

Spanish Coffee Ever Wondered What To Ask For?

09/06/2022

Spanish Tit-Bits



Café con leche: A mixture of coffee and steamed milk – usually in a 50/50 to 25/75 proportion – served in a “large” (albeit laughably small by US standards) cup or glass. Most Spaniards drink this for breakfast. The bartender may ask if you prefer the milk *caliente* (hot) or *templada* (warm).

Café cortado: Coffee that is “cut” with a dash of steamed milk and served in a small cup. This is usually ordered after lunch or dinner.

Café solo: A shot of coffee without milk; served in a tiny cup. This is usually ordered after lunch or dinner.

Café manchado: A cup of steamed milk “spotted” with a few drops of coffee.

Carajillo: Black coffee spiked with brandy or anís (i.e., a Sambuca-like liquor). Wildly popular with older men.

Café Americano: Coffee diluted with extra water, and served with or without steamed milk. How embarrassing it is to even mention this!

Descafeinado: Decaffeinated coffee. You can request that any of the above choices be made *descafeinado*. Be sure, however, specify *descafeinado de máquina* (decaf from the machine). Otherwise, you'll risk being served a cup of steamed milk and an envelope of instant decaf coffee.

IMAGE: ISSAC BENHESED