

EST. MMXI

CAFFÈ GRANDE ABACO

WINE

WINE OF THE SEASON

The seasons have changed and so has our wine of the season. Amarone is our WOTS and this is why. This vineyard has won a gold



medal diploma for it's wines produced. Made with 50% corvina grapes it has a deep garnet red colour, perfumes of ripe red fruit, spices & tobacco. It has a generous, velvety body.

OPENING TIMES

Open from 07.00am every day

Sunday - Tuesday:

Food: 21.00PM

Drinks: 21.30PM

Wednesday:

Food 21.00PM

Drinks: 22.30PM

Thursday:

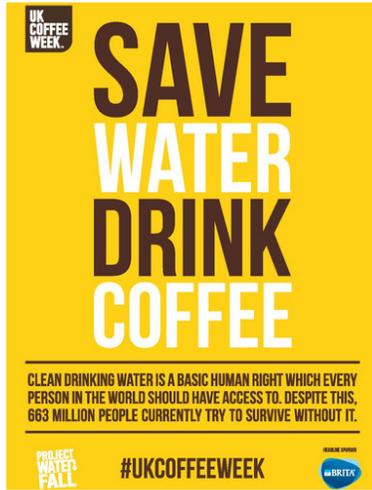
Food 21.30PM

Drinks: 22.30PM

Friday - Saturday:

Food: 21.30PM

Drinks: 23.00PM



APRIL

APRIL: UK COFFEE WEEK

We're once again supporting #UKCOFFEEWEEK here at Caffe Grande Abaco. A initiative that helps provide clean drinking water to coffee growing communities. We'll be doing our part by donating 5p from every coffee sold between 16th and 21st April. All you've got to do is come in and buy a brew!



COFFEE

NEW COFFEE: THE ABACO

A new coffee was born during the creation of Caffe Grande Abaco. 'The Abaco' our new signature drink perfectly balances espresso and micro foamed milk in a 6oz cup. We couldn't serve our signature drink in anything less than a black cup etched with gold leaf either.

The creating of this drink took hours for our head Barista Romain to perfect. In the end he decided to opt for a 14g shot of Ottimo

espresso, carefully mixed with finely textured milk. During the delicate crafting of The Abaco coffee we found that our Ottimo coffee blend and whole, full fat milk was the only way to enjoy this coffee.

How can we best describe this coffee to you? It's got the finesse and texture of a flat white but in proportions of coffee and milk that you've never tasted before. Curious? Then give it a try!

ottimo tiramisu

INGREDIENTS

- 3 large eggs yolks, 2 large egg whites
- 50g caster sugar
- 250g mascarpone
- 24 sponge fingers
- 150ml Caffe Grande's Ottimo Espresso
- 3 tbl spoons dark rum
- 50g dark chocolate
- 1 tbl spoon cocoa powder

INSTRUCTIONS

Prep Time: 15 minutes

Cook Time: 0 minutes

Ready In: 15 minutes

1. Whisk the egg yolk & sugar in a bowl until light & pale. Mix in the mascarpone.
2. In a separate bowl, whisk the egg whites until they form soft peaks. Lightly fold these in to the mascarpone mixture.
3. Pour the coffee & rum in to a dish and dip in the sponge fingers quickly, as they will absorb the liquid fast.
4. Layer the ingredients in a dish or glass topping with a cocoa dusting & chopped dark chocolate.

