



TRY WITHOUT SUGAR!

SHOT!

DOUBLE

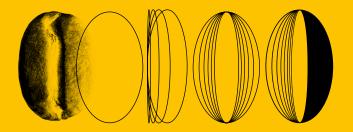
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ONLY

SPECIALTY COFFEE

Aliena Coffee Roasters

FARM ORIGIN / VARIETY / PROCESS / ALTITUDE	Espresso / Americano	Cappuccino	Maxi Cappuccino	V60
SENHOR NIQUINO ▲ BRASILE / Natural / 1100-1300 masl Red Bourbon, Yellow Bourbon, Catucai	3	3.5	4.2	-
FINCA EL JARDIN ▲ COLOMBIA / Honey / 1875 masl Red Bourbon, Caturra	4.5	5	5.7	8.5
FINCA TERRAZAS ▲ GUATEMALA / Fully Washed / 1940 masl Bourbon, Caturra	4.5	5	5.7	8.5
FINCA LA BENDICIÓN ▲ NICARAGUA / Natural / 1500-1700 masl Pacamara	4.5	5	5.7	8.5
NAHUAL ▲ MEXICO / Natural / 1700 masl Typica, Bourbon, Costa Rica 95	3	3.5	4.2	6.5
TUMBA 532 ▲ RWANDA / Natural / 1800 masl Red Bourbon	4	4.5	5.2	7.5



ALIENA COFFEE ROASTERS is our Rome-based roastery.

Our mission is the revolutionary conquest of the modern human's palate through a careful selection of the coffee beans. Our coffees are meant for any terrestrial willing to experiment, where taste is seen as a universal act of research, cultural sourcing, and self-achievement. We roast ALIENA coffee lighlty.

We develop the profile of the beans, bringing out notes of acidity and sweetness. The bitterness disappears in perfect balance with the flavors. The goal is to highlight the quality of the cherry, its botanical variety, and its particular terroir and agricultural practices.

IS THERE COFFEE ON OTHER PLANETS?

