

Brew Haven Coffee Shop Knowledge

Base



Menu (with Prices in Euros)

Espresso - 0.1 USDC

A rich, concentrated shot of coffee made by forcing hot water through finely ground coffee beans.

Image:

https://upload.wikimedia.org/wikipedia/commons/a/a5/Tazzina di caff%C3%A8 a Ventimiglia.j pg

Cappuccino – 0.1 USDC

Espresso topped with equal parts steamed milk and milk foam, often dusted with cocoa powder.

Image: https://upload.wikimedia.org/wikipedia/commons/7/70/Cappuccino in original.jpg

Latte - 0.1 USDC

Smooth blend of espresso and steamed milk, finished with a thin layer of foam.

Image: https://upload.wikimedia.org/wikipedia/commons/d/d8/Caffe Latte at Pulse Cafe.jpg

Mocha - 0.1 USDC

A latte with chocolate syrup added, often topped with whipped cream.

Image:

https://hoxtoncoffee.com/cdn/shop/articles/latte-art-on-mocha 1200x1200.jpg?v=1660069726

Iced Americano - 0.1 USDC

Espresso diluted with cold water and poured over ice, refreshing and bold.

https://images.ctfassets.net/v601h1fyjgba/1vIXSpBbgUo9yLzh71tnOT/a1afdbe54a383d064576b 5e628035f04/Iced_Americano.jpg

Croissant (Butter) - 0.1 USDC

Flaky, buttery pastry baked fresh every morning.

Image: https://upload.wikimedia.org/wikipedia/commons/2/2a/Croissant-Petr Kratochvil.jpg



History of Brew Haven Coffee Shop

- **Founding:** Brew Haven was founded in 2010 by siblings Clara and Marco Rossi in Dublin, Ireland.
- **Inspiration:** Born from a passion for Italian-style coffee culture and the dream of building a community space for conversation and creativity.
- Crypto Pioneer: In 2023, Brew Haven became the first coffee shop to accept only
 cryptocurrency payments, powered by Latinum.ai. Customers pay instantly in
 stablecoins or tokens via QR codes.
- Growth: Expanded from a small 10-seat café into a landmark for coffee lovers and tech enthusiasts.
- **Sustainability:** Brew Haven has sourced Fair Trade beans since 2018 and offers discounts for customers who bring reusable cups.

Information About Items

- **Espresso:** Single-origin beans from Ethiopia, medium-dark roast with chocolate undertones.
- Cappuccino: Can be ordered with oat, almond, or soy milk. Latte art is a signature feature.
- Latte: Student favorite. Seasonal specials include Pumpkin Spice Latte (autumn) and Vanilla Honey Latte (spring).
- Mocha: Made with Belgian dark chocolate. Bestseller in winter.
- Iced Americano: Gained popularity in summer; cold brew option introduced in 2021.
- Croissant: Baked fresh by a local artisan bakery every morning at 6 a.m.



- **Origins:** Believed to have started in Ethiopia, discovered by a goat herder named Kaldi in the 9th century.
- **Spread:** Coffee reached the Middle East in the 15th century and became central to Ottoman coffee culture.
- **Europe:** Arrived in the 17th century; coffeehouses flourished in Venice, Paris, and London, becoming intellectual hubs.
- **Modern Culture:** Coffee is now one of the world's most traded commodities, with specialty cafés focusing on sustainable sourcing, fair trade, and artisanal brewing.