

## FILTERS COFFEE

### Mae Jun Tai, Chaing Rai

*Region: Mae Jun Tai  
Altitude: 1340 masl  
Variety: Catimor, Caturra  
Process: Fully-Washed*

**Taste profile:** Flavour a-like Indian gooseberry with honey texture bodied, Sweet, Sour and slightly bitter, Just enough for great intense coffee.

160

### Colombia, Omar Arango

*Region: Libano, Tolima  
Altitude: 1400-1500 masl  
Variety: Pink Bourbon  
Process: Natural*

**Taste profile:** This coffee has very smooth and thick mouthfeel, Honey sweetness with passionfruit, Mango and nectarine.

180

### Ethiopia, Moredocofe

*Region: Southern Oromia Sidamo  
Altitude 1950-2250 masl  
Variety: Bourbon, Typica, Heirloom  
Process: Washed*

**Taste profile:** Grapes, Blood plum, Earl grey tea

160

### Rwanda, Mbilima

*Region: Rushashi district, Ruli Sector  
Altitude: 2000 masl  
Variety: Red Bourbon  
Process: Fully-Washed & Sun Dried*

**Taste profile:** Caramelly sweetness, A hint of a stonefruit and black tea body.

160

### Kenya, Kaguyu AA

*Region: Kirinyaga  
Altitude: 1700 masl  
Variety: SL34 & SL28  
Process: Fully-Washed & Sun Dried*

**Taste profile:** Winey acidity, Touch of black currant and finish of maple syrup.

160

## ESPRESSO

### House

#### Infinite Blend

**Taste profile:** Complex of spices and cacao florals, Structured body, Balanced of acidity and sweet, praline nuts flavor.

**Current Origins:** Panama Boquete, Lerida. Brazil Minas Gerais, Ferenda

### Seasonal

#### New Horizons Blend

**Taste profile:** Clean cup, Intense fruits, Mild bodied, Sophisticated, Fowers fragrances, Ripe fruits and candy sweetness.

**Current Origins:** Ethiopia Guji, Yeast fermentation process, Kenya Kabare Konyu, Kirinyaga

### Local

#### Mae Jun Tai, Chaing Rai

*Region: Mae Jun Tai*

*Altitude: 1340 masl*

*Variety: Catimor, Caturra*

*Process: Fully-Washed*

**Taste profile:** Flavour a-like Indian gooseberry with honey texture bodied, Sweet, Sour and slightly bitter, Just enough for great intense coffee.

### World

#### Colombia, Supremo

*Altitude 1340 masl*

*Variety: Catimor, Caturra*

*Process: fully-washed*

**Taste profile:** Full bodied, Intensed dark chocolate notes with banana sweet, Jackfruits smell-like and lingering cacao after taste.