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# Vermouth

Martini Bianco . . . . .	6 €
Martini Rosso . . . . .	6 €
Martini Extra Dry . . . . .	6 €
Martini Rosato . . . . .	6 €
Martini Royale Spritz . . . . .	7 €
Martini Floreale –alcohol-free– . . . . .	7 €
Martini Ambrato PREMIUM . . . . .	8 €
Martini Rubino PREMIUM . . . . .	8 €
Campari . . . . .	6 €



# Snacks

Selection of homemade olives . . . . .	4 €
Salted almonds . . . . .	5 €
Potato chips fried in olive oil. . . . .	5 €
Vegetable chips . . . . .	6 €

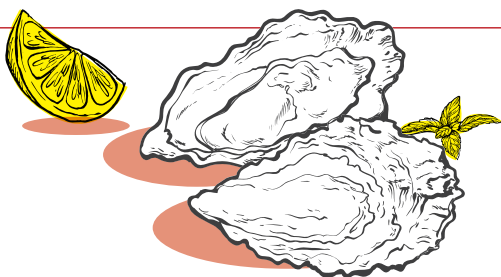


# Appetizers

## PEPERETES TINNED ITEMS

Premium selection of 100% Galician tinned foods

Mussels in "escabeche" sauce . . . . .	15 €
Razor clams with garlic . . . . .	21 €
Little sardines in olive oil . . . . .	12 €
Cockles in brine . . . . .	28 €



"Spéciale de Claire" oysters from Marennes-Oléron

2 pieces . . . 9 € | 1/2 dozen . . . 24 €

"Bravas" Potatoes . . . . . 10 €

– Sauces: *Allioli* (garlic mayonnaise), "*Romesco*" and *Chilli* –

Real guacamole

with its corn "totopos" . . . . . 14 €

– *Oaxaca restaurant recipe* –

Homemade Ham Croquettes . . . . . 14 €

"Rubia gallega" matured beef ham PREMIUM 14 €

Matured beef steak tartare . . . . . 18 €

Premium Beef Mini Burgers (4u.) . . . . . 19 €

Lobster soft sandwich . . . . . 24 €

– *such as those in the port of Maine* –

"Coca" crunchy flat bread from Folgueroles . 4,50 €

– *with tomato and olive oil* –

## DESSERTS

Chocolate truffles . . . . . 7 €

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# Wines



## Red

Etxeita . . . . .	6 €	.25 €
El de Debajo de la Escalera . . . . .	8 €	.37 €
Jaspí . . . . .	7 €	.28 €
Tocat de l'Ala . . . . .	8 €	.33 €
Camins del Priorat . . . . .		.45 €
Trus Roble . . . . .	7 €	.27 €
Emilio Moro Vendimia Sel.. . . . .		.45 €

## Rosé

Sospechoso. . . . .	6 €	.23 €
Domaine D'Eole . . . . .		.36 €

## White

Castell del Remei Gotim Blanc . . . . .	6 €	.26 €
Menade Nosso . . . . .	6 €	.28 €
Talai Berri . . . . .	7 €	.31 €
Terra de Godos . . . . .	7 €	.29 €
Viñaredo, Godello . . . . .	7 €	.29 €
Billaud-Simon Chablis . . . . .		.56 €

## Cava

Júlia Bernet . . . . .	8 €	.30 €
Gramona, <b>Imperial</b> . . . . .		.50 €
Juvé & Camps, Reserva Familia . . . . .		44 €

## Champagne

Möet & Chandon, <b>Brut Imperial</b> . . . . .	18 €	.76 €
Bollinger, <b>Special Cuvée Brut</b> . . . . .		.83 €
Ruinart, <b>Blanc de Blancs</b> . . . . .		124 €
Möet & Chandon, Dom Pérignon . . . . .		.325 €



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# House cocktails

## RED

Fruity and slightly bitter

*Infused Campari with raspberries,  
grapefruit juice, sugar syrup, egg white, lime*

10 €



## GREEN

Refreshing, minty and voluptuous

*Bacardi Rum 3 years, lime juice,  
"crème de menthe", aerated pineapple juice*

10 €



## YELLOW

Sweet, acid, aromatic and balanced

*Pisco, herbaceous Mediterranean syrup, lemon  
juice, egg white, angostura bitters*

10 €



## BLUE

Oranges, flowers and an incredible colour

*Blue orange liqueur, Gin Raw, orange blossom,  
egg white, lemon and tangerine juice*

10 €



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# Classics of the world



## **BLOODY MARY**

Classic, spicy as you like, original  
from Paris, France.

