Café Menu & Coffee Guide

Roasting and brewing Indian speciality coffees in Auroville since 2008
Welcome to Marc’s Café—
ROAST & TASTE

Run by a team of passionate, dedicated and cheerful people, we have built a reputation of taking coffee seriously.

We roast our coffees in small batches to give you the best taste possible. From the seed to your cup, we carefully monitor our coffee production processes to ensure a unique coffee experience. Our sourcing principles are to buy coffees certified under at least one certification program—organic, Fair Trade, UTZ or Demeter. This is to ensure that your coffee delivers an added value to the soil, workers, or the habitat and protection of fauna and forests.

Enjoy Marc’s Coffees at home! Choose your favorite coffee at the shop, and we will freshly grind it according to your brewing method. Or buy online from www.marcscoffees.com, and we will ship your order within two working days across India (delivery time will vary).

Learn to brew great coffees at your home, café or restaurant! For our latest brewing sessions, follow us at: www.facebook.com/marcscafe/

FOR TODAY’S SPECIALS,
CHECK OUR BLACKBOARD

All prices are in Indian rupees and are inclusive of all taxes.

QUESTIONS? COMMENTS?
Contact us at 0413 2633119 or by email at coffeeideas@auroville.in.org

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**HOT COFFEE**

We roast and brew more than seven types of coffee. All our coffees are certified and sourced directly by our team. See our Coffee Guide on page 7 to discover your favorite.

**LIGHT ROAST**
- Monsooned Malabar Mysore Royale Blend

**MEDIUM ROAST**
- Kaveri Espresso Blend
- Julien Peak Single Estate
- Balmalaid Single Estate

**DARK ROAST**
- Malabar Blues Blend
- Buna Devi Blend

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**BLACK**

- Espresso/Americano
- Classic/Blend: 70
- Single Estate: 80
- Speciality: 90
- Espresso Doppio: 100
- French Press: 90
- AeroPress: 90
- Turkish Coffee: 90
- Mr. Clever: 100
- Chemex: 150
- Vacuum Siphon: 300 (Two-person minimum)

**WITH MILK**

- Vegan milk available for Rs. 25 extra.
- South Indian Coffee (Buna Devi): 50
- Espresso Macchiato (Malabar Blues): 90
- Cafe Cortado (Kaveri): 90
- Latte Macchiato (Malabar Blues): 120
- Caffe Latte (Kaveri): 100
- Cappuccino (Balmalaid): 120
- Flat White (Julien Peak): 120

**COLD COFFEE**

- Rs. 130 each
- Caffe Shakeratoo
- Cold Drip

Vegan milk available for Rs. 25 extra.

**BLACK**

- Extra Shot Classic/Blend: 30
- Single Estate: 40
- Speciality: 50

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**WITH MILK**

- House Cold Coffee
- Iceberg Coffee (Add Rs. 30 surcharge)
- Irish Cold Coffee
- Thai Cold Coffee
SINGLE-ORIGIN CACAO

Choose your favorite origin: India, Ecuador or Madagascar. Made with your choice of plain water, milk or vegan milk. 175 ml each.

Hot Cacao
Cold Cacao
Xocolatl or Mayan Cacao

With honey, cinnamon & a pinch of chili powder.

COFFEE & CACAO

Try one of our best pairings of coffee & cacao

Espresso Cacao .................. 110
Cacao Cortado ..................... 125
Cacao Latte ....................... 150
Mokaccino ......................... 190
Caffe Affogato .................... 200

Freshly brewed espresso poured over dark chocolate gelato.

EGGS TO ORDER

Choose your favorite! Served with home-baked, organic sourdough bread.

House Omelet ..................... 150
Soft & fluffy

Italian Omelet .................... 175
Dried tomatoes, black olives, onion & cheese

Chili–Cheese Omelet ............ 175
Freshly chopped green chili & cheese

The Fancy ......................... 170
Our sourdough toast topped with pesto, poached eggs, cheese & black olives

Fried Eggs ....................... 160
Served with toast and your choice of tomato salsa or butter

Scrambled Eggs .................. 150
Served on butter toast

BREAKFAST

Served all day!

Big Ben ........ 300
Eggs to order, smoked ham, baked beans, two pieces of toast, butter & marmalade. Served with coffee or tea & fresh juice.

