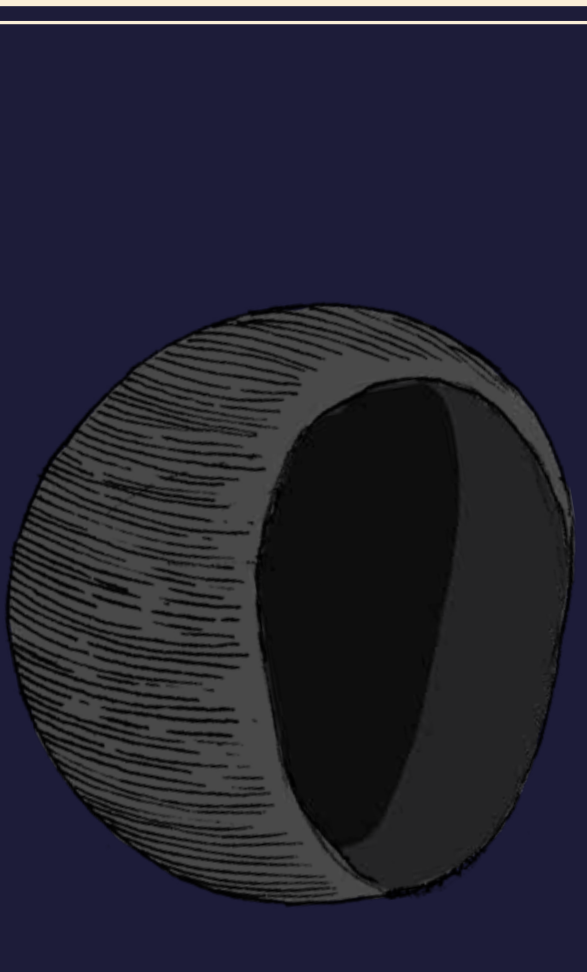
PARADISO,

MYSTERIES OF THE WORLD

GRAVITY



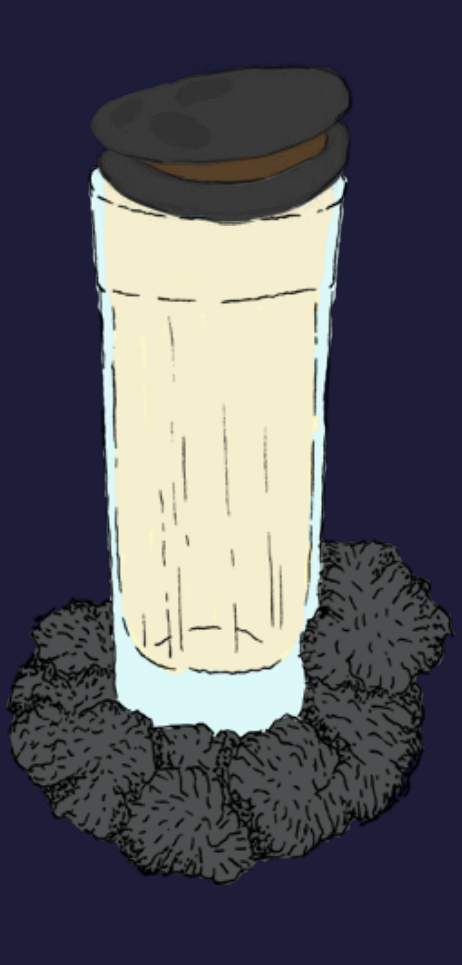
Santa Teresa 1796 Rum, Ketel One Vodka, Amaro di tartufo bianco Paradiso, beetroot and coffee zabaione.

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

★ ★ ☆ ☆ ☆ | 17€

SWEET · EARTHY · CREAMY

ALIENS



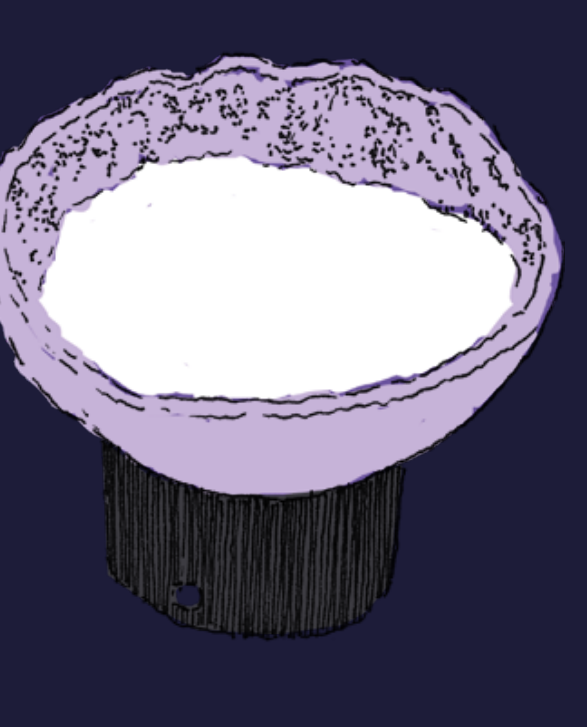
Don Julio Blanco Tequila, cactus cordial and effervescent grapefruit concentrate.

Allergens: lactose in garnish

★ ★ ★ ☆ ☆ | 16€

FRESH · MINERAL · ACIDIC

MILKY WAY



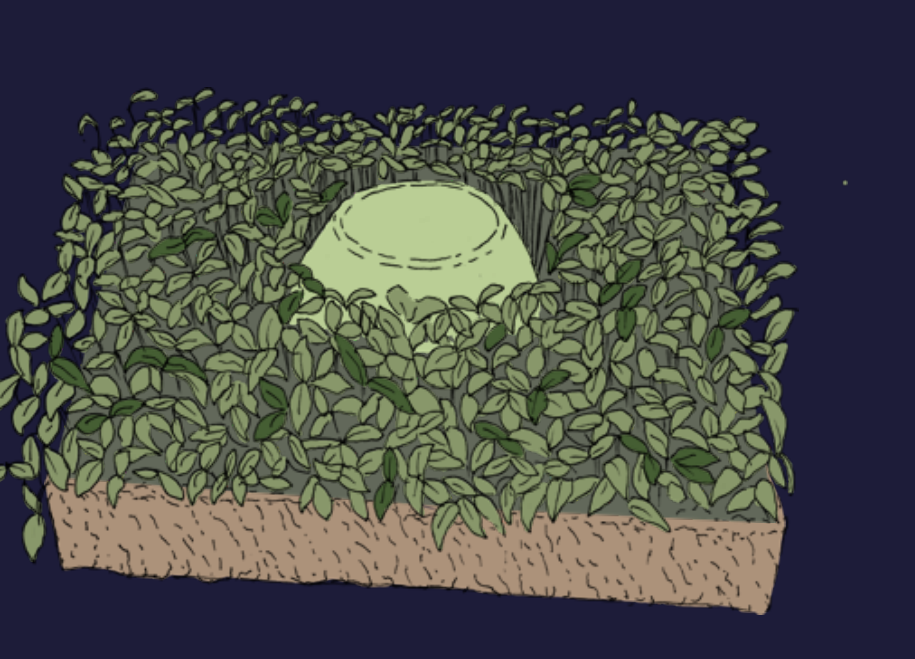
Cordial milk oolong tea, grapefruit, citrus, sesame syrup, pear and mirin.

