



THE WAF WAY

Recipes. Rituals. People.

Signature recipes, the knowledge behind them,
and everyday Greek moments to keep or send.

The WAF Original

Every signature starts here. Set the coffee and dilution before adding flavour: a clean finish gives orange, honey and sesame somewhere to land.

THE MEASURE

Ground coffee	18 g
Espresso yield	36 g
Ice for chilling	25 g
Fresh serving ice	100 g
1:1 syrup, optional trial	0 / 2 / 4 g

SET THE EXTRACTION

Start around 93°C and observe 25–30 seconds for an 18 g dose and 36 g yield. Taste first; time is a diagnostic, not a guarantee. Record the coffee, grind and yield.

A USEFUL SYRUP / 100 G

Dissolve 50 g sugar in water, then adjust to 100 g finished weight. Weigh 2 g or 4 g into the coffee for a controlled sweetness comparison.

WHAT YOU LEARN

Ice changes concentration. Compare short and longer mixing with identical coffee and ice; a larger pour may simply contain more melted water.

MAKE IT

01 Extract fresh espresso into a weighed vessel. Stir in the chosen syrup dose.

02 Chill and aerate with 25 g ice using a suitable drink mixer. Stop when cold; record the actual chilled liquid mass.

03 Strain over 100 g fresh ice in a 250–300 ml glass, retaining the coffee foam.

IN YOUR KITCHEN

Use a double espresso and a small mixer or suitable shaker. Measure the espresso output; don't try to copy a café's grind setting.

TASTE & ADJUST

Dry or bitter? Taste the warm espresso before changing sweetness. Thin? Check ice melt first. Keep one unsweetened cup as your reference.

ALLERGENS Check syrup ingredients. No milk or sesame specified.

A familiar street. A table worth returning to.



POSTCARD / 01

The corner table.

Thyme Honey Cloud

A delicate herbal aroma in the espresso, honey connecting the layers, and a cold milk cloud that stays light enough to drink through.

THE MEASURE

Espresso	36 g
Thyme-honey syrup, coffee	10 g
Cold skimmed milk	50 g
Thyme-honey syrup, cloud	5 g
Chilling ice / serving ice	25 g / 100 g

THYME-HONEY SYRUP / 300 G

Infuse 3 g fresh thyme in 120 g water at about 75°C, covered, for 5 minutes.

Taste, strain and restore the infused water to 120 g. Stir into 180 g mild honey without boiling. Cool. Target: 20 drinks at 15 g total syrup.

WHAT YOU LEARN

Separating herb extraction from honey sweetness lets you change the aroma without blindly sweetening the drink. Split dosing links the coffee and foam.

MAKE IT

01 Mix espresso with 10 g syrup. Chill briefly with 25 g ice and strain over fresh serving ice.

02 Froth the 50 g cold milk with the remaining 5 g syrup separately, aiming for fine, flowing bubbles.

03 Pour the cloud gently over the coffee. Smell the thyme before the first sip, then taste both layers together.

IN YOUR KITCHEN

Use a narrow jug and handheld frother. If the quantity is below its minimum fill, make two foam portions together.

TASTE & ADJUST

Medicinal thyme: shorten the next infusion. Too sweet: trial 7 g syrup in the coffee. Foam fails: compare plain cold milk; move its syrup into the coffee if needed.

ALLERGENS Milk. Honey is included.

The best invitation is often another chair.



Sesame & Orange

Orange on the nose, toasted sesame through the middle, espresso at the finish. Build the flavour in separate components so each has a purpose.

THE MEASURE

Espresso	36 g
Sesame emulsion	20 g
Orange-peel syrup	12 g
Chilling ice / serving ice	25 g / 100 g

ORANGE-PEEL SYRUP / 200 G

Rub 30 g thin orange peel, minimal white pith, into 100 g sugar. Cover; assess extraction after 6 hours.

Dissolve with a little warm water, strain and adjust the recovered syrup to 200 g. Target: 16 portions at 12 g, plus 8 g.

SESAME EMULSION / 200 G

Blend 40 g stirred, smooth hulled tahini with 159.6 g water and 0.4 g salt. Add water progressively until fluid. Target: 10 portions at 20 g. Reblend for the trial; assess separation.

WHAT YOU LEARN

Peel extraction brings aroma without juice acidity. Tahini supplies body; it is not relied on to make a stable milk-style foam.

MAKE IT

01 Blend measured sesame and orange components into the fresh espresso before chilling.

02 Chill briefly with 25 g ice, then strain over 100 g fresh ice.

03 Compare the first sip with the drink after 3 minutes. Look for grit or surface oil as well as flavour.

IN YOUR KITCHEN

Blend 10 g smooth tahini with 40 g water for a small unsalted batch. Use 20 g per drink.

TASTE & ADJUST

Too sweet: trial 9 g orange syrup. Heavy or oily: trial 15 g sesame component. Weak orange: improve peel extraction rather than adding more sugar.

ALLERGENS Sesame. Check tahini and handling.

A market corner, an orange, a pause for coffee.



