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DINING

Staten Island's newest restaurant is a boutique cafe: Here's a taste

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Moka & Co. is a fresh new coffee spot that serves dessert and pastries like these croissants made with handsome lacquered stripes, here in red with a strawberry flavor. (Advance/SILive.com | Pamela Silvestri)
(Advance/SILive.com | Pamela Silvestri)



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STATEN ISLAND, N.Y. — There's a new brand of coffee in town — Moka & Co.

This boutique café, with a Yemeni theme woven throughout its menu and coffee, recently opened at 193 New Dorp Lane.

This is one of five locations in New York City. The rapidly expanding, year-old company plans to open its flagship café at Herald Square in Manhattan. Based in the Big Apple, the business has already opened six locations in Michigan and one in Mesa, Arizona.

For now in New Dorp, Moka & Co. grinds and brews its own blend of beans, served straight up or in sweetened combinations. The beans themselves prompt the company's motto — “grounded in history.” Those key ingredients are promoted as organic, terrace-grown, handpicked, sun-dried, and sustainably sourced.

“At Moka & Co., our goal is to redefine coffee culture by bringing people together over a cup of rare Yemeni coffee,” said Numan Ali, CEO of Moka & Co. “Coffee's history is deeply intertwined with Yemen, dating back to the 15th century. We're not just serving exceptional coffee; we're sharing its legacy while promoting sustainable development in the industry.”

Yum for the eyes and palate

Moka's menu of hot and cold coffees can be dizzying for a newbie — plus lots going on with pistachio, saffron, cinnamon and black cardamom.

For those who sit down in the handsome café, creations like Turkish-style blends might come in small glass sipping mugs served with their own pot on a wooden board. Blended brews could include ginger and cinnamon spikes, like Qishr, and Mufawar, the latter a sipper with similar flavor notes. [Mufawar is made creamy](#) with steamed milk and stirred with warming spices.

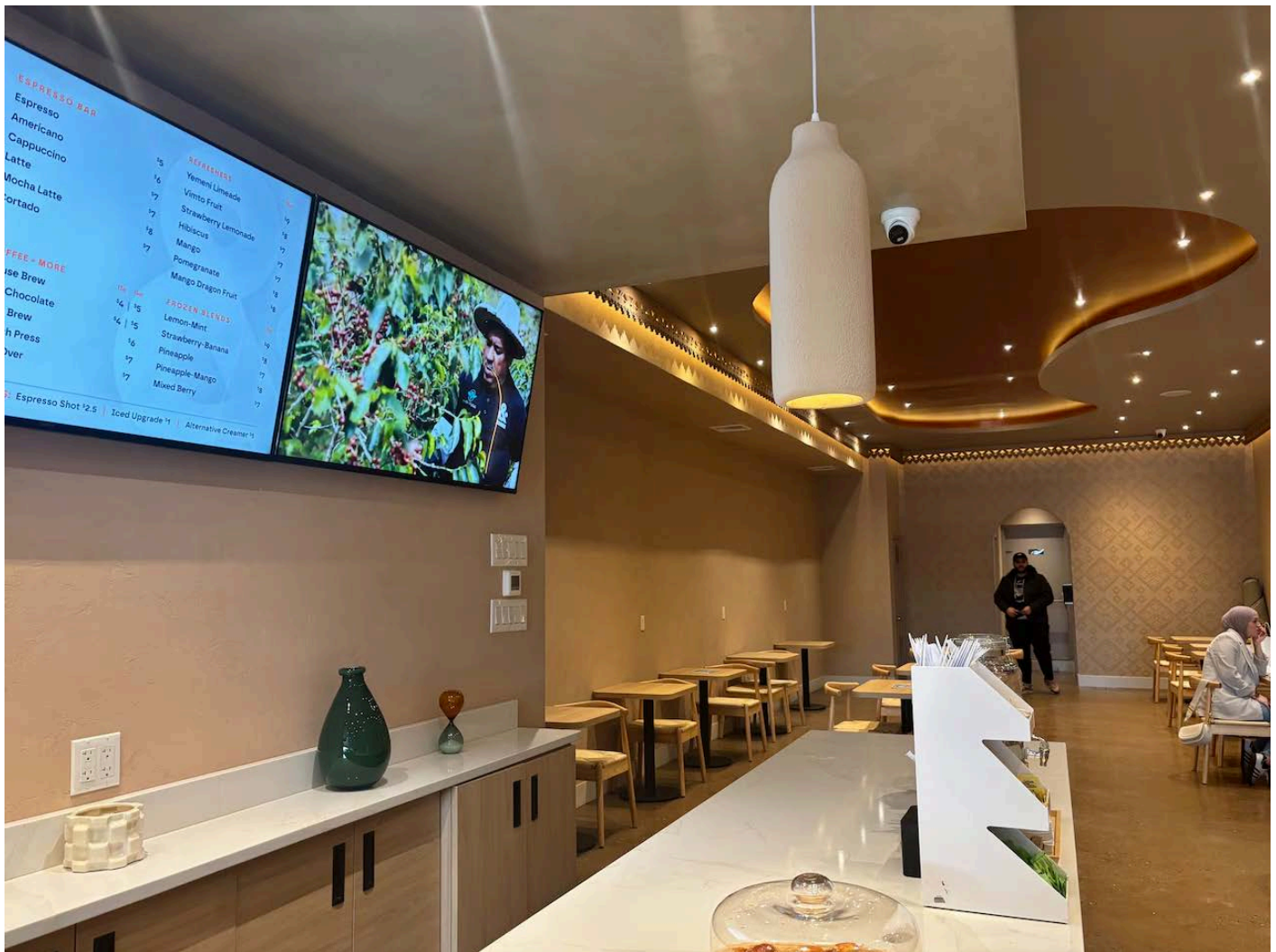
The eponymous Moka Spice Latte encapsulates all that Moka & Co. offers in one well-rounded, pillowy bloom of creaminess and gentle smoky flavor. Best enjoyed hot, each mouthful expresses black cardamom, cinnamon, a slight nuttiness, plus hints of chocolate, ginger and flowers.

