

ESPRESSO  
&  
COFFEE CUPS



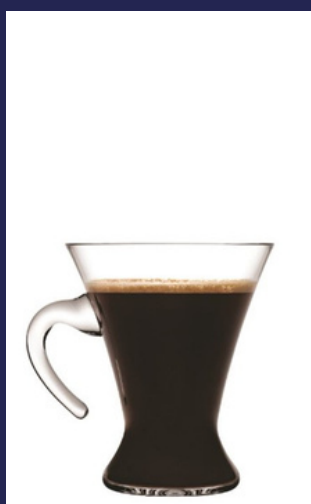
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Espresso Glass 22281 - 1082119

H: 101 mm. 4"

T: 40 mm. 1 1/2"



Espresso Glass 22289 - 1076976

H: 79 mm. 3 1/2"

T: 74.5 mm. 3"



Espresso Glass 22298 - 1076907

H: 121 mm. 4 3/4"

T: 55 mm. 2 1/4"



Espresso Glass 31975 - 1076978

H: 93 mm. 3 3/4"

T: 45.5 mm. 1 3/4"



Basic 55531

H: 98.5 mm. 4"

T: 86 mm. 3 1/2"

340 cc. 11 1/4 US oz. 12 UK oz.



Vela 97301

H: 55 mm. 2 1/4"

T: 60 mm. 2 1/4"

80 cc. 2 3/4 US oz. 2 3/4 UK oz.



Basic 97984

H: 52 mm. 2"

T: 63 mm. 2 1/2"

85 cc. 2 3/4 US oz. 3 UK oz.



Pub 55029

H: 95 mm. 3 3/4"

T: 74 mm. 3"

250 cc. 8 1/4 US oz. 8 3/4 UK oz.



Tribeca 55243

H: 114 mm. 4 1/2"

T: 90 mm. 3 1/2"

400 cc. 13 1/4 US oz. 14 UK oz.



Vela 55201

H: 112 mm. 4 1/2"

T: 76 mm. 3"

250 cc. 8 1/4 US oz. 8 3/4 UK oz.



Vela 55249

H: 148 mm. 5 3/4"

T: 82 mm. 3 1/4"

385 cc. 12 3/4 US oz. 13 1/2 UK oz.



Vela 97302

H: 71 mm. 2 3/4"

T: 85 mm. 3 1/4"

195 cc. 6 1/2 US oz. 6 3/4 UK oz.

## BASIC KARİZMA FİNCAN TAKIMI



## KULPLU BARDAK 196



## KULPLU BARDAK 289



## KULPLU FİNCAN TAKIMI 107



## KULPLU FİNCAN TAKIMI 144



## KULPLU FİNCAN TAKIMI 178



KULPLU FİNCAN TAKIMI 189



KULPLU FİNCAN TAKIMI 211



KULPLU FİNCAN TAKIMI 231



VELA KARİZMA



VELA NESCAFE YEŞİL DESEN



VELA NESCAFE MAVİ DESEN



VELA NESCAFE PEMBE DESEN



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Espresso has a unique place in the world of coffee and has become a part of a ritual for coffee lovers.

This intense coffee served in a small cup is distinguished from other types of coffee with its rich aroma and distinct flavor profile. Whether it is drunk to start the day energetically in the morning or to create a pleasant moment during a lunch break, espresso has become an indispensable part of the daily lives of many coffee enthusiasts. In addition, Oze Kahve Espresso is not only a simple drink, but also forms the basis of many popular coffee varieties such as latte, cappuccino, macchiato. For this reason, espresso has a privileged position in the world of coffee with both its simplicity and versatility.

Espresso is a coffee brewing method that originates in Italy and is one of the most important elements of the world-famous coffee culture. Espresso is widely used in the world of coffee, not only when consumed alone, but also as the basis of many coffee varieties such as cappuccino, latte, macchiato. This coffee culture, which spread from Italy to the whole world, has made espresso both an art and a science. Today, espresso has become a pleasant part of daily life, beyond being a morning ritual for coffee lovers.

In addition to this pleasant part of life, the espresso cup you drink your coffee from is also of great importance. Choosing the right cup is of great importance to increase the pleasure you get from coffee. Especially in coffees that represent a certain culture, such as espresso, it is very important to maintain rituals and traditions.

The ideal espresso cup should generally have a small and deep structure in order to preserve intense aromas and maintain its temperature. Its capacity between 90 ml and 120 ml is such that a single espresso shot or a double shot can fit comfortably.

No matter what your glass is like, may you have a good time..

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