



## Onyx Dragon

### Welcome to Onyx Dragon

At Onyx Dragon, we believe indulgence should come with intention. That's why our coffee, tea, and chocolate are carefully selected with ethics and quality at heart.

Our speciality-grade coffee is roasted in the UK in small batches for maximum freshness and flavour. Our roasters source their beans through direct relationships with farmers, paying fair prices that support sustainability and quality at origin. Our coffee is available in blends (**250g, 500g, and 1kg**) and single-origin varieties (**250g and 1kg**), perfect for brewing at home, in cafés, or in the office.

We offer coffee as whole beans or in four grind options: **cafetière, espresso, filter/Aeropress, and pods**.

Our pure loose-leaf teas — from calming chamomile to bold masala chai — are available in **25-bag bags** or **250g packs**, crafted for those who appreciate depth and character in every cup.

We also offer handcrafted chocolate, made with premium ingredients to deliver bold, beautiful flavours, available in **250g and 1kg bags** — ideal for retail, gifting, or café treats.

For our business-to-business customers, we offer **tailored rates** to make it easy for you to stock our ethically sourced products for your café, restaurant, boutique, or retail space.

Whether you're sipping, brewing, or gifting, you're part of something special: **products with purpose**.

## **Chocolate**

### *Milk Chocolate Drops*

Ideal for the most amazing hot chocolates.

Melt a small amount of chocolate with a little hot water. Then add cold milk and steam together.

You won't be disappointed!

You can use this for baking as well!



### *Chocolate Powder*

Delicious sweet hot chocolates. Create a little paste with the powder and add hot milk.



### *White Chocolate Drops*

Ideal for white chocolate Mochas and white hot chocolate.

The curls are easy to melt.

You can use this for baking as well!



## Coffee Blends

### *Azure Dragon Blend*

A Blue Mountain Blend is often a design by a coffee roaster to emulate the famous Jamaica Blue Mountain coffee beans. This is our version.

We have blended speciality coffee beans from Brazil and El Salvador and roasted it in a way to bring out the natural sweetness.

This is an easy smooth drinking coffee that we are very proud of.



### *Dragon's Velvet Brew*

A blend of the finest Arabica speciality beans sourced from coffee farms in Brazil, Costa Rica and Indonesia.

A sweet and complex blend with a velvety body, resulting in a vibrant espresso with berry and stone fruit aromas.

As a milk based coffee, Dragon's Velvet Brew is smooth and mellow with sweet vanilla and milk chocolate flavours.



### *Inferno's Embrace Blend*

A blend of hand picked Brazil, El Salvador and India speciality Arabica beans. Ethically sourced from the finest coffee growers of South America and Asia.

A big full bodied espresso with a naturally sweet caramel flavour. Inferno's Embrace Blend is balanced and with a muted acidity.

As a milk based coffee, Inferno's Embrace Blend is sweet, creamy smooth and rich. Complimented by dark chocolate flavours.



### *Midnight Forge Blend*

A slightly darker roasted version of our Inferno's Embrace Blend.

This is making the coffee stronger, it has a richer body and is roasted so it is close to the 'roasty' flavour without being burnt.

If you like strong coffee then you will probably really like this.



### *Obsidian Dragon Blend*

A rich espresso blend designed for those who prefer full bodied complex coffees.

As an espresso you have bold flavours with a very low and smooth acidity followed by dark chocolate notes.

As a milk based coffee Obsidian Dragon Blend is rich with a nougat sweetness and bakers chocolate.



### *Volcanic Drake Blend*

A two bean speciality Arabica blend with beans from Guatemala grown in the volcanic soils of tropical valleys and coffees from Cerrado Minas Gerais in Brazil.

A medium bodied espresso of soft acidity, with a maple syrup sweetness and hints of pecan.

As a milk based coffee, Volcanic Drake Blend presents milk chocolate and toffee flavours ensuring a deliciously smooth and delicious coffee.



## Single Origin Coffee

### *Costa Rica*

Tarrazu is a world famous coffee growing region known as the Area of the Saints. This Strictly Hard Bean coffee comes from rich volcanic soils in ideal growing conditions.

A washed coffee with a good creamy body and notes of plums and chocolate.



