

Laura
COFFEE

www.laurasmill.com

@laurasmill.ad

hello@laurasmill.com

0582257819

로라커피

COFFEE

BLACK

Espresso	19
Brewing Coffee	25
Americano	19

WHITE

Latte	25
Vanilla Latte	25
Spanish Latte	28
Flat White	25
Piccolo	25
Pistachio Cream	26
Nuts Cream	26
Summer Late	26

COLD BREW

Cold Brew	25
Latte	25
Vanilla Latte	28
Cream Latte	28

GOODIES

TAKE ME HOME

Laura's Coffee Beans	69
Drip Bags	120

NON-COFFEE

TEA

Marcopolo	18
Marcopolo Blue	18
Wedding Imperial	18

ADE

Lime Mojito	22
Berries Ade	22

WATER

Healsi Still	12
Healsi Sparkling	12

BREAKFAST

CROFFLES

Egg your way	25
Halloumi Zaatar	28
Cheese & Honey	25
Avocado & Feta	28

KOREAN EGG BREAD

16

DESSERTS

CROFFLES

Chocolate	28
Pistachio	28

WATERMELON ICE CREAM

25

KOREA

Laura's Mill is a Korean hand drip coffee house and roaster which also specialises in patisseries.

Laura, who was an international student in Paris, decided to spend her days away from home exploring coffee shops. Here she became familiar with the French culture of cafes as community spaces, a place where strangers become neighbours and neighbours become friends.

She wanted to transport the same coffee culture to her hometown upon her return, which saw the birth of the first Laura Mill's in Korea.

Laura, an avid coffee lover, decided to master the art of the hand drip coffee, to offer her coffee community something unique. To do this, she travelled to a farm in Bohol where she practised this method for which Laura Mill's is now famous for, by pouring 300 cups of dripped coffee a day!

Laura also learned how to roast and now uses a highly distinguished method of coffee roasting using charcoal, offering specialty coffee alongside a range of sweet delights.

ABU DHABI

The Abu Dhabi branch based in Yas Watersedge offers the same community vibes as it's mother branch, with a bakery, coffee roastery, cafe and a section offering unique Korean products.

Laura
COFFEE

ESPRESSO

Kenya

Ihi teA PLUS

Region: Nyeri Nyeri

Cultivation altitude: 1,800m

Varieties: SL28, SL34, RUIRU11

Processing method: Washed

Flavour : Sweet 3 / Sour 4 / Aftertaste 4 / Roasting Point 5

This is a luxurious coffee with a heavy body and clean acidity. In Kenya, coffee is grown mostly in the highlands. Kenya's suitable soil and natural factors such as precipitation and temperature are ideal conditions for growing coffee. If you are looking for coffee with a dark chocolate flavour, not strong acidity, and a good body, Kenya Coffee is for you.

DRIP

Ethiopia

Chelba Natural Yirgacheffe Region: Yirgacheffe

Cultivation altitude: 2,000m

Breed: Heirloom

Processing method: Natural

Flavour : Sweet 4 / Sour 2 / Aftertaste 4 / Roasting Point 3

The luxurious aroma of roses and rosemary, fragrant floral and fruity aromas produced in collaboration with farmers on small family farms, Chelba Specialty is grown and processed in traditional Ethiopian methods, continuing its reputation as a premium Ethiopian coffee loved around the world.

Kenya

Ihi teA PLUS

Region: Nyeri Nyeri

Cultivation altitude: 1,800m

Varieties: SL28, SL34, RUIRU11

Processing method: Washed

Flavour : Sweet 3 / Sour 4 / Aftertaste 4 / Roasting Point 5

This is a luxurious coffee with a heavy body and clean acidity. In Kenya, coffee is grown mostly in the highlands. Kenya's suitable soil and natural factors such as precipitation and temperature are ideal conditions for growing coffee. If you are looking for coffee with a dark chocolate flavour, not strong acidity, and a good body, Kenya Coffee is for you.

Guatemala

Ayarza Alicia Natural SHB

Region: Ayarza

Cultivation altitude: 2,000m

Varieties: Catuai, Bourbon Catuai, Bourbon

Processing method: Natural

Flavour : Sweet 4 / Sour 4 / Aftertaste 3 / Roasting Point 2

This coffee is a blend of blueberry flavour and sweet chocolate. Ayarza region is famous for its clean nature and Lake Ayarza formed by volcanic eruptions. Specialties grown in fertile volcanic soil are transported to Amatitlan, one of the best places for natural coffee processing. Alicia is the owner of Ayarza Specialty Farm

Papua New Guinea

Morita Washed

Region: Eastern Highlands, Aiyura Valley

Producer: Morita Small Holders

Processing Plant: Baroida Estate

Cultivation altitude: 1,850m

Varieties: K7, Arusha

Processing method: Washed

Flavour : Sweet 3 / Sour 4 / Aftertaste 5 / Roasting Point 2

It is an attractive Asian coffee with a floral, juicy, syrupy texture, sweetness, and long aftertaste. The largest island, New Guinea, has Mt. Wilhelm at 4,694m above sea level, and the highland centred on this area is called Highland. Highland, where most of Papua New Guinea's coffee is produced, has suitable conditions for coffee cultivation, such as moderate rainfall and sunshine.