Barcelona ........ 300
Eggs to order, two pieces of toast with tomato salsa & olive oil. French croissant, café cortado & fresh juice.

Fitness Club .... 300
Fruit salad, yoghurt, muesli, two pieces of toast with tahini-honey spread, fresh juice & a café cortado.

Sourdough Toast ........ 100
Served with butter and homemade jam

Fruit Salad .......... 150

Fruit Salad & Curd .......... 175

JUICES & SMOOTHIES

100% cold-pressed juice with no added water or sugar

Orange
Carrot Apple
Pomegranate
Mixed Fruit
Piña Colada

Tutti Frutti Lassi
Tender Coconut Chiller
Watermelon Cooler
Cacao Banana Almond

Chai & Teas

Ask us about our selection of teas

Masala Chai
Green/Black Tea
Ayurvedic Tea
Iced Tea

Milkshakes

100% natural

Tender Coconut
Mango
Butterscotch
Belgian Chocolate
Vanilla

Grilled Sandwiches

Served with a side salad. Ask for the bread of the day.

Sadhhu
Pesto, dried tomatoes & smoked tofu

Tostado
Smoked ham & cheese

Cheesy
Dried tomatoes, black olives, onion & cheese

Fisherman
Tuna, vegan mayo, gherkins & green olives

Egg Cream
Boiled egg, vegan mayo, capers & onion

Fizzes & Chillers

All our syrups are made in-house

Nannari
Ginger Mint
Spirulina Lemon
Lemon Soda

Each: Rs. 50

- 4 -
All our bakes are made by our own passionate bakers, using only 100% natural products—no artificial flavoring or coloring! Our flour & sugar are organic, sourced directly from Rajasthani farmers. Our cacao & chocolate are made with organic cacao beans sourced directly from South India.

ARTISAN BAKES

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<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Classic Dark Cacao Brownie</td>
<td>80</td>
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<tr>
<td>Vegan Cacao Brownie</td>
<td>80</td>
</tr>
<tr>
<td>White Chocolate Brownie</td>
<td>80</td>
</tr>
<tr>
<td>Cookies</td>
<td>60</td>
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<tr>
<td>Oat &amp; Almond</td>
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<tr>
<td>Almond Biscotti</td>
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<tr>
<td>Vegan Biscotti</td>
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<tr>
<td>Lemon Glazes</td>
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<tr>
<td>Loaf Cakes</td>
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<tr>
<td>Orange Cinnamon</td>
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<tr>
<td>Marble</td>
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<tr>
<td>Dried Fruits</td>
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<tr>
<td>Vanilla</td>
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</tr>
<tr>
<td>Speciality Cakes*</td>
<td>130</td>
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<tr>
<td>Premium Chocolate Cakes*</td>
<td>150</td>
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*See our featured cakes on our blackboard or in the bakery display case.

FRENCH PASTRIES

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<table>
<thead>
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<tbody>
<tr>
<td>Butter Croissant</td>
<td>80</td>
</tr>
<tr>
<td>Cacao Croissant</td>
<td>90</td>
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<tr>
<td>Cinnamon-Orange Roll</td>
<td>70</td>
</tr>
<tr>
<td>Butter-Cacao Cornetto</td>
<td>50</td>
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</tbody>
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Daily & Monthly Specials
Check out our blackboard or ask our bakers!

GELATO

Italian-style ice cream covered in a dark chocolate shell & served on a stick. Our gelato is made locally by an Italian artisan.

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<tbody>
<tr>
<td>Vanilla</td>
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<tr>
<td>Stracciatella</td>
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<tr>
<td>Chocolate</td>
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<tr>
<td>Coconut</td>
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<tr>
<td>Seasonal Fruit</td>
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COFFEE GUIDE

Need a guide to find your perfect coffee? Let us help you choose the brewing method and coffee you are looking for.

— MARC’S COFFEE —

We offer three categories of coffees:

**Signature Blends:** Our Signature Blends are the result of many years of roasting, cupping, and exploring the synergies of different varietals, types, and roads of coffees. The result is a unique flavor and taste you cannot find anywhere else.

**Single Estates:** Some coffee growers create such extraordinary coffee that we don’t mix these with other beans. We credit our growers by marketing these special coffees under a single-estate label, along with the name of the estate and oftentimes with specific cultivars or processing methods.

