

**WELCOME TO
THE COFFEE APOTHECARY**

{reserve coffee menu}



- RESERVE COFFEE -

the world's most exceptional, rare and outstanding coffees

We absolutely love exploring all that coffee has to offer. The incredible diversity of origins, varietals, processing methods, roasting styles and brewing methods means the possibilities are endless.

All the coffees below are utterly exceptional and are the absolute pinnacle of what is available in the world. We have bought in a limited amount and have vacuum packed and frozen them when they taste their best. This locks them in that state so we can bring the outstanding flavours out of them at any point.

Have a look through the menu and pick something that grabs your attention . You try all these coffees as a filter and for some of the them you can also try it as an espresso. An espresso will be a more intense and powerful drink and a filter will be more delicate and gentle. You could maybe compare it to the differences between a whisky and a wine. Both ways are incredible and bring out different sides of the same coffee.



{South America}

- Takesi Catuai / Bolivia -

*Coffee Colective / Finca Takesi / washed / Catuai / 1700-2600 m.a.s.l
sweet and clean with fruit character and aromas of honey and apricot*

- filter or espresso / £5 -

- Shady Bader / Colombia -

*Manhattan / El Vergel / natural / bronze tip Geisha / 1700 m.a.s.l
passion fruit, aperol spritz, complex*

- espresso / £9 -

- Orlando / Colombia -

*Colonna / farm of Orlando Sánchez in the Huila region / washed /
Geisha / 1750 m.a.s.l
jasmine, peach, red currant*

- filter or espresso / £6 -

- Luna Bermudez / Colombia -

*Manhattan / el Paaiso / advanced fermentation / geisha /
1960 m.a.s.l
blueberry, peach, custard*

- filter or espresso / £11 -

key : roaster / farm / process / varietal / altitude / tasting notes



{Central America}

- Esmeralda / Panama -

*Coffee Collective / Hacienda La Esmeralda / washed /
geisha / 1600 m.a.s.l*

*honey sweet intense florals of grape, jasmine and bergamot
- filter / £10 -*

- Jesus “Chuga” Cruz / Honduras -

*Manhattan / Cerro Azul / washed / ethiosar / 1600-1700 m.a.s.l
chamomile, lime cordial, yellow gummies*

- filter or espresso / £4.70 -

- ARBAR Micromill / Costa Rica -

*Has Bean / ARBAR Micromill / natural / SL-28 / 1600 m.a.s.l
blackberry crumble, lime, soft brown sugar*

- filter or espresso / £9.50 -

- Hartmann Gesha / Panama -

*Artisan Roast / Finca Hartmann / natural / Gesha / 1700 m.a.s.l
mango, red berry, aromatic florals*

- filter / £9.50 -

key : roaster / farm / process / varietal / altitude / tasting notes



- Felipe Contreras / Guatemala -

Manhattan / Finca Gascon / hybrid d washed / geisha /

1800 m.a.s.l

strawberry, blueberry, rose

- filter or espresso / £11 -

{Africa}

- Worka Wuri / Ethiopia -

Manhattan / small farm holders delivering to the Worka Wuri washing station / anaerobic natural / dega, heirloom, kadhumi & wolisho /

1900-2000 m.a.s.l

blueberry, lemon meringue, floral

- filter or espresso / £4.40 -

- Tesfaye Bekele / Ethiopia -

Colonna / farm of Tesfaye Bekele / anaerobic / typica /

1800-2200 m.a.s.l

strawberry, vanilla, kiwi

- filter or espresso / £8.50 -

- Kambarare / Kenya -

Colonna / Kambarare estate / anaerobic / SL34 & 28 /

1700-1950 m.a.s.l

black currant, lime, raisin

- filter or espresso / £5.50 -

key : roaster / farm / process / varietal / altitude / tasting notes



{Asia}

**- Abdullah Rashed Mohammad
Al-Jaberi / Yemen -**

Artian Roast / Al Mahjar / natural / Udaini / 2250 m.a.s.l

red berries, dried fruit, orange citrus

- filter / £9 -

key : roaster / farm / process / varietal / altitude / tasting notes