### *Rwanda*

Rwanda might be small but the coffee that comes out of this African country can sometimes be nothing but absolutely divine. As Rwanda has no coastline it can be expensive to export the coffee. There are some 400,000 small-scale growers and all coffee is Arabica.

Our coffee, which is grown at 1,400 - 1,900 meters, is from the varieties Bourbon and Typica and is a fully washed mix of coffees from 40 washing stations and 35,000 farmers in Rwanda. The coffee is hulled, graded and hand sorted at the Rwanda Trading Company in Kigali. This is a fruity and well balanced sweet coffee with beautiful hints of cranberries. We roast our Rwanda coffee beans to a light to medium level.



### *Indonesia*

Indonesia is one of the largest coffee producers in the world, usually in the top five.

Coffee growing was started during colonial times around 1696 as the region provided some excellent growing conditions. Coffee beans from Indonesia produce low acidity and high bodied profile.

This coffee is grown near Lake Toba which is the largest volcanic lake in the world. Processed using Giling Basah, this coffee has a huge body and a spicy aroma with hints of tobacco. The varieties are Catimor and Typica.



### *Guatemala Antigua*

Guatemala has been growing coffee since the 1850s and is one of the top producers in Central America. Coffees from Guatemala are simply beautiful and one of our favourite here at Onyx Dragon.

Our Guatemalan coffee beans are from plantations in volcanic valleys surrounding Antigua. This coffee is surrounded by three volcanoes: Agua, Fuego and Acatenango. The plantations have rich volcanic soil and excellent growing conditions at an altitude of 1650 metres. Varieties are Caturra, Bourbon and Typica.

This coffee is chocolatey and sweet with a beautiful body. There are notes of blackberries in the aroma. Delicious.



### *Ethiopia Yirgacheffe*

This coffee from Negele Gurbitu comes from the Yirgacheffe region which is a famous coffee growing region in Ethiopia.

Grown very high up around 1700 to 2000 meters, this coffee has been harvested between October and December and is fully washed. These coffee trees are of the fantastic Heirloom variety.

Expect really funky and floral flavours; think of Earl Grey tea and whisky.



### *Ethiopia Limu*

One of our favourite coffees here at Onyx Dragon. This coffee highlights to us how delicious Ethiopian coffee is. It is wild, winey and yet full bodied. It is similar to our Ethiopian Yirgacheffe coffee but not as floral.

Our Limu is grown about 1600 masl in the Oromia region of south west Ethiopia and is a mix of coffees beans from just six farms of the Eastern African Heirloom varieties.

Fruity, winey and sweet.



### *El Salvador*

Our coffee from El Salvador is from the Las Isabellas farm and is a mixture of Pacamara and Bourbon. Las Isabellas is located in the south face of “Cerron Grande” of Apaneca at the west region of El Salvador at an altitude of 1200 to 1450m.

At Las Isabellas you can find 175 acres of natural forest, natural springs and waterfalls! Las Isabellas is a certified Rainforest Alliance farm. The owner of the farm is Jose Roberto Santamaria who is dedicated to managing the farm and the mill.

Sweet mild coffee with delicious flavours of plums and chocolate.



### *Decaf Mexico*

Crafted with water from Mexico's highest mountains, this naturally processed coffee is 99.9% caffeine-free while retaining exceptional flavor.

Sourced from the Bourbon, Caturra, Typica, and Catuaí varieties grown at approximately 1,000 meters, the relatively low altitude produces large beans that create a smooth, low-acidity coffee. This decaf offering comes from smallholder producers in northern Chiapas, who deliver to the San Cristobal de las Casas and Yajalón buying stations northeast of Tuxtla Gutiérrez.

Owing to the intricate natural processing method and the care taken to preserve quality, this coffee is priced higher than our regular caffeinated selections, reflecting the premium effort involved in its production.



### *Decaf Brazil*

This premium decaffeinated coffee is 100% chemical-free, using the Swiss Water decaffeination process to preserve its natural flavors.

Sourced from Brazil, these decaf beans are carefully selected to ensure a smooth and consistent flavor profile throughout the year. The medium-bodied coffee features delightful nutty notes, offering a high-quality alternative for those seeking a decaf option.

While this coffee is suitable for use in espresso machines and can be pre-ground upon request, we recommend grinding fresh for the best flavor experience.