**Indian Specialty Coffees:** The taste of these coffees is only possible to obtain in India. Through the generations, different techniques post-harvest led to very unique flavors that are popular with coffee connoisseurs around the world.

COFFEE REGIONS WHICH SOURCE MARC’S COFFEES
OTHER SOUTH INDIAN COFFEE REGIONS

Know what coffee you like but not how best to brew it?
Try one of our nine different methods:

- South Indian Coffee Filter (page 8)
- Chemex (page 11)
- Mr. Clever (page 12)
- French Press (page 14)
- Ibrik Cezve (page 15)
- AeroPress (page 10)
- Cold Drip (page 13)
- Vacuum Siphon (ask for details)
**BUMA DEVI BLEND**

**Type:** Arabica & Robusta  
**Origin:** Wayanad  
**Processing method:** Sun-dried  
**Pairs with:** Biscotti, vanilla cake, white chocolate brownie  
**Taste profile:** Dark roast with hints of caramel, cacao & dry cherries. Round & smooth body with a long, lingering taste. With hot milk & sugar, it tastes like toffee.

**TASTE BUMA DEVI**

South Indian Coffee .......... 50  
Buma Devi Espresso .......... 70  
Retail Pack  
100 g .................................. 130  
250 g .................................. 310  
1 kg .................................. 1200

**BEST BREWED IN THE**

**SOUTH INDIAN COFFEE FILTER**

1. Freshly grind your coffee. Use around 8 to 12 grams per person.  
2. Pour hot water over the coffee and let it brew. Use around 35 to 50 grams of water per person.  
3. Heat the milk. Pour the brew into a tumbrler. Stir the coffee and milk to create a nice froth.

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**KAVERI ESPRESSO BLEND**

**Type:** Arabica & Robusta  
**Origin:** Pulneys, Wayanad, Anamalais  
**Processing method:** 70% washed, 30% cherry  
**Pairs with:** Butter croissant, cacao croissant, cinnamon-orange roll  
**Taste profile:** Well balanced body, acidity & aroma. Ideal for espresso & its variations like the cappuccino, caffe latte & cortado.

**TASTE KAVERI ESPRESSO**

Kaveri Espresso .......... 70  
Kaveri Cappuccino .......... 120  
Kaveri Caffe Latte .......... 100  
Kaveri Café Cortado .......... 90  
Retail Pack  
100 g .................................. 165  
250 g .................................. 385  
1 kg .................................. 1500

**BEST BREWED IN THE**

**ESPRESSO MACHINE**

1. Grind the coffee (around 7 to 12 grams per shot).  
2. Brew for 25 to 30 seconds until you get 25 to 30 grams of espresso.  
3. Serve in a pre-heated cup with a glass of water.
MALABAR BLUES BLEND

Type: Arabica & Robusta
Origin: Coorg
Processing method: Sun-dried & monsooned (produced on the Malabar Coast)
Pairs with: White chocolate brownie, cheesy sandwich, dried fruits cake

TASTE MALABAR BLUES
Blues AeroPress .............. 90
Blues Espresso .............. 70
Blues Café Cortado ........... 90
Retail Pack
100 g .................. 175
250 g ................... 410
1 kg ..................... 1600

** BEST BREWED IN THE **
AEROPRESS
ALSO: Espresso machine, French press

1. Freshly grind your coffee. Use around 12 grams per person.
2. Brew at 85°C for 3 minutes using 150 grams of water.
3. Over a pre-heated cup, press down gently on the AeroPress for about 30 seconds.

MYSORE ROYALE BLEND

Type: 100% Arabica
Origin: Coorg, Pulneys, Wayanaad
Processing method: Sun-dried, washed & monsooned
Pairs with: Dark chocolate brownie, chocolate almond cake, oat & almond cookie

TASTE MYSORE ROYALE
Mysore Chemex .................. 150
Mysore French Press ............ 90
Mysore Espresso ............... 70
Retail Pack
100 g .................. 175
250 g ................... 410
1 kg ..................... 1600

** BEST BREWED IN THE **
CHEMEX
ALSO: French press

1. Freshly grind your coffee. Use around 16 grams per person.
2. Brew with 150 grams of water at 85°C for about 4 minutes.
3. Pour and serve immediately in a pre-heated cup.
JULIEN PEAK

