

ESPRESSO

is the most traditional way to prepare and enjoy coffee. With a 30-second extraction and in 30 ml of concentrated taste and strength, it is the most popular method of preparing and tasting specialty coffee beans worldwide.

ALTERNATIVE PREPARATIONS

are essentially the name for a variety of brewing alternatives to traditional espresso method. Each technique highlights unique characteristics of the coffee beans, allowing for diverse tasting profiles and textures.

By exploring these alternatives, coffee enthusiasts can discover new dimensions of their favorite beans and appreciate the subtleties that each preparation brings to the cup.

AEROPRESS

42 AED

This coffee is air-filtered with a small paper filter. It's similar to the French press, but the difference is that this paper filter allows pressure and filtration to pass through. Being made of polycarbonate, it is very light and therefore practical. It's also great for travelling, even outside urban areas. Additionally, it's unbreakable and easy to maintain.

FRENCH PRESS

42 AED

Its advantages are the speed of coffee preparation, simplicity, and convenience. The French press comprises a glass container, which can be of various sizes, and is protected by a stainless steel handle. Separation of the coffee grounds from the liquid is done via a plunger holder with a fine sieve.

CHEMEX

45 AED

It's a chemical device, a kind of modified Erlenmeyer flask made of borosilicate glass. It is connected to a funnel in the shape of an hourglass. The middle has a wooden collar and leather tie.

HARIO V60

42 AED

Hario also produces porcelain and plastic accessories and various paper filters for its coffee machines. Coffee prepared through the V60 has a softer and sweeter taste than that made with the Aeropress since the extraction takes place only with the help of gravity.



ENJOY A UNIQUE
COFFEE EXPERIENCE
WITH OUR HOME-ROASTED BEANS

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MINT

EAT
DRINK
& MEET

specialty coffee



specialty coffee

SPECIALLY ROASTED COFFEE

ETHIOPIA GUJI

100% Arabica single origin

REGION:	Guji
ALTITUDE:	1800 m.a.s.l
PROCESSING:	Washed, dried in the sun
TASTE:	Orange, honey, nuts
AROMA:	Floral aroma with lemon flavour and a hint of raspberry
ACIDITY:	High
BITTERNESS:	Medium
ROASTING STYLE:	Light
COFFEE SCORE:	88

BRASIL SOUTH MINAS

100% Arabica single origin

REGION:	Sul de Minas
ALTITUDE:	1250 m.a.s.l
PROCESSING:	Washed
TASTE:	Milk chocolate with hazelnuts
AROMA:	Fruity notes
ACIDITY:	Mild
BITTERNESS:	Medium
ROASTING STYLE:	Light
COFFEE SCORE:	85



COSTA RICA FINCA YELLOW HONEY

100% Arabica single origin

REGION:	Naranjo
ALTITUDE:	1500 m.a.s.l
PROCESSING:	Washed
TASTE:	Marzipan, apricot, plum
AROMA:	Sweet, subtle fruity notes
ACIDITY:	Mild
BITTERNESS:	Medium
ROASTING STYLE:	Light
COFFEE SCORE:	86

INDONESIA ANAEROBIC

100% Arabica single origin

REGION:	Northern Aceh
ALTITUDE:	1900-2100 m.a.s.l
PROCESSING:	Anaerobic soft natural
TASTE:	Redcurrant, pineapple, cacao nibs
AROMA:	Hibiscus
ACIDITY:	Mild
BITTERNESS:	Medium
ROASTING STYLE:	Light
COFFEE SCORE:	88

HONEY COLOMBIA

100% Arabica single origin

REGION:	Tolima
ALTITUDE:	1840 m.a.s.l
PROCESSING:	Honey
TASTE:	Vanilla, caramel
AROMA:	Caramel
ACIDITY:	Orange
BITTERNESS:	Mild
ROASTING STYLE:	Light
COFFEE SCORE:	87