

"STARTERS & SNACKS"

We use wood-fire charcoal grill by JOSPER®
...and we don't use BEEF meat. Chef de cuisine: Roman Bolgáč

STARTERS & SNACKS FOR SHARING

| | | | |
|--|-------|---|--------|
| PADRON Peppers (vg) (180g - 6) | 7,9 € | Papas Arrugadas (vg) (400g - 6,12) | 6,9 € |
| Charcoal grilled Padrón peppers served with miso dip | | Charcoal roasted baby-potatoes, chipotle dip, salsa verde | |
| GUACAMOLE & NACHOS (vg) (200g - 12) | 9,9 € | AVO TOAST (vg) (200g - 1,6,8) | 9,9 € |
| Housemade com nachos, fresh avocado guacamole with pico de gallo, salsa roja, lime + Cheese sauce (7) 2,5€ | | Fresh avocado on sourdough bread, pomegranate, chilli, coriander, greens, harrisa + Feta 2,9€ + Poach.Egg 1,5€ | |
| CHEESE NACHOS (v) (280g - 7,12) | 9,9 € | HUMMUS PLATTER (vg) (310g - 1,6,10,11) | 10,9 € |
| Charcoal-grilled housemade com nachos with cheddar, padron peppers, salsa roja & verde +Guacamole 4,9€ | | Falafel, chargrilled courgette, cauliflower, baby com, spicy chickpeas, hummus, sesame, harrisa, tahini, pita | |
| DUCK Pâté (200g/120g - 1,12) | 8,9 € | PRAWNS PIL PIL (250g/180g - 1,2,7) | 14,9 € |
| Our posh duck liver parfait, cranberry & pear chutney, sourdough bread, smoked salt, microgreens | | Grilled tiger prawns in garlic butter sauce with white wine, parsley, chilli, samphire, served with sourdough bread | |
| KIDS' MEAL (200g/100g - 1,3,7) | 9,9 € | TOMATO SOUP (v) (350ml - 7,12) | 6,9 € |
| Crispy buttermilk chicken strips, small fries, ketchup | | Roasted tomato cream, mexican style, cheddar, nachos +Falafel 3,9€ +TOFU 3,9€ +Prawns 5,9€ | |

"TACOS"

| | | | |
|--|--------|--|--------|
| CHICKEN QUESADILLA TACOS (6,7,12) | 13,9 € | CHORIZO QUESADILLA (300g - 1,6,7,12) | 12,9 € |
| 3 com tortillas, pulled chicken in chipotle Tinga sauce, cheddar, coriander, lime, salsa roja & verde (330g/150g) | | Tortilla with chorizo & cheddar, jalapeños, pico de gallo, salsa roja, sour cream, tomatoes, rocket, mango dip | |
| CHILI CON CARNE TACOS (310g/150g - 7,12) | 11,9 € | PRAWN TACOS (370g/75g - 1,2,3,7,12) | 13,9 € |
| 3 com tortillas, pork Chili Con Carne, cheddar, onion, chilli, coriander, salsa verde & roja, lime | | 3 com tortillas, fried prawns, mango chilli dip, avocado, pico de gallo, coriander, lime, salsa roja & verde | |
| PULLED PORK TACOS (300g/150g - 12) | 12,9 € | VEGAN TACOS (vg) (330g - 1,6,8,10,12) | 11,9 € |
| 3 com tortillas, pulled pork in pibil, jalapeños, mango salsa, sweet com, chipotle, coriander, onion, lime, salsas | | 3 com tortillas, chickpea falafel, baby com, chipotle mayo, onion, hummus, coriander, lime, salsa | |

"SIDES & SAUCES"

| | | | |
|---|-------|--|-----------------------|
| Potato Fries with herb salt (200g) | 4,9 € | Sweet Potato Fries (200g) | 5,9 € |
| Roasted baby potatoes skin on, charcoal (200g) | 3,9 € | Tomato & Cucumber salad (170g - 12) | 4,9 € |
| Green Leaf Salad with citrus dressing (100g) | 4,9 € | Pickled Slaw marinated cabbage salad (12) | 2,9 € |
| Grilled Vegetables 150g | 5,9 € | Rice with peas 2,9€ | Bread (1) 1,9€ |
| | | Pita (1) 1,9€ | |

Sauces: Vegan Chipotle Mayo (6,10) / Boom Boom Sauce (3,6,11) / Mango Chilli Ponzu (vg)(1,6) / Tartare (3,10,12)

Garlic Aioli (3) / Mac&Cheese Sauce (1,7,10) / Buffalo Hot (7) / Brixton BBQ (vg) (6) (all 50g) ... 2,5 €

(vg) = vegan, (v) = vegetarian. Please inform the staff of any FOOD ALLERGIES when ordering. Menu by Roman Bolgáč. Prices include VAT.

