

UNUSUAL COCKTAILS



@VIVAMADRIDTABERNA



REFRESHING

Incredibly nice and fresh cocktails



ORANGE BLOSSOM

Pisco with Boiron passion fruit purée, orange blossom water, pink pepper syrup, and lemon & lime soda



UNDER THE COUNTER

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



LONG JOHN

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

PS: Created for us by our colleagues from **Salmon Guru Dubai**



VIVA EL TÓNICO

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



BIANCO DE MEZZANOTTE

Martini Bianco, Martini Floreale, bitter tangerine cordial, St-Germain elderflower liqueur, and Cava.

*Our unique
Spritz
creation*

COCKTAIL PRICES 13€

FRUITY

The ideal match: tonic and vitaminized



PIÑA COLADA

Santa Teresa 1796 rum and our exclusive homemade recipe with fresh pineapple, nuts, and María cookies



PORN STAR MARTINI



Vodka with passion fruit liqueur, vanilla syrup, and sparkling wine on top



LAST DANCE



Unión mezcal with hazelnut and spicy mango homemade syrup, lemon juice, and cocoa bitter



TERRY JULEP

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



MIZUNARA HIGHBALL

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

COCKTAIL PRICES 13€



Egg white



Spicy

STRONG

Only at our VIVA Recognized "All around the world"



OUR GRONI



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



TIEMPOS MODERNOS

Macallan 12 yr, vermouth rosso, amarena cherry syrup, and old-fashioned bitter



RITUAL BANANA

Gin N°3 with banana wine from The Canary Islands, Empirical Symphony 6, elderflower liqueur, and lime cordial

Distillate of mandarin leaves.
Citrus and herbal



MÍTICO

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



Submerged in an amphora under seawater for 72 hs



TAIYO 16€

Hibiki Harmony whisky, Campari, Umesu liqueur, and smoked bitters.

Inspired by the classic Sazerac

COCKTAIL PRICES 13€



Egg white



Spicy

SWEET AND SOUR

There's nothing else like these. For all audiences.



XO XO LOCO



Gin Mare, mezcal and strawberry liqueur with chipotle and lemon juice.



HONEY MOON



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



MOMENTO ÚNICO

Ron Brugal 1888, house-made wine and date cordial, and a blend of fresh citrus



SALMON SALAR



Roku gin with konjac and coconut, lemon juice, and Schweppes grapefruit.



MADRID 91

Fundador Sherry Cask, vermú rojo y mix de torrija.



COCKTAIL PRICES 13€



Egg white



Spicy

FOR DRIVERS

Delicious and excellent



ORANGE BLISS

Tanqueray 0.0 Gin with Boiron passion fruit purée, orange blossom water, pink pepper syrup, and lemon-lime soda



RECATADA

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



NEGRONI BAMBINO

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



CHICHA

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

COCKTAIL PRICES 10€



Egg white



Spicy

CLASSIC COCKTAILS

IF YOU ALREADY KNOW, WHY DO YOU NEED
A LIST?

Don't look for them in the book, ask for your
usual one!



CLASSIC COCKTAIL PRICES 13€

OTHER DRINKS

BEERS

Bottled beer	4,50€
Non alcoholic	4€

MEDIA COMBINACIÓN

Clásica	4.50€	
Cubana	5€	+ with Gilda 7.50€



WINE BY THE GLASS

Red	4,50€
White	4,50€
Sherry	from 4,00€
Cava	8€
Champagne	12€
Sangría	9€

BY THE BOTTLE

Cava	31€
Champagne	from 55€



SOFT DRINKS

JUICES

WATER

still or sparkling water

3,50€

3,50€

3,20€

COFFEE

Black coffee	2,50€
Café-au-lait	3,50€

INUSUAL TAVERN



@VIVAMADRIDTABERNA