Non-alcoholic

☆ ☆ ☆ ☆ ☆ | 12€

SWEET · SOUR · FRUITY

TLALOC



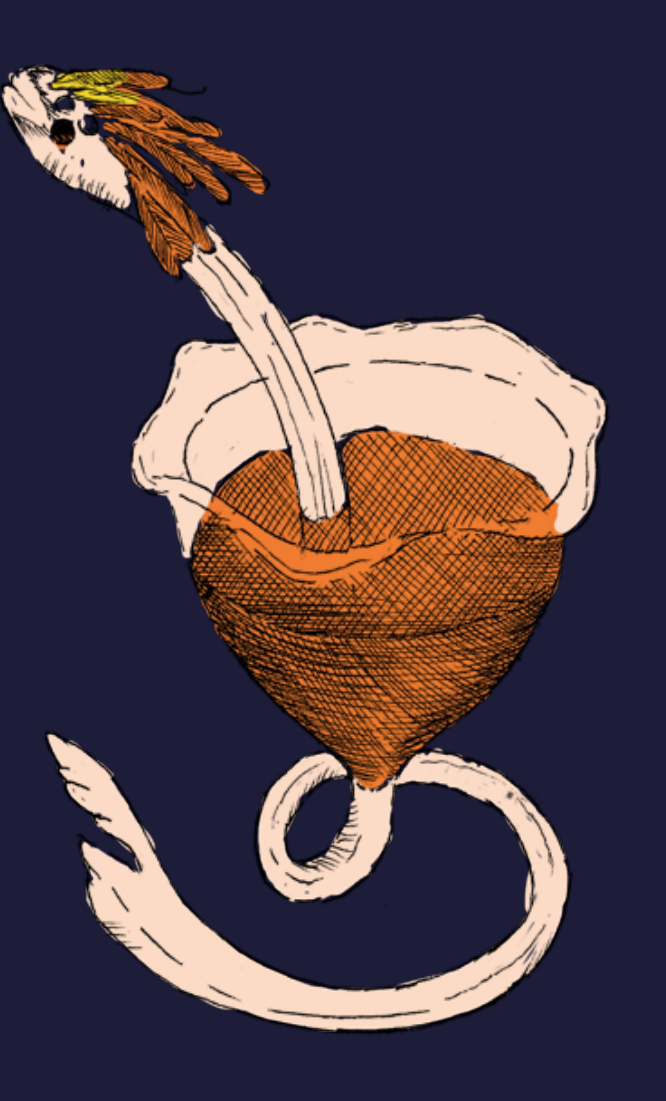
Patron Blanco Tequila, Montelobos Mezcal, cocoa and tamarillo liqueur and green pepper chutney.

Allergens: lactose in garnish

★ ★ ☆ ☆ ☆ | 18€

FRESH · HERBAL · SPICY · SPICED

MESSENJA



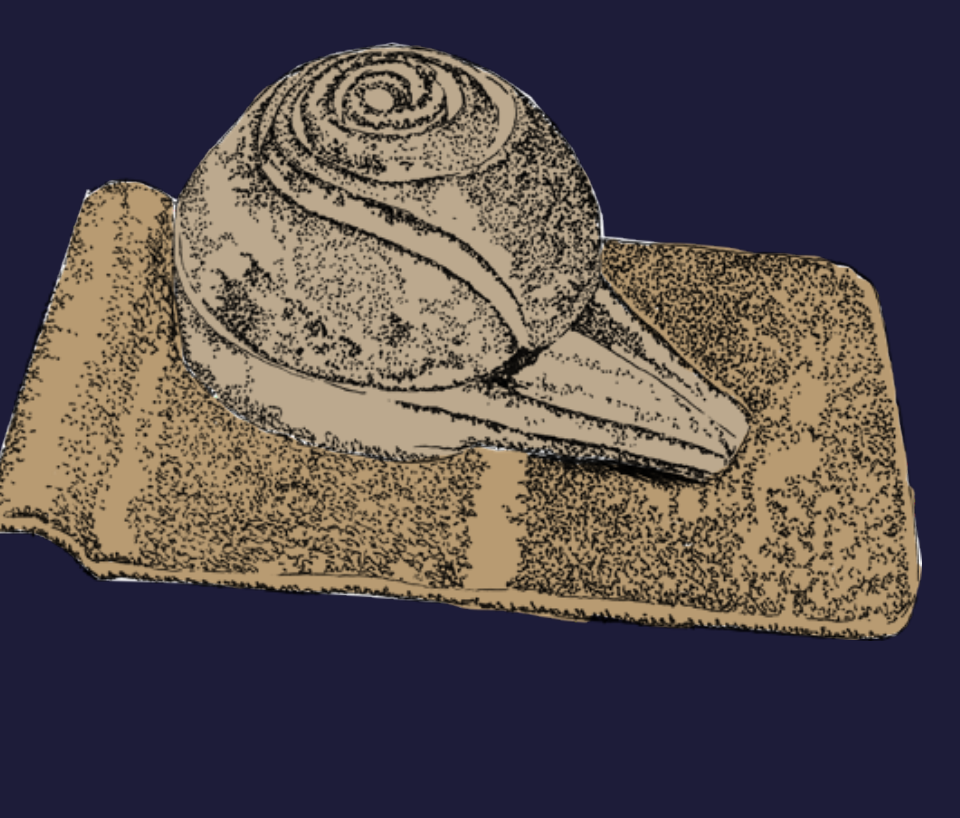
Coconut water, umeboshi, shio koji, purple shiso, wasabi and Perrier.

