

## Dibek coffee



Gets its name from the way its is roasted; its crushed in a big hand made stone or wooden mortar, called dibek. This is why grinded coffee seeds in mortar are bigger than coffeeseeds grinded in coffemill.

## Mirra



Presented in a smaller cup without a handle. It is brewed 2-3 times. Its brewing is long and tedious. Due to its bitter taste and tedious brewing process, its consumed on special days. The bitter flavor comes from the beans being roasted twice. It is particularly famous in Urfa(a region of Turkey).

Types of Turkish coffee:

Milky Turkish coffee:



It is similar to the classic turkish coffee but with milk added. It is made in a classic pot however milk is added afterwards.

Hugger-Mugger: Terebinth



Terebinth is a wild pistachio tree who's fruits can be used to make coffee. It is usually cooked with milk instead of water, which leads to a lighter taste.

## Adana station coffee



There are two types: Stationed or Normal. It is harder than the classic Turkish coffee. It is also known as Turkish espresso and it can be addictive.

## Kervansaray coffee



The coffee comes from Adiyaman. Contains a mix of coffee, chocolate, gum mastic, carob, cream, terebinth and sahlep. Due to it being on the sweeter side you don't have to use sugar.

## Tatar Coffee



Generally consumed after meals. Softer than most Turkish coffees, and specific to Tatar region.

## Hatay Coffee



It is cooked with double roasted coffee seeds and has a heavier taste and smell. Than normal coffees. Its usually served with Turkish delight.

## Coquettish(Cilveli) Coffee



It is derived from double roasted almonds and sometimes spices