



MARIM<sup>®</sup>  
BULA

*Gourmet Beverages*



# Product Catalogue

# What is Marimbula

Marimbula is a plucked box musical instrument of the Caribbean.

It consists of a wood box with a sound hole cut in the center of it. Across this hole, a number of metal strips are attached at one end to the resonating box. These metal strips are tuned to different pitches, and are plucked to produce a bassline for the music. It's an instrument where people sit on it and play with metal strips and sound of it resonates.

Marimbula is known as base of all kind of music similarly Marimbula Gourmet Beverages is known as base of all the delicious drinks.





# About Marimbula

Marimbula Gourmet beverages started in 2014 and has a diverse range of gourmet syrups, frappe premixes, fruit crushes, sauces and toppings exclusively created to cater to the need of the consumer, thus enabling them to experience exotic Indian ethnic and International flavours.

Marimbula is a Journey of diverse and innovative creations. This is the only Indian brand which is premium, classy and authentic.

The brand is created by the team of Beverage Experts with dedication, passion and experience of over 30 years in the Beverage Industry.



# Fruit & Berries



Our Fruit & Berries syrup range, a vibrant collection of gourmet cocktail syrups that celebrate the luscious flavours of fresh fruits and succulent berries. Bursting with goodness, each syrup is carefully crafted to capture the essence of ripe fruits, bringing a burst of sweetness and tanginess to your cocktails. Whether it's the refreshing zing of citrus or the juicy sweetness of summer berries, our Fruit & Berries syrup range offers a delightful array of options to enhance your mixology creations. Elevate your cocktails with the vibrant flavours of nature and unleash your creativity with our Fruit & Berries syrup range.







Banana



Blueberry



Cantaloupe



Cherry



Coconut



Cucumber



Green Apple



Honeydew  
Melon



Kiwi



Lychee



Mango



Peach



Passion Fruit



Pomegranate



Raspberry



Strawberry



Watermelon

# Bar Essentials

Our Bar Essentials syrup range, a comprehensive collection of gourmet syrups designed to be the backbone of your mixology adventures. From classic cocktails to innovative creations, our Bar Essentials syrups provide the essential flavours and ingredients to elevate your drinks to the next level. Crafted with precision and using only the finest ingredients, our syrups offer a wide variety of options, including simple syrup, grenadine, sour mix, and more.

# Indian Ethnics

Our Indian Ethnics syrup range, a captivating collection of gourmet cocktail syrups inspired by the rich and vibrant flavours of India. Infused with the essence of traditional Indian spices, fruits, and herbs, each syrup in this range transports you to the heart of India's culinary heritage. From the aromatic allure of saffron to the tanginess of tamarind, our Indian Ethnics Syrups add an exotic and authentic touch to your cocktails.

# Teas

Our Tea syrup range, a harmonious collection of gourmet syrups inspired by the world of fine teas. Crafted with passion and expertise, our Tea Syrup Range captures the essence of various tea flavours, infusing your beverages with a delightful twist. Whether you crave for classic lemon tea or fruity notes of litchi with tea, our Tea Syrup Range offers a diverse selection to cater to every tea lover's palate.



Blue Curacao



Grenadine



Mojito Mint



Red Wine  
Sangria



Sweet & Sour



Triple Sec



Coconut Fudge



Cumin Spice



Paan



Saffron Cream



Tamarind



Lychee Tea



Lemon Tea



Mango Tea



Peach Tea



Strawberry Tea



# Flowers

Introducing our Floral syrup range, a collection of exquisite cocktail syrups designed to elevate your mixology experience. Crafted with care, each syrup captures the essence of beautiful flowers, infusing your cocktails with captivating aromas and delightful flavours. From delicate elderflower petals to vibrant lavender blooms, our floral syrups add a touch of elegance and creativity to any cocktail creation.

# Coffees

Our Coffee syrup range, a decadent collection of gourmet cocktail syrups that celebrates the bold and irresistible flavors of coffee. Crafted with the finest coffee beans and carefully balanced sweetness, each syrup in this range adds a rich and aromatic twist to your drinks. Whether you desire the smooth velvety notes of a classic espresso or the indulgent sweetness of a caramel latte, our Coffee Syrup Range allows you to create coffee-inspired cocktails that awaken the senses.

