



FLAVORS OF BOGOTA

QUICK
GUIDE TO
SPECIALTY
COFFEE
SHOPS

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Quick Guide to Specialty Coffee Shops

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Let's start at the beginning

You and I have something in common. I know something about you – you love coffee. And you know something about me. I'm Karen Attman, owner and founder of [Flavors of Bogota](#). And what you know about me is that just like you, I love coffee. Of course, not just any coffee – although on chilly Bogota mornings I do get tempted to accept nearly anything that'll warm up my hands!

What both you and I want is the best coffee experience possible. Perhaps you're visiting Bogota for just a few days and want to get the most out of the unique specialty coffee scene here. Or maybe you live here and want to find out the secret places that specialty coffee experts go to. You know – where the baristas hang out in their free time.

The [Flavors of Bogota Coffee Shop Tour](#) is an education in specialty coffees in Colombia. If you have enough time during your stay in Bogota, you'll want to return again and again to the places we visit on the tour. But time on the tour is limited, so we can only take you to a handful of places.

You'll also want to check out those places we didn't have time to visit. The coffee shops that produce national baristas. The coffee shops that will train you to be an expert coffee taster. Coffee shops where the passionate owners are looking out for the farmers, helping them produce their best coffee. The places where the roasters know how to coax out of the coffee beans the best flavors, body and fragrances.

If you take our tour you'll learn how to find the best taste experiences. Afterwards you can put that knowledge into practice by visiting specialty coffee shops and requesting your coffee like a pro.

Because you'll know what brewing methods to request.

You'll be able to discuss flavor profiles like a professional cupper.

And you'll *impress the baristas*. **Please** impress the baristas. They'll love you for it (and let them know where you got all your coffee knowledge).

So where will you go to show off your knowledge?

A Word about Specialty Coffee Shops in Bogota

Although in Bogota you can find *tinto* (heavily sweetened black coffee) on nearly every street corner, high quality coffee shops have been harder to uncover. The good news is that over the past few years more specialty coffee shops have been opening up around Bogota. Many of these small shops put independent growers and roasters on center stage, focusing on their stories and their efforts to produce the best quality coffee possible.

Listing all the coffeehouses in Bogota would be impossible in such a short guide, but here are a few to get you started. Many of these are small, independent growers and roasters who care about more than just the bottom line (or who, at times, completely forget the bottom line to promote certain coffees and farmers). Many have roasting and tasting rituals that get you involved in detecting those subtle flavors in each coffee. And you'll get a closer look at the deep pride Colombians feel at being a part of the coffee process – whether a farmer, roaster, cupper or barista.

A Brief Directory of Specialty Coffee Shops in Bogota

Arte y Pasión

This coffee shop is right off the Plaza de Bolivar in downtown Bogota. This area takes you back to the roots of Bogota's beginnings and is packed with beautiful architecture, political intrigues, and violent bombings. Owner and founder Antonio Romero had the dream of setting up his own coffee shop and he even went a step beyond that – he not only has a coffee shop but also a barista school. Arte y Pasión is always stocked with the largest selection of coffees from around Colombia and there's also a funky coffee lab in the back.

Calle 10 #8-87

[Arte y Pasion website](#)

Contraste Coffee Lab

La Candelaria is one of Bogota's most fascinating neighborhoods, both bohemian and historic. The cobblestone streets are crowded with red tile roofed houses painted in vibrant colonial colors. Occasional splashes of street art invoke the past and present, modern and historic, European and indigenous.

Contraste Coffee Lab is set right in the middle of La Candelaria, just where the crowds of tourists thin out and a pleasant calm sets in. Owner Manuel Torres is a fascinating expert on coffee in Colombia. Sporting a long beard and a short hat, small round glasses and an earnest gaze, Manuel is young but packed with knowledge. He'll fill you in on all the details you want to know about coffee in Colombia. This shop is the smallest coffee spot on this list, but has some of the best coffee you'll get in Colombia.

Carrera 3 #12C-90

[Contraste Coffee Lab website](#)

Amor Perfecto

Luis Velez, founder and owner of Amor Perfecto, got a revolutionary idea back in the 1990s (when in Colombia virtually no one had heard of specialty coffee). He would do something no one else was doing – he would offer to sell specialty coffee *in* Colombia. That might sound basic, but it was revolutionary. You see, at that time Colombia exported *all* the good coffee. Now you can find Amor Perfecto coffee offered in over 600 establishments in Colombia, but don't miss going to Velez's flagship shops.

