

Coffees



Click or snap the QR code to learn more about the producer, their family, their farm & what they do to make their coffee special.

Slow brew:

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

Hario V60 pourover	47
Aeropress	44
French press	42
Chemex pourover	49
Yama siphon	49
Turkish	42

Iced coffee:

Most of our brewing methods above are available iced (+3). We suggest:

Cold brew	45
Aeropress over ice	47
Vietnamese iced coffee	51
Hazelnut iced latte	50

Espresso:

— seasonal blend or today's single origin
— or any other available coffee on request

Espresso	35
Macchiato	36
Cortado	40
Single flat white	38
Flat white	42
Latte	44
Mocha	48
Americano small or large	36
(New) Custom black	35
Double espresso, with hot water served on the side. Dilute to taste and discover.	
Espresso tasting board:	62
seasonal blend & espresso of the day	
Trio tasting board:	108
espresso, flat white & one alternative brew method	
Reserve coffees	+20
Extra double shot	+13
Oat milk	+9
Almond milk	+10
Hot chocolate	38

SANTA ELENA COLOMBIA

**earl grey – blackcurrant – red fruit –
sweet honey finish**

Origin	Antioquia, Columbia
Producer	Finca Santa Elena
Owners	Samuel Roldan & Paula Concha
Varietals	caturra
Process	natural
Brewing	siphon, plunger, espresso, espresso & milk, v60, chemex
For home	229 / 250g

FINCA SANTA ISABEL GUATEMALA

**blood orange – passion fruit – caramel –
fig – soft, sweet, red apple acidity**

Origin	Antioquia, Columbia
Producer	Luis "Wicho" Valdés III
Owners	Keller family
Varietals	caturra, catuai, bourbon
Process	washed
Brewing	versatile
For home	169 / 250g

KININI RWANDA

**blood orange – passionfruit –
medium body – soft, red apple acidity**

Origin	Rulindo
Producers	smallholder farmers delivering to Kinini washing station
Varietals	Bourbon, BM139, BM71, Jackson
Process	natural
Brewing	versatile, particularly good in siphon and aeropress
For home	189 / 250g

MUTHUA-INI KENYA

**earl grey tea – blackcurrant
red fruit – sweet honey finish**

Origin	Kenya
Producers	Mutheka co-op, Nyeri
Owner	Muthuaini Coffee Factory
Varietal	sl34, sl28
Process	washed
Brewing	Aeropress, siphon, plunger, espresso, espresso & milk, v60
For home	229 / 250g

We deliver:

Fresh to anywhere in SA - order at www.originroasting.co.za/shop

RUGALI NYAMASHEK RWANDA

**Plum – winey – floral – medium body –
crisp red apple acidity**

Origin	Rwanda
Producer	Muraho co-op
Varietals	100% Red Bourbon
Process	natural
Brewing	siphon, Aeropress, v60 plunger espresso : milk-based espresso
For home	229 / 250g

MONTEBLANCO COLOMBIA (RESERVE)

**strawberry – cocoa
watermelon juice – lingering, light
citrus – green tea body**

Origin	San Adolfo, Pitalito, Huila
Owners	Rodrigo Sanchez & Claudia Samboni
Varietals	Caturra, Bourbon
Process	washed, carbonic maceration, sun dried
Brewing	pourover, siphon, Aeropress, plunger, espresso + milk-based
For home	279 / 250g

SUMMER BLEND

— UGANDA Drugar
— COLOMBIA Caldas Supremo
— UGANDA Rowenzori
— RWANDA Nyamasheke

**well balanced – chocolate – cinnamon
creamy and smooth**

For home	139 / 250g
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SUGAR CANE DECAF COLOMBIA

**cinnamon candy – stewed
stone fruit – hazelnut syrup finish
red apple acidity – black tea body**

For home	169 / 250g
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Upcoming:

— Ethiopia Supernatural

