



Espresso

A single concentrated shot,
about 25–30 ml · ~60 ml



Ristretto

A shorter, more concentrated
shot, about 15–20 ml · ~40 ml



Lungo

A longer pull through the same
coffee, about 50–60 ml · ~90 ml



Doppio

A double shot, about 50–60 ml ·
~90 ml



Americano

Espresso topped up with hot
water · ~240 ml



Macchiato

Espresso “marked” with a
spoonful of milk foam · ~70 ml



Cortado

Espresso cut with an equal
amount of warm milk · ~120 ml



Flat white

Double shot with thin, velvety
microfoam milk · ~170 ml



Cappuccino

Espresso, steamed milk and a
thick cap of foam in roughly
equal parts · ~180 ml



Latte

Espresso with plenty of
steamed milk and a thin layer of
foam · ~300 ml



Mocha

A latte with chocolate · ~300 ml



Café au lait

Brewed (filter) coffee with hot milk · ~300 ml



Affogato

A scoop of vanilla ice cream "drowned" in espresso · ~120 ml



Irish coffee

Hot coffee, Irish whiskey and sugar, topped with cream · ~240 ml



Iced latte

Espresso and cold milk over ice · ~350 ml



Cold brew

Coffee steeped in cold water for 12-24 hours, served over ice · ~350 ml