Desserts are bountiful, with selections like croissants streaked green or pink for either pistachio or strawberry. For better or worse, pistachio is a one-note samba in the food, from crumbles in a vanilla mousse cake to famed Dubai chocolate bars. Yet the overall theme in the display case is one of contrasting textures between crunch and creaminess courtesy of nuts, custard and filo. And there is a savory option – grilled chicken with pesto on a baguette with lettuce and tomato, prettily wrapped in brown paper and twine.

Moka & Co. is tucked away at 193 New Dorp Lane, New Dorp. There is no online presence for the location just yet but the Facebook page is [facebook.com/mokacoffee](https://www.facebook.com/mokacoffee) and general website is mokanco.com.

Here's a look at the new business below.

Pamela Silvestri is Advance/SILive.com food editor. She may be reached at silvestri@siadvance.com.



With a stark interior, curves and angles of decor and other details pop in a warmly lit dining area. (Advance/SILive.com | Pamela Silvestri) (Advance/SILive.com | Pamela Silvestri)



Crunchy wafer pastries are dipped in various flavors of icings — berry, pistachio, vanilla and dark chocolate. (Advance/SILive.com | Pamela Silvestri) (Advance/SILive.com | Pamela Silvestri)



Soft sponge cake forms a thin layer around fluffy vanilla cream. (Advance/SILive.com | Pamela Silvestri)
(Advance/SILive.com | Pamela Silvestri)



A gluten-free pastry dubbed "Festival" is made from sugar, eggs, butter, milk, vanilla and a gluten-free flour blend. (Advance/SILive.com | Pamela Silvestri) (Advance/SILive.com | Pamela Silvestri)



Moka & Co. carries the viral Dubai Chocolate bar filled with dark chocolate, filo and the richness of almond and pistachio. (Advance/SILive.com | Pamela Silvestri) (Advance/SILive.com | Pamela Silvestri)



The green frosting of stripes on this croissant is a super sweet pistachio flavor. (Advance/SILive.com | Pamela Silvestri) (Advance/SILive.com | Pamela Silvestri)



Walnuts between decadent buttery filo make a pastry of Suva Pita sa Orasima. (Advance/SILive.com | Pamela Silvestri) (Advance/SILive.com | Pamela Silvestri)



Like the levels of an opera house, this cake is made with coffee-soaked sponge cake topped with chocolate buttercream and layered with a rich ganache. (Advance/SILive.com | Pamela Silvestri) (Advance/SILive.com | Pamela Silvestri)



Moka & Co. is a fresh new coffee spot on Staten Island located at 193 New Dorp Lane.
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Pistachios stud slices of cake made with pistachio mousse. (Advance/SILive.com | Pamela Silvestri)
(Advance/SILive.com | Pamela Silvestri)



Pistachios top a cake made with vanilla and pistachio mousse. (Advance/SILive.com | Pamela Silvestri)
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Flan is prettily presented in trays to be portioned into individual servings. (Advance/SILive.com | Pamela Silvestri) (Advance/SILive.com | Pamela Silvestri)



Baklava is among the Middle Eastern-themed desserts in the display case. (Advance/SILive.com | Pamela Silvestri) (Advance/SILive.com | Pamela Silvestri)



Basbousa is a semolina cake made with coconut, steeped in simple syrup and topped with crushed almonds. (Advance/SILive.com | Pamela Silvestri) (Advance/SILive.com | Pamela Silvestri)

RECOMMENDED

[Staten Island grocer thrives after 43 years, with fresh mozzarella drawing customers from out-of-state and keeping shoppers loyal](#) Jun. 24, 2025, 11:08 p.m.

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Lotus Biscoff wafers add a crunchy garnish to caramel-topped custard. (Advance/SILive.com | Pamela Silvestri) (Advance/SILive.com | Pamela Silvestri)