



FIVE ELEPHANT. AT LA MARZOCCO

7 JAN - 10 FEB

HIGHLIGHTING THE STORY OF AFRICAN COFFEES

ESPRESSO OPTIONS

KENYA KAMWANGI PB - SL28, SL34 & RUIRU	\$5.00
RWANDA BUMBOGO - RED BOURBON	\$3.75
CASTILLO, DECAF FROM COLOMBIA	\$3.75

FILTER OPTIONS

KENYA KAMAGOGO AA, RUIRU 11, SL28, SL34 & BATIAN, WASHED	\$3.75
RWANDA VUNGA, RED BOURBON, WASHED	\$4.25

WINTER SPECIALS

DEMERARA & CARDAMOM LATTE \$6.75

Combining house-made cardamom syrup, espresso, oat milk and cinnamon to produce a comforting beverage packed with flavour.

SPICY HOT CHOCOLATE \$5.50

A mix of a dark chocolate, homemade chili syrup, orange, star anise, cloves and a pinch of sea salt, garnished with a slice of dried orange.

DRINKS

AMERICANO	\$3.75
CAPPUCCINO	\$4.75
FLAT WHITE	\$5.00
LATTE	\$5.50
MOCHA	\$6.50
HOT CHOCOLATE	\$4.50

TEA

SAKURA GREEN	\$5.50
HIMALAYAN TIPS BLACK	\$6.00

STORY OF THE ORIGIN

Kenya has been a country with one of the highest standards for coffee production in the world. The beautiful profile of the SL coffees, mixed with the highly fertile red phosphoric soils, high altitude and abundance of clean water is practically perfect for growing coffee.

In Kenya, coffees are either sold through a centralized governmental auction, or through a marketing agent. Producers of coffee in Kenya are either private farms called Estates, or large co-operatives with hundreds if not over 1000 members all contributing to the same lot of coffee that is milled in a given day. Most Estates have at one time or another been a member of a cooperative and most cooperatives have worked with Marketing Agents.

COMPANION TEA

Companion Tea, based in Berlin, offers a variety of high-quality seasonal teas while working in close partnership with tea producers.

COMPANION
TEA