

**CAITÉ!**

**Pablo Pelatti & Alberto Correia**  
Mixologists



for Signature

These are original proposals, exclusively developed by our Mixologists. Daring, surprising cocktails, both in content and in production.

# CHAMÁNICO

Chairman's Spiced Rum, ginseng liquor, mango, pumpkin, rooibos and spices syrup, chocolate liqueur, bitter "indian spices", turmeric and lime.

Transformative and magic cocktail. Sweet and spicy notes. Ideal for sharing.



exciting and greedy



12€

# AVE MARIA

Tanqueray Ten, lima, yuzu syrup, chamomile foam and angelica root.

A heavenly, soft, surprising experience, but not naive at all.



soft, citric, dry



11€

# HOMBRE LOBO

Johnnie Walker Red Label, Laphroaig 10, chocolate liqueur, sake, spiced tea syrup-beer and shitake, beet and raspberry balsamic.

An intense, mysterious proposal with underwood and humid aromas. Drink it and experience a magical transformation.



strong, earthy



12€

# STUDIO 54

**Lemongrass and Cantaloupe melon vodka, Midori, lime and lemon flower honey.**

Sophisticated blend of melon and citrus that would delight "Blondie". An homage to the legendary club and disco music.

 fruity, citric, mellow

 11€

# CHIDO

**Don Julio blanco, mezcal Recuerdo de Oaxaca, white chocolate, coconut, matcha tea, syrup and lime.**

A combination of sweet and harmonic flavours that will take you to Mexico's sensuality, joined by the elegance of Asia.

 exciting, smoky

 12€

# DESAYUNO CON YOKO

**Jinzu gin, Sochu infused in cinnamon, elderflower liqueur, lychee juice and honey syrup.**

Yoko Ono and John Lennon used the bed of the Hilton's suite in New York City to protest against the Vietnam war. A moment in a cocktail.

 fresh, floral, spiced

 13€



# FUKUSA

**Matcha tea, Junmai sake, Seedlip garden, Quintinye Vermouth Royal, ElderFlowear Cordial, lime and yuzu liqueur, apple juice and bergamot air.**

The fukusa is a silk fabric used to purify, symbolically, the utensils used in the tea ceremony. Elegant and balanced cocktail with Japanese essence.



marine, vegetal, floral



11€

# BLUE TIKAL

**Zacapa 23 rum, figs, Pedro Ximenez, basil, lime and blue cheese foam.**

Blue cheese, indeed. One of the most creative, intense and unique experiences you'll live. And, of course, repeat.



sweet, creamy, umami



12€

# COCO CHANEL

**Ron Chairman's Spiced, coconut milk infused with kaffir lime, citronella, cane sugar and galangal.**

A high fashion cocktail to sweeten your night and take you to the tropic through sensations.



sweet, spiced



11€





for New Classics

Evolutions of classic cocktails, recipes that we have adapted to fit a new palate.

# MARGARITA KAHLO

**Don Julio Blanco, Cointreau, Pepper of Padrón, Hibiscus flower foam, green lima y tajín.**

Inspired by the classic Margarita, this cocktail is named after the sister of the painter and poet, for its ingredients of Mexican origin.



citric, fresh



11€

# PISCO FLOWER

**Pisco, blackberry liqueur, flowers and tea syrup, red fruits coulis, egg white, rhubarb bitter, lime.**

With "Pisco" body and soul of tea, a cocktail with a floral touch. Extremely charming.



fruity, floral, aniseed



10€

# WHEATGRASS MOJITO

**Wheatgrass, coconut rum, aged rum, passion fruit, mint and sour mix.**

A surprising and original mojito, with fresh wheat grass and Caribbean aromas.



herbal, citric



11€

# JAZZ MANHATTAN

Whisky Marker's Marck infused with banana and hazelnut, Antica Formula vermouth, chocolate bitter and orange twist.

