

عيد المعين



The world of Al-Yemeni Cafe coffee

A flavor you cannot imitate. A history you cannot buy.

BLACK COFFEE

Experience the essence of tradition
in a cup of pure Egyptian coffee.

Al-Yemeni Cafe Abdelmaboud Plain Coffee is a proposition for purists and lovers of the deep, natural taste of coffee beans. Since the roastery was established in Cairo in 1940, the Abdelmaboud brand has become synonymous with the highest-quality Turkish coffee. The Plain variant contains no additives or spices, allowing the craftsmanship of the master roasters to fully shine through.



NOBLE BLEND: A composition based on carefully selected Arabica beans, characterized by a velvety texture and a balanced flavor profile.

NO ADDITIVES: An ideal choice for those who prefer classic black coffee without the aroma of cardamom.

PERFECT GRIND: The beans are ground into an ultra-fine powder, which is crucial for achieving a dense, lasting foam when brewed in a traditional pot.

LEGENDARY HERITAGE: Every package represents more than 80 years of experience from an Egyptian brand that dominates markets across the Middle East.

Black Coffee LIGHT ROAST



Black Coffee MEDIUM ROAST



Black Coffee DARK ROAST



Type: Ground coffee. **Grind:** Powder (extra fine). **Ingredients:** The finest Arabica beans from Yemen, Guatemala, Brazil, Ethiopia and Colombia, plus Robusta from Indonesia.

Roast level: Available in three roast levels – Light, Medium, Dark

Taste: A bold, deep Arabica base with a chocolatey aftertaste, typical of beans originating from Yemen.

Use: Traditional Turkish coffee, brewed in a cezve/ibrik.

Weight: 100 g, 200 g. **Producer:** Al-Yemeni Cafe Abdelmaboud.

10% CARDAMOM

A well-balanced harmony of flavor
for lovers of a subtle spicy note.

The 10% Cardamom version is one of the most highly regarded blends in the portfolio of the legendary Cairo roastery Abdelmaboud. It was created for those who appreciate the traditional taste of Egyptian coffee, but want to enrich it with a delicate, refined touch of spice. The precisely measured content of 10% freshly ground cardamom gives the coffee an exotic character without sacrificing its natural nutty-chocolate depth.



PRECISE BALANCE: A ten-percent addition of cardamom is the „golden ratio” in coffee flavoring – the spice is clearly noticeable in the aroma, while remaining an elegant background note to the high-quality Arabica beans in the cup.

EGYPTIAN TRADITION SINCE 1940: Al-Yemeni Cafe Abdelmaboud is a guarantee of quality across Egypt and the wider Middle East. It is the result of passion and knowledge passed down through three generations, who perfected the art of combining the finest beans with aromatic spices according to an Egyptian recipe.

IDEAL TEXTURE: The coffee is ground into an ultra-fine powder, allowing you to prepare a dense, full-bodied brew with its characteristic velvety foam.

NATURAL REFRESHMENT: Cardamom gives the brew a light freshness and softens its bitterness.

10% Cardamom
LIGHT ROAST



10% Cardamom
MEDIUM ROAST



10% Cardamom
DARK ROAST



Type: Ground coffee. **Grind:** Powder (extra fine). **Ingredients:** The finest Arabica beans from Yemen, Guatemala, Brazil, Ethiopia and Colombia, plus Robusta from Indonesia, 10% highest-quality ground green cardamom.

Roast level: Available in three roast levels – Light, Medium, Dark.

Taste: A bold, deep Arabica base with a chocolatey aftertaste, typical of beans originating from Yemen.

Use: Traditional Turkish coffee, brewed in a cezve/ibrik.

Weight: 100 g, 200 g. **Producer:** Al-Yemeni Cafe Abdelmaboud.

PLUS CARDAMOM

A perfect balance between the intensity of coffee and the aromatic strength of cardamom.

The Cardamom Plus variant, often marked as Medium Cardamom, is intended for those seeking the golden middle ground. It is a composition richer in spice than the classic version, yet subtler than the „Extra” variant. Since 1940, the Abdelmaboud brand has been creating this exceptional blend, which has become a daily ritual in millions of homes across the Middle East.



