



# KING CARLOS<sup>®</sup> COFFEE ROASTERS

— MENU —

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**TUESDAY - SATURDAY**

**7:00AM - 2:30PM**

18 WESTON ROAD, HURSTVILLE

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## NEW YORK SW'S

Naturally fermented sourdough served toasted with a side of crispy potato chips + dill pickle.

### REUBEN

15.9

Pastrami, sauerkraut, Swiss cheese + Russian dressing.

### CUBANO

15.9

Thinly sliced pork neck, dill pickles, Swiss cheese + mustard.

### COURT STREET

15.9

Salami, mortadella, mozzarella, char-grilled capsicum, Swiss cheese + mayonnaise.

### PYTHAGOREAN (V)

15.9

Marinated artichoke, Kalamata olives, char-grilled capsicum, Swiss cheese + mayonnaise.

### MANHATTAN

9.9

Mozzarella, Swiss cheese + provolone.

### ROYALE

9.9

Swiss cheese, provolone + ham.

ADD WILD ORGANIC DRINK + \$3

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## COCKTAILS

### CUBA LIBRÉ

22

Cubano Rum, organic cola + lime.

### PISCO SOUR

22

Pisco, egg white, sugar syrup, lime + bitters.

### VODKA JALAPEÑO

22

Lemoncello, Belvedere vodka, lemoncello, lime and jalapeño.

### KING CARLOS MARTINI

22

Cold-pressed coffee Gin + vermouth.

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## ESPRESSO

☞ 5

☞ 6

ESPRESSO

PICCOLO

RISTRETTO

MACCHIATO

LONG BLACK

CAPPUCCINO

LATTE

FLAT WHITE

MOCCHA

HOT CHOCOLATE

MAROCCHINO

CON PANNA

Extras \$1

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## COLD BREW / 30 HOUR SUBMERSION

7

**Dominican Republic:** Grown by Bruno and Miguel at the Tejada family farm in the region of Juncalito, Cordillera Central. A washed Lavado, a blend of Caturra and Catimor arabica varieties

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## NITRO / COFFEE INFUSION

7

**Peruvian Natural Catimor:** Grown by Benjamin La Torre at the Family Farm in Villa Rica. A Catimor varietal, naturally processed with a grade 91+.

**Ethiopia Guji Oromia:** From the region of Harsu Haro Muda. A Welichu and Kudhumi varietal, naturally processed Guji with a grade 85+.

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## BATCH BREW / CONA

7

**Dominican Republic:** Grown at the Tejada Family Farm in the region of Juncalito, Cordillera Central. A washed Lavado with a mix of Caturra and Catimor varietal.

**Colombian:** Grown at the Jose Ordoriez Family Farm in the region of Bruselas, Huila. A Pink Bourbon varietal processed by Anaerobic fermentation.

**Ethiopia:** From the region of Harsu Haro Muda, Welichu and Kudhumi varietal, naturally processed Guji with a grade of grade 85+.

**Cuba:** Grown in the exotic Sierra Maestra mountains. A washed Arabica varietal, awarded five medals in 2017, 2018 and 2019.

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## COFFEE PADDLE BOARD

14

Take your senses on a journey around the world with a selection of seven curated special single origin coffees.

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## AEROPRESS OR CHEMEX

18

**Panama Giesha:** Rocky Mountains Natural from Alto de los Guerra, Bambito region. This ultra rare luxurious coffee is packed with candy, toffee, tropical fruit flavors with a mango finish.

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## FRAPPÉ

9

**Espresso:** Award-winning coffee blended with milk, vanilla + ice.

**Mocha:** Award-winning coffee blended with Forastero cocoa, milk, vanilla + ice.

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## ICED COFFEE

8

Double espresso, milk + ice.