# Nuts

Our Nuts syrup range, a collection of rich and flavourful syrups that capture the essence of various nuts to add a delightful twist to your beverages. From the smooth creaminess of almonds to the robustness of hazelnuts, our Nuts Syrup Range offers a wide array of options to enhance your drinks. Indulge in the nutty goodness as our syrups bring a depth of flavour and a touch of indulgence to your favourite cocktails, coffee, or desserts.



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Elderflower



Lavender



Hibiscus



Butterscotch



Caramel



Espresso



Irish Cream



Salted  
Caramel



Vanilla  
Cream



Almond



Hazelnut



Roasted  
Hazelnut



# Desserts

Our Desserts syrup range, a delectable collection of gourmet syrups that brings the essence of beloved desserts to your favourite beverages. Indulge in the luscious flavours of classic treats like Tiramisu or Banana caramel or travel the nostalgic journey of childhood with our bubble-gum syrup, expertly crafted to elevate your drinks to dessert-like perfection. Whether you're creating a decadent milkshake, a sweet cocktail, or adding a delightful twist to your coffee, our Desserts Syrup Range offers a tempting array of options.

# Herbs & Spices

Our Herbs and Spices syrup range, an enticing collection of gourmet cocktail syrups that harness the aromatic power of herbs and spices to elevate your mixology game. Each syrup in this range is expertly crafted to infuse your cocktails with a tantalizing blend of flavours and complexities. From the warm embrace of cinnamon to the aromatic notes of anise, our Herbs and Spices Syrup Range adds a unique twist to your cocktails, transforming them into unforgettable sensory experiences.

# Chocolates

Elevate your drinks to new heights of indulgence with our irresistible chocolate syrup range. Whether you're a professional mixologist or a home bartender, our syrups are the secret ingredient that will take your drink creations to the next level. Infuse your mocktails with the luscious flavor of chocolate, adding depth and complexity to every sip. For cocktails, our syrups provide the perfect balance of sweetness and richness, allowing you to craft signature drinks that will leave your guests craving for more. From classic chocolate martinis to innovative chocolate-infused twists, the possibilities are endless.



Banana Caramel



Bubblegum



Popcorn



Tiramisu



Anise



Cinnamon



Ginger



Dark Chocolate



White Chocolate





# Crushes

Our Fruits Crushes Range will transport your taste buds to a tropical paradise. Our crushes range features an assortment of irresistible flavours, including the luscious sweetness of mango, the juicy tang of strawberry, the exotic allure of litchi, the creamy richness of butterscotch, the refreshing zest of orange, the tropical goodness of pink guava, the tangy delight of pineapple, and the vibrant burst of kiwi. Each fruit crush is made from handpicked, high-quality fruits to ensure the authentic flavours are captured in every bottle.

# Frappes

Our Gourmet Frappe Premix Range, a collection of luxurious and convenient frappe mixes that will elevate your beverage experience to new heights. Crafted with the finest ingredients, our frappe premixes deliver a velvety smooth texture and an explosion of flavor with every sip. Simply blend with ice and your choice of milk or dairy alternative for a decadent and refreshing treat. Whether you're a café owner or a home beverage enthusiast, our Gourmet Frappe Premix Range will impress and delight, allowing you to effortlessly create café-quality frappes in the comfort of your own space.

# Sauces

Our Gourmet Sauce Range will elevate your beverage creations to a new level of indulgence. Crafted with the finest cocoa and rich, velvety texture, our chocolate sauces are the perfect addition to enhance the flavours of your favourite beverages. From classic hot chocolates and mochas to luxurious milkshakes and dessert-inspired cocktails, our Gourmet Chocolate Sauce Range offers a variety of options to satisfy every chocolate lover's craving.



