

HOW LOCALS ORDER THEIRS  
FROM CAFE SOLO TO CARAJILLO

# COFFEE

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*Spain has a rich choice of coffees. "Un café, por favor," leaves the waiter puzzled. He wants more specifics. So here is exactly how you order coffee like a local.*

*The most popular Spanish coffee drink is the café con leche, made with half espresso and half milk. Other common options are café solo (a straight shot of espresso with no milk) as well as café cortado (espresso with just a splash of milk).*

*Many traditional cafés still serve coffee made with the torrefacto method which is slightly more bitter. Popularized during the Spanish Civil War as a way to stretch the already thin coffee supply, torrefacto involves adding sugar to the beans during the final step of the roasting process. The high temperatures burn the sugar onto the beans, giving them a distinctly bitter taste.*



### Café solo

A cup of strong, black espresso.

### Café americano

Café solo with more water, resulting in a milder flavor.

### Café con hielo

Comes with two glasses. One containing black espresso and another containing ice cubes.

### Café cortado

Espresso with just a splash of milk.

### Café con leche

Equal parts espresso and milk. It is not exactly the same as a latte? Both drinks are similar in that they're made with coffee and quite a bit of milk. However, lattes have slightly more milk than cafés con leche, and are also topped with a bit of foam.

### Manchado or leche manchada

Warm milk with a splash of coffee.

### Decafeinado de máquina

Decaffeinated coffees are not very popular in Spain, and many cafes may only have it in instant form.

### Café bombón

Espresso with equal parts of sweetened condensed milk.

### Carajillo

Espresso with rum, whisky or brandy.

### Milk options

In some parts of Spain the barista or waiter will often ask you how you'd like the milk in your coffee. Your decision will affect the temperature of your coffee when it's served to you. Here are your options:

Caliente

Hot, steamed milk

Fría

Cold milk

Templada

A mix of hot and cold milk

### Cup options

If you have a preference on the cup you'd like to drink your coffee out of, you can also specify.

Taza

A mug with a handle

Vaso

A small clear glass with no handle. Most traditional bars in Spain will serve coffee this way.

## How to order your preferred coffee



café solo



americano



café con hielo



cortado



café con leche



leche manchada



decafeinado de máquina



café bombón



carajillo