## RE FIRMA BLEND

*Origins: Seasonal*

*Growing Regions: Earth. (It's tightly held family secret)*

*Processing Notes: Sundried, washed & semi washed.*

High grade beans, balanced, clean, smooth coffee with dark chocolate undertones, berry flavours, highly aromatic, a delicate coffee with a pleasant aftertaste, a unique full bodied coffee.

250g \$15 | 500g \$29 | 1kg \$53



## GRAN MEZCLA BLEND

*Origins: Seasonal*

*Growing Regions: Earth. (It's tightly held family secret)*

*Processing Notes: Sundried, washed & semi washed.*

Balanced, clean, smooth coffee with nutty & spicy flavours, highly aromatic, a delicate coffee with a pleasant aftertaste a unique full bodied coffee.

250g \$15 | 500g \$29 | 1kg \$53



## KILLER NINJA BLEND

*Origins: Seasonal*

*Growing Regions: Earth. (It's tightly held family secret)*

*Processing Notes: Sundried, washed & semi washed.*

Balanced, clean, smooth coffee, chocolate undertones, soft bodied, distinct plum & citrus notes. Perfect espresso drinkers looking for something different.

250g \$15 | 500g \$29 | 1kg \$53

## PANAMA GEISHA

*Origin and Region: Alto de los Guerra, Bambito*

*Varietal: Geisha*

*Altitude: 1,800m – 2,100m*

*Processing Details: Natural*



Candy, berries, toffee, tart, malic acidity, tropical fruit, mango tart finish.

48g \$42

## JAMAICA BLUE MOUNTAIN

*Farming Estate: Stoneleigh Family*

*Growing Region: Blue Mountains, Kingston*

*Processing Details: Fully Washed*

*Grower: St Clair Shirley*



A beautiful fragrance of freshly cut fir, deep flavours of apricot, melon and orange with a light syrup body and a cocoa and toffee aftertaste.

500g \$149

## ETHIOPIA GUJI

*Growing Region: Harsu Haro Muda*

*Processing Details: Natural Process*

*Score Grade: 85 – GUJI GRADE 1*

*Varietal: Welichu and Kudhumi*



Grade 1 Rich flavours of black cherry, milk chocolate, mango, rose hip floral, underpinned by notes of pecan nuts. The picking is all done by hand.

250g \$23 | 500g \$44



## CUBA

**Growing Region:** Sierra Maestra Mountains

**Varietal:** Arabica

**Processing Details:** Washed

Cuba, Sir Winston Churchill is our flagship single origin coffee. Unique flavour, sweet acidic, complex smokey cigar flavours with dark chocolate and vanilla undertones.

250g \$23 | 500g \$44



## PERU NATURAL CATOMOR

**Farming Estate:** Benjamin's Farm

**Growing Region:** Villa Rica

**Varietal:** Catimor

**Processing Details:** Natural Sundried, Solar

The unique sun-drying process allows for a unique set of flavours to shine through – including candied apple, mango and pineapple notes.

250g \$29 | 500g \$56



## DOMINICAN REPUBLIC

**Farming Estate:** Tejada Family Farm

**Growing Region:** Juncalito, Cordillera Central

**Varietal:** 80% Caturra and 20% Catimor

A lovely heavy body, sweet merlot notes with delightful roasted walnuts muddled with dark chocolate and hints of lime. Natural Arabica Cibao – a classic Caribbean!

250g \$22 | 500g \$42



## HONDURAS SPECIALTY

*Origin: Honduras*

*Growing Region: Los Geranios*

*Processing Notes: Washed*

Our Honduras has a very pleasant acidity and a full body. Notes of hazelnut and dark chocolate combine with slight winery notes.

A very balanced cup.

250g \$22 | 500g \$42



## COLOMBIA

*Farming Estate: Jose Ordoriez Family Farm*

*Growing Region: Bruselas, Huila*

*Varietal: Pink Bourbon*

*Processing Details: Anaerobic Fermentation*

An exceptional cup with flowery aromas of rose petals and hints of lavender. Passionfruit, plum, and figs a sweet with a long sweet aftertaste.

