PARADISO.

MYSTERIES OF THE WORLD

GRAVITY

Brugal 1888 Rum, Ketel One Vodka, Amaro di Tartufo bianco Paradiso, beetroot and coffee zabaione.

Allergens: lactose and egg in cocktail, lactose and nuts in garnish

★★☆☆☆ | 15€

SWEET · EARTHY · CREAMY

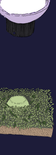
ALIENS

Don Julio Blanco Tequila, cactus cordial and effervescent grapefruit concentrate.

Allergens: lactose in garnish

★★★☆☆ | 16€

FRESH · MINERAL · ACIDIC



MILKY WAY

Cordial milk oolong tea, grapefruit, citrus, sesame syrup, pear and mirin.

Non-alcoholic

☆☆☆☆☆ | 12€

SWEET · SOUR · FRUITY

TLALOC

Patron Blanco Tequila, Montelobos Mezcal, cocoa and tamarillo liqueur and green pepper chutney.

Allergens: lactose in garnish

★★☆☆☆ | 16€

FRESH · HERBAL · SPICY · SPICED

MESSENJA

Coconut water, umeboshi, shio koji, purple shiso, wasabi and Perrier.

Non-alcoholic

Allergens: lactose in garnish

☆☆☆☆☆ | 12€

FLORAL · AROMATIC · GASTRONOMIC · FRESH

NAZCA

Torres Alta Luz Brandy, apple and grape tiger milk, corn and tarragon cordial and floral tea cordial.

★★☆☆☆ | 15€

FLORAL · ACIDIC · TASTY

ATLANTIDE

Tanqueray 10 Gin, mastika liqueur, marine cordial, redistilled bergamot and tomato water.

Allergens: lactose in garnish

★★☆☆☆ | 18€

FRESH · MARINE · CITRUS

DRY STORM

Johnny Walker Gold Whiskey, beetroot, fig leaf liqueur, Mancino Secco Vermouth, moss bitters and Tio Pepe sherry.

Allergens: sulfites in cocktail

★★★★☆ | 17€

EARTHY · DRY · HERBACEOUS

SECRET OF JAVA

Diplomático Reserva Rum, banana shochu, Mancino hazelnut vermouth, salted caramel tea and banana foam.

Allergens: nuts in cocktail, gluten and peanuts in garnish

★★☆☆☆ | 15€

FRUITY · DRY · GASTRONOMIC

ENIGMA

Pine-infused Altamura Vodka, red fruit cordial, mugo pine mead and lemon.

Allergens: lactose and egg in garnish

★★★☆☆ | 15€

BALSAMIC · FRUITY · FRESH

SUBTERRANIUM

Zacapa 23 Rum with goat's milk, hay liqueur, celeriac, apple and horseradish cordial.

Allergens: lactose in cocktail and garnish

★★★☆☆ | 15€

EARTHY · FRESH · GASTRONOMIC · SPICED

REVIVAL NEGRONI

Casamigos Reposado Tequila, Campari, Mancino vermouth, mushroom butter and chocolate and dashi.

Allergens: lactose in cocktail

★★★★☆ | 18€

UMAMI · GASTRONOMIC

RAMSES

Roku gin, Dewards 12, hop vermouth, cordial wine, Savoia amaro and ayran yogurt.

Allergens: lactose and sulfits in cocktail, lactose and egg in garnish

★★★☆☆ | 16€

BITTER · FRUITY · FLORAL

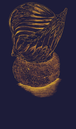
HIDDEN ISLAND

Santa Teresa 1796 Rum, carrot cake, Remy Martin, sallicornia and lemongrass coconut cream and pepper syrup.

Allergens: lactose in cocktail and garnish

★★☆☆☆ | 16€

CREAMY · AROMATIC · MARINE



THE CLASSICS

ON FIRE

Bulleit Bourbon, Calvados Avallen, sweet potato, smoked milk, Romate oloroso.

2 people

Allergens: dairy in cocktail, fish and lactose in garnish

★★★☆☆ | 32€

SMOKY · TOASTED · HONEYED

KRIPTONITE

MG Gin, Príncipe de los Apóstoles Gin, shiso, lemongrass and Sichuan pepper, rãnflaim, electric liqueur, grapefruit cordial, chocolate bitters, and keffir lime essential oil.

★★★★☆ | 15€

ELECTRIC · BITTERSWEET

THE CLOUD

Mezcal Unión, hibiscus, Montenegro amaro, Mancino Secco vermouth, birch syrup, Perrier and coffee cloud.

★★★☆☆ | 17€

SMOKY · REFRESHING · PENETRATING

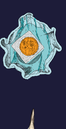
GREAT GATSBY

The Macallan 12 DC Whiskey, white truffle honey, amaro, lavender essence and smoked with vanilla and chocolate tobacco.

Allergens: lactose in garnish

★★★★☆ | 20€

SMOKY · POWERFUL



BELLINO

Peach puree, grape must.

Non-alcoholic

Allergens: peach in cocktail

☆☆☆☆☆ | 10€

SOFT · REFRESHING · SWEET

SUPERCOOL MARTINI

Paradiso white truffle gin, Mancino Secco vermouth, mustard seed and gordal olive.

Allergens: mustard in cocktail

★★★★☆ | 14€

DRIED · FROZEN

MEDITERRANEAN TREASURE

Ketel One Vodka, St. Germain elderflower liquor, Fino sherry, oyster leaves, lemon juice, agave honey, cilantro and egg white.

Allergens: egg in cocktail

★★☆☆☆ | 15€

SALTY · SWEET & SOUR