

# M E N U

# SIGNATURE COCKTAILS

*alcohol*

## ARGENMULE

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**Fernet Branca, gin, citrus, ginger syrup and ginger beer.**

*Refreshing and sophisticated, we dare to give a twist to the famous Italian aperitif with citrus notes and a finish of ginger beer.*

## GIMME SOUR

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**Gin, Aperol, passion fruit, citrus agave, orange liqueur and egg white.**

*A refreshing sour with a tropical touch and a soft foam that caresses the palate.*

## LA PERLA

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**Nòmada Rum infused with papaya and tangerine, Triple Sec, Passion Fruit and Campari.**

*Inspired by Tiki mixology, with tropical fruits and a surprising bitter finish on the palate and nose.*

## MATCH YOUR GIN

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**Gin, bergamot licuor, citrus, cucumner, egg white and Matcha tea.**

*A refreshing blend for gin lovers.*

## NEW YORK SOUR

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**Bourbon, citrus, orange juice, brown sugar syrup, egg white, and aged red wine.**

*A variation of the Whiskey Sour with the sweetness of an aged wine over the sweet foam, the citrus touch is the final surprise.*

## PISCO PUNCH

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**Pisco Acholado, citrus, fresh pineapple juice, Angostura bitters and soda.**

*By Duncan Nochols*

## SUGAR MOMMY

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**Gin infused with ginger, elderflower liqueur, citrus, egg white, and cava.**

*Bubbly and sassy on the palate with a smooth fairy floss finish.*

## TINTO DEL SOUR

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**Gin, citrus, orange juice, brown sugar syrup, egg white, and aged red wine.**

*A sour variation with the sweetness of an aged red wine over the sweet foam, the citrus touch is the final surprise.*

## VERDE QUE TE QUIERO VERDE

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**Gin infused with cucumber and basil, citrus, agave.**

*Aromatic and refreshing, a light-bodied cocktail with gentle herbaceous notes.*

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## *Our versions of Margarita*

### **COCONUT MARGARITA**

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**White Tequila , Triple Sec, Agave, Coconut Cream, lime, coconut flakes.**

*As we also love Margaritas, we have several reinterpretations, and this is one of them.*

### **HIBISCUS MARGARITA**

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**Tequila, 100% blue agave infused with hibiscus flower, citrus mix, agave, and orange liqueur.**

*We couldn't miss making our version of the famous Tommy Margarita with a daring fusion with hibiscus flower.*

### **MARGARETTO**

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**Tequila 100% blue agave, citrus, Amaretto, agave syrup, orange liqueur.**

*Bold like Thalía, we give an Italian twist to a classic Mexican cocktail.*

### **SPICY MARGARITA**

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**Rested tequila infused with red habanero, orange liqueur, agave, lime and Tajín.**

*Another one of our versions of Margarita with spicy hints.*

## *Our versions of Espresso Martini*

### **ESPRESSO XIMENEZ**

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**Vodka, Pedro Ximenez sweet wine, coffee liqueur, a pinch of salt, wood notes, and Parmesan cheese.**

*It's not a coffee, nor a dessert; it's our Malaga version of the Espresso Martini.*

### **FROZEN B&W ESPRESSO**

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**Vodka, coffee shot, Baileys, coffee liqueur, cream and vanilla.**

*As we love Espresso Martini, we have several reinterpretations, and this is one of them.*

### **SANTA COQUITA**

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**Vodka, coconut cream, coffee liqueur, ladyfingers, woods, and coconut flakes.**

*It's not a coffee, nor a dessert, it's our version of the Espresso Martini: Santa Coquita.*

# MENU

# CLASSIC COCKTAILS

*alcohol*

## AMARETTO SOUR

Amaretto, egg white, citrus, simple syrup, and Angostura bitters.

## CAIPIRINHA

Cachaça, citrus, simple syrup, strawberry and mango.

## ESPRESSO MARTINI

Vodka, coffee liqueur, vanilla syrup, shot of espresso.

## MOJITOS

White rum, mint, soda, classic strawberry, and mango.

## NEGRONI

Campari, Vermú Rosso, Gin.

## OLD FASHIONED

Bourbon, sugar, Angostura bitters.

## PENICILIN

Scotch, lemon, ginger and honey.

## PORN STAR MARTINI

Vodka, lime, passion fruit, sparkling wine.

## TOMMYS MARGARITA

Rested tequila, agave, citrus on the rocks.

## WHISKY SOUR

Bourbon, egg white, citrus, simple syrup and Angostura bitters.

*ask for more classics*