

Menu: The Most Popular Espresso Beverages



Espresso:

A freshly roasted coffee, prepared by a rapid infusion of very hot water through the fresh ground coffee. The strength of the coffee is controlled by the darkness of the beans after roasting, how dense they are packed and the amount of water that is forced through them. We provide the freshest gourmet roasted beans and create a perfect espresso - cup after cup!



The Crema:

The Crema is part of the visual allure of espresso and is the sign of a great coffee as the aromatics, flavor and long-lasting aftertaste of espresso are always evident. Our quality beans produce the perfect levels of crema on all of our black coffees.



Cappuccino:

A combination of one shot of espresso, hot steamed milk and topped with a frothy head of milk.



Latte:

Made from espresso and steamed milk. It consists of one-third espresso, two-thirds heated milk and about 1cm of foam.



Mochaccino:

Shot of espresso, topped with hot chocolate with rich milk foam. Delicious!



Americano:

A single shot of espresso with 6 to 8 ounces of hot water. Similar in strength to drip coffee however by incorporating fresh roasted beans it provides longer taste and aroma satisfaction.



Our Hot Chocolate:

Made from the finest cocoa powder and heated to a perfect temperature with the perfect amount of foam. Aromatic, rich and soothing, a delight for your taste buds.



Our Milk:

We incorporate a freeze-dried skim milk granulated powder, no additives, preservatives or aftertaste - It is 100% dairy!