

Starbucks by Nespresso Dark Espresso Roast: Deep, Not Burnt

From the teas.co.uk wiki

Starbucks by Nespresso Dark Espresso Roast: Deep, Not Burnt, in summary: Dark is the roast and espresso is the build: a short, heavy shot of about 40ml with cocoa, caramelised sugar and almost no acidity. It is the Starbucks capsule with enough body to carry milk.

Last reviewed by the teas.co.uk team in September 2026.

The two words on the front of this box carry two separate instructions, and most buyers only act on the first. Dark tells you what it will taste like; espresso tells you which button to press.

Reading the name: dark roast, espresso build

Dark means the beans were taken a long way through the roast, far enough that the roast becomes the flavour rather than the place the coffee grew. The sugars in the bean turn to cocoa, molasses and dark toffee flavours, and the acids that would brighten a lighter cup mostly burn away. Do not look for fruit here; there is none to find, and that is intended.

Espresso describes the build. Grind and dose are set for a shot of roughly 40ml, which makes the short espresso button the one to use. The lungo button pushes extra water through coffee that is already spent, and what it adds is a thin, harsh tail. If you want a longer drink, brew the short shot and top it up with hot water or milk afterwards.

How to tell deep from burnt

Judge a dark roast on its finish rather than its first sip. In a deep roast the bitterness arrives late, holds for a moment and then fades away cleanly, leaving the palate ready for the next mouthful. A burnt roast clings to the tongue and will not leave, and no quantity of sugar or milk will mend it. This capsule clears, which is the difference between a roast taken to the edge and one taken over it.

That clean finish is what keeps it drinkable black. Up front come dark cocoa and caramelised sugar, then a full and rounded body, and at the close a cocoa bitterness that does not hang about. Among the Starbucks

capsules we stock it is the one built for weight, the opposite end of the scale from the Blonde Espresso Roast, with the medium-roast Breakfast Blend in between.

The capsule for lattes and flat whites

Milk is where this capsule earns its place. Body and low acidity are the two qualities that survive being poured into steamed milk, and a lighter roast simply vanishes there. For a flat white or a small latte, one shot is plenty. Once the milk goes past about 200ml, switch to two shots rather than one run long, or the coffee will only be heard faintly at the bottom of the cup.

The capsules belong to the Nespresso Original system, built for it rather than merely compatible with it. A Vertuo only accepts its own barcoded capsules and will refuse these, whatever the shared brand name suggests, so confirm which machine sits on the worktop before you buy. The box holds ten capsules and 55g of coffee in all.

The packs we stock

- [Starbucks by Nespresso Dark Espresso Roast Coffee, 10 Capsules 55g](#) (barcode 7613037280364)

What to eat with it

- [Lotus Biscoff Snack Pack, 248g](#): Caramelised biscuit echoes the caramelised sugar at the front of the cup, the most natural match on our shelf for a dark shot.
- [McVitie's Digestives Dark Chocolate Biscuits, 433g](#): Dark [chocolate](#) against dark cocoa notes is a like-for-like pairing that a heavy roast can carry.
- [Border Dark Chocolate Ginger Organic Biscuits, 150g](#): Ginger warmth gives a black shot something to push against, and the dark chocolate ties it back to the roast.

Elsewhere in the Starbucks range

- [Starbucks Americano House Blend By Nescafe Dolce Gusto, Coffee \(12 Servings\), 12 Pods](#)
- [Starbucks Blonde Espresso Roast by NESPRESSO Coffee, Blonde Roast, Box of 10, 53g](#)
- [Starbucks Breakfast Blend by Nespresso Medium Roast Coffee, 10 Capsules 56g](#)
- [Starbucks by Nescafé Dolce Gusto 12 x Madagascar Vanilla Macchiato Coffee \(6 Servings\)](#)
- [Starbucks by Nescafé Dolce Gusto 12 x White Mocha Coffee \(6 Servings\)](#)
- [Starbucks by Nespresso Blonde Espresso Roast Coffee, 10 Pods](#)

The full range is on the [Starbucks brand page](#).

FAQ

Can I use the lungo button with Dark Espresso Roast? It is not built for it. Use the espresso button for about 40ml; the lungo setting only adds a thin, harsh finish.

Is Starbucks Dark Espresso Roast good for lattes? Yes. Its body and very low acidity survive milk where lighter roasts disappear; above about 200ml of milk, use two shots.

Why is there no fruit or acidity in the cup? Roasting this far uses up most of the acids that carry brightness, so the roast itself becomes the flavour.

How do I know a dark roast is not burnt? Taste the finish. A deep roast's bitterness fades cleanly, while a burnt one lingers on the tongue whatever you add.

Can the used capsules be recycled? The aluminium capsules are widely recyclable, but rarely through the kerbside bin with grounds still inside. The carton usually goes a different way, so follow your council's guidance.

Curator's note: Short button, always. If you want a big milky mug, brew two shots rather than one long one and the coffee will still be there at the bottom. Lee, teas.co.uk, Tunbridge Wells.

In short: Starbucks by Nespresso Dark Espresso Roast: Deep, Not Burnt

Field	Detail
Brand	Starbucks
Packs we stock	10 Capsules 55g
Category	Coffee Pods & Capsules
Caffeine	caffeinated
Button	Espresso, about 40ml
Best for	Lattes, flat whites and a short black
Machine	Nespresso Original, not Vertuo

More from the tea wiki

- [Starbucks Tea: Café Range and the Teavana Story](#)
- [Tea vs Coffee: Taste, Caffeine and Switching](#)
- [Caffeine in Tea](#)
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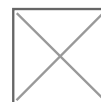
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