



Coffee Glossary

This glossary is intended to describe the contents of common coffee drink types appearing on menus in the UK

These drinks may be known by other names in different countries and may be prepared using different coffee to milk ratios

Some terms may be trademarked

Common Drink Types

Espresso Based

Name	Also Known As	What it contains (single or double shot of espresso +)
Macchiato	'macc'	5-10mls milk plus textured milk foam
Americano	'short/long black'	hot water to taste
Espresso		single or double shot (1 or 2 fl oz = 30 or 60 mls of coffee)
Ristretto		short single or double (20 or 40 mls) stopped before 20 secs
Latte	'latte macchiato'	topped with stretched / textured milk. very little foam
Cappuccino	'capp'	topped with 1/3 stretched / textured milk and 1/3 foam top
Flat White	'flattie'	stretched / textured milk evenly blended throughout
Mocha	'mochaccino'	topped with stretched / textured (chocolate) milk. foam top
Cortado		usually 120-150 mls. double shot + equal parts milk (+foam)
Piccolo		usually 90-100 mls total. single shot plus 60 mls milk +foam
Gibraltar		similar to a Piccolo – tiny latte – named after the glass type

Descriptive words

Short	single shot of espresso
Long	double shot of espresso
Can be combined with a drink name	eg short macc / long macc / espresso lungo
Dry	aerated foam, mainly air bubbles
Wet	aerated foam blended with the milk. much denser/ glossy
Mainly used to describe the milk foam	eg wet cappuccino

Brewed

Name	Also Known As	How it's prepared
Pourover	filter	ground coffee + water through a rinsed paper / cloth filter
Aeropress*		ground coffee + water through a rinsed paper / metal filter
Chemex		60g/l coffee + 92c water through a rinsed paper/ cloth filter
French Press	plunger	ground coffee steeped in water for 4 minutes then plunged

*requires an Aeropress™

Tip: Don't forget to pre-heat your cups