

swā[®]

ARTISANAL
SYRUPS

Easy | Consistent | Natural



Swa Artisanal Syrups make delicious cocktails, mocktails, lemonades, craft coffees, iced teas, indulgent shakes, boba teas, hot chocolate, teas and more.

Each bottle of Swa Artisanal Syrups is hand-crafted by women with utmost care and love. We are proudly made in India.

Easy ————— 

Make any beverage
in 30 seconds

Consistent ————— 

Get the same taste
in every drink

Natural ————— 

Real ingredients make
better drinks





Ready-To-Mix

RTM Mocktails and Cocktails

- Jamun Kala Khatta
- Orange Mint
- Summer Berries
- Lemon Ginger Naariyal Paani
- Kokam Cumin
- Guava Chilli
- Mojito Mint
- Mango Passion
- Lychee Lemon
- Pineapple Bird's Eye Chilli
- Tamarind Shikanji
- Hibiscus Cascara
- Lychee Rose
- Passionfruit Lemongrass



RTM Teas

- Hibiscus Tea
- Lemon Tea
- Passionfruit Tea
- Orange Tea
- Peach Tea
- Berry Tea



RTM Coffee

- 100% Coffee
- Coffee Caramel
- Coffee Vanilla



RTM Chai

- Tea Chai
- Lemongrass Chai
- Masala Chai

RTM Indulgence

- Cocoa Mint
- Rich Cocoa
- Red Velvet
- Strawberry Vanilla
- Apple Pie
- Coffee Cocoa Orange





Get Creative



Fruits

- Passion Fruit  
- Peach  
- Jackfruit  
- Green Apple
- Orange  
- Coconut  
- Kokam 

Floral

- Lavender  
- Hibiscus 
- Blue Pea Citrus/ Curacao  
- Rose  



Classic

- Honey Lemon Ginger 
- Triple Sec
- Simple Syrup 
- Grenadine 
- Citrus



Spices

- Orange Cardamom  
- Ginger Bread  
- Cardamom  
- Cinnamon  
- Mixed Spice  
- Jaggery  
- Peppermint  
- Vanilla Bean  
- Caramel  
- Lemongrass 
- Bird's Eye Chilli 



Nuts

- Salted Pistachio  
- Caramel Almond Praline  
- Hazelnut  

Legend



Cold



Hot



Dairy



Coffee



Mixing Guideline

RTM Mocktails & Iced Teas



Glass	Swa Syrup	Chilled Soda / Water	Ice
250 ml	25 ml	125 ml	60 g
300 ml	30 ml	150 ml	75 g
350 ml	35 ml	175 ml	80 g

Ice. Swa. Soda/Water. Stir. Garnish with lemon wheels or mint leaves.
Soda for mocktails. Water for iced teas and Naariyal Paani.

RTM Dairy Indulgence

(Coffee, Tea, Shakes served cold)

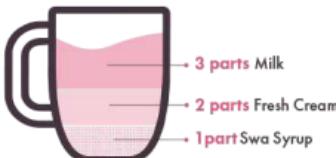


Glass	Swa Syrup	Chilled Milk	Chilled Fresh Cream	Ice
280 ml	40 ml	120 ml	80 g	40 g
380 ml	55 ml	165 ml	110 g	55 g
480 ml	65 ml	195 ml	130 g	65 g

Blend all ingredients together in a blender. Garnish.

RTM Dairy Indulgence

(Served hot)



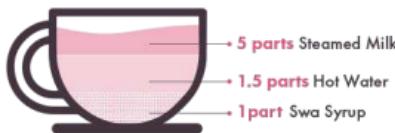
Glass	Swa Syrup	Fresh Cream	Milk
150 ml	25 ml	50 g	75 g
250 ml	35 ml	70 g	105 g
300 ml	45 ml	90 g	135 g

Mix Swa syrup and fresh cream in a cup. Pour steamed full fat milk.



Mixing Guideline

RTM Coffee and Tea (Served hot)



Glass	Swa Syrup	Hot Water	Steamed Milk
150 ml	20 ml	30 ml	100 ml
250 ml	30 ml	50 ml	150 ml
350 ml	45 ml	70 ml	210 ml

Mix syrup with hot water. Pour hot steamed milk. Serve.

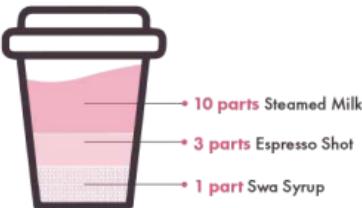
Coffee Add-on in a Chilled Frappe



Glass	Swa Syrup	Milk	Frappe Powder	Espresso Shot	Ice
280 ml	15 ml	100 ml	30 g	40 ml	100 g
360 ml	22.5 ml	150 ml	40 g	60 ml	150 g
480 ml	30 ml	200 ml	50 g	80 ml	200 g

Blend all ingredients together in a blender. Garnish.

Coffee Add-on in a Hot Coffee Latte



Glass	Swa Syrup	Espresso Shot	Steamed Milk
250 ml	15 ml	40 ml	150 ml
360 ml	22.5 ml	60 ml	250 ml
480 ml	30 ml	80 ml	350 ml

Mix Swa syrup and espresso shot in a cup. Pour steamed milk.



Avinash Kapoli
Founder, Cocktail Kompany

The quality and the perfection in taste show the tireless effort put by the SWA team. I am a great fan of the products and can vouch for it.



Anirudh Sharma
Founder, Third Wave Coffee Roasters

The syrups just stand out, it elevates the beverage because it is natural. Even something as generic as iced tea becomes special with SWA.



Ami Shroff
Celebrity flair artist & mixologist

The lack of artificial preservatives, & with all-natural ingredients, is something that will make you love this product.



Our partners:



GOPIZZA

CHAI POINT

BRIK OVEN



And many more...



www.drinksawa.com

info@drinksawa.com

+91 87623-13885

@swa.artisanalsyrups