

ISSIQ ICHIMLIK VA SHIFOBAXSH DAMLAMALARNI TAYYORLASH TEKNOLOGIYASI



**Bardamlik va tetiklik
bag'ishlovchi ichimlik tayyorlash
uchun xilma-xil choylar: bayha
choyi, tahtachoy va toshchoy,
qora hamda ko'k choylardan
foydalaniladi.**

**Quruq choy tarkibida ko'p
miqdorda ekstraktiv moddalar
mavjud bo'lib, ular suvda eriydi
va choy ichimligiga o'ziga xos
achchiq, bog'lovchi tam hid, rang
beradi. Choy tarkibidagi kofein
alkaloidi yurak, buyrak, hazm
qilish tizimi faoliyatini
yaxshilaydigan markaziy asab
tizimini qo'zg'atadi**

CHOY ICHIMLIGI VA UNING SHIFOBAXSH XUSUSIYATLARI



Choy tayyorlash. Chinni choynakni isitish uchun qaynoq suv bilan chayiladi va muayyan miqdordagi porsiyalarga mo'ljallab retsepturaga muvofiq quruq choy solinadi-da, choynak hajmining 1/3 qismi qadar qaynagan suv quyiladi. Qopqog'ini yopib, ustini salfetka yoki maxsus issiq tutgich bilan bekitib, damlanishi (choy chiqishi) uchun 10 daqiqa kutib turiladi, shundan so'ng qaynagan suvning qolgan qismi quyiladi. Ko'k toshchoy damlanishidan oldin maydalanadi. ib beriladi. Damlangan choy ustiga yana quruq choy solish, uni qaynatish va 1 soatdan ortiq tutib turish mumkin emas, aks holda uning hidi buzilib, o'zining hushbo'yligini va ta'mini yo'qotadi.



**Bir porsiya choyga (200g) 50ml
damlangan choy yoki 1-2g choy solinadi
Choy piyola, chashka yoki taglikli
stakanlarga quy**

**AGAR QURUQ KOFE DONALARI ICHIMLIK
TAYYORLASHDAN OLDIN YANCHILIB, SUYUQLIKDA
ARALASHTIRILSA, KOFE SIFATI YUQORI DARAJADA
BO'LADI.**



**Kofening muhim tarkibiy
qismi kofein bo'lib, o'ziga
xos ta'sir etuvchi xususiyati
bilan boshqa
mahsulotlardan farq qiladi.
Kofe tarkibida oqsil, yog',
shakar bo'lib, bu uning
ozuqaviy qiymatini
belgilaydi.
Yirikroq yanchilgan kofe
tarkibidagi xushbo'ylikni
ko'proq saqlaydi, rangi esa
tiniq bo'ladi. Kofe donalarini
yanchish uchun tegirmon,
kofe yanchuvchi
mashinalardan foydalanish
mumkin.**

Sof qora kofe



Elektr kofe pishirish asbobida kofe tayyorlashda yanchilgan kofe suv qaynashidan 5–6 daqiqa oldin asbobning setkasiga solinadi. Pishirish jarayonida kofedagi mazali va xushbo'y moddalar ajralib chiqadi.

Sutli kofe.



Tayyor qora kofe ichiga qaynoq sut, shakar qo'shib aralashtiriladi va qaynatiladi. Stakanning tagiga taqsimcha qo'yib, kofe idishida taqsimchaga qo'yilgan holda tarqatiladi.

Ko'pirtirilgan qaymoqli kofe



Qora kofe tayyorlanib, stakanga qo'yiladi, ustiga shakar va birga ko'pirtirilgan qaymoq qo'yiladi. Issiq ichimliklar harorati 75°C dan past bo'lmasligi kerak, yaxna ichimliklar esa 14°C dan yuqori va 7°C dan past bo'lmasligi zarur. .

OUR PRODUCTS AND COFFEE

Espresso-Based Drinks:

"Each cup of coffee is carefully prepared by our skilled baristas, using premium coffee beans sourced locally and globally to ensure a unique and satisfying coffee experience."



Latte

A smooth blend of espresso and milk with a light foam on top.



Cappuccino

Espresso layered with thick milk foam.



Mocha

A rich combination of espresso, chocolate, and milk.



VISION & MISSION COMPANY

Vision:

To be the leading coffee shop in [location], recognized for premium coffee, friendly service, and an exceptional customer experience.

Mission:

Product Quality:

We carefully select coffee beans from the best coffee plantations

Customer Experience:

Creating a relaxing atmosphere that encourages socializing and creativity.

Sustainability:

We are committed to eco-friendly practices and supporting local coffee farmers.

MENU HIGHLIGHTS

Our menu showcases creativity and quality. Each drink and dish is crafted to complement the authentic flavors of the coffee we offer."

SIGNATURE DRINKS



Caramel Latte

A perfect blend of espresso and house-made caramel syrup for a balanced, sweet flavor.

Mocha Hazelnut

A delicious combination of Nutella hazelnut spread and premium espresso.

BEST SELLERS



Classic Cappuccino

A customer favorite for its creamy, smooth texture.

Cold Brew Original

A rich, cold coffee brewed over 12 hours for a mellow yet bold taste.

OUR TEAM

Founder & Head Barista:

Samira Hadid, a passionate coffee lover with over 10 years of experience in coffee brewing.

Operational Manager:

Olivia Willson, ensuring smooth daily operations and excellent customer service.

Baristas & Team

Morgan Maxwell, Cahaya Dewi, and Isabel Mercado — well-trained baristas skilled in both espresso and manual brewing techniques.

Our team is dedicated to the art of coffee and to providing exceptional service. Every cup we serve is made with care and precision."



THANK

Connect with us on social media or visit one of our locations.
We can't wait to share a cup of coffee with you!"

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YOU