ENHANCED AROMA: The addition of cardamom in the „Plus” version is distinctly noticeable, lending the brew a noble, spicy note that pairs perfectly with the deep flavor of Egyptian coffee.

MASTERFUL RECIPE: A unique blend of Arabica beans roasted according to the closely guarded, multi-generational recipe of the Abdelmaboud family.

REFRESHMENT: Cardamom not only enriches the flavor bouquet, but also refreshes the palate and softens the coffee’s acidity.

Plus Cardamom LIGHT ROAST



Plus Cardamom MEDIUM ROAST



Plus Cardamom DARK ROAST



Type: Ground coffee. **Grind:** Powder (extra fine).

Ingredients: The finest Arabica beans from Yemen, Guatemala, Brazil, Ethiopia and Colombia, plus Robusta from Indonesia, with an increased amount of ground green cardamom.

Roast level: Available in three roast levels – Light, Medium, Dark.

Taste: Refreshing, slightly citrusy (reminiscent of bergamot or lime peel) and balsamic, with a delicate sweet woody note. **Use:** Traditional Turkish coffee, brewed in a cezve/ibrik.

Weight: 100 g, 200 g. **Producer:** Al-Yemeni Cafe Abdelmaboud.

EXTRA CARDAMOM

Feel the intensity of the true Orient with an exceptional blend featuring an extra portion of cardamom.

Al-Yemeni Cafe Abdelmaboud Extra Cardamom is a proposition for the most demanding connoisseurs, look for more in coffee than caffeine alone. Since 1940, the Abdelmaboud brand has combined the Egyptian tradition of coffee roasting with a passion for aromatic spices. The „Extra” version stands out for its elevated content of aromatic cardamom, which gives the brew a spicy, slightly citrusy, and remarkably refreshing character.



INTENSE CARDAMOM AROMA: This is not an ordinary coffee with a hint of spice – it is a rich, expressive blend in which the aroma of freshly ground cardamom dominates as soon as the package is opened.

TRADITIONAL EGYPTIAN RECIPE: Produced for generations in Cairo, it is regarded as one of the finest coffees in the Middle East and North Africa region (MENA).

COFFEE WITHOUT COMPROMISE: If classic coffee is not enough and even the medium version still leaves you wanting more, this is the choice for enthusiasts of uncompromising flavor.

Extra Cardamom
LIGHT ROAST



Extra Cardamom
MEDIUM ROAST



Extra Cardamom
DARK ROAST



Type: Ground coffee. **Grind:** Powder (extra fine). **Ingredients:** The finest Arabica beans from Yemen, Guatemala, Brazil, Ethiopia and Colombia, plus Robusta from Indonesia, with an extra portion of ground cardamom.

Roast level: Available in three roast levels – Light, Medium, Dark.

Taste: Spicy, slightly citrusy, refreshing.

Use: Traditional Turkish coffee, brewed in a cezve/ibrik.

Weight: 100 g, 200 g. **Producer:** Al-Yemeni Cafe Abdelmaboud.

ESPRESSO

A meeting of Egyptian tradition and Italian style – discover Premium Espresso.

Although Al-Yemeni Cafe Abdelmaboud is best known for its excellent Turkish coffee, its Espresso blend proves that Egyptian master roasters can create a world-class product for pressure-brewing methods as well. This coffee was created for those who seek intense stimulation, thick crema, and a deep, dark flavor profile in every cup.



Espresso

GROUND, MEDIUM ROAST



BOLD CHARACTER: The blend was composed to impress with a strong body and minimal acidity, a hallmark of traditional Cairo roasteries.

THICK CREMA: Thanks to a precise roasting process, the coffee produces a lasting hazelnut-colored crema on the surface of the espresso – the essence of an ideal brew.

VERSATILITY: The grind has been adjusted so that the coffee performs perfectly in moka pots, espresso machines, and drip brewers.



Type: Ground coffee. **Grind:** Classic espresso grind (fine).

Ingredients: 100% Arabica coffee.

Roast level: Medium.

Taste: Dominant notes of dark chocolate, burnt caramel, and roasted nuts.