250g \$29 | 500g \$56



## TANZANIA MT KILIMANJARO

*Farming Estate: Kilimanjaro Plantation*

*Growing Region: South Slopes of Mt Kilimanjaro*

*Varietal: Bourbons, Typica and Blue Mountain*

*Processing Details: Fully Washed*

An intense aroma and a full body, with notes of chocolate, black currants, raisins and milk chocolate – with a slight tannic sensation to finish.

250g \$23 | 500g \$44



## BRAZIL MUNDO NOVO RED

**Farming Estate:** Fazenda Fortaleza

**Growing Region:** Mantiqueira Minas Gerais

**Varietal:** Red Mundo Novo

**Processing:** Pulped Natural

Low acidic flavours, very fine and mild tasting with milk chocolate undertones, cherry and sassafras notes, stone fruits and honey sweetness.

250g \$23 | 500g \$44



## EL SALVADOR

**Growing Region:** Santa Ana, Canton Las Cruces

**Coffee Producer:** Mendoza Family

**Varietals:** Bourbon and Pacas

**Processing Details:** Fully Washed

Creamy bodied, low acidic, very fine, mild tasting with milk chocolate undertones, papaya and cocoa notes.

250g \$22 | 500g \$42



## KENYA

**Growing Region:** Kiambu County

**Varietal:** Arabica Ruiru

**Processing Details:** Washed, then sun dried on a raised bed

Kenya is a bright cup with lemon and blackcurrant flavours, carrying a toffee, plum and dark chocolate finish.

250g \$23 | 500g \$44





## GUATEMALA

**Growing Region:** Finca Bella Vista

**Varietal:** Catuai and Caturra

**Processing Details:** Fully Washed

Strong, moderate in acidity, highly fragrant and full bodied with spicy dark chocolate notes and crisp sparkling green apple acidity.

250g \$22 | 500g \$42



## MEXICO

**Farming Estate:** Rivas Family, Kassandra Estate

**Growing Region:** Corodoba, Veracruz

**Varietal:** Caturra, Catuai Bourbon

**Processing Details:** Fully washed then sundried

Balanced, clean and smooth with ripe cherry notes and dark chocolate undertones with hazelnuts tones a highly floral, sweet, and delicate.

250g \$23 | 500g \$44



## DECAF COLOMBIA NATURAL

**Origin:** Colombia

**Processing Details:** Sugar Cane Method

Umami-like aromatics, a bittersweet cocoa powder flavour tied up with brown sugar, dark caramel hints and toasted wheat berry.

250g \$27 | 500g \$32 | 500g \$59



## CHEMEX COFFEE MAKER

With the Chemex method, you can make coffee as strong as you like without bitterness. Perfect for iced coffee and coffee flavoring for gourmet recipes. Because of its purity, Chemex brewed coffee can be covered and stored in the refrigerator for reheating...without losing its flavour!

3 Cup \$71 | 6 Cup \$84 | 10 Cup \$99



## BODUM FRENCH PRESS

Considered to be the top coffee plunger in Australia. This coffee maker is not only in classical style, it also brings the best aroma out of your coffee and leaves hardly any residue in your cup! Simply add coarsely ground coffee powder and hot water, wait 4 minutes and then slowly push down the plunger - done.

3 Cup \$50 | 6 Cup \$60 | 8 Cup \$70



## HARIO COLD BREW POT

Our Hario Cold Brew Pot is an elegant and effective way to produce quality cold brewed coffee at home. Cold brew coffee is rich, smooth and contains less than half the acids of traditional hot brew methods.

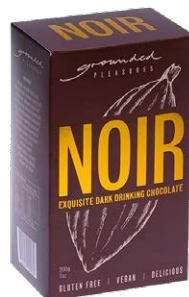
1L \$44.95



# GROUNDED PLEASURES DRINKING CHOCOLATE

Crafted by Grounded Pleasure in Australia (renowned as some of the best drinking chocolate in Australia), gluten free, dairy free, GMO free, fairly traded 100% natural 200g premium drinking chocolate powder and varieties.