"BRIXTON KITCHEN"

We use wood-fire charcoal grill by JOSPER®
...and we don't use BEEF meat. Chef de cuisine: Roman Bolgáč

MAINS

| | |
|--|--|
| SALMON STEAK (400g/180g - 1,4,6) 17,9 € Fire grilled salmon fillet, broccoli, zucchini, snow peas, baby com, chilli, lemon, samphire, mango ponzu sauce | BRIXTON BBQ RIBS (300g/500g - 1,3,6,11,12) 14,9 € Charcoal grilled pork ribs in Josper grill, Gochujang Chilli BBQ glaze, Aioli, pickled slaw, coriander, sesame, chilli |
| PIRÍ PIRÍ CHICKEN (3,6,7,10,12) 17,9 € Wood-fire grilled chicken in Josper grill marinated in spicy piri- piri & lemon, BBQ dip, Aioli, gherkins, lemon HALF CHICKEN 700g ... 17,9 € QUARTER CHICKEN - THIGH 260g ... 9,9 € | GREEN THAI CURRY (vg) (460g/350ml - 1,6) 14,9 € Green thai aromatic coconut curry, lemongrass, baby com, snow peas, zucchini, broccoli, chilli, coriander, thai basil, lime + Prawns 5,9€ + Gril./Fried Chicken 4,9€ + Pulled Pork 3,9€ + Gril.TOFU 3,9€ + Gril.Salmon 100g 9,9€ |
| CHICKEN SATAY SALAD (400g/180g - 1,5,6,11) 17,9 € Chargrilled chicken skewers in coconut marinade, watermelon, rocket, baby gem, peanut sauce, coriander, sesame, peanuts | CHIMICHANGA (400g - 1,3,6,7,12) 14,9 € Crispy fried Burrito stuffed with pork Chili con Carne, cheddar, creme fraiche, salsa roja/verde, rocket, tomatoes, mango dip |
| KOREAN CHICKEN BENEDICT 13,9 € Brioche toast, crispy fried buttermilk chicken thighs, poached eggs, gochujang mayo, rocket, bacon, pistachios (200g/450g-1,3,6,7,8,12) | PULLED PORK ROLL (100g/320g - 1,3,6,7) 11,9 € Pulled pork in Adobo BBQ, kimchi mayo, brioche roll, baby gem lettuce, cherry tomatoes, our crispy fried onion |
| BUFFALO CHICKEN BURGER 13,9 € Crispy fried buttermilk chicken in spicy Buffalo sauce, gherkins, pickled slaw, cheese dip, aioli, brioche bun (400g - | Brixton CHEESEBURGER (400g - 1,3,6,7) 13,9 € Wood-fire grilled PORK patty with bacon & cheddar, hoisin BBQ, romaine lettuce, aioli, jalapeño, gherkins, brioche bun |
| FISH & CHIPS (180g/400g - 1,3,4,10,12) 16,9 € Crispy fried cod fish fillets, potato fries, tartare sauce, minted pea puree, lemon | BUFFALO LOADED FRIES (350g-1,3,6,7,11,12) 16,9 € Crispy fried buttermilk chicken thighs in spicy Buffalo sauce, potato fries, cheese sauce, aioli, spring onion, sesame, chilli |
| SEXY SALAD! (vg) (320g - 1,6,11) 13,9 € Rice noodles, mango, avocado, cucumber, wakame, ponzu, edamame, thai basil, coriander, mint, sesame, chilli, flowers + Falafel 3,9€ + Fried Chicken 4,9€ + Gril.Salmon 100g 9,9€ + Prawns 5,9€ + Gril.Salmon 100g 9,9€ + Salmon&ponzu 7,9€ | BURRITO BOWL (vg) (400g - 1,6,8,12) 13,9 € Rice, avocado, beans, greens, jalapeños, baby com, coriander, tomatoes, chipotle dip, salsa verde, crispy onion + Falafel 3,9€ + Gril./Fried Chicken 4,9€ + Pulled Pork 3,9€ + Gril.TOFU 3,9€ + Feta 2,9€ |
| BUDDHA BOWL (vg) (400g - 6,8,10,11) 13,9 € Quinoa, hummus, broccoli, cauli, baby com, snow peas, tahini, spicy chickpeas, nuts, harrisa, pomegranate, seeds + Grilled TOFU 3,9€ + Feta 2,9€ + Falafel 3,9€ + Gril./Fried Chicken 4,9€ | POKE BOWL (vg) (450g - 1,6,11) 14,9 € Sushi rice, watermelon, pineapple, wakame, edamame, ginger, sesame, radish, mango ponzu, chilli, cucumber, crispy onion + Salmon&ponzu 7,9€ + Gril.Salmon 100g 9,9€ + Prawns 5,9€ + Gril.TOFU 3,9€ + Gril./Fried Chicken 4,9€ |