Use: Espresso machine, moka pot, French press.

Weight: 250 g. **Producer:** Al-Yemeni Cafe Abdelmaboud.

ROASTED COFFEE BEANS

Enjoy the aroma of freshly roasted beans straight from the heart of a legendary Cairo roastery.

Roasted Coffee by Al-Yemeni Cafe Abdelmaboud is a product for true connoisseurs who celebrate the coffee-making process from the very beginning – from the moment the beans are ground. Whole beans retain valuable essential oils and the full flavor bouquet for the longest time, and that is exactly what the Abdelmaboud brand is known for.



Roasted Coffee Beans

WHOLE BEAN, MEDIUM ROAST



FRESHNESS AND CONTROL: By choosing whole-bean coffee, you have full control over the grind size. You can prepare it as an ultra-fine powder for a cezve or as a medium grind for a moka pot or espresso machine.

MASTERFUL ROASTING PROCESS: The beans pass through traditional drum roasters, allowing the perfect balance between strength and delicacy to be achieved while eliminating unwanted acidity.

PURE ARABICA: Carefully selected Arabica beans guarantee a rich flavor profile with noticeable nutty notes and a chocolate finish.

AUTHENTICITY: This is the same coffee that has been served in the finest cafés of the Middle East for decades, now available in whole-bean form for your home.

Type: Whole-bean coffee.

Ingredients: 100% Arabica coffee.

Roast level: Medium – perfectly balanced, Abdelmaboud's signature roast.

Taste: Deep, spicy-nutty, with low acidity.

Use: Cezve, espresso machine, moka pot.

Weight: 250 g, 1000 g. **Producer:** Al-Yemeni Cafe Abdelmaboud.



ARABIC COFFEE

Discover the natural power of unroasted coffee beans.

Green coffee from Al-Yemeni Cafe Abdelmaboud is a product in its purest, most original form. Unlike traditional black coffee, these beans have not been roasted, so they retain their natural olive color. It is an ideal option for lovers of traditional brews in the Arabic style.



Arabic Coffee

GREEN - UNROASTED



NATURAL ENERGY: Green coffee provides caffeine in a more balanced way than roasted coffee.

AUTHENTIC, HERBAL TASTE: A brew made from green coffee differs significantly from a classic black coffee. It has a milder, more astringent, slightly herbal flavor profile, reminiscent of green tea with a distinct coffee note.

TOP-QUALITY SELECTION: Al-Yemeni Cafe Abdelmaboud selects only the highest-quality raw Arabica beans, guaranteeing purity and premium quality.

Type: Ground coffee.

Grind: Specialized grind for raw beans.

Ingredients: 100% natural green coffee (raw Arabica).

Taste: Mild, astringent, slightly herbal.

Use: Traditional Arabic coffee.

Weight: 125 g. **Producer:** Al-Yemeni Cafe Abdelmaboud.



ARABIC COFFEE with Cardamom

A unique combination of raw, unroasted Arabica beans and top-quality aromatic cardamom.

This brew combines the power of green coffee with the exotic, spicy character of the traditional Orient. Because the roasting process is omitted, the beans retain the maximum of their natural qualities, while the addition of cardamom gives them exceptional depth of flavor.



Arabic Coffee with Cardamom

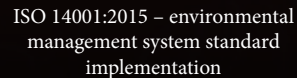
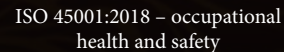
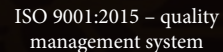
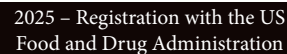
GREEN - UNROASTED



EXOTIC FLAVOR PROFILE: Cardamom neutralizes the natural grassy astringency of green coffee, giving it a refreshing, spicy, slightly citrusy aroma.

NATURAL STIMULATION: The caffeine contained in green beans is released into the body more slowly.

THE ABDELMABOUD TRADITION: More than 80 years of the brand's experience guarantees ideal grinding proportions and the highest purity of ingredients.



We seal more than aroma in every bean.
It is a flavor you cannot imitate and a history you cannot buy.

It is pure Yemen.



QAHWA GROUP POLAND

Official distributor of Al-Yemeni Cafe Abdelmaboud coffee

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