

# Coffee

## SLOW BREWED:

Ask a barista for advice on the best coffees to suit each method:

|                    |    |
|--------------------|----|
| Hario V60 pourover | 38 |
| Aeropress          | 36 |
| French press       | 33 |
| Chemex pourover    | 40 |
| Yama siphon        | 40 |
| Turkish            | 33 |

## ICED COFFEE:

Most of our brewing methods above are available iced. We suggest:

|                        |    |
|------------------------|----|
| Cold brew              | 38 |
| Aeropress over ice     | 38 |
| Vietnamese iced coffee | 40 |
| Hazelnut iced latte    | 40 |

## ESPRESSO:

Choose between our seasonal blend and our single origin of the day.

|                   |    |
|-------------------|----|
| Espresso          | 28 |
| Macchiato         | 29 |
| Cortado           | 31 |
| Single flat White | 30 |
| Flat white        | 34 |
| Latte             | 36 |
| Mocha             | 40 |
| Americano (small) | 29 |
| Americano (large) | 29 |

|  |    |
|--|----|
| <b>Espresso tasting board:</b>                     | 52 |
| seasonal blend & espresso of the day               |    |
| <b>Trio tasting board:</b>                         | 90 |
| espresso, flat white & one alternative brew method |    |

|                   |     |
|-------------------|-----|
| Reserve coffees   | +20 |
| Extra double shot | +12 |
| Oat milk          | +8  |
| Almond milk       | +8  |
| Soya milk         | +6  |
| Cream             | +6  |
| Hot chocolate     | 36  |

## UPCOMING RELEASES

### January

- Ethiopia Cup of Excellence #19 - Gemedela Elias Dube (West Guji)
- Kenya Twin River AA

|  |                                     |
|--|-------------------------------------|
| <b>MUSASA MBILIMA</b>                              | <b>Rwanda</b>                       |
| <b>caramel, ripe red plum, round &amp; elegant</b> |                                     |
| Origin   | Gakenke District, Northern Province |
| Owners   | Musasa Dukunde Kawa Cooperative     |
| Body   | sugar syrup, round, elegant         |
| Roast  | medium                              |
| Brewing  | versatile                           |
| For home   | 160 / 250g                          |

|  |                                       |
|--|---------------------------------------|
| <b>BUF UMURAGE NATURAL</b>   | <b>Rwanda</b>                         |
| <b>black forest cake (chocolate &amp; cherries), blueberry, hibiscus</b> |                                       |
| Origin   | Nyamagabe District, Southern Province |
| Owner  | Epiphanie Mukashyaka                  |
| Body   | smooth & elegant                      |
| Roast  | light-medium                          |
| Brewing  | Aeropress, siphon pourover, Chemex    |
| For home   | 180 / 250g                            |

|   |                                     |
|---|-------------------------------------|
| <b>BUF UBUMWE</b>                                 | <b>Rwanda</b>                       |
| <b>white chocolate, apricot, sugarcane finish</b> |                                     |
| Origin  | Kamonyi District, Southern Province |
| Owner   | Epiphanie Mukashyaka                |
| Body  | soft & smooth, cocoa butter         |
| Roast   | light-medium                        |
| Brewing   | versatile                           |
| For home  | 160 / 250g                          |

|   |  |
|---|--|
| <b>WHITE NILE</b>   | <b>Uganda</b>  |
| <b>bold but balanced, white pepper, semi-sweet chocolate, black grape</b> |  |
| Origin  | Nyagak-Paidha, Zombo District, West Nile region                      |
| Owners  | various smallholder farmers of the KawacomPaidha Sustainable Project |
| Body  | juicy and chewy  |
| Roast   | light-medium   |
| Brewing   | versatile  |
| For home  | 140 / 250g   |

|                                       |   |
|---------------------------------------|---|
| <b>LUNJI</b>                          | <b>Tanzania</b>                         |
| <b>sweet vanilla, cranberry, wine</b> |   |
| Origin                                | Ihombe, Mbeya                           |
| Owners                                | Clemens & Stella Moier & Thomas Platter |
| Body                                  | medium-light                            |
| Roast                                 | light-medium                            |
| Brewing                               | versatile                               |
| For home                              | 140 / 250g                              |

