

 *Pasabahçe*



*Fine coffee,
Fine cup*

Fine coffee, Fine cup

Coffee is an essential passion with its intense scent, aroma, and exhilarating taste...

Before it warms you from inside with each sip, a good coffee goes through a journey full of effort, expertise and love, from growing and collecting the best seeds, to roasting, grinding, brewing and finally serving it.

Even though they all are delighting, each coffee has its own taste, and bitterness depending on the roasting process, and method of brewing. This bitterness can be diminished through adding a certain amount of water, milk, and sugar while brewing. That is why the volume and shape of the coffee cup matters very much.

Coffee drinking reaches its climax when you have fine coffee in a fine cup, and when you use the right cup for the aroma, taste, scent, and bitterness of the coffee.

We create new designs specific to different coffee types, and share your passion for coffee, just so you enjoy fine coffee in a fine cup.

 *Paşabahçe*



Small Cups

Dense coffee types, which evoke a clear and intense coffee taste, are brewed with much less water compared to other coffees. So, coffees like espresso, Turkish coffee, and ristretto are served in small cups.

Turkish Coffee

Generally coffee types like "arabica" is preferred or blends of coffee coming from various regions are used in making Turkish coffee. Coffee beans are ground finer than other coffees, and traditionally a brass coffee grinder is used. Contrary to other coffees, cold water and coffee are heated up and brewed together in the coffee pot, and it is served with its grounds. It has thick foam on the top, and a little time should pass until the grounds sink to the bottom before drinking. The aroma and scent of coffee is felt dense and satiated.

Espresso

With the finest ground after Turkish coffee, the aroma and essence of this coffee is extracted with high-pressure hot water, and poured into cups in a condensed form. Hence the use of the word "shot" while preparing an Espresso. A Single Shot or a Single Espresso is approximately 30 ml. It is important to have cream-like foam on top.

Ristretto

Short shot of Espresso is called a ristretto. Using the espresso method, it is made with the same amount of coffee, however extracted with much less water, ending up with approximately 22 ml of coffee. Evoking the most intense coffee taste, ristretto is one of the fastest drunk coffees. It is important to have cream-like foam layer on top.



95753 - CASABLANCA
70 cc



96659 - CASABLANCA
70 cc



97984 - BASIC
90 cc



98400 - SIDE
92 cc



95756 - AQUA
72 cc



95755 - DIAMOND
70 cc



95754 - CARRE
75 cc



97301 - VELA
80 cc



52756 - BOSTON SHOTS
85 cc

Double Cups

No matter how dense the coffee is, sometimes one shot is just not enough for coffee enthusiasts. Double coffees create the same intense coffee taste, but for longer. Accordingly, double espresso and Macchiato are served in larger cups.

Macchiato

Although in some places it is used for coffees that are served with caramel or chocolate, actually it is a very different kind of coffee that is very easy to prepare. It is Espresso served with milk foam on top. This is a good option when a slightly softer Espresso taste is preferred.

Double Espresso

It is Espresso of 60 ml. In addition to the amount of water used, the coffee amount is also doubled. It can be sweetened with sugar while being served. Milk is not added to this type. It is important to have cream-like foam layer on top.



55543 - KALLAVI
125 cc



55543 - KALLAVI
125 cc



55213 - PENGUEN
170 cc



55233 - CHROMA
205 cc



55373 - DEM
140 cc



55101 - MARMARA
175 cc



420033 - VITA
105 cc



52715 - NEXT
165 cc



Medium Size Cups

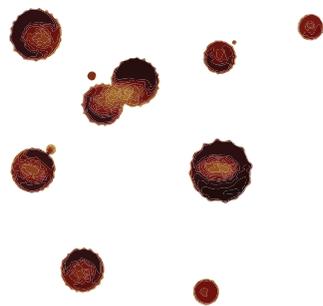
The most common method of softening coffee is using generous amount of water. Using water in high ratios while preparing coffee will make it more loose and easy to drink. Milk can be used to flavor coffee and to achieve a softer taste. The moist in milk will balance the harsh taste of coffee. Such coffees are served in medium size cups.

Cappuccino

It takes its name after the color of the "Capuchin" priests' robes. Simply, it is 60 ml of Espresso being served with hot milk and milk foam. It is not necessary to serve it hearty foam. Those who find coffee bitter may prefer this option. Thanks to milk and milk foam, coffee will have a softer taste.

Caffe Crema

This is what a long Espresso is called in Northern Italy and Switzerland.



