
**Kakao** - the Spanish word for cocoa beans from which this rich  
chocolate drink is made and which determine its quality.

# Suckao



# Choctails

---

## Frozen chocolate frappés *served in the Alice cup*

### Chocolate Granita

A choice of dark, milk or white chocolate - \$6.25

### Banana Split Latte

Milk chocolate cream, banana, caramel - \$6.75

### Cookieshake

White chocolate cream, Oreo™ cookies, caramelized pecans - \$6.90

### Peanut Butter Iced Chockie

Milk chocolate truffle, peanut butter - \$6.75

### Mocha Frappé

Milk chocolate truffle, espresso shot - \$6.50

### Strawberry White Chocolate Smoothie

White chocolate, yogurt, strawberries - \$6.90

### Eighties Milkshake

A thick milkshake made with vanilla cream and a floating scoop of ice cream covered with crunchy chocolate - \$7.20

### The special Choctail of the month

### Healthy Max Banana Choctail/ Mocha Frappé

Low-fat cocoa, low-fat milk, low-fat ice cream - \$6.75 / 6.50

Additional  
whipped  
cream - \$0.75

**“She found a little bottle on it (‘which certainly was not here before’, said Alice), and round its neck a paper label, with the words Drink me beautifully printed on it in large letters. Alice ventured to taste it, and finding it very nice (it had, in fact, a sort of mixed flavour of cherry-tart, custard, pineapple, roast turkey, toffee and hot buttered toast), she very soon finished it off. ... (“Alice’s Adventures in Wonderland” - Lewis Carroll).**



# Aphrodisiacs

---

## Chocolate Cocktails

### Hot Cocktails

#### Maragnan

Milk chocolate truffle, Irish cream, espresso shot, cinnamon - \$7.75

#### Colima

Milk chocolate cream, brandy - \$7.75

#### Criollo

House blend chocolate cream with peppermint schnapps - \$7.75

### Frozen Cocktails

#### Chiapas

Frozen white chocolate, wild berries, creme de cassis, vodka - \$10.75

#### Bahia

White chocolate cream, banana punch, rum - \$10.75

#### Java

White chocolate truffle, passion fruit, orange zest, vodka - \$10.75

#### Chocolate Martini

House blend chocolate cream with vanilla vodka and Frangelico. A choice of milk or white chocolate - \$11.25

#### Mocha Martini

Chocolate cream, espresso shot, Amarula, vanilla vodka, Frangelico and a fresh cream float - \$11.25

#### Choconut Martini

Chocolate truffle cream, Malibu rum, vanilla vodka - \$11.25

#### Chocolate Beer

Young's double chocolate Stout - \$6.00



# Aphrodisiac

Montezuma, the Aztec ruler, would drink chocolate beverages and nothing else. "Chocolate helps me between the sheets," he claimed. Nowadays, the natural ingredients in chocolate are considered aphrodisiacs.