|  |   |
|--|---|
| <b>LIVINGSTONE</b>                                   | <b>Tanzania</b>   |
| <b>cranberry, melted honey, velvety &amp; smooth</b> |   |
| Origin   | Mbinga, Ruvuma  |
| Owners   | Smallholder farmers of the Kimuli Agricultural Marketing Coop Society |
| Body   | velvety, smooth   |
| Roast  | light-medium  |
| Brewing  | pourover, Chemex, Aeropress   |
| For home   | 140 / 250g  |

### February

- Guatemala Santa Isabel
- Ethiopia Yirgacheffe Banco Gotete Washed (natural in March)

|  |                                       |
|--|---------------------------------------|
| <b>SAN PASCUAL NATURAL</b>                       | <b>Colombia</b>                       |
| <b>rich and juicy, sweet vanilla, strawberry</b> |                                       |
| Origin   | Fredonia, Antioquia                   |
| Owners   | Echavarria Family                     |
| Body   | papaya juice                          |
| Roast  | light-medium                          |
| Brewing  | espresso, Aeropress, pourover, Chemex |
| For home   | 160 / 250g                            |

|   |  |
|---|--|
| <b>COOPERATIVO CHICHUPAC</b>  | <b>Guatemala</b>                               |
| <b>dried persimmon, cocoa powder, caramel, sweet, mouth-watering finish</b> |  |
| Origin  | Chichupac, Rabinal, Baja Verapaz               |
| Owners  | Asociación de Productores de Café de Chichupac |
| Body  | full, good grip                                |
| Roast   | medium-light                                   |
| Brewing   | plunger, pourover espresso & milk-based        |
| For home  | 160 / 250g                                     |

|   |  |
|---|--|
| <b>LAS NARANJAS</b>                     | <b>Peru</b>                              |
| <b>dark-chocolate orange, pineapple</b> |  |
| Origin                                  | San Ignacio, Cajamarca                   |
| Owners                                  | Elmer Cruz Guerrero & Tomas Bueno Medina |
| Body                                    | velvety                                  |
| Roast                                   | medium                                   |
| Brewing                                 | espresso, Chemex, pourover               |
| For home                                | 160 / 250g                               |

|   |  |
|---|--|
| <b>SUMMER BLEND</b>                                 |  |
| Uganda Sipi Falls                                   |  |
| Tanzania Origin Mill Blend                          |  |
| Colombia Inza Cauca                                 |  |
| <b>juicy, papaya, chocolate, vivid, long finish</b> |  |
| Blend   | Body medium, buttery                               |
| Roast   | light-medium                                       |
| Brewing   | moka pot, aeropress, espresso, milk-based espresso |
| For home  | 120 / 250g   |

|   |                                      |
|---|--------------------------------------|
| <b>NUEVA ESPERANZA DECAF</b>            | <b>Mexico</b>                        |
| — chemical-free, mountain water process |                                      |
| <b>caramel, almond, white grape</b>     |                                      |
| Origin                                  | La Concordia, Chiapas                |
| Owners                                  | Alan Greene Moreno                   |
| Body                                    | buttery                              |
| Roast                                   | medium                               |
| Brewing                                 | any method that requires good decaf! |
| For home                                | 150 / 250g                           |

# Tea

|  |     |
|--|-----|
| Pot of hot specialty tea                       | 30  |
| Freshly made carafe of iced specialty leaf tea | 40  |
| Reserve Teas                                   | +10 |

## Black Teas:

**KENYA MARINYN** 139 / 100g  
Kericho (Rift Valley). Neatly twisted, golden tippy leaves. Bright, robust, medium-bodied tea. Slightly fruity and floral.