98396 - PENGUEN
230 cc



98371 - SIDE
207 cc



95040 - AQUA
215 cc



55083 - DIAMOND
245 cc



97948 - BASIC
238 cc



55233 - CHROMA
205 cc



55182 - ICE VILLE
250 cc



95307 - CARRE
215 cc



97302 - VELA
195 cc



42665 - CHROMA
210 cc



55073 - HEYBELI
180 cc



96577 - SHINY
200 cc



59066 - BARISTA

105 cc



59056 - BARISTA

95 cc



159181 - BARISTA

210 cc



159181 - BARISTA

210 cc



159181 - BARISTA

210 cc



159181 - BARISTA

210 cc



159180 - BARISTA

95 cc



159180 - BARISTA

95 cc



159180 - BARISTA

95 cc



159180 - BARISTA

95 cc

Long Cups

To some coffee enthusiasts, it is important to get a milky taste. In that case, coffees that are made with more milk are preferred. Cold coffees come to rescue especially for those who do not want to give up on coffee in the summer months. Both the cold coffees and coffees with high proportion of milk are served in long cups and glasses.

Cafe Latte

It is a type of coffee where the taste of milk is experienced more intensely than the taste of coffee. It is made by adding approximately 180-300 ml of warm milk on a 60 ml of Espresso. It has a soft taste.

Frappé Coffee

Frappé is a type of cold coffee that originates from Greece, and it is widely consumed. It is prepared with the help of a Shaker or a Frappé machine. 2 coffee spoons of instant coffee is blended and frothed up with sugar, and approximately 100 ml of water, and this blending process creates an ample amount of foam. It is served in long glasses with lots of ice and a straw. Milk can be added as desired.



55153 - COLOMBIAN
360 cc



55861 - COLOMBIAN
263 cc



51618 - ICE VILLE
275 cc



52640 - CASABLANCA
350 cc



55249 - VELA
385 cc



55163 - COLOMBIAN
455 cc



52718 - CASABLANCA
285 cc



52706 - CASABLANCA
365 cc



42884 - SIDE
315 cc



52810 - TIMELESS
210 cc



42230 - BISTRO
220 cc





52820 - TIMELESS
300 cc



52112 - GRANDE-S
376 cc



52420 - GRANDE-S
300 cc



52469 - NEXT
284 cc



52236 - TEMPLE
370 cc



Irish Coffee

Known for their fondness for alcohol, the Irish came up with a different method to add taste to their coffee: Whisky. Irish Coffee is made by mixing coffee, sugar and whisky, and it is topped with whipped cream. Generally served in long cups with a handle.



55151 - IRISH COFFEE
110 cc



44159 - IRISH COFFEE
270 cc



44109 - IRISH COFFEE
280 cc



55141 - IRISH COFFEE
230 cc



51128 - ARCTIC
294 cc

Mugs

Mugs are frequently used for serving coffee. Loose coffees, or coffees that are flavored with water or milk can be served in mugs.

Americano

It is served by adding 120 ml of hot water on 60 ml of espresso. This way, the coffee becomes looser and easy to drink compared to espresso. It can be served with sugar to add flavor. Milk is not added to this kind. It has a thin, golden, cream-like layer on top.

Filter Coffee

Filter coffee is a method of making coffee. It requires medium size ground coffee. Coffee beans may vary based on personal taste regarding level of roasting, and origin. Water comes close to a boil and percolates through coffee in the filter; it gently extracts the coffee aroma, and drips into the coffee pot.

French Press

"French Press" is a coffee brewing method, rather than a type of coffee. Compared to filter coffee, the taste is felt more intense. Water that is close to a boil is added on coffee grounds that were ground thicker than the beans for filter coffee in a glass service cup with a handle. Once the coffee is brewed, the metal plunger with a filter that is on top of the cup is slowly pressed down, blocking the grounds. In order to avoid making coffee bitter, it is important not to leave the coffee too long in the French Press.



55329 - PUB
255 cc



55243 - TRIBECA
400 cc



55531 - BASIC
340 cc



55393 - AQUA
325 cc



55202 - CASABLANCA
270 cc



55029 - PUB
250 cc



55192 - MILKY
245 cc



55223 - CARRE
270 cc



55201 - VELA
250 cc



55891 - MOCHA & CHAI
278 cc



55959 - LINEA
265 cc

Cafe Au Lait

Cafe au lait is a type of coffee that is frequently found especially in Europe. The base is a copious amount of hot milk. The hot milk is mixed with espresso or French press coffee. In Europe, and especially in France, café au lait is served in large bowls, rather than cups.



55303 - CUPA

625 cc



Cold Brew

Cold Brew, as the name suggests, does not go through any thermal process. It is a method where coffee is brewed slowly in cold water for 12 hours. This way, the aromas coming from its roots and type are revealed. Coffee beans are finely ground for this kind. It can be served by mixing it with ice or milk.



80388 - HOMEMADE

450 cc



Accessories



For coffee fans, presentation of treats served with coffee, as well as the flavors like sugar and milk that are added to it are just as important as the cup it is served in. While good coffee is enjoyed in a good cup, stylish and beautifully designed accessories will enhance the pleasure.



