



Whisky and Coffee Price List 2017

Adelphi Distillery Single Malt

Tom decided to team up with Adelphi Distillery because of their superb reputation for malt whisky. Founded in 1826, the Adelphi Distillery is now Scotland's most acclaimed independent bottler of single casks of rare malt whisky. Like us, Adelphi are fiercely independent and only choose the best. We hope you enjoy our selection and look forward to hearing your opinion.

Tomtom Cigars

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Balmenach 2001 58.7% Speyside £74

American oak ex-bourbon barrel, fresh apple and lemon sugar; adding water leads to spice, pepper, bitter chocolate.

Clynelish 1989 53.1% Highland £120

Vanilla ice cream and heather honey; adding water gives to long warm finish.

Highland Park 1986 44.0% Orkney £135

Venerable, complex Orkney Island beauty; smoke, dried flowers and very smooth.

Benrinnes 1997 57.6% Speyside £102

A hint of white pepper emerges with a drop of water and this apparent in the taste which is sweet overall. Good acidity and unusually salty for this make.

Bladnoch 1990 55.3% Speyside £120

This is a sweet acidic whisky with a twist of lemon in the medium length finish.

Private Reserve Blend 40.0% £25

Speyside pear-drops and Islay peat smoke. Remarkably smooth, gentle and well balanced.

Longmorn 1990 57.2% Speyside £150
NEW

The vanilla and wood-derived notes continue in the palate with a thick mouthfeel, salted caramel ice cream, honey comb.

Glenrothes 1991 56.4% Speyside £195

NEW

Crunchie bars, Robinson's lime marmolade, coconut biscuits and a hint of saddle soap.

Teaninich 1983 47.8% Highland £250
NEW

A recently opened tin of tropical fruits (melon balls and kiwi fruit) stored for a long time with background sooty smoke – altogether bringing to life the characteristics of blended whiskies ore 1970

www.tomtom.co.uk

Tomtom Cigars Opening Hours

Monday - Wednesday: 10am to 6pm

Thursday & Friday: 10am to 8pm

Saturday & Sunday: 11am to 6pm

Tomtom Coffee House

114 Ebury Street

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Coffee Opening Hours

Mon-Fri: 8am – 5pm

Sat - Sun: 9am – 6pm

Sunday & Bank Holiday: 9am-6pm

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Coffee Bean Price List 2017



Espresso Blend

£7.00 per 250g
£26.60 per kilo

Giles Dick-Reads' award winning blend. Sumatra Mandheling for superb body, BSCA accredited Brazil Fazenda Lambari for depth, Nicaragua El Quetzal for a sweet brightness. Our unique blend creates a deliciously smooth and full bodied espresso. *ESPRESSO machines, STOVETOPS or FULLY AUTOMATIC coffee makers.*

medium t t t (Partagas - Shorts)

Cuba **£7.70 per 250g**
£29.28 per kilo



This Cuban Serrano Superior coffee can be found on the mountains of Sierra Maestra in the east of Cuba. With a peppery kick and hints of roast chestnuts, Serrano Superior is a very smooth coffee that brings the flavour of Cuba alive.

light to medium t t (Hoyo de Monterrey- Epicure No.2)

Costa Rica **£7.50 per 250g**
£28.52 per kilo

Full body, well balanced with a chocolate caramel mouth feel. This fully washed, high grown bean makes for a perfect introduction to one of the World's greatest coffee producing regions. *A superb CAFETIERE brew or Single Origin ESPRESSO.*

strong t t t t (Romeo Y Julieta – No.2)

Guatemala **£6.30 per 250g**
£23.96 per kilo

Guatemalan coffee is considered by experts as one of the finest in the world. Typically wet-processed (washed) coffee, aromatic, moderate acidity with light body and potentially some spiciness. We consider it an excellent *all-day CAFETIERE coffee or medium strength espresso for a MOKA pot*



medium t t t (Trinidad - Reyes)

India Monsoon Malabar **£6.90 per 250g**
£26.24 per kilo

Southern Indian Monsooned Malabar, a popular darker roasted coffee with spicy, rich taste and medium bright body, an excellent 'After Dinner' coffee. The name refers to the weather bleaching of the beans which are stored in open sided warehouses for six to seven weeks during the Monsoon season - developing the coffees mellow character. *FILTER, CAFETIERE and ESPRESSO machines*

medium t t t (Montecristo - Tubos)

Mexico **£6.90 per 250g**
£26.24 per kilo

High grown, into the clouds, Muxbal produces some of Mexico's finest coffee. Well balanced acidity and a medium to full body make this an ideal CAFETIERE or FILTER brew.

medium t t t (Hoyo de Monterrey- Epicure No.2)

Kenya **£7.70 per 250g**
£29.28 per kilo

Kenya's highlands offer the rich volcanic soil, temperate climate and seasonal rains that combine to produce coffee that is so well balanced it is almost sublime. It has a distinctly bright acidity, potent sweetness and a full body winy aftertaste. *Excellent all day drinking coffee for CAFETIERE and FILTER.*

medium t t t (Romeo Y Julieta – No.2)

Colombia **£6.70 per 250g**
£25.48 per kilo

Grown at altitudes between 1000 and 1850 metres on the North Western side of the Colombian central mountain range, this specially sourced coffee offers a distinctly bolder up than many standard Colombian coffees. A perfect full-bodied all day cup, roasted medium dark to deliver a smooth sweet flavour without excessive acidity.

medium t t t (Trinidad- Reyes)

Indonesia **£7.45 per 250g**
£28.32 per kilo

Indonesian coffee beans are some of the heaviest, smoothest coffees in the world. The best beans come from the prime coffee-growing regions of Sumatra and Sulawesi. In general these coffees are known for their full-body, rich taste and vibrant yet low-toned and gentle acidity. *Ideal for FILTER, CAFETIERE and ESPRESSO machines*

strong t t t t t (Cuaba - Divinos)

Brazil **£7.20 per 250g**
£27.36 per kilo

The best coffee comes from young trees of the Bourbon variety, whose small rounded beans produce excellent cup qualities, fine acidity and sweetness. Most Brazilian coffee is dry processed (unwashed; natural). Ideal for *ESPRESSO machines or STOVETOPS*

strong t t t t (Cohiba - Siglo II)

Ethiopia **£7.25 per 250g**
£27.56 per kilo



A classic coffee from Ethiopia, gives a clean tasting cup from a lighter roast. This coffee has got excellent citrus brightness and typical African flavour.

Excellent all day drinking coffee for CAFETIERE and FILTER.

Light t t (Hoyo de Monterrey- Petit Robusto)

Decaffeinated SWP **£7.30 per 250g**
Premium Espresso **£27.76 per kilo**

Classic speciality Espresso blend, naturally decaffeinated using the Swiss Water Process in Vancouver. Smooth, full bodied espresso.

A perfect all day CAFETIERE or decaff espresso for MACHINE or STOVETOP POT

medium t t t

Tomtom House Filter Blend **£7.30 per 250g**
NEW **£27.36 per kilo**

Tomtom's new House Blend uses super smooth Cuban beans, blended with chocolatey Brazil Bourbon and a full bodied red bourbon from Rwanda. All three excellent coffees in their own right, blending perfectly to create an all-round coffee that's ideal for all brewing methods.

strong t t t t t (Bolivar – Royal Corona)