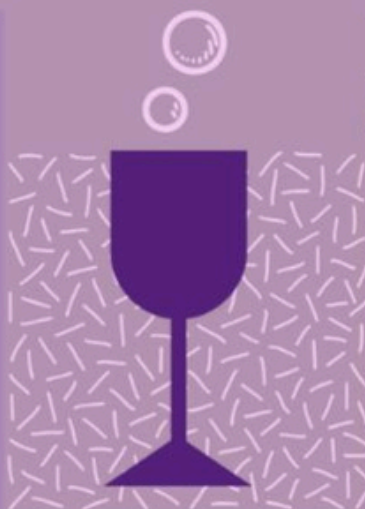




# COCKTAILS



# LET'S START

*Mixology, research and an all-green focus.  
Five fields of study that we have explored completely to  
extrapolate the essence. Each cocktail is unique, as is its  
history, but if you are looking for something more classic,  
just ask us... we'll make you happy!  
Enjoy!*

# TWISY ON CLASSIC

## KI-WET

Plymouth Gin, Kiwi Cordial, Oleo Saccharum

14,-



## PALOMA VENEXIANO

Cynar 70, Lime, Agave, Grapefruit Top Soda

14,-



## ALCHEMICO

Havana 3 Rum, Strawberry Lemonade Juice,  
Sugar Syrup

14,-



## CHOCO-FASHION

Bulleit bourbon, Salted Caramel, Coffee Liqueur,  
Chocolate Bitter

14,-



## ITALIAN MULE

Strawberry Grappa, Lime, Top Ginger Beer

14,-





## TOTÒ

**Campari, Appleton 12y, Wine and Maraschino Reduction, Sichuan Pepper Oil**

*A distinct cocktail, enriched by the intriguing touch of Sichuan pepper, aromatic and slightly spicy, perfect for those who love flavours bold and bitter flavours.*

17,-



## MOONLIGHT

**Gin Alkemist, Lemon Juice, Ginger Puree, Apple schnapps, Basil Soda, Apple and Green Tea**

*A light and fresh proposal. Fruity and herbaceous flavours fully enhance a well-balanced, botanical and Mediterranean gin.*

16,-



## FICUS CARICA

**Gin Garnet, Fig and Goat's Cheese Shrub, Angostura**

*Intriguing and out of the ordinary: a cocktail that surprises. The sweetness of figs meets the savoury note of goat cheese for an enveloping experience*

17,-



## J-STAR

**Martell VS, Falernum, Puree Passion Fruit, Maple Syrup, Foamer**

*Tropical and fresh: the spicy notes of Brandy and Falernum, intensified by passion fruit puree and maple syrup, create an exotic and vibrant drink!*

15,-



PREMIUM  
SIGNATURE

# ZERO WASTE



*Three cocktails that fully represent our green philosophy, prepared through the use of recycled raw materials.*

## GOLDEN FLAMES

16

**Altos orange-infused tequila, grilled pineapple cordial flavoured with Select, Oleo Saccharum**



*Orange and pineapple become the stars in this intense-tasting cocktail, where the fruit's pulp and peel play a decisive role in defining its identity. The sharp soul of the orange embraces the full-bodied Tequila, while the pineapple cordial meets the indigenous Select to create a picture of surprising new flavours.*

## FIFTH FLAVOUR

17

**Greygoose vodka, Fermented tomato water, Dry vermouth, Tomato and cinnamon oil**



*A bold proposal that exploits the natural acidity of fermented tomato, turning a waste ingredient into an elixir rich in umami. The tomato and cinnamon oil, also prepared through the recovery of the raw material, adds depth and complexity, making each sip intense and lingering.*

## A BUG PLACE

15

**Nordes Gin, Ginger Bug, Lime, Oleo Saccharum**



*A vibrant and refreshing cocktail that encapsulates complexity and research. The Ginger Bug comes from a natural fermentation of ginger, while through the use of citrus peels we have created oleo Saccharum, the highest essence of flavour and intensity. An Atlantic and spicy note is given by the choice of Nordes Gin.*

## NEGRONI & CROSTINO

**Beefeater Gin, Campari, Carpano Vermuth**

**Paired with:** *Sourdought toast, crème Fraîche,  
Cantabrian anchovies*

18,-



## MARGARITA & TACOS

**Altos Tequila, Triple Sec, Lemon Juice**

**Paired with:** *Avocado and spicy bellpepper filled taco's*

18,-



## BLOODY MARY & TARTARE

**Absolut Vodka, Celery Salt, Tabasco, Worcester Sauce,  
Pepper, Tomato Juice, Lemon Juice**

**Paired with:** *Beeftartare blini's and marinated eggolk*

18,-



  
**PAIRING**

# SMOOTHIES

## ALCOHOL FREE

SMOOTHIES

### CARAIBICO

Mango Puree, Peach Puree, Lime, Coconut Milk

14,-



### VITAMINICO

Orange juice, Strawberry puree, Blueberry

14,-



### J-COLADA

Pineapple, Coconut Milk, Lime

14,-



ALCOHOL FREE

### GARIBALDO°

Orange juice, Bitter, Mandarin syrup, Lemon

15,-



### TE - PE - PE

Tepache, Pineapple Cordial and Pink Pepper

15,-



### SPICY GARDEN

Seedlip grove 42, Mango and Chilli Syrup, Strawberry Lemonade Juice, Top Fever Tree aromatic

