

COFFEE LIST

{ blend }

PICK YOUR BLEND

BLEND #100 | 100% ARABICA

ORIGINS: Ethiopia Sidamo, Brazil Alta Mogiana, Perù Cajamarca, Honduras Copàn

BOTANICAL SPECIES: Coffea Arabica

caramel | honey | orange | chamomile | dark chocolate

BLEND #87

ORIGINS: Ethiopia Yirgacheffe, Brazil Wild, Nicaragua El Diamante de la Segovia

BOTANICAL SPECIES: Coffea Arabica, Coffea Canephora

rose and caramelized lemon | macadamia nuts | goji berries | toasted bread | cacao nibs

BLEND #84 | ORGANIC

ORIGINS: Brazil Matas de minas, Perù Chanchamayo, Mexico Berillo, India Kerala

BOTANICAL SPECIES: Coffea Arabica, Coffea Canephora

white flowers | candied orange | bakery notes | tamarind | spices | dark chocolate

🌱 Organic

BLEND #0 | DECAFFEINATED

ORIGINS: Brazil Parà, Indonesia Sumatra

BOTANICAL SPECIES: Coffea Arabica e Coffea Canephora

wildflowers | cocoa beans | apricot | tropical fruit

BLEND PANORMOS

ORIGINS: Brazil Alta Mogiana, Perù Cajamarca, Honduras Copàn, Indonesia Sulawesi, India Kerala

BOTANICAL SPECIES: Coffea Arabica, Coffea Canephora

almonds | toasted bread | milk chocolate | spices

SELECT YOUR BREWING METHOD



ESPRESSO

Specialty Blend #100, #87, #84, #0

2,50€

Blend Panormos

2€



MOKA

SPECIALTY BLEND #100, #87, #84, #0

2/3 cups

6€

4/5 cups

10€

9/10 cups

16€

BLEND PANORMOS

2/3 cups

5€

4/5 cups

9€

9/10 cups

14€

{ single origins }

PICK YOUR SPECIALTY COFFEE

COLOMBIA HUILA FINCA LA COLMENA

100% ARABICA SPECIALTY COFFEE | Sca Score 83

REGION: Huila, Pitalito

VARIETIES: Caturra, Catuai

PROCESSING METHOD: Washed

chocolate | vanilla | almond

PERÙ FINCA CHACRA D'DAGO

ORGANIC 100% ARABICA SPECIALTY COFFEE | Sca Score 85.5

REGION: Villa Rica

VARIETIES: Catigua, Tabi

PROCESSING METHOD: Washed

caramel | orange | molasses

 Slow Food Coffee Coalition  Organic

ETHIOPIA YIRGACHEFFE

100% ARABICA SPECIALTY COFFEE | Sca Score 84

REGION: Sidamo, Yirgacheffe

VARIETY: Heirloom

PROCESSING METHOD: Natural

blueberry | strawberry | caramel

NICARAGUA EL CARIBE

FINE ROBUSTA | Cup Score 81

REGION: El Diamante de las Segovias

VARIETY: Coffea Canephora

PROCESSING METHOD: Natural

dried fruit | toasted bread | plum

BRAZIL BOURBON ROJO

100% ARABICA SPECIALTY COFFEE | Sca Score 83

REGION: San Paolo, Espirito Santo do Pinhal

VARIETY: Red Bourbon

PROCESSING METHOD: Natural

vanilla | nutmeg | dark chocolate

PERÙ CAJAMARCA ORGANIC DECAFFEINATED

REGION: Cajamarca

VARIETIES: Typica, Caturra

PROCESSING METHOD: Washed and CO₂ Decaffeinated

honey | toasted almonds

SELECT YOUR BREWING METHOD



ESPRESSO

single 3€
double 6€



MOKA

2/3 cups 6€
4/5 cups 12€
9/10 cups 18€



V60

6€



CHEMEX

6€



AEROPRESS

6€



FRENCH
PRESS

6€



COLD BREW

6€

{ coffee list }

Espresso Panormos	2€	Corretto	3€
Specialty Blend Espresso	2,50€	Espresso Tonic	6€
Single-Origin Specialty Espresso	3€	Espresso Shakerato	5€
Double Espresso Panormos	3€	Sicilian Espresso	5€
Specialty Blend Double Espresso	5€	(with almond milk and ice)	
Single-Origin Specialty Double Espresso	6€	Iced Coffee	4€
Espresso		Specialty Iced Coffee	6€
Specialty Single-Origin Filter Coffee	à la carte	Iced Americano	4,50€
Moka Experience	à la carte	Iced Sicilian Espresso	5€
Americano	4€	Iced Coffee Macchiato	4,50€
Marocchino (with cinnamon on request)	3€	Vegan Iced Coffee (soy, almond, coconut, oat) 🌿	5€
Flat White	5€	Iced Mocha	6€
Specialty Flat White	6€	Iced Latte	5€
Vegan Flat White (soy, almond, coconut, oat) 🌿	6€	Vegan Iced Latte (soy, almond, coconut, oat) 🌿	5,50€
Mocha	4€	Specialty Cold Brew	6€
Cortado	4€	Irish Coffee (with Irish whiskey, double Panormos espresso, lightly whipped cream and cocoa)	6€
Macchiato Panormos	2,50€	Cremino Morettino	5€
Specialty Macchiato	3€	Latte	3€
Vegan Macchiato (soy, almond, coconut, oat) 🌿	3€	Vegan Latte (soy, almond, coconut, oat) 🌿	4€
Cappuccino Panormos	3€	Latte Macchiato	4€
Specialty Cappuccino	4€	Chai Latte	5€
Vegan Cappuccino (soy, almond, coconut, oat) 🌿	5€	Organic Dark Chocolate Milk by Sabadi	6€
Matcha Cappuccino	5€	Classic Hot Chocolate	6€
Sicilian Cappuccino (with almond milk)	5€	Leaf Tea / Herbal Infusions	6€
Iced Cappuccino	4€	Whipped cream add 0,50 €	
Caffelatte	4€		

