

# COCKTAIL LIST

## APPETIZER

### AIRE - 12€

Vermouth blanco, St Germain, Jarabe de pomelo salado, Lima, Soda de pomelo

### NEGRONI DEL PESCADOR - 12€

Rosemary infused Gin, White Vermouth, White Bitter, Olive with Anchovy

### TROPICAL - 12€

Vodka, Berries, Passion fruit, Orange, Lime, Lemon soda

## ALL DAY

### HERBS MOJITO - 12€

White rum, herbal liqueur, cane sugar candy-matte-orange, mint, grapefruit soda

### PANACEA MULE - 12€

Gin, Homemade Ginger syrup, Apple juice, Lime juice, Soda

### FRUIT FIGURES - 12€

White Rum, Dark Rum, Falernum, Fig Jam, Lime, Orange, Pineapple, Ancho Reyes, Angostura

## AFTER DINNER

### MAQUIA - 12€

Gin infused with Olives, Lemon, Basil, Island Thyme Syrup

### PICANT - 12€

Tequila infused Jalapeño, Agave, Lime, Pepper Drum, Black Salt Crusta

### AIGUA TINI - 12€

Seaweed infused Gin Loe, Martini Ambrato, Oyster Leaves

## BLOODY MARY

### BLOODY GOURMET - 12€

Belvedere, Tomato, Red Vermouth, Vinega Balsamic, Rosemary, Crusta, Celery Salt and Paprika

## MOCKTAIL

### ELIXIR - 9€

Seedlip Spice, Homemade Ginger syrup, Zumo Manzana, Lima, Soda

### QUITA SED - 9€

Speedlip Garden Infused with Olives, Lemon, Brasil, Island Thyme Syrup

## A CUPS

### SANGRÍA - 9€

Blanco - Tinto - Cava

### POMADA - 9€

Receta secreta isleña

### REBUJITO - 9€

Manzanilla y Seven Up

## COCKTAILS OF THE HOUSE

### PINK CLOUD - 12€

Aperol, St Germain, Pineapple Juice, Lime

### THE CLASH - 12€

Tequila, Pineapple, Agave Honey, Yuzu, Angostura

### GRAN PECADO - 12€

Tequila, Pineapple, Agave Honey, Yuzu, Angostura

### PEREZA - 12€

Ron, Overproof Ron, Vainilla, Limon, Passion fruit

### CO-COOLER - 12€

Apple, Cucumber, Lime, Mint

### VIRGIN - 12€

Pineapple, Raspberry, Cinnamon, Passion Fruit, Sea Water