

Let's have a cup of coffee.

HOW TO BREW A CUP OF ANÄNA X SHILA COFFEE

The flavour of freshly roasted beans is delightful. At Mona, we can't imagine having our coffee any other way.

Our exclusive coffee beans come directly from the El Palto cooperative in the Amazonas region of Northern Peru. They are then roasted locally by Athens-based coffee brand ANÄNA.

Each selected origin has been chosen for high quality and flavour, scoring over 84 out of 100 on the Specialty Coffee Association of America's official Cupping Form.

One thing now stands between you and coffee – your en-suite espresso machine. Follow the steps below to begin brewing in no time.

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STEPS:

1. Remove the water tray at the back of the machine and fill it at least halfway with water.
2. Place your glass cup under the spout.
3. Touch the 'Power' button and wait a moment while the machine warms up. A small amount of water may start to drip.
4. Remove this excess water and return the cup beneath the spout.
5. Add your fresh beans. Next to the machine are sachets for caffeinated beans.
6. Choose between a short espresso or lungo (more water) by touching either icon on the machine.
7. Enjoy the smell of freshly poured coffee!

NOTE:

To immediately make another coffee, you won't need to repeat the start-up process.