



calcalí
COFFEE ROASTERS

MENÚ AM

L - Sa 7:00 am. - 12:00 pm.

Sun 8:00 am - 1:00 pm

[@calcalicoffee](#)

[@calcaliwine](#)



calcalí

We are born from the passion and vision of the Monte Alegre family, producers for 5 generations and specialty coffee roasters. This coffee is seeded in the heights and heart of our Corrdillera Central in communities with a long coffee tradition such as Juncalito, Las Lagunas, and Cerro Prieto. The characteristics of the region such as its microclimates and soils, as well as the varieties grown and the way of processing results in a local specialty product, with great quality and unique identity.

We invite you to relax and learn about its journey from the seed to your cup.

Sowing



Coffee comes from the seed of a fruit that is roasted, but when it is not processed, Monte Alegre turns it into a plant. We select the finest and best seeds, we develop them in a nursery, and then we transplant them. In the second year, we will harvest the first fruits, but it is not until the fifth year when the plant is at its optimum development.

Process



The same day of harvest, the processing begins either by one of three methods: washed, honey, or natural. Always applying good environmental practices.

Hulling



We let the coffee sit on its parchment for a few months, so its attributes are developed. Next process is hulling, separating the husk, it's recommended that the green coffee, which is the result, gets roasted in the shortest possible time.

Harvest



Women and men from our farms collect each cherry by hand, when they are at their optimum maturity, guaranteeing quality. This contributes to the development of communities in rural area and the improvement of the quality of life of the inhabitants.

Drying



We dry the seed or fruit naturally in the sun for an average of 12 days. This slow and uniform process reduces the moisture content of 50% to 12%.

Roasting



The degree and style of roasting has a high impact on the cup. Therefore, we roast according to the profile of each type of coffee (farm, process, method of extraction, etc.) to enhance its aromas and flavors.

Brew



We prepare and serve the coffee in the method of your preference, freshly roasted so that you can taste the best of our farms.



The ingredients used come from our @MonteAlegreRD farms located in the heights of the Cordillera Central. They are harvested using sustainable, environmental practices.

Special brewing methods

TRIP TO ORIGIN

Would you like to take a trip to the farm, where everything begins? We invite you to try these artisanal preparation methods that highlight the beauty and attributes of our coffee, each in a different way.

Preparation time 8 minutes

V60



The water and coffee are filtered by gravity into a 60° conical filter, the extraction flows by drip.

Highlights the sweetness and softness in a uniform extraction.

RD\$250.00

CHEMEX



Hourglass shaped container that uses a special paper filter, removes most of the oils and sediments.

Highlights the sweetness and smoothness in a clean cup.

(1-3 pax) **RD\$250.00**

(4-6 pax) **RD\$375.00**

FRENCH PRESS



The coffee is infused in a cylindrical container with mesh filter that gently descends four minutes after its exposure to water.

Pronounced body, subtle acidity and good balance.

RD\$150.00

SIPHON



Vacuum method, with high temperature when infusing with coffee and water.

Highlights the sweetness and good balance.

RD\$295.00

AEROPRESS



The coffee is infused with hot water and filtered from a microfilter paper that is incorporated at one of its ends.

Medium body and long aftertaste.

RD\$225.00

DELTER



Injection method via a jet-seal that keeps water and coffee separated by activating the Pressure.

More controlled extraction, highlights sweetness and medium body.

RD\$225.00

COFFEE

Espresso	RD\$70.00
Doppio	RD\$115.00
Colao´	RD\$75.00
Americano	RD\$80.00
Macchiato	RD\$85.00
Cortadito	RD\$85.00
Flat White	RD\$110.00
Cappuccino	RD\$115.00

• Doble espresso 8 oz RD\$160.00
• Grande 12 oz RD\$160.00

Latte	RD\$115.00
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• Latte large RD\$160.00

Carajillo ^A	RD\$160.00
Hot Chocolate	RD\$165.00

ICED

Espresso on the rocks	RD\$85.00
Cold Brew	RD\$100.00
Nitro Cold Brew	RD\$130.00
Calcalí	RD\$150.00
Iced Latte	RD\$160.00
Iced Chocolate	RD\$165.00
Cappuccino Frozen	RD\$160.00
Affogato	RD\$175.00
Cold Brew Tonic	RD\$250.00
Carajillo Frío	RD\$220.00