# Drinks

---

## **Yellow Granita**

Fresh lemon, mint - \$2.75

## **Orange Smoothie**

Mango, yogurt, cinnamon - \$5.90

## **Golden Latte**

Passion fruit, orange zest - \$6.50

## **Fruity Shake**

With fresh seasonal fruit - \$5.75

**Fresh Squeezed Orange Juice - \$4.65**

**Lemonade - \$2.75**

## **Healthy Max Yellow Granita**

Fresh lemon, mint, sweetener - \$2.75

## Frozen Cocktails

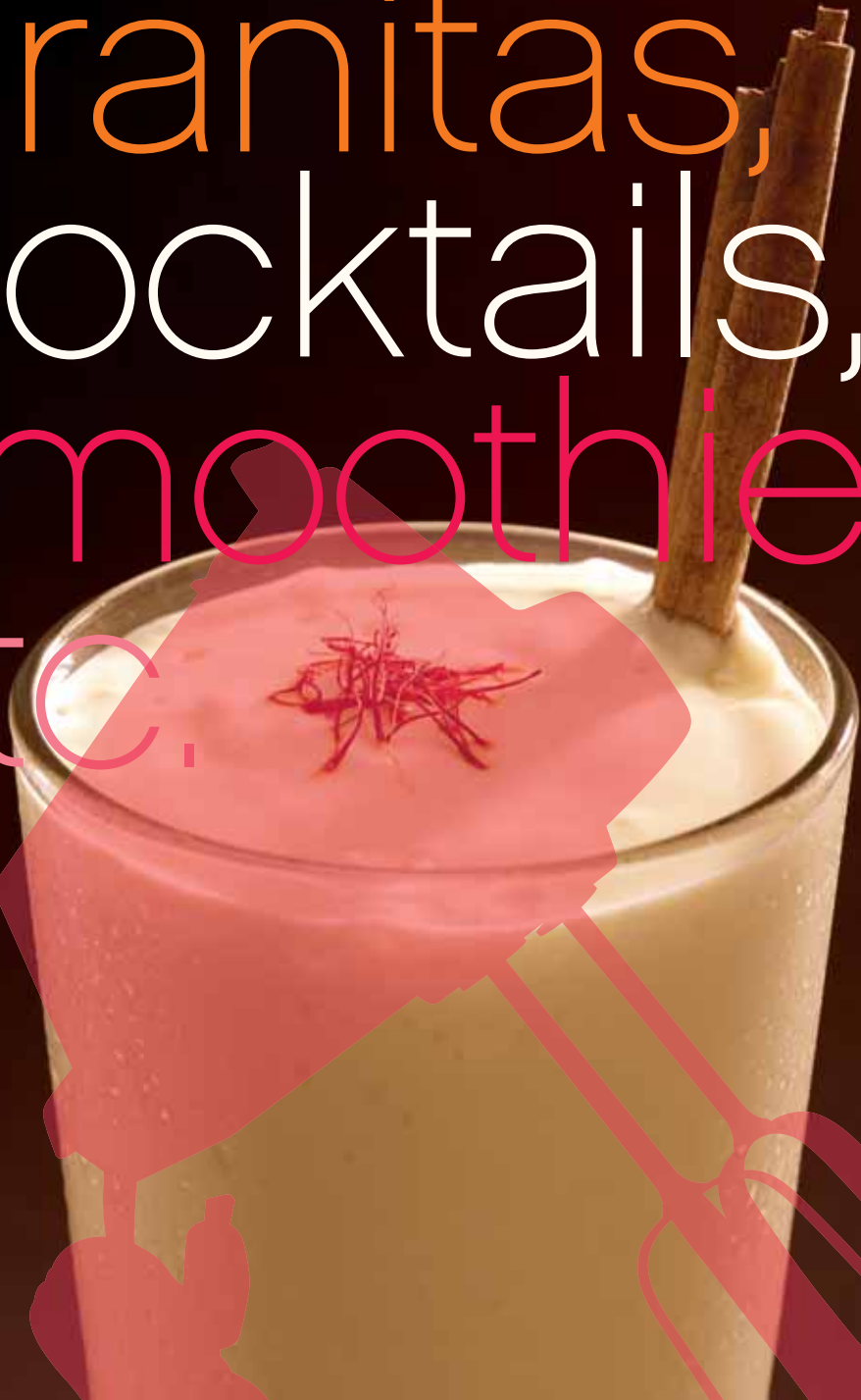
**Mango, orange, vodka - \$10.75**

**Wild berries, strawberries, vodka - \$10.75**

**Coconut milk, banana, Irish cream, vodka - \$10.50**

**We also offer a selection of traditional cocktails, beer and wine**

Granitas,  
Cocktails,  
Smoothies,  
etc.



# Coffee & Tea

---

**Max Brenner's signature coffee blend made with coffee beans  
from the Mocha region of Yemen.**  
*served in the kangaroo cup.*

Small Cappuccino / Large Cappuccino - \$3.75 / \$4.20

Short Espresso / Double Espresso - \$2.50 / \$3.25

Coffee - \$1.65

Latte - \$3.75

Macchiato / Double Macchiato - \$2.75 / \$3.50

Americano - \$3.25

Tea infusion - \$2.95

Chocolate Chai - \$4.20

Peach/ Lemon Ice Tea - \$2.50

Cappuccino Frappé - \$4.90

---

**Healthy Max Cappuccino / Cappuccino Frappé**  
\$3.25 / \$4.50

# Kanga roo

Mocha is a coffee region in Yemen. Coffee beans from this ancient region possess a rare, delicate, chocolaty aroma. Over time, a mixed drink combining chocolate and coffee was made to reproduce the flavor of these precious beans. The true origin of the name has been forgotten. As part of the chocolate culture creation, Max Brenner's coffee blend, served at the chocolate bar, is made with genuine Mocha coffee beans.

