

novatur

“THE DESIRE FOR SOMETHING NEW”

Latin; shortened from Novaturient

nova=new

turire=the desire to/for

novatur

• concept & genre

A GUIDE FOR THE VICARIOUS TRAVELER

Culture, low-budget travel, lifestyle inspiration.



ordering coffee in spain

For tablet opening: Add video of one of the specialty drinks being made.

by MIRUNA CORNEANU

COFFEE IN SPAIN IS DELICIOUS AND VARIED

but it takes some time to get used to the ritual of ordering it. Even so, if you learn how to order a coffee in Madrid, that doesn't mean you will get the same in Andalucía or in any other region. Things are complicated, I think Spaniards are complicated, that's why it's almost impossible not to like them.

For tablets: Make this article scroll.

Café Solo means single espresso. This is the most common type of coffee in Spain and great for those who don't like milk. Usually served in a small cup, Café Solo represents the basis for all Spanish coffees, being the strongest one. Oddly, Spaniards don't seem to use it in order to wake up in the morning. I don't know why they prefer to begin the day with Café con Leche, which is much weaker, and then to have a Café Solo around 11 am, while you would think to do exactly the opposite.

If you think Café Solo is too small, you'll have to ask for a Café Doble (double espresso), if you find it too strong, ask for Americano (Café Solo with more water added) and finally if you think none of these are your type but you still don't want milk, try a Café Suizo—café solo topped with whipped cream or a Carajillo—the same Café Solo spiked with brandy or whiskey.

They say Café con Leche is the second most popular coffee in Spain, but if you ask me, I would say this type is the Spaniards' regular drink. They wake up with Café con Leche, they end the day with Café con Leche and they even drink it after any meal.

It took me three trips to Spain to understand the difference between Café Cortado and Café con Leche. Actually, at the beginning I was somehow confused about the term "cortado." Which I thought it could come from the Italian "corto," which means short, and I first ordered it believing that the waitress will bring me a short espresso. Then, I realized that Spanish has nothing to do with the Italian language although I've always found them similar, and I got it—Café Cortado is Café Solo with milk. But who would ever have thought that coffee in Spain could be named after the amount of milk added?

CAFE CORTADO

espresso with a dash of milk



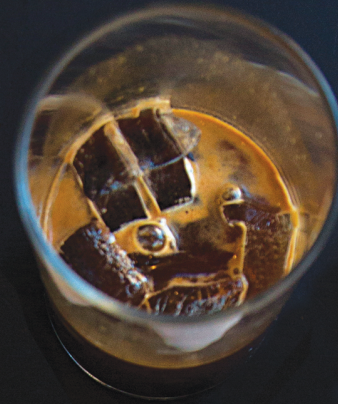
CAFE SOLO

single shot of espresso



CAFE CON HIELO

espresso with ice



CAFE SUIZO

coffee topped with whipped cream



Use multiple images here in a slide feature to showcase drinks. Add/ swap the captions underneath the images as they slide.

Add an interactive map of Spain, with hover points for showing local drinks, region drink is popular, and sound bite to hear how drink is pronounced.

Add a video clip interview with a barista. Add sidebar of links (sponsored ads) to purchase coffees and sugars, cups & plates.

Café Cortado is not Café con Leche, it is Café Solo with just a bit of milk, while Café Manchada is a little coffee with a lot of milk. Not to mention the variations of coffee in Malaga so entangled and hard to remember that they will only blur your mind instead of clarifying things.

For those who don't tolerate caffeine, there's always the option of asking for a Descafeinado, but be aware, you should ask for a Descafeinado de Maquina, unless you want to get an instant coffee poured into a cup of hot milk. And while you're in Spain during the warmer months, Café con Hielo will be a smooth treat to cool you down. The ritual goes like this: Ask for a cup of coffee (black or white, it doesn't matter) and a glass filled with ice cubes. Add the sugar in your hot coffee, let it melt and then pour the cup over the glass of ice. Drink it fast! Over 10 minutes in a hot summer day, it will lose all the charm.

Beyond its undeniably quality and the unrivaled variety, Spanish coffee is roasted and blended in a unique way, but it represents more than a drink, actually it's a way to relax and celebrate life. As a tourist in Spain it doesn't really matter where you will drink your coffee, you'll even get the chance to choose another place each time. As the country is filled with cafes, terraces, restaurants, bars, clubs, pubs, etc. If you happen to be in Malaga, you should know that the popular destination situated on Costa de Sol boasts the highest number of cafes per square meters in the world.