Non-alcoholic
Allergens: lactose in garnish

☆ ☆ ☆ ☆ ☆ | 12€

FLORAL · AROMATIC · GASTRONOMIC · FRESH

NAZCA

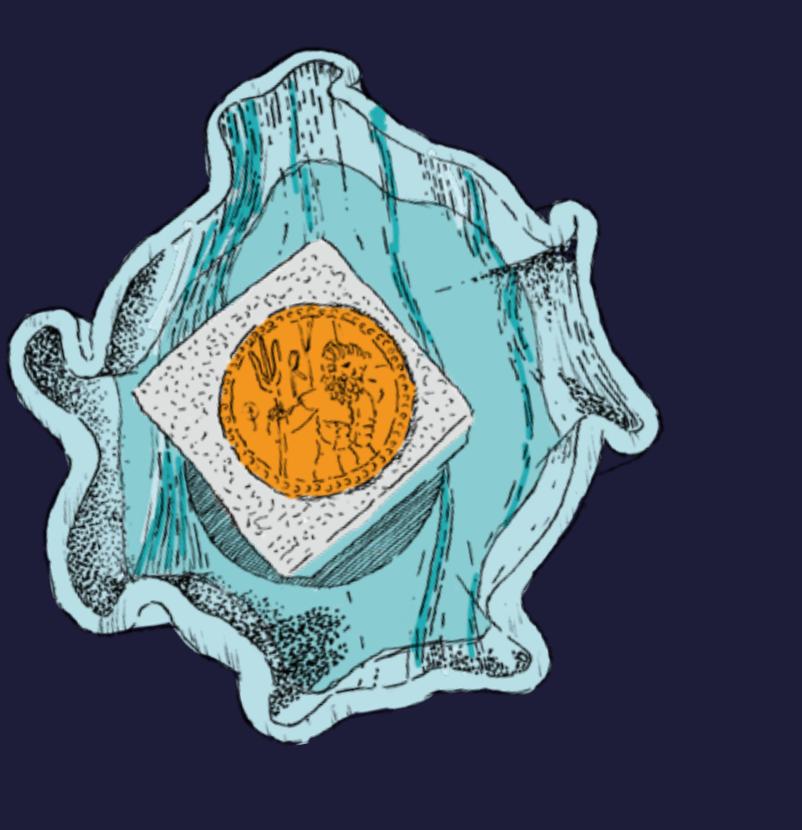


Torres Alta Luz Brandy, apple and grape tiger milk, corn and tarragon cordial and floral tea cordial.

★ ★ ☆ ☆ ☆ | 15€

FLORAL · ACIDIC · TASTY

ATLANTIDE



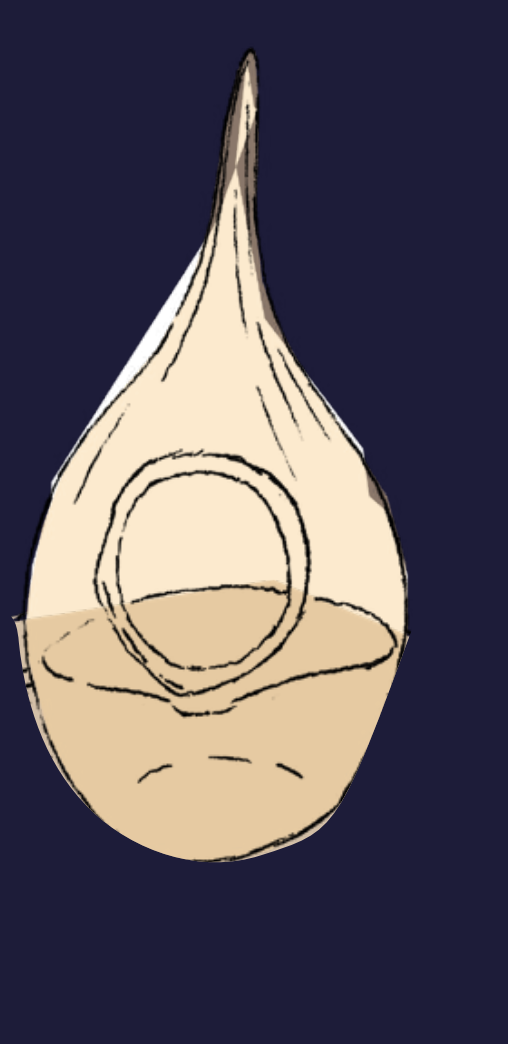
Tanqueray Nº Ten Gin, mastika liqueur, marine cordial, redistilled bergamot and tomato water.

Allergens: lactose in garnish

★ ★ ☆ ☆ ☆ | 18€

FRESH · MARINE · CITRUS

DRY STORM



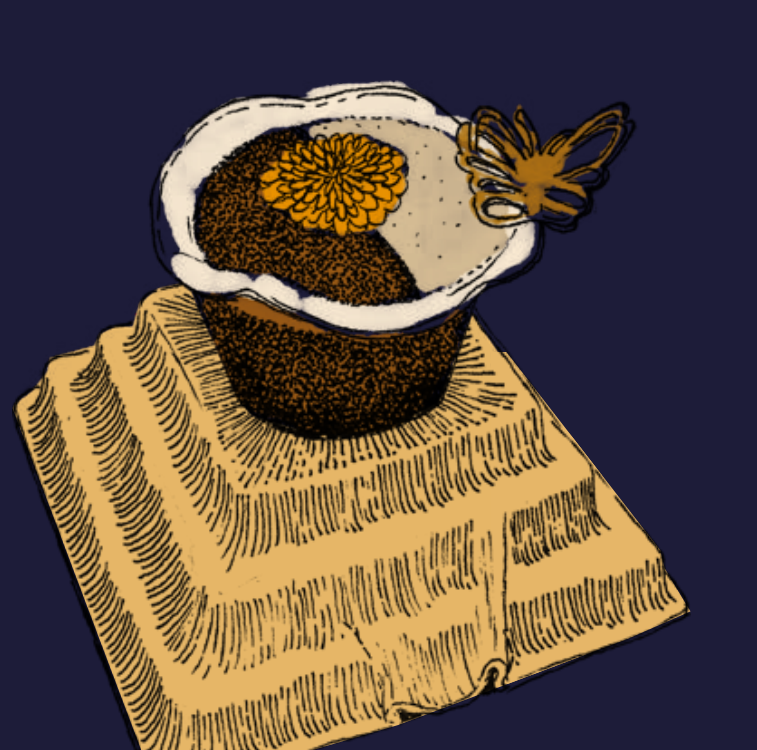
Johnnie Walker Gold Whiskey, beetroot, fig leaf liqueur, Mancino Secco Vermouth, moss bitters and Tío Pepe sherry.