- Original
- Noir
- French Mint
- Chilli Infused
- Socilian Orange
- Vanilla Bean
- Organic Panela
- Seven Spices Chai





## STOVE TOP MOKA POT

The Verna Moka Pot is the classic stovetop espresso maker. This moka pot is designed to force water vapor through ground coffee to produce Italian espresso in minutes. With air and coffee oils interacting with this intensity, a velvety crema forms a layer atop the rich espresso.

3 Cup \$54 | 6 Cup \$65 | 9 Cup \$97 | 12 Cup \$119



## AEROPRESS COFFEE MAKER

The AeroPress coffee maker is a new kind of coffee press that brews coffee under ideal conditions: proper temperature, total immersion, and rapid filtering. This results in amazingly delicious coffee with a wide range of beautiful flavors but without bitterness and with very low acidity.

\$52



## WACACO NANOPRESSO

Packed with new features and capabilities, which will drastically improve the way you prepare your favourite coffee. Nanopresso is one of the best and most versatile espresso machines.

\$109

# AWARD WINNING COFFEE SHIPPED DAILY



Both our single origins and in-house coffee blends have attracted multiple awards both internationally and locally. Sourcing ethical specialty grade coffee, working with farmers and importers at harvest time to ensure we get a green beans at fair price for both farmers and importers.

Our aim is to always buy quality green coffee either directly from the grower or ethical green coffee importer. We pay a fair price so the farmer can support their family and the environment.



# COFFEE SAMPLE PACK

3 X 200G BAGS

\$49

Choose three coffees from our seasonally rotating selection of specialty blends and single origins to curate your very own coffee sample pack.



**BUILD YOUR SAMPLE PACK NOW**

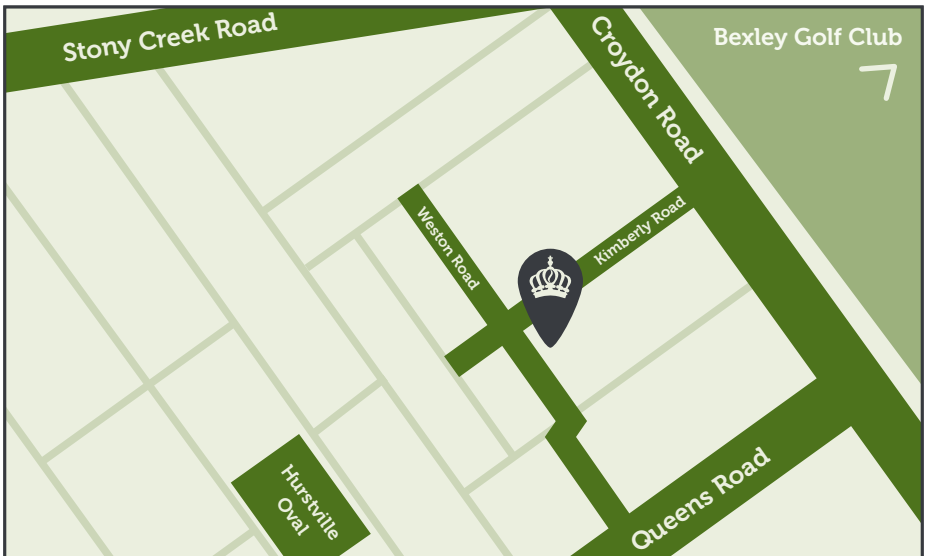


# KING CARLOS COFFEE ROASTERS



**FRESH AWARD WINNING COFFEE**

VISIT [KINGCARLISCOFFEE.COM.AU](http://KINGCARLISCOFFEE.COM.AU) & ORDER TODAY



**18 WESTON ROAD, HURSTVILLE**  
(CORNER OF KIMBERLY & WESTON ROAD)

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