

## AFRO COFFEE

*Afro Coffee's highest quality beans are sourced straight from the origin birthplace of coffee: East Africa. The sophisticated Arabica- and Robusta beans with refined variety from other continents give Afro Coffee its distinct taste.*

*Dark & Elegant*    
*Strong & Earthy, Mild & Aromatic* 

Espresso single 2,40, double 3,90  
Verlängerter (Cup of Coffee) 3,10  
Cappuccino (G) 3,80  
Caffè Latte (G) 4,40  
Flat White (G) 4,20

*On demand our coffees can be served decaffeinated  
or with almond milk as well*

## HOT COCOA DRINK

Hot Cocoa Drink (G) 3,90

Salted Caramel Popcorn Chocolate (G) 4,90  
Marshmallow Chocolate (G) 4,90

Amarula Chocolate (G) 5,90

## SPECIALS

Mokka

*served with cardamom and sugar 4,50*

Creamy Chocolate Coffee (G)

*Double Espresso, Hot Cocoa Drink and cream 5,50*

Iced Vanilla Latte (G) 4,90

Iced Salted Caramel Latte (G) 4,90

Iced Amarula Latte (G) 5,90

Iced Coconut Coffee

*Double Espresso, coconut milk,  
coconut syrup, ice 4,90*

Iced Almond Coffee

*Double Espresso, almond milk,  
almond syrup, ice 4,90*

Espresso Tonic

*Espresso, Organics Tonic Water,  
Ice 4,90*

# AFRO TEA

## ROOIBOS & HONEYBUSH BASED

### ADDIS ABABA

*Rooibos, Honeybush, Cocoa Peels, Marigold Flowers 4, 10*

### CAIRO

*Rooibos, Mate Tea, Carrot Flakes, Carob, Apple Pieces, Honeybush, Green Tea, Nana Mint, Eucalyptus Leaves 4, 10*

### CAPE TOWN

*Rooibos, Green Tea, Elderberries, Guarana, Honeybush, Rose Petals, Chicory Roots, Melissa Leaves, Kola Nuts 4, 10*

### DAKAR

*Honeybush, Rooibos, Orange Flakes, Carrot Flakes, Marigold Flowers 4, 10*

### MOMBASA

*Rooibos, Lemongrass, Currants, Nana Mint, Elderberries, Lemon Fruit Granulate, Eucalyptus Leaves, Passion Fruit Granulate, Ginger 4, 10*

### MALINDI

*Rooibos, Currants, Pear Pieces, Strawberry Leaves 4, 10*

## TROPICAL FRUITS

*Rooibos, Banana Chips, Honeybush, Mango Cubes, Melon Pieces, Pineapple Pieces, Orange Cest, Lemon, Sunflower Blossoms 4, 10*

## FRUIT TEA BASED

### FRUIT FIELDS

*Apple, Rosehips, Hibiscus, Sweet Blackberry Leaves, Orange Cest, Raspberry Pieces 4, 10*

## BLACK TEA BASED

### CLASSIC BLACK

*Finest Black Tea from Africa 4, 10*

### SPICY CHAI

*Finest Black Tea with Spices, Milk and Honey 4, 10*

### EARL GREY

*Classical Black Tea Blend with Bergamot 4, 10*

# AFRO TEA

## GREEN TEA BASED

### GREEN LEAVES

*Sencha Green Tea 4, 10*

### CASABLANCA

*Green Tea, Peppermint Leaves 4, 10*

### DJIBOUTI

*Green Tea, Apple Pieces, Blue Mallow Blossoms, Grapes, Marigold Blossoms, Strawberry Leaves, Ginger, Cranberries, Currants, Lemongrass 4, 10*

## HERBAL TEA BASED

### HERBAL AMBER

*Lemongrass, Ginger, Licorice 4, 10*

### GOLDEN CHAMOMILE

*Chamomile Blossoms 4, 10*

### MINTY BREEZE

*Finest Peppermint 4, 10*

### LEMON HERBS

*The tangy taste of the fragrant lemon verbena in this refreshing blend is accompanied by the natural oils of two types of mint that provide a cool kick. Apple, rosehip and calendula complete the taste experience. 4, 10*

## RARITIES

### FINEST ASSAM

*A strong classic containing spiciness and a slightly malty aroma. This classy blend also harmonizes wonderfully with a splash of milk. 4, 60*

### PURE WHITE

*White tea is one of the most valuable teas in the world and emit an exiting velvety-soft and spicy aroma after infusion. 4, 60*

### SWEET OOLONG

*Oolong, the exclusive black dragon, delicately scents and charms with a gentle, sweet taste. Made from semi-fermented leaves, Sweet Oolong combines the best qualities that both green and black tea has to offer. 4, 60*

### YELLOW SUN

*For a long time, this blend was reserved only for the Chinese emperor and the yellow tea is still a rarity today. The special, centuries-old art of its production gives the tea an incomparable aroma, a natural sweetness and a slightly nutty note. 4, 60*

### JASMINE PEARLS

*In the traditional production of this green tea specialty, only the youngest and finest tea leaves are picked, then mixed several times with fresh jasmine flowers and sieved again. The mixture, which is then rolled from hand into small pearls, captivates the eye and seduces the tongue with a stimulating, floral fragrance and taste experience that is second to none. 4, 60*