UNUSUAL GOGRTAILS



@VIVAMADRIDTABERNA



REFRESHING

Incredibly nice and fresh cocktails



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

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 (but without cola)

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

UNDER THE COUNTER

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

VIVA EL TÓNICO

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

BIANCO DE EZZANOTTE

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

FRUITY The ideal match: tonic and vitaminized



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



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



 \square 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



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

COCKTAIL PRICES 13€



Egg white



STRONG

Recognized "All around the world"







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

Distillate of mandarin leaves. Citrus and herbal

☐ RITUAL BANANA

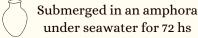
Gin N°3 with banana wine from The Canary Islands,

Empirical Symphony 6, elderflower liqueur,
and lime cordial

☑ MÍTICO

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

Inspired by the classic Sazerac



☐ TAIYO 16€

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

COCKTAIL PRICES 13€



SWEET AND SOUR There's nothing else like these. For all audiences.



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



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



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



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



Fundador Sherry Cask, vermú rojo y mix de torrija.





COCKTAIL PRICES 13€



FOR DRIVERS

Delicious and excellent

RANGE BLISS

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



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



COCKTAIL PRICES 10€

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





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 && Champagne 12€ Sangría 9€



Cava 31€

Champagne from 55€

SOFT DRINKS	3,50€	COFFEE	
JUICES	3,50€	Black coffee	2,50€
WATER	3,20€	Café-au-lait	3.50€

still or sparkling water

INUSUAL TAVERN



@VIVAMADRIDTABERNA