London Meets Athens

A familiar small milk coffee, with thyme honey and a restrained orange-spice finish. The final peel brings a fresh top note without another spoon of sugar.

THE MEASURE

Espresso	36 g
Whole milk	130 g
Honey-spice infusion	12 g
Fresh orange peel	1 small strip

HONEY-SPICE INFUSION / 90 G

Cover 1 g broken cinnamon, 0.2 g crushed cardamom seeds and 3 g pith-free orange peel with 45 g water at about 80°C. Infuse 5 minutes. Strain and adjust infused water to 30 g. Stir into 60 g Greek thyme honey. Target: 7 drinks at 12 g, plus 6 g.

WHAT YOU LEARN

The infusion supplies a measured background; fresh peel supplies the bright aroma. Keeping them separate makes adjustment precise.

MAKE IT

01 Warm a 180–200 ml cup. Stir 12 g infusion into the separately extracted espresso.

02 Heat and texture milk to about 60–65°C, keeping the microfoam fine and glossy.

03 Pour into the coffee with a thin foam finish. Express a fresh orange-peel strip over the surface and discard it.

IN YOUR KITCHEN

Warm milk in an open saucepan and froth briefly. For a moka adaptation, try 45 g coffee with 120 g milk; expect a different body.

TASTE & ADJUST

If it tastes like chai, reduce the spice extraction in the next batch. Keep the coffee constant while comparing. Aim for coffee first and honey in the middle.

ALLERGENS Milk. Check any plant-drink substitution separately.

Different days. The same corner café.



Dark Chocolate & Halva

Dark cocoa and smooth sesame, held together by espresso. Halva finishes the cup; a carefully made emulsion carries the flavour inside it.

THE MEASURE

Espresso	36 g
Whole milk	110 g
Chocolate-sesame base	35 g
Plain sesame halva	3 g
Toasted sesame	0.3 g

CHOCOLATE-SESAME BASE / ABOUT 210 G

Melt 70 g dark chocolate, 66-70% cocoa. Heat 100 g water; stir into the chocolate in 3 additions until glossy. Blend in 35 g smooth tahini, 5 g honey and 0.3 g salt with the blender head submerged. Weigh the finished yield; use 35 g per cup.

WHAT YOU LEARN

Add liquid gradually to disperse chocolate fat and sesame oil. A glossy emulsion gives richness without a greasy surface or grainy crumbs throughout.

MAKE IT

01 Stir the hot espresso into 35 g base in a warm 200 ml cup.

02 Heat milk separately to about 60-65°C. Stir in 25 g first to loosen the base.

03 Pour in the remaining milk with a little microfoam. Finish with the weighed halva and sesame; offer a spoon.

IN YOUR KITCHEN

Use a whisk for the base and saucepan for the milk. A stick blender improves smoothness; the halva garnish is optional.

TASTE & ADJUST

Chalky: re-emulsify and check the tahini's texture. Too heavy: trial 30 g base. Too sweet: assess the chocolate and halva before changing espresso.

ALLERGENS Milk, sesame. Check chocolate and halva for soya, nuts and other ingredients.

A warm cup. The conversation carries on.



POSTCARD / 05

Stay for the rain.

Bougatsa Morning

Vanilla custard, cinnamon, lemon and a crisp piece of filo. Translate the pastry across aroma and texture while keeping the coffee unmistakable.

THE MEASURE

Espresso	36 g
Bougatsa milk	90 g
Fresh whole milk	50 g
Ground cinnamon	0.1 g
Baked buttered filo crisp	4 g

BOUGATSA MILK / 560 G

Gently simmer 500 g milk. Whisk in 12 g fine semolina, 35 g sugar and 0.3 g salt; cook 6–8 minutes until hydrated. Off heat, add 12 g butter, 2 g vanilla and 1 g lemon zest. Blend smooth. Top up with milk to 560 g finished weight. Target: 6 portions at 90 g, plus 20 g.

WHAT YOU LEARN

The custard gives flavour and light body; the separate filo keeps its crunch. This drink is a WAF interpretation, not traditional bougatsa.

MAKE IT

01 In an open saucepan, combine 90 g prepared base and 50 g fresh milk. Whisk and warm gently to about 60–65°C.

02 Extract espresso into a warm 180–200 ml cup. Stir in a little milk mixture, then pour the rest.

03 Dust lightly with cinnamon. Put the filo crisp on the saucer so the customer chooses when to dip.

IN YOUR KITCHEN

A saucepan, whisk and coffee maker are enough. Keep thickened milk mixtures out of coffee equipment.

TASTE & ADJUST

Pudding texture: reduce the prepared-base proportion and record the new milk ratio. Grit: fully hydrate the semolina before blending.

ALLERGENS Milk, wheat/gluten. Check purchased filo.

Breakfast becomes a reason to stop.



Midnight Freddo

An espresso martini with cocoa depth and a restrained orange finish. Keep the sweetness measured so the coffee has the final word.