It is a classic cocktail that has been remade by our mixologists. It will take you to the jazz clubs of New York.



alcoholic, semi-sweet



11€

# MESSAGE IN A BOTTLE

Ketel one vodka, brandy infused with pear, pear coulis, pepper, lime and ginger beer.

A drink that hides a message, determined by luck, by chance or, maybe, by destiny.



fresh, intense, spiced



12€

# OLD FASHIONED "EL RESPLANDOR"

Bulliet Bourbon, organic apple reduction, bitter Jerry Tomas, grapefruit twist.

Inspired by the movie "The Shining" in which a spectral barman serves Jack Nicholson a whisky in a ballroom.



alcoholic, citric, fruity



10€



# TOMATE UN NEGRONI

Vodka Ketel One infused in roasted tomatoes, Campari, artichoke vermouth, Cynar, Amaro Montenegro, tomato preserve, olive bitter.

A sustainable cocktail, an ode to the gourmet tomato from Mount Vesuvius.



bitter, mellow



10€



#tomateunnegroni

#worldclass2018

@pablopelatti



for Mocktails

Super-healthy, non-achoholic cocktails with natural botanical ingredients and super foods: The experience of cocktails with beneficial effects on your body.

# SUPERGRASS

**Wheatgrass, Seedlip Garden 108, green apple, hemp-beet-savory artisan syrup, basil, green cardamom.**

The supercocktail that is healthy, balanced and purifying. Can you resist?

 herbal

 7,5€

# GARDEN & TONIC

**Seedlip Garden 108, orange blossom and lavender tonic, elderflower, citrus.**

A non-alcoholic gin tonic, with handcrafted tonic with all the aromas of the Mediterranean in your glass.

 light, floral, bitter

 7€

# ORIENT EXPRESS

**Seedlip Spiced infused in Chai, pineapple, tamarind, artisan almond syrup, ginger, lime, bitter "indian spices", sesame aroma.**

Exotic, sweet and spicy notes, prepare yourself for a trip to Asia through a cocktail.

 spicy, citric

 7€

# WIFI IS OVER

## Fresh carrot juice, basil, lime, pop corn syrup.

An alcohol-free cocktail created by our Mixologists to give you a moment of connection with yourself.



fresh, herbal



7,5€

## GIN

### Beefeater

9,00€

**England.** Distilled from pure alcohol with natural botanicals. We serve it with lemon and juniper.

### Tanqueray

10,00€

**England.** Transparent and clean, medium bodied, emphasizing the aroma of juniper and citrus. We serve it with lime and juniper.

### Bombay Shaphire

10,00€

**England.** London Dry with aromas of juniper and spices, quite citrus and light. We serve it with lime peel and lemon.

### Seagrams

10,00€

**United States.** Classic gin, clean, amber, with a mild and herbaceous flavour. We serve it with orange peel and cinnamon.

### N3 London Dry Gin

11,00€

**England.** Without extravagances, with juniper, coriander, cardamom, orange peel, Angelica root and grapefruit, according to rigorous tradition. We serve it with orange peel and cardamom.

### G´vine Floraison

13,00€

**France.** Very smooth with a very marked floral aroma which is completely camouflaged by the juniper. We serve it with grape and lemon peel.

### Novaison G vine

13,00€

**France.** Elaborated with a soft and silky grape soul, with 14 botanical that combine multiple dimensions: floral, fruity, herbal, spiced. We serve it with grape and ginger.

