

ELEVATE YOUR MENU



Gaviña sources high quality 100% Arabica coffee from the world's finest coffee regions including Central, South America, East Africa and Southeast Asia. We offer single origin, special roasts & blends, organic and decaf options for our customers to choose from.



Our Whole Bean Portfolio

Available in 5 lb. whole bean bags.

SINGLE ORIGIN COFFEE	ITEM NUMBER	DESCRIPTION	ROAST COLOR
Brazil	189	A pleasant aroma and a smooth, fine flavor distinguishes this medium bodied coffee.	0
100% Colombia Supremo	192	Sweet floral aroma and wine notes you savor with every cup. The finest of Colombian coffees.	0
Costa Rica	161	Delicate floral aroma with good body and excellent acidity.	0
Ethiopia Sidamo	193	Washed coffee from Ethiopia. Nice acidity and smoothness.	0
Guatemala Antigua	194	A high altitude coffee distinguished by a reddish color. Superbly aromatic, rich and lively, excellent acidity and heavy bodied.	0
Kenya AA	164	A bright complex coffee with notes of berry and citrus.	0
Sumatra Mandheling	165	Full body, rich and earthy flavor, yet relatively mild acidity, just enough to keep your cup vibrant.	0
Colombia Supremo Dark	428	The best from Colombia roasted darker to bring out the deep flavor.	0

SPECIAL ROASTS & BLENDS	ITEM NUMBER	DESCRIPTION	ROAST COLOR
Breakfast Blend	757	A blend with vibrant fruity notes and a rich lingering aftertaste.	0
Café Blend	1342	Fine Arabica coffees roasted to highlight their good body and acidity, creating an overall great flavor experience.	0
Houseblend	212	Based on our own family's selection of fine coffees, we roast this blend to bring out the richest flavor.	0
Kona Blend	196	A taste of the Hawaiian Islands-10% Kona coffee blended with Latin American coffees. An excellent cup of coffee with a delicate floral aroma and subtle fruity notes.	0
Moka Harrar Java	201	Medium body and highly aromatic with fruity notes. This blend of Ethiopia and Java make for an exotic and dramatic cup of coffee.	0
Caffè Nuovo Giorno	936	This blend is made of Latin American and East African coffees. Sweet, fruity aroma with a dark chocolate finish.	0
European Blend	210	Roasted and blended in a European style to obtain a rich cup with just a hint of tartness.	0
Vienna Roast	214	Northern European style coffee, lighter than our French Roast.	0
Double French	208	Our darkest roasted coffee. Almost bitter for those looking for an out-of-the-ordinary brew. The deepest of dark roasts.	0
French Roast	211	A deep, dark roasted cup in classic French style with a smoky aroma and hints of dark chocolate.	0
Italian Roast	213	Slightly darker than our French Roast with an intense smoky aroma and notes of dark chocolate.	0
Northwest Blend	394	A rich bold roast with a bright clean finish. One of our most popular dark roasts.	0



ORGANIC COFFEE

ITEM NUMBER

DESCRIPTION

ROAST COLOR

Organic Guatemala	1644	Floral aroma with chocolaty flavor notes. Certified USDA Organic.	0
Organic Mexico	1647	High quality coffee from Chiapas, Veracruz and Oaxaca make this a special, full bodied and aromatic coffee.	0
Organic French Roast	1646	Deep dark roast with smoky aroma and hints of dark chocolate. Certified USDA Organic.	0

ESPRESSO	ITEM NUMBER	DESCRIPTION	ROAST COLOR
Nuevo Mundo <i>Only available in a 2 lb. bag</i>	9000	A lighter espresso blend featuring coffees from Latin America, E. Africa & Indonesia.	
Old Havana <i>Also available in a 2 lb. bag</i>	562	A nod to our Cuban heritage where coffee means espresso.	
Café Gaviña <i>Also available in a 2 lb. bag</i>	209	The first coffee we roasted and packed in the U.S.	
Organic	1645	Traditional style espresso using organically grown beans.	
Fair Trade	356	A rich and lively blend made with Fair Trade Certified coffees.	

DECAF COFFEE & ESPRESSO	ITEM NUMBER	DESCRIPTION	ROAST COLOR
Decaf 100% Colombian	225	Sweet floral aroma and wine notes you savor with every cup. The finest of Colombian coffees.	
Decaf Houseblend	228	Based on our own family's selection of fine coffees, we roast this blend to bring out the richest flavor.	
Decaf French Roast	227	A deep, dark roasted cup in classic French style with a smoky aroma and hints of dark chocolate.	
Decaf Café Gaviña	226	The first coffee we roasted and packed in the U.S.	

Note: Coffee is an agricultural product, and certain origins may be difficult to source from time to time.

 Dark  Medium-Dark  Medium

PROUDLY*yours*

Contact us at 1-800-428-4627 or email us orderdesk@gavina.com

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