Butterscotch



Kiwi



Lychee



Mango



Orange



Pineapple



Pink  
Guava



Strawberry



Vanilla



Coffee



Dark Chocolate  
Sauce



# Refreshing Mocktail Inspirations

## Frappes

### Saffron Frappe

  
30 ml  
Saffron

+

  
30 gms  
Marimbula  
Vanilla Frappe

+

  
120 ml  
Milk

+

  
7 Cubes  
Ice

+


  
Blend  
it well



To make more flavourful Frappes replace Saffron with your choice of Marimbula syrup. With Marimbula the possibilities for drink creations are limitless

## Cold Coffee Frappes

### Roasted Hazelnut Frappe

  
30 ml  
Roasted  
Hazelnut

+

  
30 gms  
Marimbula  
Coffee Frappe

+

  
120 ml  
Milk

+

  
7 Cubes  
Ice

+

  
Blend  
it well



To make more flavourful Frappes replace Roasted Hazelnut with your choice of Marimbula syrup. With Marimbula the possibilities for drink creations are limitless

## Flavoured Lemonades

### Watermelon Lemonade

  
20 ml  
Watermelon

+

  
20 ml  
Sweet & sour

+

  
90 ml  
Soda

+

  
3 Cubes  
Ice

**METHOD:** Add ice, add syrup, soda, stir and add garnish



To make more flavourful Lemonades replace Watermelon with your choice of Marimbula syrup. With Marimbula the possibilities for drink creations are limitless

## Virgin Mojitos

### Cucumber Mojito



**METHOD:** Squeeze lemon, tap mint, add syrup top it up with soda, stir add garnish



To make more flavourful Mojitos replace Cucumber with your choice of Marimbula syrup. With Marimbula the possibilities for drink creations our limitless

## Iced Teas

### Passion fruit Ice Tea



**METHOD:** Add ice, add syrup, soda, stir and add garnish



To make more flavourful Ice Tea replace Passion Fruit with your choice of Marimbula syrup. With Marimbula the possibilities for drink creations our limitless



# Signature Mixology

## Flavored Beers

### Raspberry Beer



METHOD: Add ice, syrup, beer, stir and add garnish



To make more flavourful Beers replace Raspberry with your choice of Marimbula syrup. Unleash your creativity with Marimbula and concoct an infinite variety of tantalizing drinks

## Flavored Caipiroska - Vodka Cocktails

### Strawberry Vodka



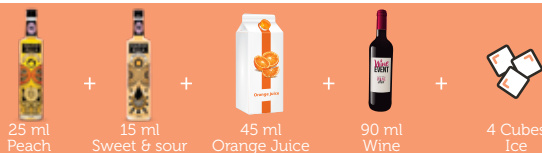
METHOD: Add lemon, sugar and muddle, now add ice, syrup, vodka stir and serve with garnish



To make more flavourful Caipiroska replace Strawberry with your choice of Marimbula syrup. Unleash your creativity with Marimbula and concoct an infinite variety of tantalizing drinks

## Sangria - Wine Cocktails

### Peach Sangria



METHOD: Add ice, syrup, wine, juice, stir it well and serve with the garnish



To make more flavourful Sangrias replace Peach with your choice of Marimbula syrup. Unleash your creativity with Marimbula and concoct an infinite variety of tantalizing drinks

## Flavoured Mojitos - Rum Cocktails

### Green Apple Mojito



**METHOD:** Squeeze lemon, tap mint, add rum and syrup, top it up with soda, stir, add garnish



To make more flavourful Mojitos replace Green Apple with your choice of Marimbula syrup. Unleash your creativity with Marimbula and concoct an infinite variety of tantalizing drinks

## Flavoured Mint Julep - Whisky Cocktails

### Cinnamon Mint Julep



**METHOD:** Squeeze lemon, tap mint, add Whisky and syrup, top it up with soda, stir, add garnish



To make more flavourful Mint Juleps replace Cinnamon with your choice of Marimbula syrup. Unleash your creativity with Marimbula and concoct an infinite variety of tantalizing drinks