HOUSE COCKTAILS ^A

Coffee mojito	RD\$195.00
Dominicana Libre	RD\$225.00
Jamaica Mojito	RD\$325.00
Mimosa	
• Orange	RD\$250.00
• Watermelon	RD\$275.00
• Grape and pomegranate	RD\$250.00
Margarita Calcalí	RD\$395.00
Margarita	RD\$335.00
Lillet Spritz	RD\$450.00
Lillet on the rocks	RD\$300.00
Jamaica Spritz	RD\$350.00

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ALTERNATIVE MILKS

	4 a 8 oz	12 oz
Macadamia [☞] Fresh and natural from the farm	RD\$40.00	RD\$60.00
Almond	RD\$30.00	RD\$45.00
Skim	RD\$15.00	RD\$20.00
Lactose free	RD\$15.00	RD\$20.00

ADD-ONS

Shot espresso	RD\$60.00	Honey	RD\$25.00
Macadamia	RD\$30.00	Peanut	RD\$30.00
Chocolate	RD\$35.00	Butter	
Nutella	RD\$50.00	Whipped	RD\$20.00
Vanilla	RD\$35.00	Cream	
Caramel	RD\$35.00	Macadamia	RD\$75.00
		Ice-Cream	

FRAPPE

Chocolate	RD\$200.00
Caramel	RD\$200.00
Snickers	RD\$220.00
Cookies and Cream	RD\$225.00
Macadamia Breeze	RD\$230.00

OUR PLATES ARE MADE WITH THE BEST AND FRESHEST INGREDIENTS, MOSTLY PRODUCED IN OUR MONTE ALEGRE FARM.

[☞] Produced in Monte Alegre Farm

^A With Alcohol

If you suffer any type of allergies, please inform us.

*Only available per seasons

TAXES NOT INCLUDED

Tea and Infusions

Coffee pulp or cascara [☞]	RD\$85.00
Matcha	RD\$120.00
Matcha Latte	RD\$170.00
Matcha Macadamia	RD\$250.00
Gin Matcha ^A	RD\$325.00
Dirty Iced	RD\$280.00
Matcha Latte	
Golden Latte	RD\$160.00
Chai Latte	RD\$200.00
Iced Matcha Latte	RD\$185.00
Iced Golden Latte	RD\$170.00
Iced Chai Latte	RD\$200.00
Maple Latte Iced + \$10	RD\$200.00

• Coffee • Golden RD\$50.00 • Matcha RD\$75.00

Loose leaf tea RD\$105.00

• Herbal Chai • Chamomile
• Black Chai • Lady Earl
• Peach Green • Cherry Rose sencha
• Raspberry • Jamaica rooibos

JUICES AND REFRESHERS

Jamaica Flower [☞]	RD\$135.00
^A Optional	
Lulada [☞]	RD\$160.00
Orange Juice	RD\$135.00
Grape and pomegranate Juice	RD\$150.00
Strawberry Smoothie	RD\$195.00
Morir soñando	RD\$145.00
Grande	RD\$220.00
Passion fruit [☞]	RD\$165.00
Frozen lemonade	RD\$200.00
Lemon strawberry smoothie	RD\$215.00

BREW IT HOME

Monte Alegre	RD\$250.00
El Cerro	RD\$300.00
Coffee pulp	RD\$50.00
Natural process	RD\$300.00



The ingredients used come from our @MonteAlegreRD farms located in the heights of the Cordillera Central. They are harvested using sustainable, environmental practices.

• **Açaí Bowl** **RD\$375.00**
Blueberries, apple, grated coconut, peanut butter, chia and house-made granola.

• **Avocado Toast** **RD\$220.00**
Home focaccia, guacamole with roasted chili peppers, arugula, cherry tomatoes and a touch of white onion.
Add ons:
Bacon **RD\$50.00**
Scrambled or Poached egg **RD\$50.00**

• **Cepa de Apio Hash Brown** **RD\$375.00**
Our classic Hash Brown and all its ingredients, but with a crunchy dough based on "Cepa de Apio" produced in the farm and a truffled Hollandaise sauce.

• **Waffle** **RD\$110.00**
Masa belga clásica, ligera y crujiente en el exterior, suave en el interior.
Opciones:
• Plain • Canela
• Azúcar • Azúcar y canela

• **Healthy oatmeal pancakes** **RD\$245.00**
Topped with a cloud of egg whites and honey making it a healthy option, seasonal fruits and strawberry jam.

