

SPECIALTY COFFEE. AIR ROASTED IN DALSTON

OUR COFFEE

COCO DI MAMA

ALLPRESS
ESPRESSO

WHAT MAKES COCO DI MAMA THE PERFECT CUP?

Allpress roast their beans using their patented method called Air Roasting.

The benefit of this isn't in what you can see, it's in what you can't. Traditional drum roasting billows smoke as the coffee drops into a cooling tray, but the advantage with hot Air Roasting is that when the beans hit the cooling tray, the unique character of every bean shines through, and the burnt taste that traditional drum roasting causes completely disappears.

Air roasting elevates natural sweetness to achieve a smooth taste, and gives lasting flavour Allpress Espresso is known for.

Our Friendly, trained baristas (not button pushers) are trained through Coco's own Coffee Academy in the heart of the city, ensuring you get the perfect cup of coffee, everyday.



SPECIALTY GRADED
AIR ROASTED IN DALSTON
TRAINED BARISTAS
THE PERFECT SHOT

ALLPRESS
ESPRESSO



- PROUDLY GRINDING ALLPRESS - DESIGNED FOR TASTE. ROASTED LOCALLY IN DALSTON. **ALLPRESS** ESPRESSO
- THE ESPRESSO BLEND. TASTING NOTES OF THE ESPRESSO BLEND (STRONG & SMOOTH) & WHERE THE BLEND IS FROM.

We use the espresso blend by allpress which is 100% Arabica and consistent of 4 origins. in the table below, we break down the blend into these origins and the notes they bring to the flavour.

ORIGIN	FLAVOUR	PROCESS
BRAZIL	BACKBONE OF THE BLEND BRINGING LOTS OF BODY AND SWEETNESS WITH COCOA & CARAMEL IN THE CUP.	NATURAL
GUATEMALA	MALIC APPLE LIKE ACIDITY. HONEY PERHAPS FLORAL.	WASHED
COLOMBIA	MILK CHOCOLATE, PANELA OR RAW SUGAR, CITRIC ACIDITY.	WASHED
SUMATRA	TOBACCO, SPICE, A LIGHT BERRY ELEMENT.	GILING BASAH

SUSTAINABILITY

We care about reducing our environmental impact :



- We offer china crockery for in-store customers
- Save 45p when you bring your own cup
- Keep cups sold at not-for-profit prices
- Our coffee cups are 100% recyclable
- Free dairy-free milk alternatives



Every year, a few people from the Allpress roasteries around the world have the privilege of travelling to the coffee plantations, such as in Ethiopia & Columbia, to build relationships, further knowledge and make sure the teams we work with value their people as much as we do.

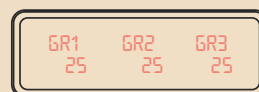
THE PERFECT SHOT

18.5g of coffee beans and 25s Extraction time for the smoothest tasting coffee (never bitter or burnt).



THE DOSE: 18-18.5g

The amount of ground coffee that goes into the basket.



EXTRACTION TIME: 24-26sec.

PERFECT SHOT- 25 sec.

How long it takes for the espresso to be extracted from the machine.



YIELD: 33g

How much the final product weights.

SEXY MILK

We train our baristas to only serve velvety, shiny milk.

We only use the best milk and dairy-free milk alternatives (try our Oatly Professional) and we don't charge you extra for it.



“BEST COFFEE IN THE CITY” - CITY AM

-FT. IN FINANCIAL TIMES: “BEST COFFEE SHOPS IN LONDON”

COCO DI MAMA