

▼ CAFÉ GOURMAND

*Coco Safar believes in delivering a crop-to-cup ritual offering, using globally sourced beans and executed with technical skill, craftsmanship and authentic passion. The standard flat white is served with a small glass of sparkling water and a flavoured alfajores.*



SOIGNÉ ALFAJORES ►

*These colourful, sweet and textured alfajores are a take on the Argentinian sandwich cookies. The passion fruit (yellow) alfajor pairs deliciously with the subtle and fruity St Tropez espresso, and the salted caramel (pink) is suited to a robust Napoli capsule macchiato.*

# SAFAR SO GOOD

*Conceived in New York, designed in Toronto and brought to life in Cape Town, Coco Safar was a decade in the making and now offers a daily escape from the ordinary. Founders Wilhelm Liebenberg and Caroline Sirois make luxury accessible with this first-of-its-kind couture patisserie. With its unique flavour pairings in a retro-chic setting, it is rather revolutionary*

PHOTOGRAPHS **ADEL FERREIRA** PRODUCTION **BIELLE BELLINGHAM**  
SHOT ON LOCATION AT **COCO SAFAR, CAVENDISH SQUARE** FLOWERS **THE HOLLOWAY SHOP**

*'For us it has always been about excellence, authenticity, relevance and elevating the daily café food experience' – co-founder Wilhelm Liebenberg*



▼ WHITE CHOCOLATE PISTACHIO, ROSE & CHOCOLATE CROISSANTS

*These sweet treats go best with a traditional unsweetened loose leaf red rooibos or the grassy and peach-like unfermented green rooibos. Or you can opt for the iced rooibos espresso, shaken with a dairy blend and finished with a sprinkle of maple cardamom and rose petals.*



◀ WHITE CHOCOLATE DOME WITH PISTACHIO & PASSION FRUIT

*The richness of these domes pairs perfectly with the bitter-sweet spiced citrus tonic, which is brewed from scratch with fresh citrus zest, cinchona bark and a mix of spices. For a further layer of complexity, sample this delicacy with a flat white.*

▼ BOUNTIFUL BONBONS

All the viennoiserie, patisserie, desserts and chocolates are made daily and styled in-house. Classics are given contemporary twists and flavours: guava ginger (orange), espresso, cinnamon and cocoa nibs (white), honeybush and lemon (yellow) and mango liquorice (navy).



GUAVA, BASIL & BLACK CHERRY OPERA ►

The herbaceous sweetness of the green rooibos macchiato (with microfoam milk) fuses most marvelously with the fresh flavours of the opera. Coco Safar's soil-to-sip red and green rooibos capsules are infused with its secret maple syrup.



*'Third wave coffee is a movement to produce high-quality coffee, and to consider coffee as an artisanal foodstuff, like wine, rather than a commodity'*

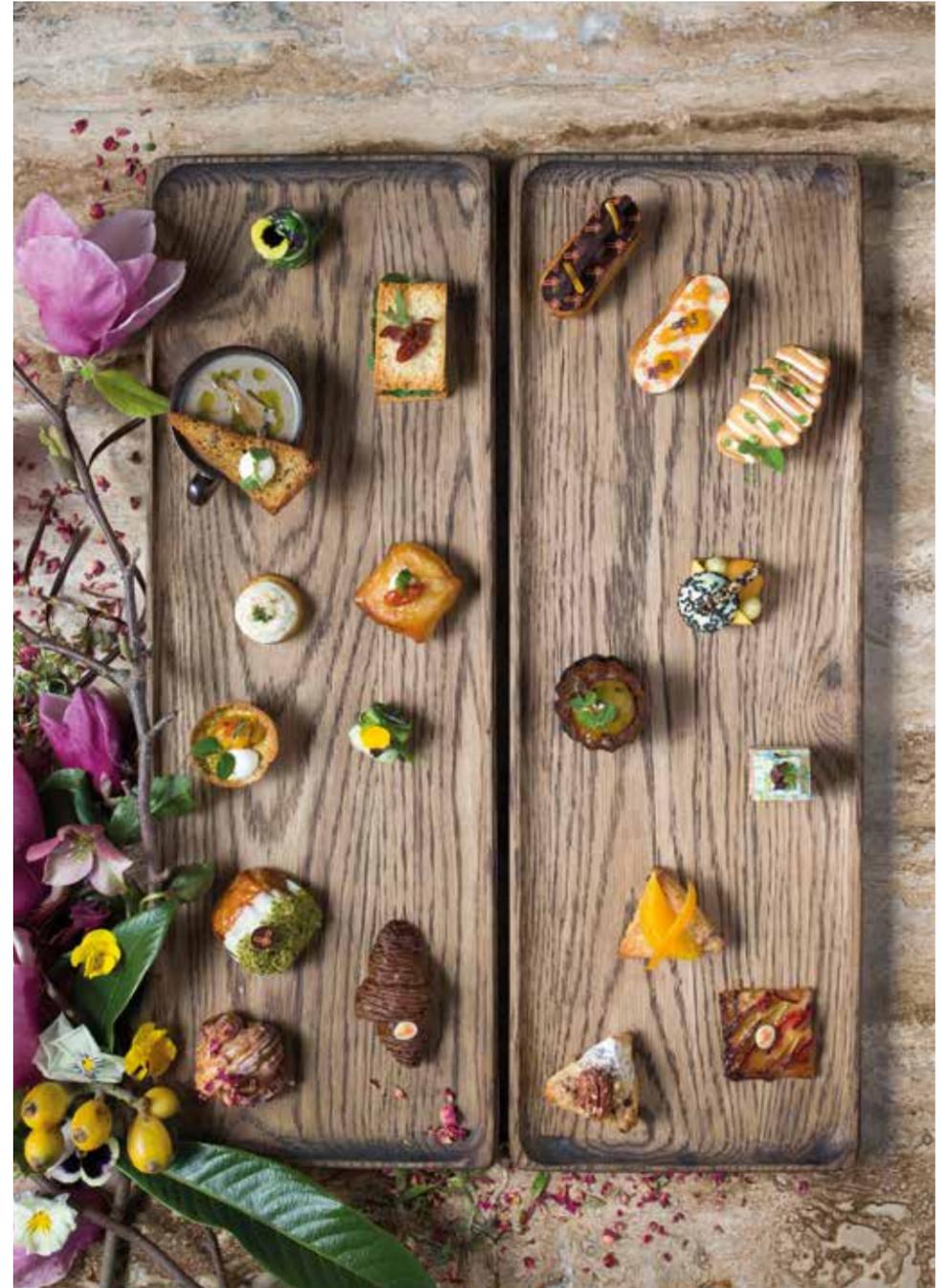


EXPERIENCE COCO SAFAR FOR YOURSELF

☎ 021 671 1607 🌐 [cocosafar.com](http://cocosafar.com) 📍 Ground Floor, Cavendish Square, Dreyer Street, Claremont, Cape Town

▼ COCO SAFAR HIGH TEA BOARDS

*These boards are intended to be paired with one of the plethora of rooibos and coffee offerings. Choose from the maple lamb bacon BLT, wasabi-mango-cantaloupe bijoux, key lime kumquat éclair or guava-basil-black cherry opera, to name but a few...*



◀ SALTED CARAMEL & PECAN DOME

*Savour this with a voyage blend flat white that has a creamy caramel and nut-like character of its own. An element of sweet mandarins comes through in this coffee, adding yet more flavour sensations. All hot beverages are served in rustic handmade crockery.*