

Macchiato vs Cortado (vsdiff.com)

Aspect	Macchiato	Cortado
Origin (approx.)	Italy, <i>early-to-mid 20th century</i>	Spain (or Spain-influenced), <i>mid 20th century</i>
Typical volume	~30-90 ml (single/double variants)	~120-160 ml (small cup/glass)
Espresso:Milk ratio	~4:1 to 8:1 (mostly espresso-forward)	~1:1 (roughly equal parts)
Milk texture	Lightly foamed or just a “stain” of milk	Steamed milk with minimal microfoam
Serving vessel	Espresso cup / small demitasse	Small glass or cortado cup
Typical flavor focus	<i>Intensity and espresso clarity</i>	<i>Balance between espresso and milk</i>

Source: <https://vsdiff.com/macchiato-vs-cortado/>