HOUSE ESPRESSO

SOULMATE BY BOCCA

Fazenda Klem, Matas de Minas, Brazil

Fazenda Klem is part of an Atlantic forest, 900-1250 meters above sea level.

The combination of altitude, mountain climate and rainfall index provides the perfect condition to produce high quality coffee.

SOULMATE is a organic certified coffee. It came 3rd in Brazil's Cup of Excellence 2017, reaching 91+ points in the contest.



COFFEE BY BOCCA		SINGLE BATCH TEAS BY LALANI & CO	357	MATCHA BY LALANI & CO Organic Matcha, Japan	
Espresso	2.60	BLACK		Green Velvet	4.00
Macchiato	2.90	Darjeeling 2nd Flush 2018 Niroula Garden, Darjeeling, India	3.80	Authentic Japanese matcha tea	
Piccolo	3.00	Floral opening with a grape skin tannin finish. Infused at 90 °C		Matcha Latte	4.00
Cortado	3.10	Imperial Black Autumn 2018	5.00	Iced Matcha Latte	4.50
Flat White	3.10	Jun Chiyabari Garden, Hile, Nepal Fully oxidised, slightly caramelised black		Iced Nitro Matcha Usucha Nitrogen infused matcha velvet	4.50
Cappuccino	3.10	from 6,000ft in Nepal. Infused at 90 °C			
Latte	3.10	OOLONG			
Americano	3,10	Hand Rolled Oolong 1st Flush 2017	4.00	FRESH TEAS	
Mocha	4,00	Mann Garden, Himachal Pradesh, India Bursting, juicing, fruity with a mineral finis		Mint Tea	3.00
50% or 70% Cacao	4.00	Infused at 80 °C		Ginger & Lemon	3.00
Alternative milk	+ 0.50	Kyoto Oolong Nibancha 2017 Nakai Gardens, Kyoto, Japan	6.50		
Daily Filter	3.10	The Zairai varietal. Unusual oolong from J using Taiwanese machines Infused at 70 °C	apan,	JUICE & SMOOTHIE	
		GREEN		Green Avocado, kiwi, spinach, apple juice	6.50
ICED COFFEE		Silverleaf Green Autumn 2017 LaKysiew Garden, Meghalaya, India	4.00	Almond Passion	6.00
Cold Bloom	3.20	Sophisticated green tea from boutique garden 4,000ft on the other side of the valley to Darjeeling Infused at 70 °C		Banana, passion fruit, almond milk	
Iced Americano	3.50			MOB Mango, orange juice & banana	6.00
Iced Latte	3.50	Green Pearl Gyokuro Ichibancha 2018 Nakai Family, Kyoto, Japam	8.00	Fresh Orange Juice	3.80
Iced Mocha 50% or 70% Cacao	4.50	The Okumidori varietal. The pinnacle of Japanese tea skill; the leashaded for the last 27 days before hand punfused at 40 °C		Fresh Apple Juice	3.80
HOT CHOCOLATE BY MORK CHOCOLATE		PU'ER BY TEASPEC Sun dried broad leaves from Vunces Chir		BOTTLED WATER Still or Sparkling	
Hot Chocolate	4,00	Sun-dried broad leaves from Yunnan, Chir Fermented in Malaysia	ıa	Small	2.50
50% or 70% Cacao	4.00	Raw Consumed more than 2,000 years sgo Fresh floral, rich aftertaste with golden tea		Large	3.80

Much appreciated by experts and collectors

Accelerated fermentation technique

to remove astringency. Woody, mellow full flavoured 4.00