THE MEASURE

Vodka	35 ml
Coffee liqueur	20 ml
Espresso, cooled	36 g
Cocoa-demerara syrup	3 g
Solid shaking ice	120 g
Orange peel	1 small strip

COCOA-DEMERARA SYRUP / 90 G

Simmer 6 g cocoa nibs in 40 g water for 3 minutes; cover and steep 5 minutes. Fine-strain and adjust the aromatic water to 30 g. Dissolve in 60 g demerara sugar. Cool. Target: 30 starting portions at 3 g. Also used in Little Freddo.

WHAT YOU LEARN

Compare ice weight, shaking time and pour yield. The right foam and dilution are part of the recipe, not decorative finishing touches.

MAKE IT

01 Chill a 150 ml coupe. Cool the fresh espresso in an open metal jug over an ice bath.

02 Shake the vodka, liqueur, coffee and syrup hard with 120 g ice for 15–20 seconds.

03 Double-strain, let the fine foam settle, then express and discard the orange peel.

IN YOUR KITCHEN

A cocktail shaker and fine sieve are enough. Cool the coffee before sealing the shaker.

TASTE & ADJUST

Sweetness depends on the liqueur. Trial 0 g versus 3 g added syrup first. Flat foam: assess fresh coffee and agitation before adding ingredients.

ALLERGENS Check the liqueur. Contains alcohol and coffee.

The light changes. The company stays.



Bottle & Little Freddo

A small rum-coffee cocktail to sip alongside a cold beer. Shared cocoa and malt notes make the pairing interesting without an elaborate garnish.

THE MEASURE

Aged rum	15 ml
Coffee liqueur	5 ml
Espresso, cooled	15 g
Cocoa-demerara syrup	3 g
Shaking ice	60 g
Chosen bottled beer	330 ml

ONE COMPONENT, TWO SIGNATURES

Use the cocoa-demerara syrup from Midnight Freddo, page 14. Reusing a carefully made component makes the home book practical. Weigh 3 g; a casual pour can overwhelm this small drink.

WHAT YOU LEARN

Pair through shared flavour. Taste the cocktail before and after a beer sip, and record what becomes sweeter, drier or more aromatic.

MAKE IT

01 Chill a 60–75 ml tasting glass. Combine the rum, liqueur, cooled espresso and syrup.

02 Shake with 60 g ice for about 12 seconds and fine-strain. Expect roughly 45–50 ml after dilution; measure the actual yield.

03 Serve with the selected cold beer on a small tray. Invite small alternating sips to notice malt, cocoa and coffee.

IN YOUR KITCHEN

Use a small cocktail shaker and measure carefully. A light lager creates contrast; a malt-led beer strengthens the cocoa connection.

TASTE & ADJUST

Always trial with the actual beer. Harsh roast plus bitter beer may clash; test a softer espresso before increasing sweetness.

ALLERGENS Beer commonly contains barley/wheat gluten. Check beer and liqueur. Contains alcohol and coffee.

A little knowledge, passed from one person to another.



Mastiha Freddo Spritz

Mastiha and grapefruit lead; a small coffee dose adds dry depth. The restraint is deliberate: espresso should connect the flavours, not bury them.

THE MEASURE

Mastiha liqueur	30 ml
Pink grapefruit juice, strained	20 ml
Lemon juice, strained	5 ml
Cold soda water	70 ml
Espresso, cooled	20 g
Fresh serving ice	120 g
Grapefruit peel	1 strip

BUILD COLD, PRESERVE THE BUBBLES

Chill the glass, soda and coffee separately. Record the mastiha brand: sweetness varies. Use fresh, fine-strained juice so the texture stays clean. A small espresso dose keeps the resinous aroma perceptible.

WHAT YOU LEARN

Concentration matters more than a dramatic coffee layer. Warm coffee and vigorous stirring lose carbonation; never shake the soda.

MAKE IT

01 In a 300 ml highball, stir the mastiha and juices once. Add the measured ice.

02 Pour soda slowly down the side. Float cooled espresso gently over a spoon.

03 Express the grapefruit peel and place on the rim. Offer one gentle lift with a barspoon if the guest prefers an integrated drink.

IN YOUR KITCHEN

No drink mixer needed. A tablespoon and freshly opened chilled soda work well; the layered appearance is optional.

TASTE & ADJUST

Too sweet: trial 25 ml mastiha. Sharply bitter: compare espresso and grapefruit separately. Don't add syrup before identifying the cause.

ALLERGENS Check the liqueur. Contains alcohol and coffee.

Coffee starts the conversation. The evening keeps it going.



KEEP LEARNING. KEEP SHARING.

A book to keep. Postcards to share.

The same measured methods for our counter and your kitchen. Collect the book and the Greek street-life postcards with loyalty stamps, or buy a copy to begin today. Bonus points open up hands-on learning at the end of the counter.

A LITTLE WAF TO TAKE HOME

Nine signature drinks. Six postcards. One invitation: make something good, then share it.



Proposed bench-trial formulations, not yet tasted or approved as WAF house recipes. Greek photographs are generated visual studies. Loyalty thresholds and pricing remain to be set.