



LIBERTARIO.

coffee co.  & ROASTERS
EST* 2015





Follow Freedom

It all starts with coffee and a white paper

We carefully select and roast specialty coffees from various regions of Colombia, such as Cundinamarca, Huila, Tolima, the Sierra Nevada de Santa Marta, and Antioquia.

Through our diverse flavor profiles, we highlight the impact of microclimates, genetics, fermentation processes, and harvest conditions on the production of specialty coffee.

Our roasting process is a tribute to the hard work of coffee farmers in Colombia, who tirelessly cultivate, harvest, and process their coffee to meet high-quality standards.

BREWED COFFEE

	1 	2 	3 
PAZ / LIBRE	\$10,9	\$20,0	\$30,0
ROCK	\$15,2	\$29,9	\$44,5
PUNK	\$16,8	\$30,9	\$48,9
IMPACTO	\$13,5	-	-
COMPETITION	\$24,0	-	-

Ask for our DECAF option

*Prices in thousands of colombian pesos.



ESPRESSO DRINKS

ESPRESSO	\$7,8
AMERICANO	\$8,9
CAPPUCCINO	\$10,5
LATTE	\$11,5
MACCHIATO	\$9,2
MOCACCINO	\$12,5
FLAT WHITE	\$10,5
Vegetable milk	+\$4,5



We are passionate about the world of specialty coffee; the unique moments that arise during the ritual of its preparation, the pleasure of a perfect cup, and the pleasure for the senses.

COLD COFFEE



\$10,5 Glass

\$16,0 200ml

\$49,0 750ml

AFFOGATO

\$14,0

ICED CAPPUCINO

\$11,5

ICED LATTE

\$12,0



ALL DAY EVERYDAY FOOD

Dishes and pastries for every day, at any time. Local and fresh ingredients that enhance and complement our specialty coffees.

This menu is a celebration for the senses with options for all tastes and at any time of day.



Parfait

Artisanal granola, Greek yogurt, seasonal fruits, and honey

\$16,5

Granola Bowl

Artisanal granola, coconut cream, seasonal fruits, and jam

\$23,0

WAFFLES AND EGGS



Oat Waffle



With seasonal fruit, coconut cream,
and jam
\$25,8



Eggs

With roasted tomatoes and cream cheese,
accompanied by sourdough bread.
\$21,0



Choclo waffle

With cream cheese and honey
\$22,5



TOAST



Caprese

Cherry tomatoes, Bocconcini cheese, pesto, and sprouts on a sourdough bread.

\$21,5



Serrano Ham

Cashew mayonnaise with roasted peppers and sprouts on a sourdough bread.

\$25,0



Avocado

Cashew mayo, roasted peppers, and sprouts on a sourdough bread.

\$22,5



Smoked salmon

With avocado, cream cheese, and sprouts on a sourdough bread.

\$31,5



Smoked trout

With avocado, cream cheese, and sprouts on a sourdough bread.

\$27,5

SANDWICHES

Cheese

Traditional and Sabana, rustic pesto, arugula, and roasted tomatoes on Ciabatta bread
\$28,0



Chicken

With avocado, roasted tomatoes, mozzarella cheese, and arugula on Ciabatta bread
\$35,5



Roast Beef

With mozzarella cheese and arugula on Ciabatta bread
\$35,5



Avocado

With cream cheese, mozzarella cheese, parsley pesto, and sprouts on rustic bread
\$26,0



**Accompanied by chips and dip*

BOWLS

Green

Arugula, chicken slices, roasted tomatoes, cheese, seasonal sprouts, and rustic pesto
\$27,6



Rainbow

Jasmine rice, roasted eggplant, crispy lentils, cucumber, and avocado
\$25,0



OTHER DRINKS

SPARKLING WATER	\$7,5	RED BERRIES AND MINT SODA	\$12,5
WATER	\$7,8	PASSION FRUIT AND BASIL SODA	\$12,5
BABYCCINO	\$8,2	RED FRUIT INFUSION	\$12,0
CHOCOLATE	\$12,0	YELLOW FRUIT INFUSION	\$12,0
NATURAL JUICE	\$11,0	BEER	\$ 15,5
HAPPY KOMBUCHA	\$ 11,9		

ADDITIONS

Eggs \$5,5 / Roast Beef \$10,9 / Chicken \$10,9 / Serrano ham \$9,8 / Avocado \$6,0 / Mozzarella Cheese \$5,5
Greek Yogurt \$5,0 / Fruit \$8,5 / Honey \$3,0 / Ice Cream \$5,5 / Bread \$5,5 / Chips & dip \$5,5 / Salmon \$12,0
Trout \$12,0

