



KING CARLOS[®] COFFEE

START YOUR COFFEE JOURNEY TODAY
www.kingcarloscoffee.com.au

CAPPUCCINO



Single, served in 180-220ml cup, top with textured milk, a 1cm foam top and 1cm foam layer below the lip of the cup. Dust top with chocolate powder.

FLAT WHITE



Single, served in 180-220ml cup topped with textured milk whilst withholding the foam, to achieve a 2-3mm foam on top.

PICCOLO (small)



Single, topped with textured milk in a 90-100ml glass, foam should be 3-5mm from top of glass.

AFFOGATO



Single, served in a latte glass, 30ml of espresso over a scoop of ice-cream.

CAFE LATTE (milk)



Single, topped with textured milk, 0.5-1cm foam from top of glass, glass usually 200ml-240ml (latte glass).

RISTRETTO



0-11g of coffee (single), 15-20 second extraction, to produce 12-16ml of espresso, served in 70ml cup.

DOPPIO RISTRETTO



18g-21g of coffee (double), 15-20 second extraction, to produce 24ml-32ml of espresso.

ESPRESSO (short black)



Single, 30ml espresso extraction, served in 70ml cup.

DOPPIO (double short black)



Double, 60ml espresso extraction, served in 70ml cup.

CAFE LUNGO (long)



Double, 100ml espresso extraction (over extracted espresso).

LONG BLACK (Americano)



75% hot water then floated with double espresso.

CAFE MACCHIATO (stain)



Single, mark with textured milk, served in 60-90ml glass.

BEAN TYPES

COFFEA ARABICA

The superior species in the Coffea family. This species has sweet, fruity, nutty characteristics which are highly desirable. Arabica beans do not have a high caffeine content

COFFEA LIBERICA

This species originated in Liberia in Western Africa.

COFFEA CANEPHORA

Known as Robusta, this family has almost twice as much caffeine as Arabica beans. It has bitter earthy flavours, which is often desirable in blended coffee to give it a stronger 'coffee flavour'.

ORIGINS

SINGLE ORIGIN

Usually a high grade Arabica coffee that is served from one particular country.

ESTATE COFFEE

This is coffee from one particular estate. It is desired for its unique flavours.

BLENDED COFFEE

When different coffees from different countries are blended together to form a complex blend of coffee. Special blends are closely guarded secrets that are passed on from one generation to the next.

ROASTING



Blonde

BLONDE (LIGHT)

Underdeveloped, lighter than ideal

Medium

MEDIUM

Your IDEAL roast colour

Dark

DARK

Overdeveloped, darker than ideal

THE GRIND



COARSE

>>>

MEDIUM

>>>

FINE

>>>

EXTRA FINE (ESPRESSO)