# Marimbula calender for Beverage Appreciation



Beverage Days	Date
National Hot Toddy Day	11th Jan
Brandy Alexander Day	31st Jan
National Hot Chocolate Day	31st Jan
International Pisco Sour Day	04th Feb
International Scotch Day	08th Feb
National Margarita Day	22nd Feb
World Bartenders Day	24th Feb
National Kahlua Day	27th Feb
National Moscow Mule Day	03rd Mar
National Mulled Wine Day	03rd Mar
Irish Whiskey Day	03rd Mar
National Absinthe Day	05th Mar
Espresso Martini Day	15th Mar
St Patrick's Day	17th Mar
Vermouth Day	21st Mar
International Whisky Day	27th Mar
National Beer Day	07th Apr
International Malbac Day	17th Apr
National Amaretto Day	19th Apr
National Tea Day	21st Apr
Cosmopolitan Day	07th May
World Cocktail Day	13th May
National Wine Day	25th May
Mint Julep Day	30th May
National Cognac Day	04th Jun
World Gin Day	10th Jun
National Bourbon Day	14th Jun
National Martini Day	19th Jun
World Chocolate Day	07th Jul
World Rum Day	08th Jul

Beverage Days	Date
National Pina Colada Day	10th Jul
Mojito Day	11th Jul
National Daiquiri Day	19th Jul
National Tequila Day	24th Jul
National Scotch Day	27th Jul
International Beer Day	04th Aug
National Prosecco Day	13th Aug
National Rum Day	16th Aug
Whisky Sour Day	25th Aug
National Mai Tai Day	30th Aug
International Canned Cocktail Day	10th Sept
Negroni Week	12th-18th Sept
National Cachaca Day	13th Sept
National Crème De Menthe Day	15th Sept
National Rum Punch Day	20th Sept
White Chocolate Day	22nd Sept
International Coffee Day	01st Oct
World Sake Day	01st Oct
National Vodka Day	04th Oct
International Scottish Gin Day	07th Oct
International Gin & Tonic Day	19th Oct
National Mezcal Day	21st Oct
National Nut Day	22nd Oct
Global Champagne Day	27th Oct
International Stout Day	02nd Nov
Harvey Wallbanger Day	08th Nov
National Lager Day	10th Dec
National Screwdriver Day	14th Dec
National Sangria Day	20th Dec
National Eggnog Day	24th Dec
National Champgane Day	31st Dec





Marimbula comprises of a diverse range of gourmet syrups, frappe premixes, fruit crushes, sauces and toppings exclusively created to cater to the need of the consumers, thus enabling them to experience exotic Indian ethnic and International flavours.

Our journey of diverse and innovative creations has just begun. This is the only brand which is, naive yet global, playful yet classy, authentic yet experimental.

This brand is created by the team of Beverage Professionals with dedication, passion and experience of over 30 years in the Beverage industry.

- The only premium syrup brand made in India with range of Indian and International flavours comprising of the finest quality ingredients.
- Marimbula offers a wide variety of flavours under various categories.
  - We have incorporated few unique aspects to the syrups.

- 1) Higher Fruit Content : We have 3-4 times higher fruit content than any syrup available in market.
- 2) Indian Ethnic Flavours : Apart from our International Range of Syrups, Marimbula also has range of Indian Ethnic flavours like Paan / Cumin Spice / Saffron Cream / Tamarind / Coconut Fudge.
- 3) Higher Profitability : With economical pricing and better yield due to higher fruit content.
- 4) Team of Mixologists : To support the back end for menu creation, training and development.
- 5) Marimbula is the only premium Indian Syrup brand that has been created by the Mixologists, for the Mixologists as we understand the creative needs and work everyday to achieve and deliver it.





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**Syrups | Frappes | Crushes | Sauces**



**Corporate Office:**

**FOOD SERVICE INDIA PVT LTD.**

Solitaire Corporate Park, Building No. 5, 7th Floor,  
Unit 571/572, Andheri Kurla Road, Chakala,  
Andheri (E), Mumbai 400093, Maharashtra, India.

T +91 22 40074700 | F +91 22 40074705

[www.foodserviceindia.com](http://www.foodserviceindia.com)

**Sales Enquiry**

Mumbai Customer Care +91 9744340707

✉ [customercare@foodserviceindia.com](mailto:customercare@foodserviceindia.com)



/Marimbula\_Official



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[www.drinkmarimbula.com](http://www.drinkmarimbula.com)