***Prices in thousands of colombian pesos.**



Babyccino

PASTRIES

Sweet and savory options to enhance the flavors of your specialty coffee



Mini pandebonos

With guava jelly

5 units \$12,5

10 units \$22,0

COOKIES

RED VELVET     \$12,5

PEANUT BUTTER \$12,5

DARK CHOCOLATE  \$12,5

ALMOND CROISSANT \$13,5

BROWNIE SALTED CARAMEL    \$20,9

CHOCOLATE FINGER \$13,0

 **Contains nuts**

 **Vegan**

 **Gluten free**

 **Sugar free**



CAKES



Carrot

Grated carrot, cinnamon and
cream cheese topping

\$12,0



Brownie and cookie dough

With 60% of dark chocolate and cookie
dough coating

\$12,0

Poppy and lemon

With poppy seeds and lemon glaze

\$12,0



TEA

Golden Milk

Turmeric, black pepper, cinnamon, and ginger

\$ 11,5

Chai

Black tea, cinnamon, and nutmeg

\$12,5

Kogui Chai

Cocoa, cinnamon, pepper, cloves, ginger, and orange peel

\$12,5

Matcha latte

Green tea powder and camellia sinensis

\$13,0

Iced Matcha latte

Green tea powder and camellia sinensis

\$15,0

Freedom iced tea

\$12,0

Green Tea


\$10,5



Golden Milk



Chai



3% of our sales are allocated to our Coffee Farm Transformation Fund, which promotes regenerative agriculture for the restoration of biodiversity and the resilience of farming families.

*For the freedom to live and share
memorable experiences that connect and
transform the planet.*



OUR COFFEE TO TAKE HOME

In Libertario, each profile has its own roasting curve that exalts the attributes of the origin and variety. We roast weekly, ensuring that all the aromatic and flavor complexity is preserved in each bean.

Our whole bean or ground coffees are ideal to take home and continue exploring the pleasure of a perfect cup with your own preparation method. They are also the ideal gift for coffee lovers; an invitation to savor a wide range of origins, varieties and fermentation processes.

Find them in all our Coffee Shops and on **www.libertariocoffee.com**.

BLENDS

A blend of Colombian varieties with unique characteristics that result in balanced cups with distinctive flavors.

PAZ

Balanced and caramelized

A blend of traditional varieties cultivated in Tolima. The perfect balance between sweetness, juicy acidity, medium body, and a clean, prolonged finish.

\$32,3 200 g

\$66,0 454 g

Take our special coffee
in a magic box

+\$ 8,0

LIBRE

Intense and fruity

A blend of traditional varieties cultivated in Huila. A sensory experience that enhances the aromatic intensity and body of each cup.

\$37,6 200 g

\$77,0 454 g

DECAF

\$ 45,0 200 g

\$ 91,9 454 g



SINGLE ORIGINS

Coffees that come from a single place: a single farm, a single variety, and a single lot from the harvest.

Quality, traceability, experimental processes, and exotic profiles that change according to the availability of harvests in the country.

Ask about the available varieties in each profile!

IMPACTO

The coffee from organic crops

This profile represents our effort to highlight the stories of farmers committed to transforming the impact of their crops on the environment.

A Single Origin coffee that contributes to soil conservation and the protection of biodiversity.

\$63,0 340 g

ROCK

Rebellious and exotic

A perfect balance between elegance and intensity. A Single Origin coffee that represents our values of quality, traceability, direct trade, and the freedom to choose from different profiles to satisfy the most discerning palates.

\$55,0 200 g

\$99,9 454 g

PUNK

Extravagant and juicy.

A Single Origin coffee that represents our tribute to the farmers who dare to break the mold with experimental processes resulting in truly exquisite cups.

\$89,9 340 g



COMPETITION

A top-tier specialty coffee, meeting the highest international standards, with cupping scores exceeding 90 points on the SCA scale.

Inquire about this profile directly at our Coffee Shops.

\$ 105,5 100 g



KITS

COFFEE LOVERS	\$118,9
EVERYDAY	\$135,0
ROCKSTAR	\$130,0
SINGLE ORIGINS	\$135,0

*Prices in thousands of colombian pesos.



Café hecho *con propósito*




www.libertariocoffee.com


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México: @libertariocoffee.mx
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