Allergens: sulfites in cocktail

★ ★ ★ ★ ☆ | 21€

EARTHY · DRY · HERBACEOUS

SECRET OF JAVA



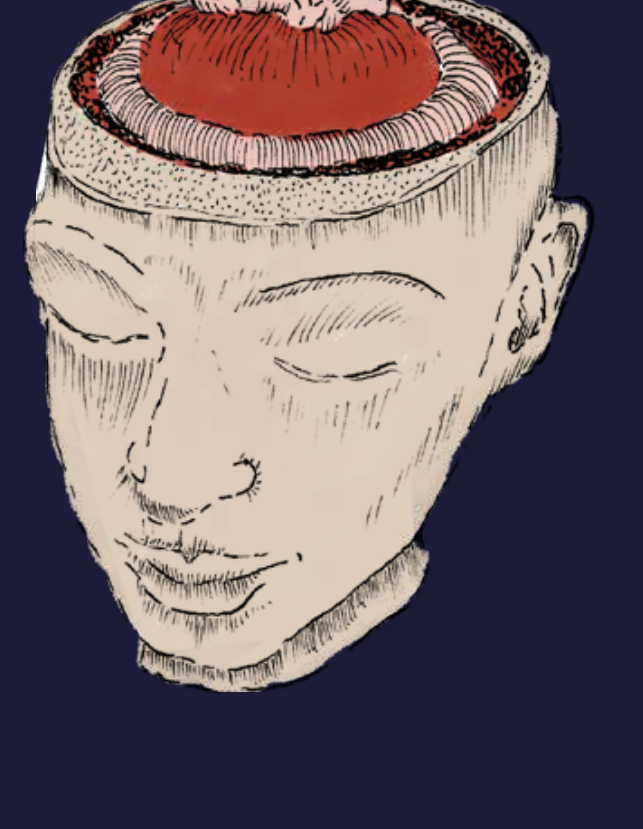
Diplomático Reserva Rum, banana shochu, Mancino hazelnut vermouth, salted caramel tea and banana foam.

Allergens: nuts in cocktail, gluten and peanuts in garnish

★ ★ ☆ ☆ ☆ | 16€

FRUITY · DRY · GASTRONOMIC

ENIGMA



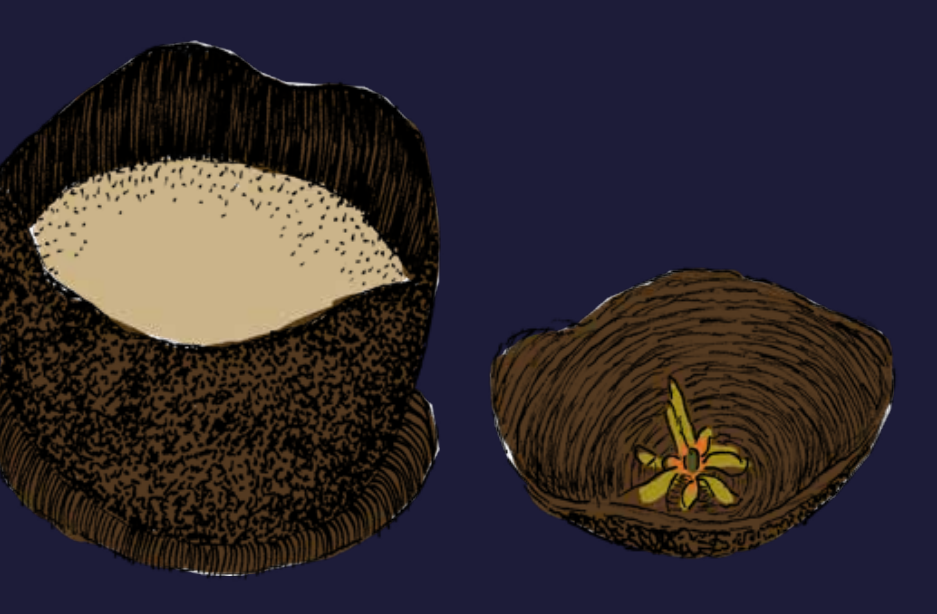
Pine-infused Altamura Vodka, red fruit cordial, mugo pine mead and lemon.

Allergens: lactose and egg in garnish

★ ★ ★ ☆ ☆ | 19€

BALSAMIC · FRUITY · FRESH

SUBTERRANIUM



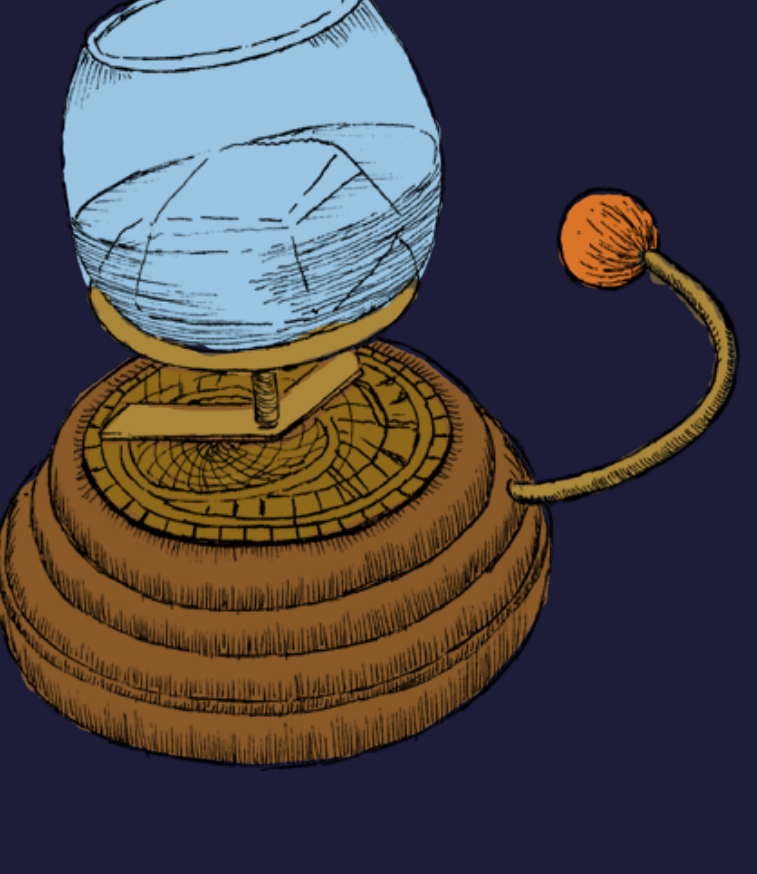
Zacapa 23 Rum with goat's milk, hay liqueur, celeriac, apple and horseradish cordial.