Type: 100% Arabica
Origin: Shevaroys
Processing method: Hand-washed & fermented
Pairs with: Orange & cinnamon cake, marble cake
Taste profile: Floral, citrus nuances of fine, washed arabicas

TASTE JULIEN PEAK
Julien Mr. Clever ......................... 100
Julien AeroPress ......................... 90
Julien Chemex ......................... 150
Julien Espresso ....................... 80
Retail Pack
100 g ......................... 175
250 g ......................... 410
1 kg ......................... 1600

*** BEST BREWED IN THE ***

MR. CLEVER
ALSO: AeroPress, Chemex

1. Freshly grind your coffee. Use around 12 grams per person.
2. Brew with 150 grams of water at 95°C for about 3-4 minutes.
3. Press down and let the coffee flow into a pre-heated cup or decanter.

BALMAADI

Type: Arabica
Origin: Nilgiris
Processing method: Washed & long fermentation
Pairs with: Cheesy sandwich, cacao cornetto, butter croissant

TASTE BALMAADI
Cold Drip ......................... 130
Vacuum Siphon ....................... 300
Balmaadi Chemex .................. 150
Balmaadi Espresso ................ 80
Retail Pack
100 g ......................... 210
250 g ......................... 500
1 kg ......................... 1950

*** BEST BREWED IN THE ***

COLD DRIP
ALSO: Vacuum siphon, Chemex

1. Grind 75 grams of coffee to medium course. Fill the upper tank with 900 grams of filtered, room temperature water.
2. Open the tap; allow one drop every 3 seconds.
3. Wait until all the coffee is fully collected in the decanter below (around 12 hours).
4. Bottle the cold drip and keep it in the fridge. Serve at 5°C in a wine glass.
**MONSOONED MALABAR**

**Type:** Arabica  
**Origin:** Coorg  
**Processing method:** Sun-dried & monsooned  
**Pairs with:** Dark chocolate brownie, almond chocolate cake, grilled sandwich  
**Taste profile:** Popcorn, musky & wine are the unique flavours in this coffee. Light & mellow body with very low acidity.

**TASTE MONSOONED MALABAR**

<table>
<thead>
<tr>
<th>Coffee Type</th>
<th>Price</th>
<th>Retail Pack</th>
</tr>
</thead>
<tbody>
<tr>
<td>Malabar French Press</td>
<td>90</td>
<td>100 g</td>
</tr>
<tr>
<td>Malabar AeroPress</td>
<td>90</td>
<td>250 g</td>
</tr>
<tr>
<td>Malabar Chemex</td>
<td>150</td>
<td>1 kg</td>
</tr>
<tr>
<td>Malabar Espresso</td>
<td>90</td>
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</tr>
</tbody>
</table>

**BEST BREWED IN THE FRENCH PRESS**

**ALSO:** Espresso machine, AeroPress, Chemex

1. Grind your coffee coarsely. Use around 16 grams per person.
2. Brew at 86°C for 3-4 minutes using 175 grams of water.
3. Press down gently on the filter and serve in a pre-heated cup.

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**ORGANIC TURKISH COFFEE**

**Type:** 95.3 % Arabica, 4.7% cardamom  
**Origin:** Coorg, Pulneys, Wayanad  
**Processing method:** Sun-dried, washed & monsooned  
**Pairs with:** Butter croissant, dried fruits cake, oat cookie, biscotti

**TASTE TURKISH COFFEE**

<table>
<thead>
<tr>
<th>Coffee Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkish Coffee</td>
<td>90</td>
</tr>
<tr>
<td><strong>Retail</strong></td>
<td><strong>250</strong></td>
</tr>
</tbody>
</table>

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**BEST BREWED IN THE IBRIK CEZVE (TURKISH COFFEE POT)**

1. Very finely grind the coffee. Use around 5 grams per person.
2. In a ibrik cezve, mix the coffee powder & 80 grams of water. Bring to a brief boil 3 times.
3. Serve hot without filtering the grounds.
CAFE HOURS

Monday to Saturday
8:00 am - 6:00 pm

AUROVILLE MAIN ROAD, KUILAPALAYAM 605101, TAMIL NADU

www.marcscoffees.com

QUESTIONS? COMMENTS?
Contact us at 0413 2623119 or by email at coffeeideas@auroville.in.org

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