



UNUSUAL COCKTAILS

PRICE COCKTAILS 13€



REFRESHING

ORANGE BLOSSOM

Pisco Demonio de los Andes with Boiron passion fruit puree, orange blossom water, pink pepper syrup and lemon lime soft drink

LONG JOHN

Our own version of the classic Long Island Iced Tea but with 400 Conejos Mezcal, homemade cola syrup and a dash of Schweppes tonic

UNDER THE COUNTER

Rum Diplomático Reserva Exclusiva spiced in-house, Disaronno amaretto, lime wedges, Angostura bitters and Schweppes ginger beer

VIVA EL TÓNICO

1800 Tequila macerated with green cardamom seeds, fresh cucumber, lemon juice and Schweppes ginger beer



ON TAP *From the tap to your glass*



GUARACHA

Vodka macerated with berries, lemon juice and hibiscus Schweppes



GREEN LANTERN

Tequila macerated with basil, bitter lemon, green cordial and kiwi soda.



MEDITERRÁNEO

Gin Mare, green apple and rose water

FRUITY



MIZUNARA HIGHBALL

Chivas Mizunara, lemon juice, honey, pomegranate and Schweppes ginger ale



PORN STAR MARTINI *

Vodka Ketel One con licor de fruta de la pasión, sirope de vainilla y golpe de espumante



TERRY JULEP

Bombay Sapphire Gin with roasted pineapple marinated in white brandy, pomegranate juice, lime cordial with Penja pepper and fresh mint



LAST DANCE *

Mezcal Union with homemade hazelnut and spicy mango syrup, lime juice and cocoa bitters



PIÑA COLADA

Ron Santa Teresa 1796 and our special homemade recipe with fresh pineapple, nuts and Maria biscuits.



Egg white



Spicy cocktail



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STRONG



OUR GRONI



White Patron tequila with chipotle, Campari and rosé vermouth. All macerated with peach and gooseberries



TIEMPOS MODERNOS

Dewar's 12 yr, Martini Fiero, amarena cherry syrup and old fashioned bitter



MÍTICO

Calvados, Bourbon, pear eau de vie, Peychaud's bitters and absinthe aroma



RITUAL BANANA

Gin Nº3 with banana wine from The Canary Islands, Empirical Symphony 6, St-Germain elderflower liqueur, and lime cordial



CARNAVAL

Muscatel Pisco macerated with banana peels, Punt e Mes vermouth, hibiscus water and orange blossom cordial

SOUR



XO XO LOCO



Malfy gin, mezcal and strawberry liqueur with chipotle and lemon juice



HONEY MOON



Pisco 1615, Beirao liquor, elderflower, lemon juice, and smoked orange tree honey



GREEK CITRICS 14€

Tequila Padrecito Blanco with fresh cucumber, mint, sweet and sour lime and pineapple juices



PASSION RED

Fundador Sherry Cask milk punch macerated with rocoto, raspberry, and lime juice



SALMON SALAR



Tanqueray No. Ten gin with konjac, coconut, lemon juice, and Schweppes grapefruit soda

FOR DRIVERS

COCKTAIL PRICE 10€

RECATADA



Our version of a non-alcoholic Piña Colada, with the same mix of cookies and nuts



UPSY DAISY

Tanqueray 0.0 gin with homemade hazelnut syrup, lemon juice and Schweppes grapefruit soda

CHICHA



Purple corn infusion with spices, pineapple peel, green apple and honey



NEGRONI BAMBINO



Seedlip Spice, vermouth and amaro 0.0 macerated with juniper and Thai chili, orange bitter, and passion fruit



Egg white



Spicy