

# 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

**Espresso tasting board:** 52  
seasonal blend & espresso of the day

**Trio tasting board:** 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

## VERACRUZ

**Colombia** — extended fermentation

**orange liqueur (Cointreau), cinnamon complex, big & winey (as espresso)**

Origin Amagá, Antioquia  
Owners Echavarria Family  
Body big, winey (espresso)  
light caramel (other)

Acidity orange  
Altitude 1,650 masl  
Varietals Colombia & Caturra  
Processing extended fermentation, washed  
and dried on raised beds  
Brewing versatile  
For home 160 / 250g

## BARRO NEGRO

**Peru**

**soft peach, brazil nut, roasted green tea, medium body with good grip**

Origin El Mexico, El Mango, Las Fresas farms  
near Barro Negro, La Coipa, Cajamarca  
Owners Ines Carrasco, Teotista Cruz &  
Esperanza Coronado (Alpes Andinos Ass.)  
Body medium, good grip  
Acidity Granny Smith apple  
Altitude 1,800-1,900 masl  
Varietals Red Caturra, Typica & Bourbon  
Processing fully washed  
& dried on raised beds  
Brewing espresso & milk-based espresso,  
pourover/Chemex, Aeropress  
For home 140 / 250g

## KOCHERE BANCO GOTETE

**Ethiopia** — natural

**strawberry, green tea, dark chocolate cherry liqueur, rich & juicy**

Origin Banco Gotete, Gedee County,  
Kochere, Yirgacheffe  
Owners various small farms  
processed by Legu Trading PLC  
Body rich, viscous, throaty  
Acidity big, juicy, cherry tomato  
Altitude 2,000-2,100 masl  
Varietals Local Landraces  
& JARC 74 selections  
Processing naturally dried  
on raised African beds  
Brewing versatile  
For home 180 / 250g

## SANTA CECILIA

**Brazil**

**thick caramel, roasted cashew nuts, yellow cherries, coca cola finish**

Origin Carmo do Paranaíba, Cerrado Mineiro  
Owner Pedro Humberto Veloso  
Body coconut milk  
Acidity soft apple and orange  
Altitude 1,132 masl  
Varietals Yellow Catuaí  
Processing natural  
Brewing pourover, Chemex, Aeropress,  
siphon  
For home 120 / 250g

## SANTA ISABEL

**Guatemala**

**milk chocolate with raisins, butterscotch, stewed fruit**

Origin San Cristóbal Verapaz, Cobán  
Owners Luis Valdes  
Body medium, round  
Acidity soft, pleasant & balanced,  
baked-apple  
Altitude 1,400-1,600 masl  
Varietals Caturra & Catuaí  
Processing fully washed & sun-dried,  
some mechanical drying to finish  
Brewing plunger, pourover, Chemex,  
espresso and milk-based espresso  
For home 160 / 250g

## COOPERATIVO CHICHUPAC

**Guatemala**

**dried persimmon, cocoa powder, caramel, sweet, mouth-watering finish**

Origin Chichupac, Rabinal, Baja Verapaz  
Owners Asociación de Productores  
de Café de Chichupac  
Body full, good grip  
Acidity soft, litchi  
Altitude 1,800-2,000 masl  
Varietals Sarchimor  
Processing fully washed & dried on patios  
Brewing plunger, pourover, espresso  
& milk-based espresso drinks  
For home 160 / 250g

## AUTUMN BLEND

Brazil Carmo Estate  
Colombia Finca Las Mercedes El Tachuelal  
Tanzania Origin Custom Blend  
**stonefruit, caramel, mulled cider, coffee gelato, vanilla, tastes of autumn**  
Body full round, winey  
Acidity fresh Shiraz grapes  
Roast medium-light  
Brewing espresso, milk-based espresso,  
moka pot, Aeropress, pourover  
For home 120 / 250g

## WHITE FALLS CO2 DECAF

**Uganda** — CR3 Natural Liquid CO2 process

**milk chocolate, almond, winey**

Origins White Nile – Nyagak-Paidha,  
Zombo District (North Uganda);  
Sipi Falls – Chema Town,  
Kapchorwa District (East Uganda)  
Owners smallholder producers of the  
Kawacom Sipi Falls Sustainable Project  
Body creamy  
Roast medium-light  
Brewing for those who need great decaf!  
For home 150 / 250g

## UPCOMING RELEASES

**May** Colombia La Julia Tabi semi-washed  
Colombia Monteblanco Purple  
Caturra natural  
Rwanda Buf Umurage washed  
**June** Tanzania Usongwe  
Rwanda Buf Umurage natural

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TO JOIN OUR HOME BARISTA CLASSES  
& OTHER COFFEE-RELATED EVENTS

# 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 & HONEYBUSH** 249 / 100g  
—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>	34
Chai tea <i>latte</i>	36
Rooibos <i>cappuccino</i>	34
Rooibos <i>latte</i>	36

Iced +2

# Other Beverages

<b>FRESH JUICES</b>	
Watermelon, pear, lime & mint	34
Pure, fresh orange	36
Fresh mango & cardamom lassi (yoghurt)	40
Green juice - spinach, cucumber, pineapple and ginger	35
<b>GRAPETISER/APPLETISER</b>	28
<b>WATER</b>	
Eco-friendly sparkling filtered water	15
Bottled still water 500ml	24
Bottled sparkling water 500ml	24