Allergens: lactose in cocktail and garnish

★ ★ ★ ☆ ☆ | 15€

EARTHY · FRESH · GASTRONOMIC · SPICED

UNIVERSAL SUNSET



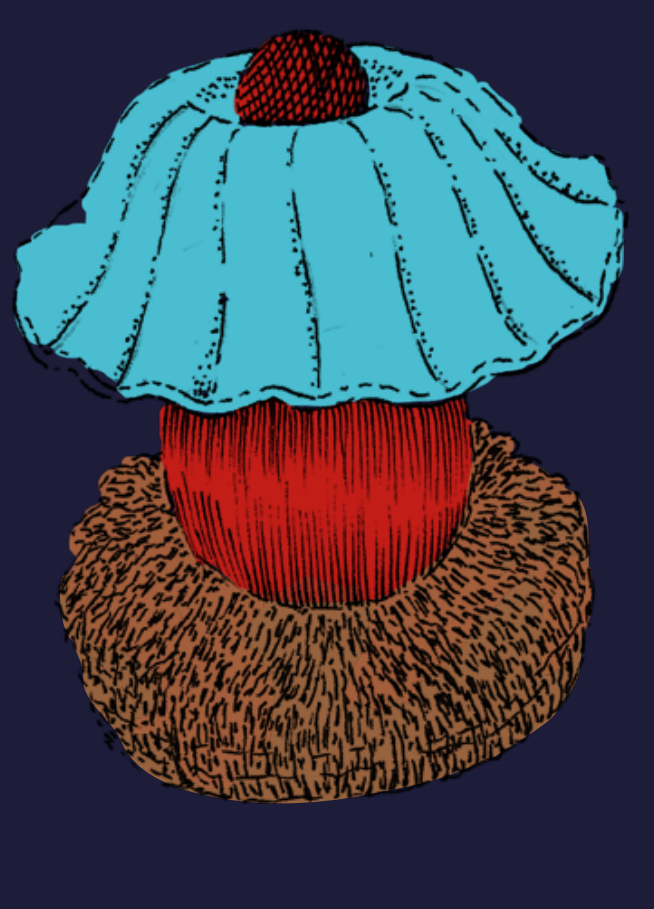
Bombay Sapphire, Campari, Italicus, yuzu liqueur and red fruit liqueur.

Allergens: lactose in garnish

★ ★ ☆ ☆ ☆ | 18€

FRESH · FRUITY · SWEET

REVIVAL NEGRONI



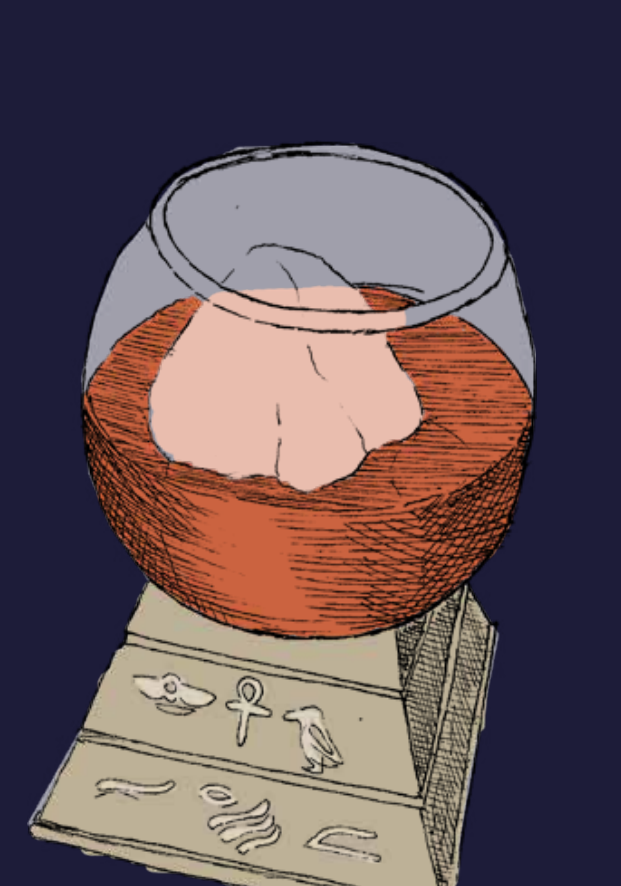
Casamigos Reposado Tequila, Campari, Mancino vermouth, mushroom butter and chocolate and dashi.

Allergens: lactose in cocktail

★ ★ ★ ★ ☆ | 18€

UMAMI · GASTRONOMIC

RAMSES



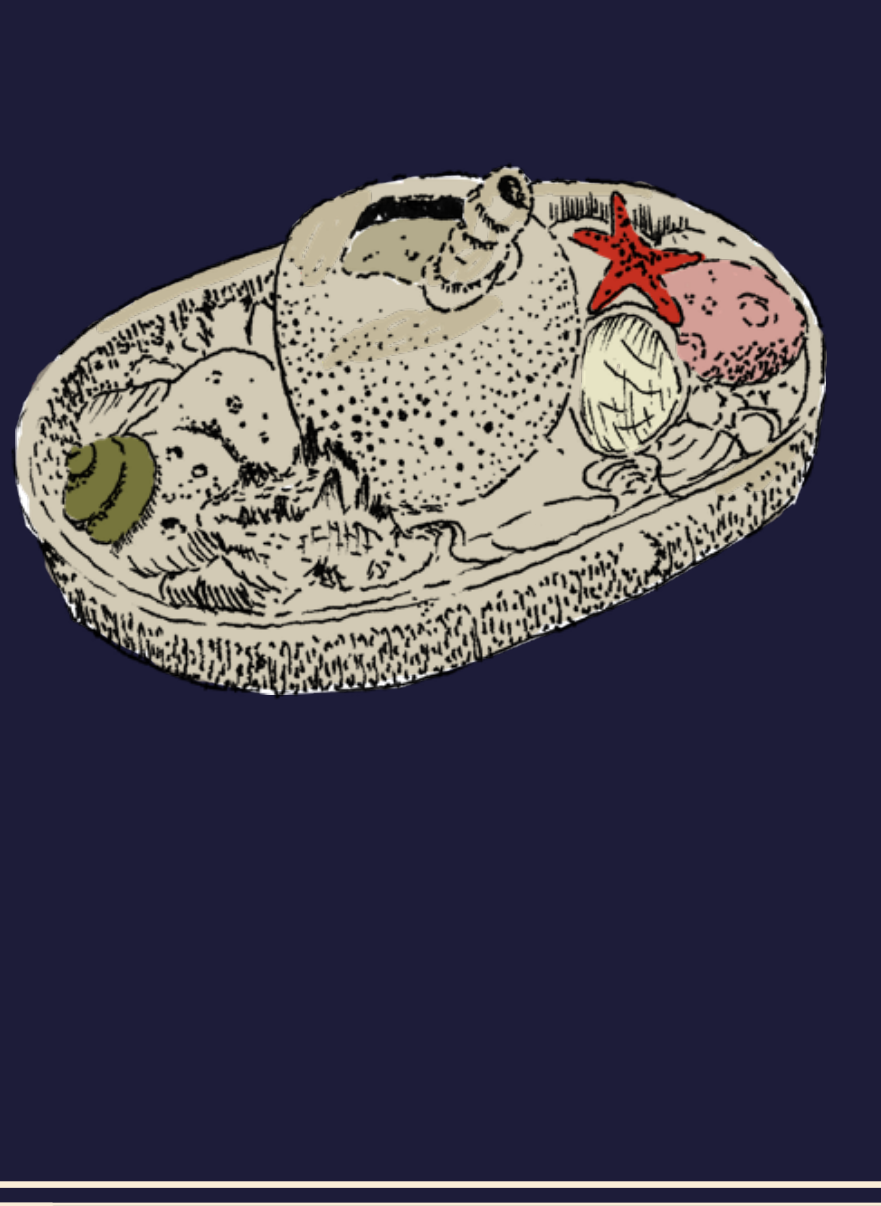
Hibiki Japanese Harmony, hop vermouth, cordial wine, Savoia amaro and ayran yogurt.

