FROOTRITION

Café Beverage Book

51 Café-Menu Drinks

Coffees · Chai & Teas · Mocktails · Shakes · Hot Chocolates

Easy recipes with exact measures, pro tips & menu pricing for Indian cafés

by Frootrition Team



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51 drinks, 6 sections

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Free sample: page numbers refer to the full book.

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Free sample: page numbers refer to the full book.

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Classic Cold Coffee

India's favourite: thick, frothy, blended cold coffee with a scoop of ice cream.



Glass: Tall glass (400 ml)
Yield: 1 serving · 350 ml
Prep time: 5 min
Difficulty: Easy

Ingredients

- Instant coffee powder
  4 g · 2 tsp
- Hot water
  20 ml · 4 tsp
- Chilled full-cream milk
  200 ml · approx. 3/4 cup + 1 tbsp
- Sugar syrup
  30 ml · 2 tbsp
- Vanilla ice cream
  60 g · 1 scoop
- Ice cubes
  100 g · 4–5 cubes

Method

1. Dissolve the instant coffee in the hot water.
2. Add coffee, milk, sugar syrup, ice cream and ice to the blender.
3. Blend on high for 30–40 seconds until very frothy.
4. Swirl chocolate sauce inside the glass (optional).
5. Pour in, letting the froth sit on top. Serve with a straw.

My café notes — batch size · my cost · my price · tweaks

Garnish

Chocolate sauce streaks inside the glass and a light cocoa dusting.

Café Pro Tip

Blend long enough: the froth is what makes guests say 'café-style'.

Try a Variation

Cold Coffee with Ice Cream: top with an extra scoop. Use a double espresso (cooled) instead of instant coffee.

Suggested menu price: ₹130–₹200 — Approx. ingredient cost: ₹32 · indicative, 2026

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Mango Shake (Alphonso or Kesar)

Ripe Indian mango blended with chilled milk: the king of summer shakes.



Glass: Tall glass (400 ml)
Yield: 1 serving · 380 ml
Prep time: 5 min
Difficulty: Easy

Ingredients

- Ripe Alphonso or Kesar mango pulp
  150 g · 1 medium mango
- Chilled full-cream milk
  180 ml · 3/4 cup
- Sugar (adjust to mango)
  10–15 g · 2–3 tsp
- Vanilla ice cream (optional)
  60 g · 1 scoop
- Ice cubes
  60 g · 3 cubes
- Green cardamom powder
  a pinch

Method

1. Peel and cube the mango (or use ready pulp).
2. Add mango, milk, sugar, ice cream, ice and cardamom to the blender.
3. Blend 20–30 seconds until smooth.
4. Taste and adjust sugar.
5. Pour and garnish.

Garnish

Small mango cubes and chopped pistachio.

Café Pro Tip

Out of season, use good-quality canned Alphonso or Kesar pulp and reduce the sugar (it is pre-sweetened).

Try a Variation

Mango Smoothie: replace ice cream with 100 g thick curd. Mango Mastani: top with an extra scoop and nuts.

Suggested menu price: ₹150–₹230
Approx. ingredient cost: ₹40 · indicative, 2026