

Brew Haven Coffee Shop Knowledge Base

Menu (with Prices in Euros)

1. **Espresso** – €2.50

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

- b. Image:

https://upload.wikimedia.org/wikipedia/commons/4/45/A_small_cup_of_coffee.JPG

2. **Cappuccino** – €3.50

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

- b. Image:

https://upload.wikimedia.org/wikipedia/commons/c/c8/Cappuccino_at_Signtglass_Coffee.jpg

3. **Latte** – €3.80

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

- b. Image:

https://upload.wikimedia.org/wikipedia/commons/7/7c/Caffe_Latte_at_Pauls.JPG

4. **Mocha** – €4.20

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

- b. Image:

<https://upload.wikimedia.org/wikipedia/commons/3/3f/Mocaccino-Coffee.jpg>

5. **Iced Americano** – €3.00

- a. Espresso diluted with cold water and poured over ice, refreshing and bold.
- b. Image: https://upload.wikimedia.org/wikipedia/commons/6/6e/Iced_Americano_coffee.jpg

6. **Croissant (Butter)** – €2.00

- a. Flaky, buttery pastry baked fresh every morning.
- b. Image: <https://upload.wikimedia.org/wikipedia/commons/a/a3/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.



History of Coffee

- **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.