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

★ ★ ★ ☆ ☆ | 18€

BITTER · FRUITY · FLORAL

HIDDEN ISLAND



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

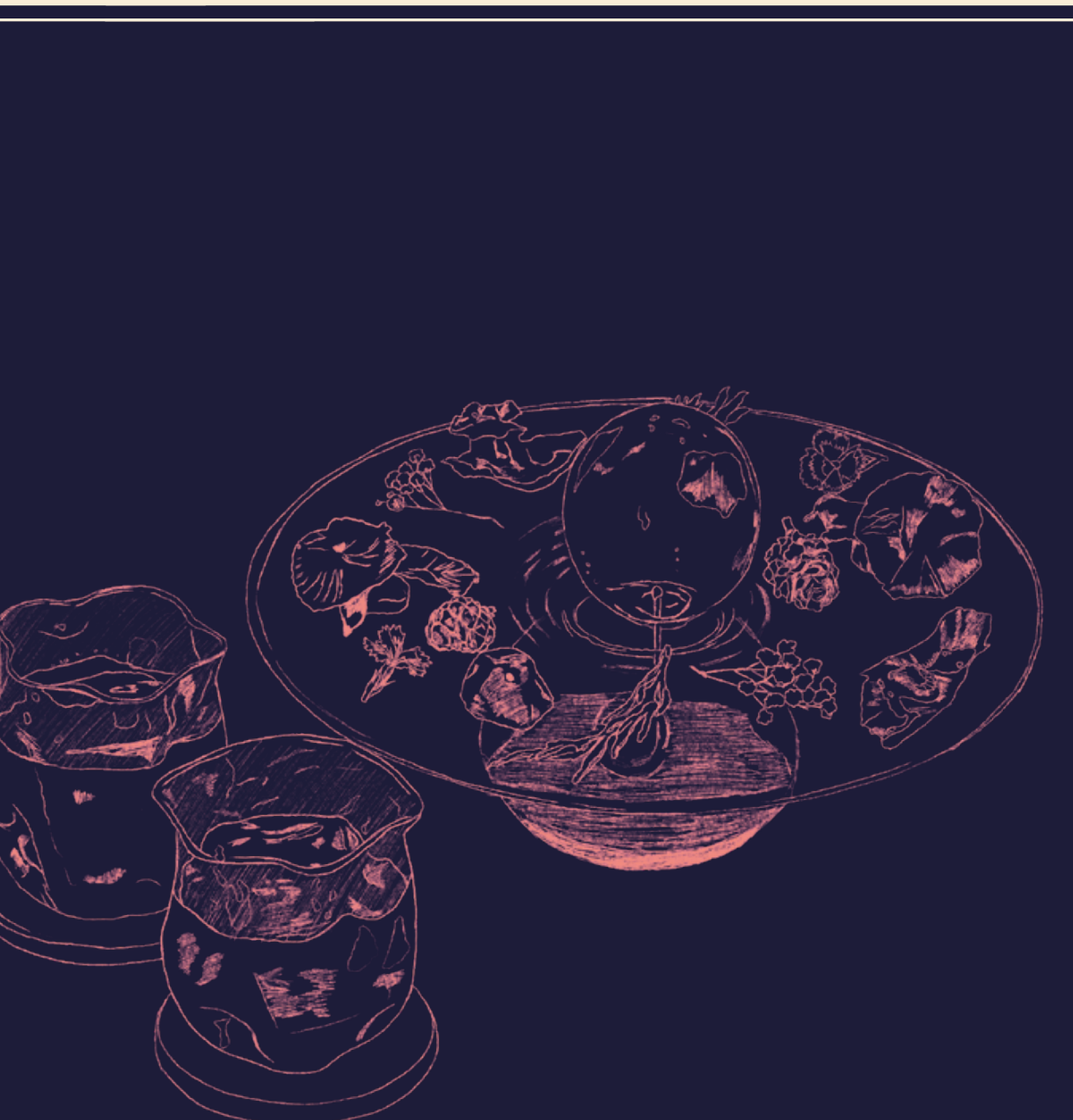
Allergens: lactose in cocktail and garnish

★ ★ ☆ ☆ ☆ | 16€

CREAMY · AROMATIC · MARINE

THE CLASSICS

ON FIRE



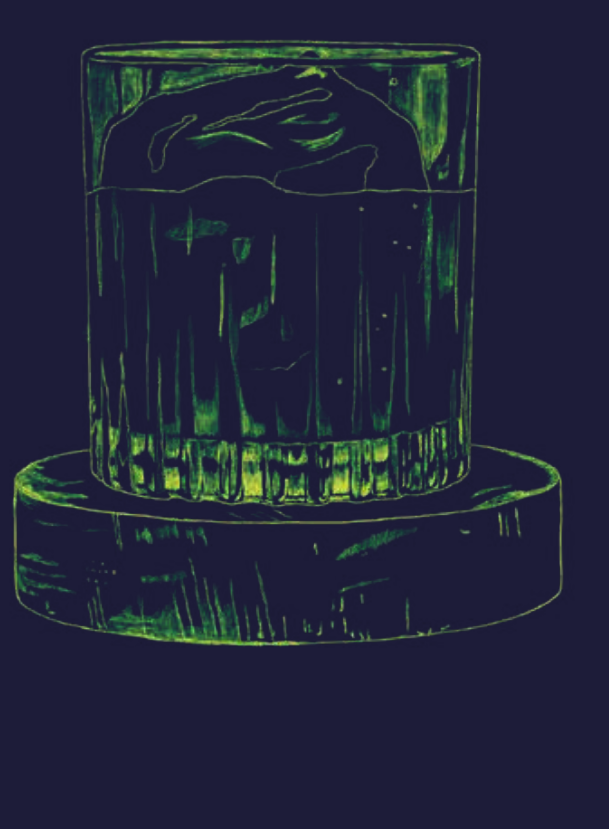
Bulleit Bourbon, Calvados Avallen, sweet potato, smoked milk, Romate oloroso.
2 people

Allergens: dairy in cocktail,
fish and lactose in garnish

★ ★ ★ ☆ ☆ | 34€

SMOKY · TOASTED · HONEYED

KRIPTONITE



MG Paradiso Gin, shiso, lemongrass and Sichuan pepper, riboflavin, electric liqueur, grapefruit cordial, chocolate bitters, and keffir lime essential oil.