<b>Tanqueray TEN</b>	12,00€
<b>England.</b> Gin of fresh aroma, with different citrus fruits, herbs and spices. Of intense and refreshing flavor, with marked citrus notes and a subtle ending. We serve it with grapefruit peel, orange and lime.	
<b>Tanqueray Rangpur</b>	12,00€
<b>Ancient British colonies.</b> Citrus and perfumed gin, among its botanicals we find the rare lime Rangpu. We serve it with lemon peel and kaffir.	
<b>Bulldog</b>	12,00€
<b>England.</b> Dry gin, smooth and lightly sweet on the palate, with a floral aroma and spiced touch. We serve it with liquorice and lemon peel.	
<b>Jinzu</b>	12,00€
<b>England.</b> Gin that is characterized by being partially elaborated with sake and other Japanese botanicals, such as cherry blossom, cilantro and yuzu. We serve it with Kumkuaf and lime peel.	
<b>Monkey 47</b>	14,00€
<b>Germany.</b> The gin with the best botanicals in the world: balanced and complete, dry flavor and certain bitter notes. We serve it with orange peel, cardamom and hibiscus.	
<b>Gin Mare</b>	13,00€
<b>Barcelona.</b> It offers us rare notes, with all the essence of the Mediterranean: Basil, rosemary, lemon and arbequina olive. We serve it with basil and lemon peel.	
<b>Nordes</b>	12,00€
<b>Galicia.</b> Made by distilled Albariño, the nose is bright, with sweet and perfumed aromas. We serve it with mint, lemon peel, hibiscus.	
<b>Hendricks</b>	12,00€
<b>Scotland.</b> London Dry gin in which the classic notes of juniper and citrus stand out, along with floral notes and the characteristic Dutch cucumber. We serve it with cucumber and rose.	
<b>Brockmans</b>	13,00€
<b>England.</b> Gin that is very smooth on the palate, with aromas of red and citrus fruits. We serve it with grapefruit peel and red fruits.	
<b>Sipsmith dry gin</b>	12,00€
<b>England.</b> Premium gin. With botanic characteristics like Macedonian juniper, lemon, Spanish almond, coriander and the Cassia. Clear, floral and smooth. We serve it with juniper, cassia and orange peel.	

## VODKA

Ketel One	10,00€
Absolut	10,00€
Ciroc	10,00€
Grey Goose	13,00€
Beluga	14,00€
Belvedere	10,00€

## TEQUILA & MEZCAL

José Cuervo reposado	9,00€
Tequila Don Julio Blanco	11,00€
Tequila Don Julio Reposado	14,00€
Mezcal Recuerdo de Oaxaca	9,00€
Mezcal Señorío	10,00€
Mezcal Vida	12,00€

## RUM

Bacardi Carta Blanca	9,00€
Brutal Añejo Superior	10,00€
Barceló Añejo	10,00€
Chairman's Reserve	10,00€
Chairman's Spiced	10,00€
Havana 7	11,00€
Gosling Black	11,00€
Appelton Estate	11,00€
Zacapa 23	12,00€
Diplomático 12 Reserva	12,00€
Botran 18	13,00€
Plantation Extra Old	14,00€
Angostura 1824	15,00€

# WHISKY

## BLENDED

J&B	9,00€
Ballantines	9,00€
Cutty Sark	9,00€
Johnnie Walker Red Label	9,00€
Johnnie Walker Black Label	12,00€
Cardhu	12,00€
Johnnie Walker Gold Label Reserve	13,00€

## AMERICAN

Bulleit Bourbon	10,00€
Bulleit Rye	11,00€
Maker's Mark	11,00€
Jack Daniel's Tennessee	10,00€

## IRISH

Jameson	9,00€
Roe & Co	10,00€

# MALTAS

Talisker 10 (Skye)	13,00€
Auchentoshan 12 Lowlands	13,00€
Macallan Amber (Speyside)	13,00€
Laphroaig 10	14,00€
Oban 14 (Highlands)	14,00€
Lagavulin 16 años (Islay)	15,00€
Hibiki Harmony (Japón)	16,00€

# BRANDY & COGNAC

Magno	8,00€
Mascaró	8,00€
Larios 1866 Gran Reserva	12,00€
Hennessy V.S.	13,00€
Remy Martin V.S.O.P	12,00€
Baron Gaston Legrand (Armagnac)	10,00€

