

Starbucks Espresso Roast for Nespresso: The Shot Behind the Menu

From the teas.co.uk wiki

Starbucks Espresso Roast for Nespresso: The Shot Behind the Menu, in summary:

The dark, smoky blend Starbucks uses under its lattes, cappuccinos, macchiatos and mochas, here as a box of 36 Nespresso Original capsules. Heavy body, firm bitterness, almost no acidity, and made to stay audible through milk.

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

If you have ever ordered a latte, cappuccino, macchiato or mocha at Starbucks, you already know this coffee. Espresso Roast is the base shot for nearly all of that milk menu, and this box packs it into Nespresso Original capsules, thirty-six at a time.

One roast under every milk drink

The company comes from Seattle, and its signature style lives at the dark end of the scale. Espresso Roast shows that style most plainly. It is roasted hard so that its caramel and molasses depth can survive being poured into a big cup of steamed milk and still be tasted, and nearly everything about how it drinks on its own follows from that original job.

Love it or not, the style is coherent and steady, and plenty of drinkers can predict the flavour before the box is even open. Build a milk drink at home on these capsules and the result sits nearer the high-street cup than many people expect, simply because the same roast is doing the same work underneath the milk.

What dark means in the cup

Roast is the headline here, and nothing else comes close. Expect burnt sugar, molasses and real smoke, a heavy, near-syrupy body in a short shot with a thick crema, firm bitterness and almost no acidity. Taking beans this far strips out their fruit and swaps it for bittersweet, smoky flavours, so someone hoping to taste the growing region will mostly taste the roaster.

That is the design rather than a flaw, and for anyone who finds most capsules too light and gentle it gives the cup something solid to push against. For contrast, the Starbucks Blonde Espresso Roast sits at the far

end of the same scale, paler, sweeter and brighter, yet no weaker as a coffee despite its light-coloured box. The Breakfast Blend falls between them as a medium roast.

Thirty-six capsules and the machine question

The box holds 36 capsules and 198g of coffee in total, roughly 5.5g in each, a figure worked out by dividing one by the other rather than one printed on the pack. Every dose is sealed separately, so the final capsule should taste much like the first, and a box this large means fewer occasions of running dry. If the roast is new to you, try a smaller box before committing to thirty-six.

Fit matters all the more when buying in this quantity. These belong to the Nespresso Original system, the small cone-shaped capsules that the machine grips and punctures. Vertuo machines use bigger capsules marked with a barcode and will not accept them, while Dolce Gusto and Tassimo run on unrelated pods. Starbucks makes coffee for each of those systems in look-alike boxes, so match the machine name, not the brand.

The packs we stock

- [Starbucks Espresso Roast by NESPRESSO Coffee, Dark Roast, Box of 36, 198g](#) (barcode 8445291365988)

What to eat with it

- [Border Dark Chocolate Ginger Organic Biscuits, 150g](#): Dark [chocolate](#) and ginger have the weight and warmth to stand beside a smoky, bitter shot.
- [McVitie's Hobnobs Milk Chocolate Biscuits, 262g](#): Oats and milk chocolate suit a latte made on this roast, where the milk softens its edge.
- [Maryland Cookies Double Chocolate, 200g](#): Double chocolate cookies echo the molasses and burnt-sugar depth of a short black espresso.

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

What is Starbucks Espresso Roast used for? It is the base shot of the Starbucks milk menu, in lattes, cappuccinos, macchiatos and mochas. It is roasted dark so its flavour carries through milk.

How much coffee is in each Starbucks Espresso Roast capsule? About 5.5g. The box holds 198g across 36 capsules; that is our division, not a printed figure.

Can I use Starbucks Espresso Roast capsules in a Vertuo machine? No. They are Nespresso Original capsules, and Vertuo machines take only their own larger, barcoded capsules.

Is Starbucks Blonde Espresso Roast weaker than Espresso Roast? No. Blonde is a lighter roast with a sweeter, brighter taste, but it is not a weaker coffee; the two simply sit at opposite ends of the roast scale.

Is Espresso Roast good drunk black? As a straight shot it is heavy, smoky and bitter, which some drinkers love. It was designed to carry through milk, and that is where it makes most sense.

Curator's note: If other capsules taste thin to you, this is the box. Pull it short and add hot milk, which is exactly what the roast was made for. Lee, teas.co.uk, Tunbridge Wells.

In short: Starbucks Espresso Roast for Nespresso: The Shot Behind the Menu

Field	Detail
Brand	Starbucks
Packs we stock	Dark Roast, Box of 36, 198g
Category	Coffee Pods & Capsules
Caffeine	caffeinated
Roast	Dark, smoky and caramelised
Best as	The shot under a latte or cappuccino
Acidity	Almost none

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