

UNUSUAL COCKTAILS





REFRESHING

Incredibly crisp and fresh cocktails



UNDER THE COUNTER

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

13€



ORANGE BLOSSOM

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

13€



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

14€



VIVA EL TÓNICO

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

14€



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

14€



TERRY JULEP

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

14€



PORN STAR MARTINI



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

13€



LAST DANCE



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

13€

 Egg white

 Spicy

LOW ABV

Neither from here nor there



BIANCO DE MEZZANOTTE

Martini Bianco, Martini Floreale, mandarin cordial, St-Germain elderflower liqueur and cava

13€

Our version of the Spritz!



PARTIGIANO

Our particular version of the Garibaldi with Campari, sweet and sour lemon, and yuzu

10€



MIZUNARA HIGHBALL

Chivas Mizunara macerated with rocoto pepper, falernum, and guava soda

13€



MEDIA COMBINACIÓN ITALIANA

Fino and Oloroso Sherry wines, sweet vermouth, balsamic vinegar and fig leaf soda, with a bite of Parmigiano Reggiano.

9€

Cocktail created by Giorgio Bargiani as a gift to Viva Madrid (Connaught Bar - London)



Contains egg



Spicy

STRONG

Recognized "All around the world"

Only at our VIVA



OUR GRONI



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

14€



TIEMPOS MODERNOS

Macallan 12 yr, vermú Valdespino, amarena cherry syrup, and old-fashioned bitter

14€



MAMBO TROPICAL

1615 Italia Pisco with banana, orange peels, hibiscus flower and orange blossom

13€



SIP BY SIP

Hibiki Harmony macerated in smoked pineapple, cognac, Cynar and Peychaud's bitters

16€



* Egg white  Spicy

SWEET AND SOUR

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

XO XO LOCO

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

14€

VELVET

Brugal 1888 rum, dry vermouth, lemon
juice, raspberries and Angostura bitters.

14€

SALMON SOLAR

Gin, konjac and coconut, lemon
juice, and Schweppes grapefruit
soda

13€



CLAYMORE

Italia Pisco, Laphroaig 10 yr, green
Chartreuse, lemon-lime juice and
sugar syrup

14€

 Egg white  Spicy

FOR DRIVERS

Delicious and excellent



ORANGE BLISS

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

0.0 gin, 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€

IF YOU'VE MADE IT THIS FAR,

**BONUS
TRACK**

YOU DESERVE THIS COCKTAIL

MADrid 91

- **BRANDY**
- **RED VERMOUTH**
- **TORRIJA**

MILK PUNCH (P.B)



Traditional Spanish dessert, has a long history rooted in Madrid since the 15th century. It started as a way to make use of old bread by soaking it in milk, then became a symbol of Madrid gastronomy.

1.



PRESENT IN TAVERNS SINCE THE 17TH CENTURY, WE HAVE OUR OWN SPECIAL VERSION AT SALMON GURU.



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€	
Jerez	from 3,50€	
Cava	8€	
Champagne	28€	(mini bottle 20 cl)
Sangría	9€	

BY THE BOTTLE

Cava	31€
Champagne	76€

SOFT DRINKS

3,50€

JUICES

3,50€

WATER

3,20€

still or sparkling water

COFFEE

Black coffee	2,50€
Café-au-lait	3,50€

INUSUAL TAVERN



@VIVAMADRIDTABERNA