420202 - ALLEGRA
115 cc



420212 - LINKA
115 cc



80078 - BLACK AND WHITE
240 cc



43890 - SALT & PEPPER
240 cc



43804 - VILLAGE
360 cc



55042 - BASIC
200 cc



420003 - VITA
270 cc



52715 - NEXT
165 cc



52130 - GRANDE-S
190 cc



52714 - CASABLANCA
140 cc



52206 - TEMPLE
200 cc



52400 - DIAMOND
110 cc



52780 - TIMELESS
60 cc



52734 - CASABLANCA
36 cc



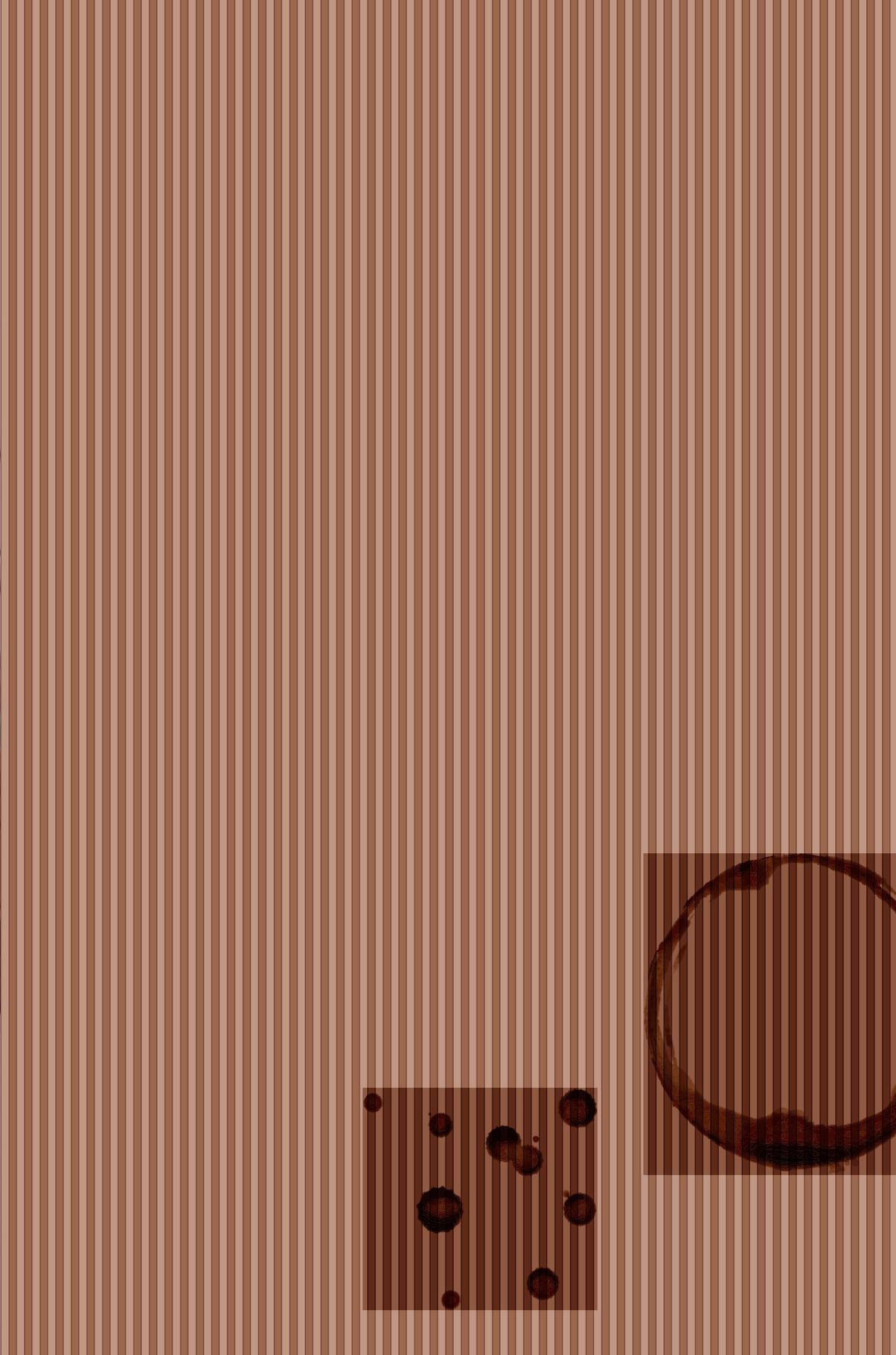
44404 - BOSTON SHOTS
28 cc



440186 - DIAMOND
120 cc



440113 - DIAMOND
49 cc





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