

coffee roasting

Here at Mara's, we've always served coffee that was roasted much sooner than what you would find elsewhere. The introduction of our new roaster guarantees the freshest cup of coffee possible.

True coffee flavor and aroma only develop during the actual roasting process. Different types of coffee require different roasts to bring out their richest flavor. Mara's new in-store coffee roaster, using Fresh Roast Systems technology, allows us to automatically adjust the roasting time and temperature for each batch of beans so they can reach the peak flavor and desired roast.

At Mara's we understand that we are only as good as our last cup. We have been roasting for 20+ years, but like a car, computer or cell phone, the latest technology is the only way to make that next step forward. The Fresh Roast System is being hailed as the "first major advance in coffee roasting technology in 100 years" and Mara's is on the cutting edge.

Become a Mara's Mobile VIP!
Text Marascafe to 41513 or scan



simply a better cup of coffee



ordering information

Mara's guarantees that any and all coffee has been roasted within 36 hours of purchase.

To order, call 973-625-0901 and speak to a roasting specialist to develop a roast that is uniquely yours.

Fax your order to 973-625-0902. Please be as specific as possible and leave as much information about your order as you can. We suggest giving us quick call to confirm we have received the order.

Order online at marascafe.com. All of our roasting options have been placed online in an easy to use and easy to pay fashion. Simply pick, click an answer a couple of questions and a confirmation receipt will be sent directly. Currently for in-store pickup only.

Orders can be placed in-store any time of the day. You can order ahead of time for a custom roasted batch, select from our pre-roasted beans, or allow one of our roasting specialists to roast your coffee the spot while you wait.

Please allow approximately 20 minutes for on the spot roasting (30 minutes for flavored coffees) depending on the roast and time of day.



Beans & Blends Guide

Voted best
coffeehouse in
New Jersey by
NJ Monthly!



Tel 973-625-0901 • Fax 973-625-0902
25 Main St. • Denville, NJ 07834
order online at www.marascafe.com

www.facebook.com/maradesserts
visit our mobile website at www.marascafe.mobi

Open:
Monday - Thursday 7 am - 10 pm
Friday and Saturday 7 am - 11 pm
Sunday 8 am - 10 pm

mara's blends

(Suggested roasts in parentheses)

House Blend – Smooth, rich & medium bodied. An overall well-rounded coffee. *(City Roast 65)*

Mocha Java – The world's most famous blend. Full, exhilarating aroma. A rich, creamy, smooth taste. *Currently available in regular only. (City Roast 65)*

Denville – A Mara's exclusive! A smooth & bold mix of three beans, with a slightly darker roast than our house blend. *Currently available in regular only. (Full City Roast 66)*

Holiday – A delicious combination of some of our favorite beans. The perfect mix for a holiday treat! *Currently available in regular only. (Full City Roast 66)*

Mighty Bold – A dark blend with a big, rich finish and no bitter notes. Way take three of our most naturally bold beans and give them a French Roast simply creating a Big, Bold and Mighty coffee. *(French Roast 76)*

25th Anniversary – A phenomenal blend featuring the so important three note mix. Featuring a definitive high, middle, and low taste mix through each sip. We start with a Central American bean to create the acidic high note, two South Americans for the smooth oily body, and an Indonesian for the lasting low note to extend the body with just a little final impression sweetness. *(Full City Roast 66)*

Mellow – A smooth blend of medium-roasted beans with a medium to low acidity and an even finish. It has notes of cinnamon as well as a mild hint at a nutty flavor. A fairly dynamic coffee that pretty much everyone can enjoy. *(Medium Roast 64)*

Regular – 13.99 lb or 7.49 ½ lb

Decaf – 14.99 lb or 7.99 ½ lb

Premium – Contains some of our richest coffees. A smooth, rich, memorable blend; it's satin in your cup. *(City Roast 65)*