Due to the higher production costs involved in the Swiss Water decaffeination process, this coffee is priced higher than our regular caffeinated offerings, reflecting its exceptional quality and craftsmanship.

### *Colombia*

Colombia is one of the finest coffee growing countries in the world and coffee beans from here have a fantastic reputation. Being the third largest grower of coffee, Colombians know what they are doing and have been doing so since 1790.

This supremo coffee from Colombia, which is of the Caturra, Typica and Bourbon varieties, is chocolatey and nutty and we source it from Medellin. A delicious mild coffee as a filter and sweet and slightly bright as an espresso.

This coffee is fully washed delivering clarity and a healthy brightness in the cup that can be enjoyed in large quantities anytime of the day.





### *Brazil*

A beautiful coffee from the famous coffee growing region of Cerrado Minas Gerais. Brazil is the largest producer of coffee and sets standards for the quality of growing, harvesting and processing of amazing coffee.

Brazilian coffee is usually a very balanced coffee and is therefore often used as a base for many blends. Our Brazilian coffee beans are roasted for a mild and easy drinking flavour profile. Excellent as a filter coffee so try this in a V60 or Aeropress.

This is a naturally processed coffee of the varieties Mundo Novo, Catuai and Bourbon, which delivers a smooth mild drink with notes of nuts.



### *Kenya AA*

Grown on the fertile slopes of Mount Kenya and the Aberdare Range, this exceptional coffee showcases Kenya's finest varieties — SL 28, SL 34, Batian, and Ruiru 11.

Fully washed and meticulously sun-dried for up to 21 days, it delivers a clean, vibrant cup.

Produced by renowned cooperatives dedicated to quality, sustainability, and community growth.

Recommended for:

- delicious filter coffee
- complex bright espressos





## Tea

### *Rooibos*

This caffeine-free tea from South Africa is rather unique in flavour and brews a wonderful colourful tea.



### *Red Berry*

This flavoured infusion is from Germany and brews a deep red cup with fruity flavours of red berries and sweet jam.



### *Peppermint*

Aromatic and popular and beautifully green.



### *Chamomile*

A light and refreshing tea made from 100% pure dried chamomile blossoms. This aromatic tea is ideal for afternoons and late evenings.



### *Darjeeling*

From the Darjeeling district in West Bengal, India. A light bodied drink that produces an orange coloured tea.



### *Decaf Breakfast*

Our Decaf Breakfast leaf is a straight Ceylon Leaf tea that goes through the co2 method of decaffeination. This is the best method to use, as other methods involve using chemicals to strip it of the caffeine.



### *Earl Grey*

A classic blend from India, China and Seylon with hints of bergamot. Like the English Breakfast Blend this tea can be brewed with or without milk and enjoyed throughout the day.



### *English Breakfast*

A blend of teas grown from different parts of the world. The Kenyan creates the colour, Assam the strength and the depth comes from the Ceylon.



### *Green Tea*

This large leaf with tip green tea from China brews a delicious light green tea with sweet and slightly nutty notes.



### *Jasmine*

To ensure the Jasmine flower's scent is strong the flowers are picked at dusk and then layered with green tea leaves overnight. The green tea leaves absorb the sweetness and aroma of the Jasmine flower, producing a tea that will awaken your senses.



### *Lemon & Ginger*

A ginger and citrus sweet tea from Spain, China and India.



### *Masala Chai*

This Indian Spiced Chai with pieces is a blend from India, China, Sri Lanka and Guatemala. A large leaf tea mixed with cut pieces of bark and ginger chunks that brews a rich, full spicy tea.



## **Interested in More?**

### **Ethically Sourced, Speciality Products**

Our prices reflect the ethically sourced, speciality nature of our products. Every coffee, tea, and chocolate selection is carefully sourced to ensure it meets our ethical standards while providing the best quality and taste. Our suppliers ensure that farmers receive fair prices for their hard work, and we are committed to supporting sustainable practices from the ground up.

### **B2B Pricing & Orders**

All pricing is shown on our order form. We encourage our business-to-business customers to refer to this form for detailed pricing, tailored to your specific needs and quantities.

### **Contact Details & Ordering**

To place an order or inquire about our products, please get in touch using the contact information provided on our order form. We're happy to help with any questions or specific requests regarding your order.