15,-





# OTHER PROPOSAL

GIN SELECTION 16,-

TANQUERAY SEVILLA

TANQUERAY RANGPUR

MALFI ROSA

BICKENS POMPELMO

BOMBAY SUNSET

G'VINE NOUAISON

ALKEMIST

NORDES

BOBBY'S

GIN MARE

HENDRICK'S

BROCKMANS

GIN DEI SOSPIRI

MONKEY 47

ETSU

VODKA SELECTION 16,-

KETEL ONE

STOLICHNAYA PREMIUM

GREYGOOSE

BELUGA

TITO'S

MAMOUNT

KAUFFMAN

FEVER TREE TONICA

REFRESHLY

INDIAN

MEDITERRANEA

AROMATICA

**If you can't find your gin, just ask our barman,  
he will certainly find the right one for you!**



## GRAPPE & COGNAC

<b>PISONI SCHWEIZER</b>	<b>10,-</b>
<b>PISONI SCHWEIZER BARRIQUE</b>	<b>15,-</b>
<b>POLI SARPA</b>	<b>10,-</b>
<b>POLI SARPA BARRIQUE</b>	<b>15,-</b>
<b>POLI SASSICAIA</b>	<b>25,-</b>
<b>DELL'ORNELLAIA</b>	<b>22,-</b>
<b>CAPOVILLA GRAPPA DI AMARONE</b>	<b>18,-</b>
<b>MARTELL VS</b>	<b>12,-</b>
<b>REMY MARTIN VSOP</b>	<b>20,-</b>
<b>CAMUS VSOP</b>	<b>18,-</b>
<b>FERRAND 10</b>	<b>14,-</b>

## RUM

<b>HELENA FUENTE 15Y</b>	<b>18,-</b>
<b>APPLETON ESTATE 12Y</b>	<b>15,-</b>
<b>MATUSALEM GRAN RISERVA</b>	<b>18,-</b>
<b>ZACAPA XO</b>	<b>25,-</b>
<b>CLEMENT XO AGRICOLE</b>	<b>18,-</b>
<b>RHUM JM AGRICOLE</b>	<b>30,-</b>

## WHISKY

<b>LAGAVULIN 16Y</b>	<b>20,-</b>
<b>GLENLIVET 15Y</b>	<b>15,-</b>
<b>OBAN 14Y</b>	<b>18,-</b>
<b>GLENFIDDICH 12Y</b>	<b>17,-</b>
<b>BOWMORE 12Y</b>	<b>16,-</b>
<b>MACALLAN 12Y</b>	<b>22,-</b>
<b>NIKKA FROM THE BARRELL</b>	<b>18,-</b>
<b>NIKKA MIYAGIKYO</b>	<b>20,-</b>
<b>YAMAZAKURA</b>	<b>20,-</b>
<b>SUNTORI TOKI</b>	<b>12,-</b>

## TEQUILA

<b>PATRON ANEJO</b>	<b>16,-</b>
<b>DON JULIO</b>	<b>14,-</b>
<b>ALTOS</b>	<b>10,-</b>
<b>ESPOLON</b>	<b>10,-</b>

## BEER

CA' BARLEY HELLES DRAFT	8,-
CA' BARLEY IPA	8,-
CA' BARLEY FRED	8,-
CA' BARLEY PILS	8,-
CORONA	8,-
SUPERIOR ANALCOLICA	8,-

## SOFT DRINKS

COCA COLA	6,-
COCA ZERO	6,-
CORTESINO	6,-
TONIC WATER	6,-
CRODINO	6,-
LURISIA BIO LEMONADE	6,-
LURISIA BIO CHINOTTO	6,-
LURISIA BIO ORANGE	6,-
LURISIA BIO GAZZOSA	6,-
ICED TEA BIO PEACH/ LEMON	6,-
GINGER BEER	6,-

## JUICES

BIO PLOSE PINAPPLE	6,-
BIO PLOSE APPLE	6,-
BIO PLOSE PEACH	6,-
BIO ORANGE JUICE	6,-
BIO PLOSE PEAR	6,-
BIO PLOSE BLUEBERRY	6,-

## CAFETTERIA

COFFEE	3,-
CAPPUCCINO	4,-
GINSENG	3,-
BARLEY	3,-
ORANGE JUICE	5,-
TEA & HERBAL INFUSION	5,-