

FIVE ELEPHANT. AT LA MARZOCCO

7 JAN - 10 FEB

SHOWCASING THE RANGE OF COFFEES FROM OUR LONG-TERM PARTNERSHIP WITH FINCA MAJAHUAL, EL SALVADOR

ESPRESSO OPTIONS		FILTER OPTIONS	
RED BOURBON, WASHED	\$3.75	ORANGE BOURBON, WASHED	\$3.75
RED BOURBON, NATURAL	\$4.00	TAPAZIO, WASHED	\$4.00
CASTILLO, DECAF FROM COLOMBIA	\$3.75		

WINTER SPECIALS

DEMERARA & CARDAMOM LATTE

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

SPICY HOT CHOCOLATE

\$5.50

\$6.75

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

SAKURA GREEN	\$5.50
HIMALAYAN TIPS BLACK	\$6.00
LEMON VERBENA HERBAL	\$3.50

PARTNERSHIP WITH FINCA MAJAHUAL, EL SALVADOR

When we visited the farm in 2015, we saw firsthand just how much work was done by Patrick and Christina Murray, and their team. True to the socially progressive management values of their extended Alvarez-Murray family, they established a clinic and a school on the farm's premises which provides education to the farmworkers' children.

Patrick was clearly all-in on the idea of growing the best coffee, and we started experimenting together on different varieties and methods. We've been buying more and more coffee from Finca Majahual each year, and we're constantly amazed by his dedication and commitment.

COMPANION TEA

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