★ ★ ★ ★ ☆ | 17€

ELECTRIC · BITTERSWEET

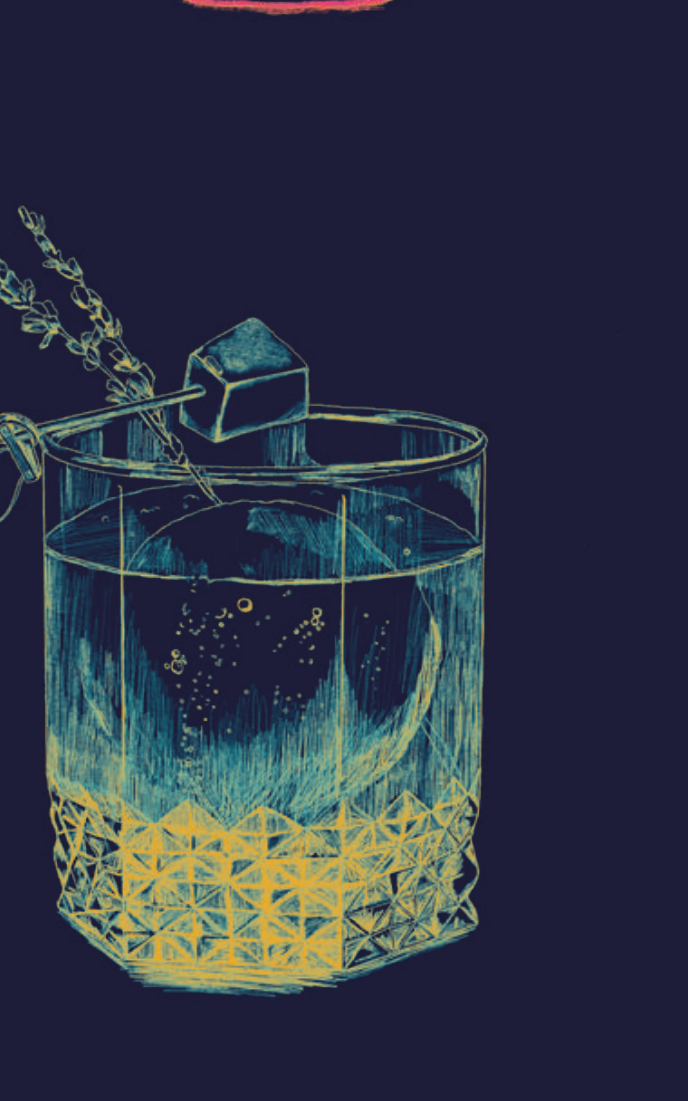
THE CLOUD

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

★ ★ ★ ☆ ☆ | 20€

SMOKY · REFRESHING · PENETRATING

GREAT GATSBY



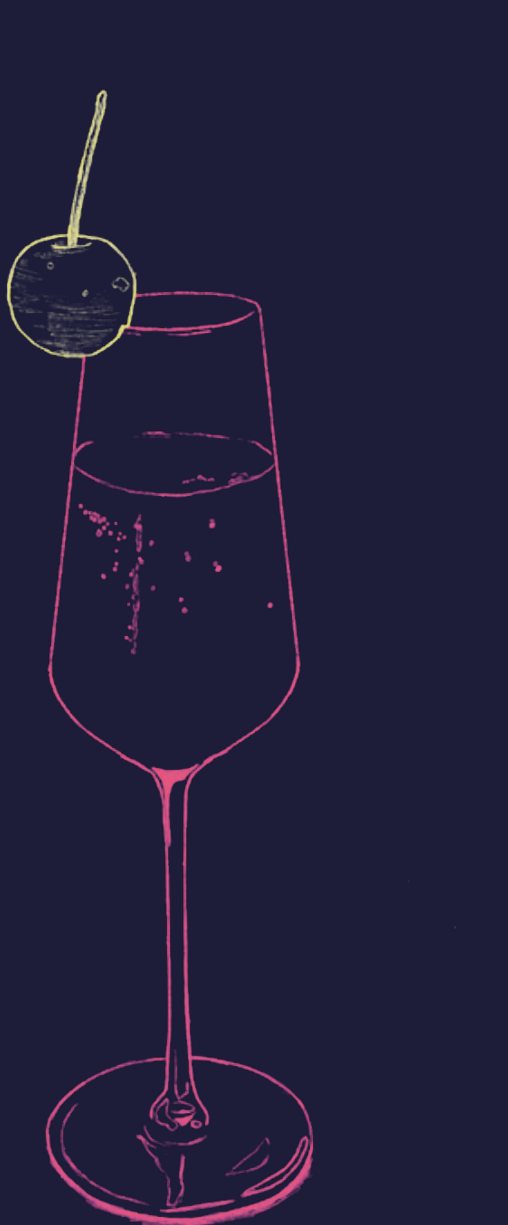
The Macallan 12 DC Whiskey, white truffle honey, amaro, lavender essence and smoked with vanilla and chocolate tobacco.