My favorite shop is up on a hill above the restaurant quarter known as Zona G. This is the shop where the best baristas (even national champions) have been trained, where they have their own roaster and lab on site. Amor Perfecto is serious about their coffee excellence: they offer private cuppings for unique coffee encounters and you can even roast your own beans.

In 2016 Amor Perfecto opened a new spot in Usaquén. Read the Sprudge article I wrote about their fantastic orchid garden – and the fantastic coffee – [here](#).

Carrera 4 #66-46

[Amor Perfecto website](#)

Bourbon Coffee Roasters

The brick houses in this area of Bogota (Chapinero) always make me feel I've landed in. Bourbon. Coffee Roasters is set in one of those adorable houses with ivy creeping up the bricks. The knowledgeable baristas with fancy mustaches will dedicate time to make the perfect coffee for you and teach you about coffee growing regions, bean varieties, and brewing methods.

You'll find tasty cakes and snacks to go along with your coffee. The backyard has a pleasant garden atmosphere with a living wall and plenty of sunlight. Private and public coffee cuppings give you the feel of what it's like to be a professional taster.

Calle 70A #13-83, Bogota

[Bourbon Coffee Roasters website](#)

Café Cultor

Cafe Cultor helps farmers in high risk areas and conflict areas to produce better coffee (which translates into more money for the farmers). They also work with indigenous communities that produce coffee, so you know that here you'll find great coffee that benefits farmers around the country. Café Cultor has expert baristas who can tell you in detail about each coffee they feature. This is one of the few places that has the Geisha varietal, with its characteristic complex floral and citrus notes.

Calle 69 #6-20

Cafe Cultor also has a location in a fantastic three-story book store, [Wilborada](#). This is the place to go if you find mixing books and coffee irresistible. Come and get a latte or cappuccino and relax on the comfortable sofas in the living room area while you delve into a book.

Calle 71 #10-47 Int. 4, Bogota

[Read what we've said](#) about Café Cultor.

Libertario Coffee

The farm El Palma y El Tucán, just a couple hours outside of Bogota, provides most of the coffee you'll drink at this beautiful coffee shop. The baristas are knowledgeable and friendly and will be happy to make you whatever pour over coffee you want (Chemex, Aeropress, or dripper) as well as espressos and lattes.

Try coffee varieties that are uncommon in Colombia, like their SL-28 or one of their blends. Libertario's mocha, made with Cacao Hunters chocolate, is deep and dark, comforting on a chilly Bogota afternoon.

Calle 71 #5-34

[Libertario Coffee website](#)

Azahar Coffee

Azahar's shop is set in a recycled shipping container, the exact type of container used to ship coffee to all parts of the world. But here they have the goal of keeping some of the best coffees in Colombia rather than simply exporting them. They work with small farmers and small lot coffees that they roast themselves to give you a fresh-from-the-farm experience. And the coffee comes with stories; each bag of coffee sold at their shop has a QR code that connects you to a video showing you where the coffee was produced.

Carrera 14 #93A-48, Bogota

[Azahar Coffee website](#)

Catación Pública

Owner and longtime coffee expert Jaime Duque's passion for coffee borders on mad scientist intensity. High up on a hill above Usaquén's restaurant district, you'll need some extra oxygen for the climb up – but it's worth the trip.

Admire the roaster and lab at the back, and soak up the coffee education vibe. Come here to deepen your coffee education. You can take courses here that range from introductory to intense, and learn all about the coffee producing process. If you don't speak Spanish, get in touch with us about interpreting for you. A word of warning: Catación Pública is all about coffee (as in, few foods to accompany your brew).

Calle 120 A # 3A-47

[Catación Publica website](#)

Thanks for joining us on this incredible coffee journey

About Karen Attman and Flavors of Bogota

Over twenty years ago I left my hometown of Philadelphia to pursue expat life, and I'm still loving it. Once co-editor of a literary magazine in Philadelphia, I now live in Bogota, Colombia, and write about what moves me; eating, traveling and listening to people's fascinating stories.

My writing has appeared in over 20 publications around the world, including books, newspapers, magazines and websites. Some of those publications are: CNN, Esquire, Four Magazine, and National Geographic. I've written about my travel and food adventures in Venezuela, Panama, Ecuador, Argentina, Uruguay, the Dominican Republic, Peru, and Trinidad and Tobago.

[Read what are people are saying](#) about the Flavors of Bogota Specialty Coffee Shop Tour.



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