

BOLIVIANA

Specialty Coffee • Empanadas • Wines



A taste of Bolivia

CARAYA COFFEE

Discover Bolivian Coffee

Our Bolivian coffee beans are directly imported and roasted by Caraya Coffee.

COFFEE

Working directly with coffee producers allows us to showcase the incredible diversity of Bolivian coffee—grown at high altitudes, carefully harvested and roasted to highlight the unique character of every bean. Chose your bean at the bar.

Medium Dark Catuai Blend

We've been working with Asocafé Bolivia since 2022.

Their Catuai Blend is roasted to a medium-dark profile that highlights its natural sweetness.

Expect notes of almond, milk chocolate and yellow stone fruit.

As an espresso, it becomes richer and spicier with dark chocolate notes.

As a cappuccino, it reveals creamy almond and milk chocolate flavours.

As an Americano, you'll discover honey-like sweetness with hints of plum and cherry.

Seasonal Light Roast

Featuring outstanding lots from smallholder farmers across Bolivia.

Roasted light in order to showcase the country's remarkable diversity.

You may chose this coffee for your hand filter or a fruity espresso based drink.

Changing every six weeks.

Every selection is chosen to showcase the country's remarkable diversity—whether through vibrant acidity, floral aromas or exceptional sweetness.

Single finca.

Mostly women-produced.

Always Single Origin Bolivia.

Ask us about today's seasonal coffee.

COFFEE

Espresso	€3,00
Espresso Double	€3,90
Americano	€3,90
Cortado	€3,90
Cappuccino	€3,80
Flat White	€4,80
Batch Brew	€3,60
Hand Filter (290ml).....	€5,80



TEA

Té de sultana	€3,80
Seasonal Tea	€3,80
Kyoto Matcha Latte	€4,90
Chai Tea Latte	€4,80

MATCHA

Kyoto Barista Matcha Latte
Premium Japanese Matcha served with silky
milk.
€4,90

ICED DRINKS

Iced Latte	€4,90
Iced Coco Latte	€5,50
Iced Sultana	€4,50
Iced Matcha Latte	€6,50

Have a look at the bar for Seasonal signature
drinks.



MISKISIMI

Discover Bolivian Wine & Spirits

Nestled among some of the world's highest vineyards, Bolivia produces exceptional wines shaped by the unique conditions of the Andes. Grown at altitudes ranging from 1,600 to 3,000 meters above sea level, the grapes benefit from intense sunlight, cool nights and pure mountain air, resulting in wines of remarkable freshness, concentration and character.

Discover one of the wine world's best-kept secrets.

RED WINES

TANNAT NOUVEAU – LADO B ★

Jardín Oculto
Tannat | Red

A vibrant, fruit-forward Tannat crafted using carbonic maceration, bursting with fresh cherry, wild strawberry, floral notes and a silky, refreshing finish.

Glass €10
Bottle €49

CÚSPIDE

Santo Patrono – Bodegas Kuhlmann
Caladoc & Malbec | Red

Elegant, offering dark fruit, subtle spice and a smooth, balanced finish.

Glass €7,50
Bottle €35

ALTIPLANO

Santo Patrono – Bodegas Kuhlmann
Marselan & Tannat | Red

Harmonious and rich, with ripe black fruit, gentle spice and remarkable freshness.

Glass €7,50
Bottle €35



SINGANI

Bolivia's national spirit, Singani is distilled exclusively from aromatic Muscat of Alexandria grapes grown in the high valleys of Bolivia.

Crafted using a gentle low-temperature distillation process that preserves the grape's natural floral and fruity aromas, Singani is renowned for its vibrant bouquet, exceptional smoothness and elegant finish.

Protected by a designation of origin, Singani can only be produced in Bolivia.

COCKTAILS

CHUFLAY★

Bolivia's National Cocktail

Singani • Ginger Ale • Fresh Lime

Light, refreshing and effortlessly drinkable—the classic way to enjoy Bolivia's iconic spirit.

€8

ICED TÉ CON TÉ

Singani • Cascara Tea • Cinnamon • Cloves

Sweet and spicy, combining the floral character of Singani with cascara—the dried husk of the coffee fruit—for a uniquely Bolivian experience.

Served on ice.

€8



BOLIVIANA

Discover Bolivian Food

Every recipe tells a story.
Inspired by Bolivia's diverse culinary traditions,
our products are handmade using carefully selected ingredients and authentic recipes.

SALTEÑA

Bolivia's Most Iconic Empanada

A unique baked pastry filled with a rich, juicy stew that perfectly balances sweet, savory and aromatic spices.

Chicken Salteña €6,50

Slow-cooked chicken with potatoes, peas and traditional Bolivian spices wrapped in a slightly sweet golden pastry.

🥚 Egg • 🌾 Gluten

Beef Salteña €6,50

Our most traditional recipe.

Tender beef slowly cooked in an aromatic broth with vegetables and Bolivian spices.

🥚 Egg • 🌾 Gluten

Pork Salteña €6,50

Slow-cooked pork with vegetables and a delicate balance of sweetness and spices.

🥚 Egg • 🌾 Gluten

Vegan Salteña 🌱 €6,50

A plant-based version of Bolivia's most famous pastry, prepared with mushrooms, vegetables and selected spices.

🌱 Gluten • 🌱 Vegan

How to eat a hot salteña

- ① Hold it upright.
- ② Take a small bite from the top.
- ③ Sip the delicious broth first.
- ④ Enjoy slowly.

A truly Bolivian tradition.



CUÑAPÉ

Traditional cheese bread from Eastern Bolivia made with cassava starch and selected cheeses.

Traditional €2,20

The classic recipe that wins hearts at first bite.

 Milk •  Egg

Guava €3,50

Filled with artisan guava paste, balancing sweetness and fruit acidity.

 Milk •  Egg

Caramel €3,50

Filled with creamy dulce de leche.

 Milk •  Egg

PUCAKAPA €5,90

A traditional baked pastry from Cochabamba filled with selected cheeses, onions, mushrooms and mild spices.

Creamy inside.

Golden outside.

 Milk •  Egg •  Gluten

ARTISAN CAKES

Banana Cake €4,20

Moist banana cake with vanilla and cinnamon.

 Egg •  Gluten •  Milk

 May contain nuts.

Carrot & Orange Cake €4,20

Fresh carrot cake with orange zest and warm spices.

 Egg •  Gluten

 May contain nuts.



THE SOUL OF BOLIVIA IN BERLIN

BOLIVIANA was created to share the flavors, traditions and hospitality of Bolivia with Germany.

One bite.
One sip.
One story.

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