Regular – 15.00 lb or 7.50 ½ lb

Decaf – 16.00 lb or 7.99 ½ lb

flavored coffee

Amaretto, Butterscotch, Cherry, Chocolate, Chocolate Hazelnut, Chocolate Irish Cream, Chocolate Raspberry, Cinnamon, Creme Brulee, English Toffee, French Vanilla, Hazelnut, Irish Cream, Kahlua, Macadamia Nut, Pina Colada, Raspberry, Toasted Almond, Vanilla Almond

Regular – 14.99 lb or 7.99 ½ lb

Decaf – 15.99 lb or 8.59 ½ lb

single-origin beans

(Suggested roasts in parentheses)

Ethiopian Mocha Harrar – The finest of the Ethiopians. Packed with flavor & aroma. Overtones of chocolate & cherry. Available in decaf. *(City Roast 65)*

Kenya AA – Delicious, unique taste. A bright, extremely complex coffee that is truly vibrant & well balanced. Notes of berry and spices. *(City Roast 65)*

Tanzanian Peaberry – Bright, clean & aggressively complex. Fruit flavor notes, similar to Kenya, but with lighter acidity. These tastes linger on your palate. *(City Roast 65)*

Costa Rican Tarrazu – One of Costa Rica's finest. Medium bodied, very inviting aroma. Wonderfully aromatic, with a delicately clean aftertaste. *(Full City 66 or Viennese Roast 67)*

Guatemalan Antigua – High acidity gives this coffee it's sharp, smokey flavor and rich, Distinctive taste. Powerful aroma, gently laced with a hint of chocolate. Slightly sweet with a peppery finish. *(City Roast 65)*

Java Estate – So delicious and well known, it has become a synonym for coffee. Intense and spicy, with hints of chocolate. A quicker finish than Sumatran, it promises a sweet overall impression. *(Full City Roast 66)*

Sumatra Mandheling – The best and heaviest of all Sumatras. Smooth, full flavor; syrupy to the palate. Similar to Java with even more body. Intense, earthy flavor spiced with a hint of licorice. Available in decaf. *(Viennese Roast 67)*

Brazilian Santos – Named after Santos, the port through which all Brazil's coffee passes. Provides a light, smooth, earthy & sweet brew. The sweetness of the fruit will carry over into the perfect cup of coffee. *(Medium Roast 64)*

Colombian Supremo – The world's most well-known coffee. Nutty with caramel undertones. A well balanced, full bodied coffee with the typical Colombian richness. Bright enough for breakfast and rich enough for dinner. *(Full City Roast 66)*

Malawi Mapanga Estate – A carefully hand picked coffee – only the red ripe cherry beans are picked, that is growing in popularity. Once you get introduced to its unique, fine tangy acidity and fruity blackberry overtones you will understand why. *(Full City Roast 66)*

El Salvador Bourbon Organic – This certified organic, Rain Forest Alliance bean has a unique complexity with bitter-sweet notes mingling with refined, fruity undertones, and extends well into the balanced aftertaste. Aromatically sweet and toasty, with moderate acidity it has a great balance overall, making it an a wonderful addition to our Central American offerings. *(City Roast 65)*

Zimbabwe Code 53 – A wonderful coffee from a very over-looked origin. This is a smooth, medium-bodied coffee with tons of character. It has a slightly muted winery/citrus brightness and nice earthy note and a spicy finish. As the cup cools a bit, it reveals some chocolate and peanut background. *(City Roast 65)*

Regular – 13.99 lb or 7.49 ½ lb

Decaf – 14.99 lb or 7.99 ½ lb

mara's roasts

light roasts

(lighter body, higher acidity)

- **Cinnamon** (62)
- **New England** (68)
- **Light** (60)

medium roasts

(sweeter than light roasts, more body exhibiting more balance in acidity, aroma & complexity)

- **American** (61)
- **Medium** (64)
- **City** (65)

full roasts

(somewhat spicy, heavier mouth-feel. aromas & flavors of roast become clearly evident)

- **Full City** (66)
- **Viennese** (67)
- **Espresso** (69)

double roasts

(smokey-sweet, light bodied but quite intense)

- **French** (76)
- **Spanish** (78)

