LUCARISE · HoReCa

Café Menu Kit

In short: everything a café needs to add no-added-sugar matcha lattes, karak, cappuccino, date latte, coffee and tea to its menu with the Lucarise HoReCa range: how many cups each pack makes, tested recipes for hot and iced drinks, menu descriptions you can copy in English and Arabic, and how to work out your cost per cup.

This kit is built around our HoReCa range, not our retail sachets: 1 kg bulk mixes, pure ceremonial matcha, 100% Arabica coffee, enveloped pyramid tea bags and stevia sachets. The bulk mixes are **unsweetened**, so you decide the sweetness for every customer.

The HoReCa range at a glance

Product	Per cup	Cups per pack	Best for
Classic Matcha Latte – 1 kg bulk	14 g	about 70	Hot and iced matcha latte
Cardamom Matcha Latte – 1 kg bulk	14 g	about 70	Gulf-style matcha latte
Cardamom Karak Tea – 1 kg bulk	12 g	about 80	Karak in seconds, no boiling
Classic Cappuccino – 1 kg bulk	14 g	about 70	Instant cappuccino, buffets, vending
Classic Date Latte – 1 kg bulk	14 g	about 70	Caffeine-free latte
Ceremonial Matcha Powder	1–2 g	200 g tin: about 100–200	Traditional matcha, premium lattes
Coffee beans (Signature, Brazil, Colombia, Ethiopia)	18 g double shot	1 kg: about 55	Espresso, cappuccino, flat white
Arabic Ground Coffee with Cardamom	see calculator	see calculator	Gahwa service
Turkish Ground Coffee	about 7 g	1 kg: about 140	Turkish coffee
Pyramid tea bags (Saffron, Cardamom black tea, Rooibos)	1 bag	50 per box	Tea menu; rooibos is caffeine-free
Stevia Reb-M – 500 sachets	1 sachet	500	Sweetener on the side

Cups per pack are approximate and depend on portioning. For Arabic coffee, use our Arabic coffee calculator.

Work out your cost per cup

Cost per cup = (pack price ÷ cups per pack) + milk + cup and lid + sweetener. Apply for a business account and our team will send you business prices. Then enter your prices in our Café Cup Cost Calculator to see your cost, margin and break-even per drink.

Menu recipes

Hot matcha latte

Classic or Cardamom Matcha Latte bulk

1. Add 14 g of mix to a 240 ml cup.
2. Pour 30 ml of hot water (about 80 °C) and stir into a smooth paste.
3. Top up with 150 ml of steamed milk.
4. Serve with a stevia sachet on the side.

For a lighter cup, use 150 ml of hot water instead of milk.

Iced matcha latte

Classic Matcha Latte bulk

1. Stir 14 g of mix into 30 ml of hot water until smooth.
2. Fill a 350 ml glass with ice and add 150 ml of cold milk.
3. Pour the matcha over the milk for a layered look.
4. Offer stevia on the side.

Strawberry version: add 30 g of strawberry purée to the glass before the ice.

Karak

Cardamom Karak Tea bulk

1. Add 12 g of mix to a cup.
2. Pour 150 ml of hot water or hot milk.
3. Stir for about 10 seconds. No boiling needed.

Iced karak: dissolve in 30 ml of hot water, add ice and 120 ml of cold milk.

Cappuccino (instant)

Classic Cappuccino bulk

1. Add 14 g of mix to a cup.
2. Pour 150 ml of hot water and stir until foamy.
3. For a creamier cup, use hot milk instead of water.

Iced cappuccino: dissolve in 30 ml of hot water, add ice and 150 ml of cold milk.

Date latte

Classic Date Latte bulk

1. Add 14 g of mix to a cup.
2. Pour 150 ml of hot milk and stir well.
3. Serve with stevia on the side.

A caffeine-free option for evenings and families.

Traditional matcha and premium matcha latte

Ceremonial Matcha Powder

1. Sift 2 g of matcha into a bowl.
2. Add 70 ml of water at 75–80 °C.
3. Whisk in a W shape for 15–20 seconds until frothy.
4. For a latte, pour into a cup and add 150 ml of steamed milk.

Never use boiling water: it makes matcha bitter.

Espresso drinks

Lucarise coffee beans

1. Start with 18 g of ground coffee for a double shot.
2. Aim for about 36 g of espresso in 25–30 seconds.
3. Add steamed milk for a cappuccino or flat white.

Adjust the grind to your machine.

Pyramid tea

Saffron, Cardamom black tea or Rooibos

1. Use 1 bag per cup.
2. Pour 200 ml of water at about 95 °C.
3. Steep 3–4 minutes (rooibos up to 5 minutes).

Rooibos is naturally caffeine-free.

Menu descriptions you can copy

Use these short lines on your menu board or delivery app, in English and Arabic.

Matcha Latte Real matcha with steamed milk, no added sugar. Sweetened to your taste.	**ماتشا لاتيه** ماتشا حقيقية مع حليب مبخّر، بدون سكر مضاف، ونحلّيها حسب ذوقك.
Iced Matcha Latte Matcha poured over cold milk and ice, no added sugar.	**آيس ماتشا لاتيه** ماتشا فوق الحليب البارد والثلج، بدون سكر مضاف.
Cardamom Matcha Latte Matcha latte with a touch of cardamom, Gulf style.	**ماتشا لاتيه بالهيل** ماتشا لاتيه بلمسة هيل على الطريقة الخليجية.
Karak Strong spiced milk tea with cardamom, no added sugar.	**كرك** شاي بالحليب قوي ومتبّل بالهيل، بدون سكر مضاف.
Cappuccino Creamy, foamy cappuccino, no added sugar.	**كابتشينو** كابتشينو كريمي برغوة غنية، بدون سكر مضاف.
Date Latte Caffeine-free latte made with date seed, creamy and smooth.	**لاتيه بالتمر** لاتيه خالٍ من الكافيين من نوى التمر، كريمي وناعم.

Only use "no added sugar" on your menu if you do not add sugar or syrup to the drink.

Serving tips

- Keep stevia sachets on the counter so each customer sweetens their own cup.
- Use a scoop or a scale for the same portion every time.
- Close bulk packs tightly after use and store them in a cool, dry place.
- Read more: how to store matcha and the best milk for matcha latte.

Café Menu Kit: frequently asked questions

Are the bulk mixes sweetened?
No. The 1 kg HoReCa mixes have no added sugar and no sweetener, so you can sweeten each drink to your customer's taste, for example with Lucarise stevia sachets.

How many cups does a 1 kg pack make?
About 70 cups for the matcha latte, cappuccino and date latte mixes (14 g per cup), and about 80 cups for karak (12 g per cup).

Can I use the mixes in a vending machine?
Yes. The bulk mixes are made for café menus, buffets and powder vending machines.

Do you have a caffeine-free option?
Yes. The Date Latte and Rooibos tea are caffeine-free.

How to order

Apply for a business account and our team will contact you with business prices, or message us on WhatsApp. Need product photos for your menu? Ask our team.

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Better Sweet. Better Drinks