*Eristoff Vodka, Worcester sauce, lemon, celery salt,  
pepper and chipotle tabasco*

14 €



## **PIÑA COLADA**

Tropical flavours, improved version of the  
Puerto Rican cocktail

*Bacardi carta blanca, Tio Pepe fine sherry,  
pineapple, coconut cream, a dash of salt and  
angostura bitters*

14 €

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## CAIPIRINHA

Iconic Brazilian cocktail, simplicity  
and refreshing notes

*Cachaça Capucana, lemon and sugar.  
Ask for seasonal fruit options*

14 €



## MARGARITA

The quintessential Mexican drink,  
citrus, sweet and salty

*Tequila Patrón Silver, triple dry  
and agave syrup, lime juice.*

14 €



## MOJITO

Cuba's most renowned cocktail,  
refreshing, light and aromatic

*Bacardi Carta Blanca, lime, fresh mint, and soda.  
Ask for seasonal fruit option*

14 €

Order your  
**Mojito or Fruity  
Caipirinha**

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## NEGRONI

Italy's most representative combination.  
Powerful, versatile and with bitter notes  
*Bombay Sapphire, Campari and Martini Rosso,  
Orange Twist*

14 €




## ESPRESSO MARTINI

Desserts, coffee or glass. Born in London  
*Vodka grey goose, coffee liqueur, agave syrup,  
fleur de sel and cold coffee infusion*

14 €



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# Slushies, sritzes, alcohol-free and low-alcohol

## **BELLINI O'O %**

Perfumed, Asian notes and elegant  
*Peach puree with jasmine syrup and carbonated  
water with a saline note*

10 €



## **WATERMELON COOLER FREE O'O %**

Summer in a glass, cleanses the palate,  
neutralises thirst  
*Watermelon puree, orange and lemon juice, mint  
and basil, surrounded by tajin powder in the glass*

10 €



## **FROSÉ SLUSHIE**

Created in New York,  
slush of surprising combinations

*Rose wine, Martini Fiero,  
raspberry puree, citrus fruits*

12 €

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## **FIERO & CITRUS SPRITZ**

All the classic citrus range applied  
in a single glass

*Martini Fiero, notes of orange, lemon, lime,  
tangerine and grapefruit, raised with tonic water  
and a touch of white wine*

14 €



## **FIERO 1881**

All the Torino style represented in this drink

*The strong sharpness of Martini Fiero,  
the sweetness of cava,  
the floral delicacy of St Germain*

14 €



## **CURED MULE**

The Latin and spiced touch

*Tequila Patrón Silver, lime, salted agave  
caramel and Ginger beer*

14 €



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# Gin tonic & vodka tonic



## Gin

Bombay Sapphire . . . . .	13 €
Beefeater . . . . .	14 €
Bombay Presse Lemon . . . . .	14 €
Seagram's Extra Dry . . . . .	14 €
Tanqueray . . . . .	14 €
Gin Mare . . . . .	15 €
Gin Raw Original . . . . .	15 €
Gin Raw Lavanda . . . . .	15 €
Gin Raw Orange Blossom . . . . .	15 €
Gin Raw Cherry Blossom . . . . .	15 €
Beefeater 24 . . . . .	15 €
Brockmans . . . . .	15 €
Hendrick's . . . . .	15 €
Old Raj 46° . . . . .	15 €
Tanqueray Ten . . . . .	15 €
The London N°1 . . . . .	15 €
The London N°3 . . . . .	15 €
Martin Miller's . . . . .	16 €
Oxley . . . . .	18 €
Bombay Sapphire premier . . . . .	18 €
N° 209 . . . . .	18 €

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## TONIC WATER

From the classical  
to the botanical,  
the Mediterranean  
or the Indian,  
we recommend  
Fever Tree

## Vodka

Eristoff . . . . .	12 €
Eristoff <b>Black</b> . . . . .	12 €
Absolut . . . . .	14 €
Grey Goose . . . . .	18 €
Grey Goose Watermelon & Basil . . . . .	18 €
Grey Goose Strawberry & Lemongrass . . . . .	18 €
Beluga . . . . .	18 €
Belvedere . . . . .	18 €

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*Combine your Gin or Vodka with  
the tonic water of your choice*



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# Ron

Bacardi <b>Carta Blanca</b> . . . . .	12 €
Bacardi <b>Black Label</b> . . . . .	13 €
Cacique . . . . .	14 €
Bacardi Reserva <b>8 years</b> . . . . .	15 €
Havana <b>7 years</b> . . . . .	15 €
Barceló <b>Reserva</b> . . . . .	15 €
Brugal <b>Añejo</b> . . . . .	15 €
Matusalem <b>15 years</b> . . . . .	15 €
Flor de Caña <b>7 years</b> . . . . .	15 €
Zacapa <b>23 years</b> . . . . .	18 €
Flor de Caña <b>12 years</b> . . . . .	18 €
Santa Teresa <b>1796</b> . . . . .	18 €



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# Whisky

Dewar's 8 years caribbean smooth . . . . .	12 €
Ballantines . . . . .	13 €
J&B . . . . .	13 €
Dewar's 8 years japanese smooth . . . . .	14 €
Dewar's 12 years . . . . .	14 €
Glenmorangie 10 years . . . . .	15 €
Talisker 10 years . . . . .	15 €
Cardhu 12 years . . . . .	15 €
Johnie Walker Black Label . . . . .	15 €
Jack Daniel's . . . . .	15 €
Dewar's 15 years . . . . .	18 €
Aberfeldy 12 years . . . . .	18 €
Glenrothes 12 years . . . . .	18 €
Lagavulin 16 years . . . . .	28 €



# Tequila & Mezcal

Tequila Patrón Silver . . . . .	15 €
Tequila Patrón Reposado . . . . .	18 €
Tequila Patrón Añejo . . . . .	22 €
Tequila Curado . . . . .	15 €
Mezcal Mistique Espadin Triple Dest. . . . .	12 €





**1881**  
per SAGARDI

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**gruposagardi.com**