Allergens: lactose in garnish

★ ★ ★ ★ ☆ | 20€

SMOKY · POWERFUL

BELLINO



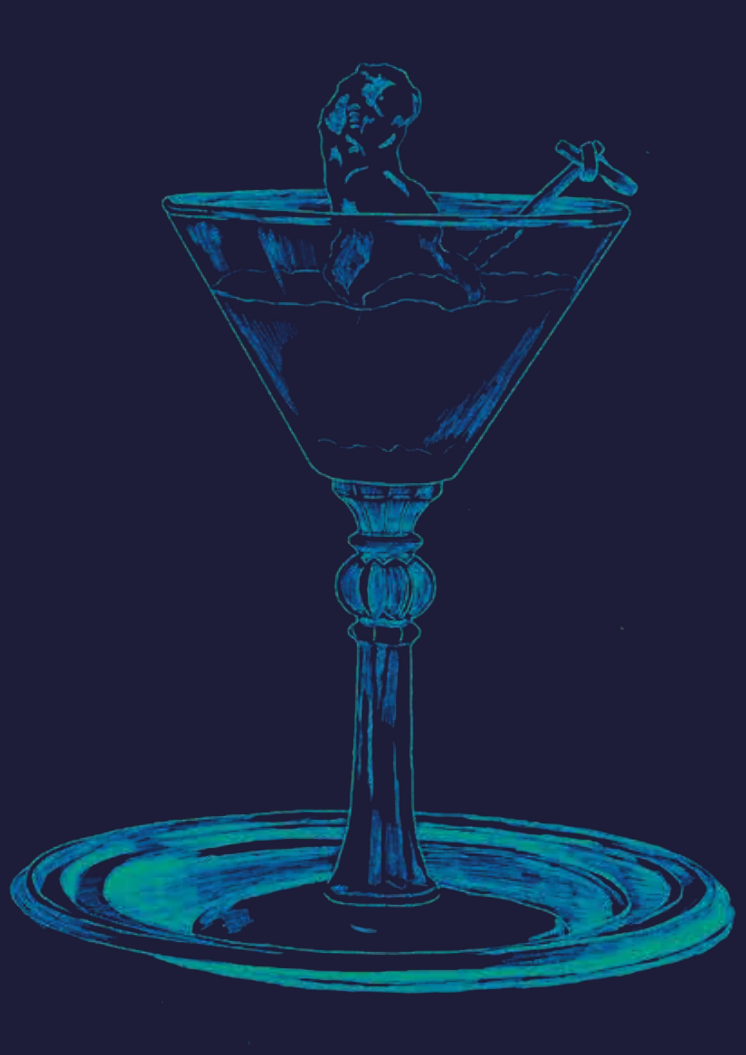
Peach puree, grape must.
Non-alcoholic

Allergens: peach in cocktail

☆ ☆ ☆ ☆ ☆ | 10€

SOFT · REFRESHING · SWEET

SUPERCOOL MARTINI



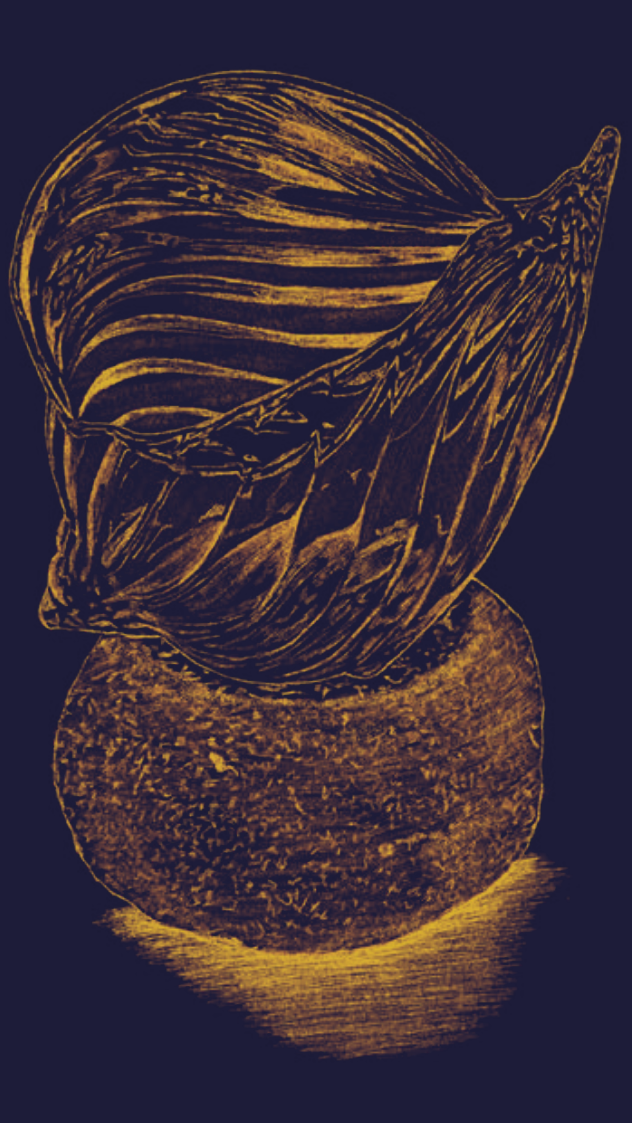
Gin di tartufo bianco Paradiso, Mancino Secco vermouth, mustard seed and gordal olive.

Allergens: mustard in cocktail

★ ★ ★ ★ ☆ | 15€

DRIED · FROZEN

MEDITERRANEAN TREASURE



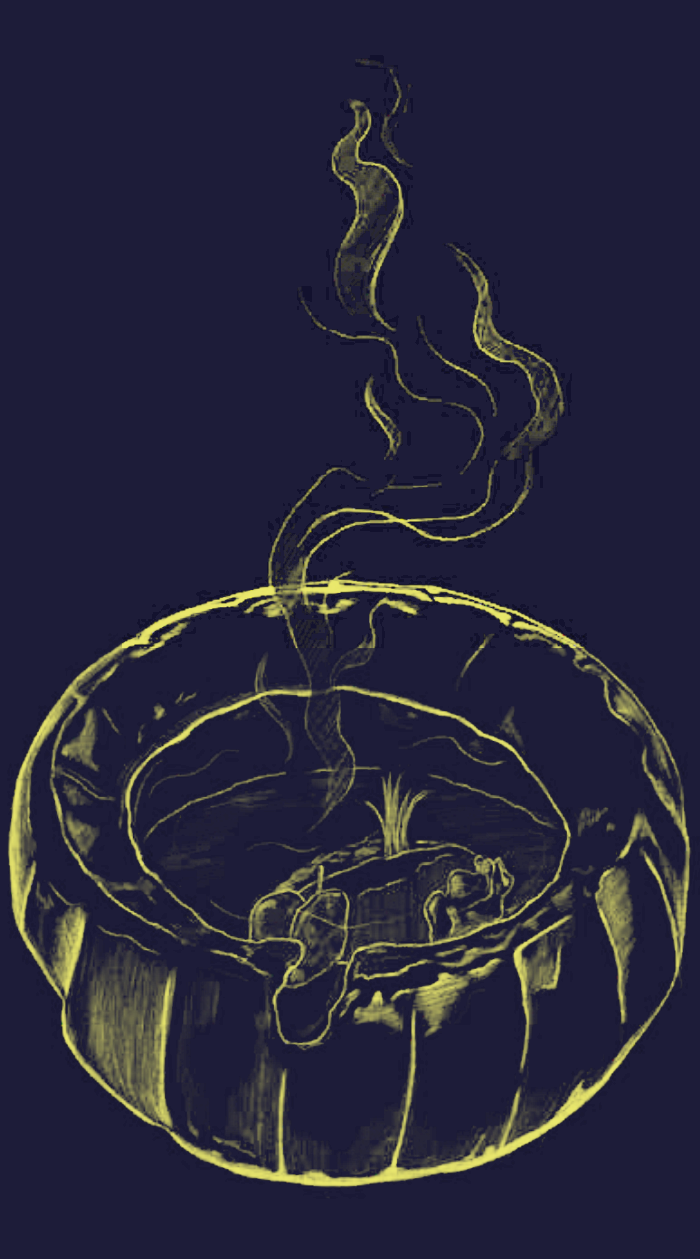
Ketel One Vodka, St. Germain elderflower liquor, Fino sherry, oyster leaves, lemon juice, agave honey, cilantro and egg white.

Allergens: egg in cocktail

★ ★ ☆ ☆ ☆ | 15€

SALTY · SWEET & SOUR

MIST



Roku Gin, Italicus bergamot liqueur, pear water and white pepper, red fruit balsamic cordial, smoked goat milk ice cream, liquid pine smoke.

Allergens: lactose in cocktail

★ ★ ☆ ☆ ☆ | 18€

BALSAMIC, FRUITY