



Of course, tea is great, and so is freshly-squeezed juice, and there's nothing like a shot of alcohol to warm yourself up... but coffee will always be our one true love.

Premium, aromatic coffee that stimulates the senses, served at just the right temperature, with the perfect consistency.

Coffee you'll only get from us.

In other words, delicious coffee.

Our coffee beans start their journey on three different continents: Africa, South America, and Asia.

Columbian Beans -----

Cultivated in rich volcanic soil up to 1,800 meters above sea level, these beans are truly of sky-high quality.



Indian Beans

These beans are grown close to spice plants like cardamom and cinnamon, giving the coffee a mild spicy flavor and pleasant aroma.

Ethiopian Beans

Grown in eastern Africa, these beans give our coffee a mildly fruity, floral fragrance.



Roasting the Coffee

We roast the coffee at 220°C for about 25 minutes — optimal conditions for the blend's exquisite combination of beans.



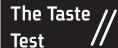
The Café Neto Blend

After countless months of trials and taste tests, we perfected our prized blend, bursting with the finest flavors, body, and aroma.



Our Baristas

All our baristas undergo special intensive training (which includes a bean sack race), to provide you with an exceptional beverage you'll savor down to the very last drop. Even when it's tea...



COLD AS ICE

| Pecan Iced Coffee Neto iced coffee with candied pecans | 26 |
|--|-------|
| Neto Iced Mocha On an espresso, milk, and Nutella cream base | 18/23 |
| Iced Mint-Lemonade | 19 |
| Neto Iced Coffee On an espresso and milk base (slightly sweet) | 14/19 |
| Ice Watermelon | 19 |
| Regular Iced Coffee Espresso on a milk foam base (unsweetened) | 17 |
| Iced Americano Espresso on a water base | 14 |
| Iced Chocolate Milk | 14 |

