

# 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

## MONTEBLANCO

**Colombia**  
**strawberry trifle – yellow fruit – Madagascan dark chocolate – buttery body – big & bold**

Origin	La Tocora de San Adolfo, Huila
Owners	Rodrigo Sanchez
Body	buttery
Acidity	caramelized plum
Altitude	1,730 masl
Varietal	Purple Caturra
Processing	Natural
Brewing	versatile
For home	180 / 250g

## LA JULIA

**Colombia**  
**Nutella – soft, sweet wine – fig – melted honey mouthfeel – sweet & bright**

Origin	Trujillo, Valle del Cauca
Owners	Nicolas Ocampo
Body	melted honey, medium, round
Acidity	apple (mallic)
Altitude	1,550 - 1,700 masl
Varietals	Tabi blend
Processing	semi-washed, aerobic & anaerobic fermentation, dried on raised beds and in silos
Brewing	versatile
For home	180 / 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

## 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

## 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

## 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

<b>May</b>	Rwanda Buf Umurage washed
<b>June</b>	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

FRESH JUICES	
Watermelon, pear, lime & mint	34
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