• **Buttermilk Lemon Pancakes** **RD\$285.00**
Delicious, fluffy and beautiful Buttermilk lemon pancakes covered with homemade berry jam and a side of whipped cream.

Additional for waffles and pancakes

• Honey	RD\$30.00	• Bacon	RD\$50.00
• Nutella	RD\$70.00	• Poached or scrambled egg	RD\$50.00
• Peanut Butter	RD\$40.00	• Hollandaise sauce	RD\$50.00
• Macadamia Ice-cream	RD\$75.00	• Arugula	RD\$35.00
• Whipped cream	RD\$50.00	• Maple syrup	RD\$70.00

• **Yogurt with honey and granola** **RD\$230.00**
Seasonal fruits, home-made granola, and artisan strawberry jam.

Produced in Monte Alegre Farm
 With Alcohol

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BAKERY AND DESSERTS

• **Canele** **RD\$50.00**
Mini traditional French cake with crispy crust and soft center.

• **Nutella and Hibiscus Babka** **RD\$215.00**
Braided brioche dough filled with Nutella and white chocolate, topped with hibiscus syrup from the farm and sweet orange zest.

• **Focaccia** **RD\$125.00**
Traditional Italian bread cold fermented for 24 hours. Cutted in squares with grated Parmesan and thyme on top.

• **Milk Bread** **RD\$50.00**

• **Cinnamon Roll** **RD\$150.00**

• **Carrot cake** **RD\$120.00**

• **Bizcocho de Guineo** **RD\$110.00**

• **Coco al horno** **RD\$275.00**

• **Basque Cheesecake** **RD\$275.00**
"Burnt" cheesecake on the outside, but soft and silky inside and macerated strawberries.

• **Lava Cake** **RD\$325.00**
Dulce de leche volcano, homemade granola, candied strawberries, and ice cream.
*15 minutes of preparation.

• **Matcha Brownie** **RD\$125.00**
Gluten-free made of macadamia and almond flour.

• **Quiche Lorraine** **RD\$115.00**
Salty tart stuffed with egg, bacon, mozzarella and Parmesan cheese and mushrooms.

ALL OF OUR PLATES ARE ELABORATED WITH THE BEST AND FRESH INGREDIENTS

SANDWICH

• **Bacon, egg and cheese** **RD\$295.00**
Artisanal croissant, scrambled egg with cheddar cheese and bacon.

• **Pastrami & Mozzarella** **RD\$275.00**
Homemade foccacia, pickles and honey mustard.

• **The Classic** **RD\$365.00**
Homemade Brioche bread, Boar's Head turkey ham, swisscheese and lettuce, combined with leek cream cheese.

• **Brioche with chicken and cilantro pesto** **RD\$325.00**
Artisan brioche bread, grilled chicken with honey, mozzarella, bacon, arugula pesto mayonnaise and cilantro from the farm plus fresh lettuce.

• **Smoked salmon bagel** **RD\$375.00**
Mise en place with cream cheese and leek, capers, tomato and onion to prepare to taste.
Options: Everything bagel or whole wheat.

• **Baked egg** **RD\$400.00**
Homemade baked egg in a casserole over "pizza spicy pepperoni sauce".

• **Smoked salmon montadito** **RD\$325.00**
Ricotta, honey from the farm, panko crisp and coffee on homemade focaccia.

• **Feta and Zataar dip** **RD\$300.00**
Made with feta and cream cheese, tomato, mint leaves, olive and pepper accompanied by slices of wheat and oatmeal crunchy flat bread.

• **Omelette** **RD\$275.00**
With focaccia, includes three ingredients:
• Mozzarella • Parmesano • Bacon
• Tomatoes • Onions • Bell peppers
• Mushrooms

Extras:

Boar's Head Jam	RD\$90.00
Swiss cheese	RD\$80.00
Pastrami	RD\$60.00
Egg white	RD\$50.00

EXTRAS

Grains	RD\$65.00	Fruit	RD\$60.00
Jamón Serrano	RD\$150.00	Strawberry Jam	RD\$60.00
Mermelada de higo	RD\$50.00	Pastrami	RD\$70.00
Guacamole	RD\$70.00	Roastes	RD\$165.00
Smoked salmon	RD\$205.00	tomatoes hummus	