{ signature coffee }

PORTA FELICE

Organic Espresso Blend #84, milk cream, orange marmalade, cinnamon and candied orange

6€

PORTA NUOVA

Specialty Espresso Blend #87, coconut cream, chai spice mix and cinnamon

6€

PORTA CARINI

Specialty Espresso Blend #100, milk cream, pistachio cream and pistachio powder

6€

PORTA REALE

Specialty Espresso Blend #100, ricotta cream, cannolo shell, pistachios and candied fruit

6€

PORTA DEI GRECI*

Panormos Espresso Blend, milk gelato, whipped cream and cocoa

6€

PORTA SANTA ROSALIA

Specialty Espresso Blend #100, rose syrup, pistachio, pink pepper and milk cream

6€

PORTA SANT'AGATA

Specialty Espresso Blend #87, cold-whipped almond drink, Bronte pistachio cream, garnish of Bronte pistachio granules

6€

PORTA CARBONE

Specialty Espresso Blend #87, Modica chocolate, whipped cream and cocoa

6€

PORTA ARAGONESE *

Organic Espresso Blend #84, whole milk, espresso coffee cream and milk chocolate powder

6€

PORTA DI CASTRO*

Specialty Espresso Blend #100, espresso coffee granita and fresh cream

6€

*Subject to seasonal availability

{ infusions list }

TEAS

PURE BLACK TEA (FOURTH LEAF) |  80° |  4'

Ideal for breakfast or throughout the morning.

Energizing and stimulating

PURE GREEN TEA (SECOND LEAF) |  80° |  4'

Supports the nervous, lymphatic and digestive systems

HERBAL TEAS

SICILIAN FLOWERS HERBAL TEA |  90° |  5'

Draining and digestive

ETNA FLOWERS & CINNAMON HERBAL TEA |  90° |  5'

Balsamic, decongestant, promotes leg drainage

INFUSED TEAS

GREEN TEA & SPEARMINT INFUSION |  70° |  5'

Supports the nervous, lymphatic and digestive systems

GREEN TEA & SICILIAN CITRUS INFUSION |  70° |  5'

Relaxing and rich in antioxidants

GREEN TEA & PRICKLY PEAR BLOSSOM INFUSION |  70° |  5'

Helps rebalance metabolism, digestive

GREEN TEA, BLOOD ORANGE & SPICES INFUSION |  70° |  5'

Supports the nervous and lymphatic systems

GREEN TEA & GIARRE VERDELLO LEMON INFUSION |  70° |  5'

Draining and digestive

GREEN TEA, FIGS & MANNA INFUSION |  70° |  5'

Digestive and rich in antioxidants

INFUSO AL TÈ VERDE E CAPPERO |  70° |  5'

Helps burn fat, rich in Vitamin C

 WATER TEMPERATURE

 INFUSION TIME

Our selection of organic teas, infusions, and herbal teas comes from La Casa del Tè, a company that also boasts its own tea plantation and a museum. The entire process, from sowing to harvesting the teas, herbs, and flowers, all the way through processing, takes place in the charming rural setting of Raddusa.

{ coffee experience }

(MINIMUM 2 PEOPLE)

TAKE YOUR TIME AND LET YOURSELF BE GUIDED THROUGH THE FASCINATING WORLD OF SPECIALTY COFFEE, MICRO-LOTS OF HIGH-ALTITUDE COFFEE, CAREFULLY SELECTED AT ORIGIN FROM SMALL PRODUCERS AND ROASTED TO ENHANCE THEIR SENSORY PROFILE.

JUST LIKE WINE, COFFEE TOO IS AN EXPRESSION OF DIFFERENT TERROIRS: THE PEDOCLIMATIC CONDITIONS AND SOIL CHARACTERISTICS WHERE THE COFFEE IS GROWN IMPART UNIQUE ORGANOLEPTIC PROPERTIES TO EACH INDIVIDUAL ORIGIN.

SPECIALTY COFFEE EXPERIENCE

15€

Tasting of the daily Specialty single-origin coffee through three different brewing methods (Chemex, Moka, Espresso), paired with organic Modica chocolate, cold-processed with whole mascobado sugar

ESPRESSO EXPERIENCE

10€

Espresso tasting of the organic Blend #84 and the Peru Chaca D'Dago single-origin, a high-altitude biodynamic Specialty Coffee, paired with Sabadì chocolate aged in Organic Specialty Coffee

FILTER COFFEE EXPERIENCE

18€

Tasting of three Specialty single-origins (à la carte), brewed using three different filter methods (Chemex, V60, and Cold Brew), paired with three organic Sabadì chocolates, cold-processed with whole sugars (Mascobado, Panela, Coconut Palm Flowers)

SLOW COFFEE EXPERIENCE

20€

Tasting journey of three Moka-extracted blends (#84, #87, #100), paired with Sabadì three aged chocolates and Natural Vermouth

COFFEE ORIGINS EXPERIENCE

18€

Tasting of Cuban Specialty single-origin coffee (Clever extraction) and Botanical Mater Sicilia Trinidad Reunion Rum, paired with Sabadì chocolate with whole Panela sugar

Price is per person.