

All Coffees

Hot

Iced

Black

Black coffee is as simple as it gets with ground coffee beans steeped in hot water, served warm. And if you want to sound fancy, you can call black coffee by its proper name: cafe noir.

Ingredients: Coffee

Aguapanela Coffee

Bring panela and coffee to a boil in a small pan for 30 minutes until panela is melted. Brew your coffee using your favorite brewing technique but add the hot aguapanela instead of hot water. Delicious sweetened coffee is ready.

Ingredients: Coffee, Sweet, Panela, Traditional

Ristretto

Ristretto is an espresso shot. It uses less hot water which creates a sweeter flavor compared to the bitter taste of a traditional shot of espresso or a doppio.

Ingredients: Short pulled espresso

Flat White

This Aussie-born drink is basically a cappuccino without the foam or chocolate sprinkle. It's an espresso drink with steamed milk.

Ingredients: Espresso, Steamed Milk

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