**SNOW BLACK** 139 / 100g  
Teas from Sri Lanka (Ceylon), Kenya, India and China. Can be enjoyed with milk.

**EARL GREY BLUE FLOWER** 119 / 100g  
Classic Chinese tea with bergamot and blue cornflowers.

**VANILLA, COCOA & ROSE** 159 / 100g  
Vanilla, roses and Ethiopian cocoa husks

**APRICOT** 159 / 100g

## Green Teas:

**GUNPOWER** 119 / 100g  
**TEMPLE OF HEAVEN**  
Withered, steamed, tightly rolled, and then dried. Lingering, fresh flavour.

**NATURAL RICE TEA** 139 / 100g  
(Genmaicha)  
Japanese Sencha tea blended with roasted, popped rice. Pleasant and nutty flavour.

**BLUE HORIZON** 119 / 100g  
Chinese Sencha-style green tea flavoured with mango, passion fruit and citrus.

**SAKURA** 139 / 100g  
Green tea flavoured with sour cherries from Japanese cherry blossom trees.

## Oolong Teas:

**GODDESS OF MERCY** 249 / 100g  
(Guan Yin) —reserve  
Lightly oxidized Oolong tea from Fujian, China with jade colour, sweet flavour and a long after-taste.

**JASMINE DRAGON PEARLS** 319 / 100g  
—reserve  
Limited production, top quality jasmine tea from Fujian. Long leaf tips, hand picked and scented with freshly cut jasmine blossoms and rolled into small pearls.

## White Teas:

**WHITE PEONY WITH PEACH** 249 / 100g  
(Bai Mu Tan) —reserve  
Lightly oxidized oolong from Fujian, China, flavoured with peach and accents of yellow flowers.

## Rooibos and Honeybush Infusions:

**PURE WILD ROOIBOS** 69 / 100g  
Ultra high-grade,, pure highland wild Cederberg rooibos with characteristic honey and orange notes.

**AFRICAN SUN** 119 / 100g  
Cinnamon, cardamom, cloves, vanilla, orange and hibiscus.

**MARULA & STRAWBERRY** 119 / 100g  
African marula fruit and strawberry

**SNOW CHRYSANTHEMUM** 249 / 100g  
& **HONEYBUSH** —reserve  
Blossoms from high altitude in the remote Kunlun Mountains of Xinjiang province, blended with South African indigenous honeybush. Soothing and calming.

## Herbal and Fruit Infusions:

**IMMENSELY BEAUTIFUL** 119 / 100g  
Hibiscus, rosehip, blackberry leaves, lemongrass and peppermint. Minty, tangy and refreshing.

**FOREST BERRIES** 119 / 100g  
Intensely fruity & sweet. Elderberries, bilberries, raspberries, blackberries and strawberries.

**STRAWBERRY AND KIWI** 119 / 100g  
Kiwi and strawberry pieces blended with hibiscus, apple and rosehip.

**LEMON** 119 / 100g  
Lemon, hibiscus, apple, rosehip and lemongrass.

# Tea-based cafe drinks

## (HOT OR ICED):

|                                   |    |
|-----------------------------------|----|
| Matcha-based (Japanese green tea) |    |
| Matcha <i>cappuccino</i>          | 34 |
| Matcha <i>latte</i>               | 36 |
| Chai tea <i>cappuccino</i>        |    |
| Chai tea <i>latte</i>             | 36 |
| Rooibos <i>cappuccino</i>         |    |
| Rooibos <i>latte</i>              | 36 |
| iced                              | +2 |

# Other Beverages

|   |    |
|---|----|
| FRESH JUICES  |    |
| Papaya, lime and ginger                               | 36 |
| Pure, fresh orange                                    | 36 |
| Fresh mango & cardamon lassi (yoghurt)                | 40 |
| Green juice - spinach, cucumber, pineapple and ginger | 35 |
| GRAPETISER/APPLETISER                                 | 28 |
| WATER   |    |
| Eco-friendly sparkling filtered water                 | 15 |
| Bottled still water 500ml                             | 24 |
| Bottled sparkling water 500ml                         | 24 |