"PASTRY & DESSERTS"

...ask the staff what's available TODAY, we do have SPECIALS too,
or come and have a pick at the pastry display

| | |
|--|--|
| MISO CARAMEL TIRAMISU (1,3,6,7) 7,9 € | NUTELLA PASSIONFRUIT CHEESECAKE (gf)(3,7,8) 5,9 € |
| PISTACCHIO LAVA CAKE with caramel (1,3,7,8) 6,9 € | VEGAN LOTUS CHEESECAKE (1,6,8) 5,9 € |
| VEGAN MANGO CHEESECAKE POPSICLE (1,8) 6,9 € | TURTLE BROWNIE CHEESECAKE popsicle (gf) (3,6,7,8) 5,9 € |
| FAKE LEMON with yuzu & passion fruit (gf, 7) 6,9 € | RAFFAELLO CHEESECAKE (1,7,8) 5,9 € |
| SAN SEBASTIAN BASQUE CHEESECAKE (gf, 3,7) 5,9 € | RHUBARB YUZU CHEESECAKE with jasmine (1,7) 5,9 € |
| add: + Lotus Caramel (1,6,7) + Nutella Ganache (6,7,8) + Strawberry topping with pistachios (8) +1,9 € | Pornstar PANNACOTTA (gf) (7) 6,9 € |

We use free range eggs. (gf) = glutenfree. Created and baked by our pastry chef Daniela Šandorová.

(vg) = vegan, (v) = vegetarian. Please inform the staff of any FOOD ALLERGIES when ordering. Menu by Roman Bolgáč. Prices include VAT.

"BARISTA SPECIALS"

EN

| | | | |
|---|-------|---|-------|
| Nitro Cold Brew Coffee (200ml) | 3,9 € | BLUE Latte blue spirulina, oat milk 250ml, iced/hot | 5,9 € |
| Espresso Tonic | 5,9 € | PINK Latte beet root, spices, oat milk 250ml, iced/hot | 4,9 € |
| MATCHA Tonic (matcha tea with tonic, lemon & rose) | 5,9 € | MATCHA Latte with jasmine, vanilla, oat 250ml, iced/hot | 4,9 € |
| Affogato (espresso with vanilla icecream) | 5,9 € | BLACK Latte charcoal, spices, oat milk 250ml, iced/hot | 4,9 € |
| Matcha Affogato (matcha, icecream, jasmine, rose) | 5,9 € | CHAI Latte (spiced/vanilla) BIO milk, 280ml, iced/hot | 4,9 € |
| Chai Affogato (spiced masala chai, vanilla ice-cream) | 5,9 € | Vegan CHAI Latte oat milk 280ml, iced/hot | 5,5 € |

All coffee drinks available with dairy-free **Almond / Oat / Coconut / Soya Milk** ... 0,5 €

BRIXTON ICE CREAM SUNDAE loaded jar of ice-cream with miso caramel, Nutella ganache, Waffle stick, Brownie stick, Lotus & Oreo crumble, pretzels, whipped cream (350g - 1,3,5,7,8) ... 7,9 €

"COFFEE"

we use specialty coffee beans from Goriffie and guest roasters

| | |
|---|-------|
| Espresso (singleshot) 9g | 2,9 € |
| Espresso (doubleshot) 18g | 3,9 € |
| Americano (230ml) / Long Black (100ml) - 18g | 3,9 € |
| Cappuccino (180ml, 9g espresso, BIO milk) | 4,5 € |
| Flat White (150ml, 18g espresso, BIO milk) | 4,5 € |
| Latte (280ml, 9g espresso, BIO milk) | 4,9 € |
| Filter Coffee (V60, 200ml) choice of single origins | 3,9 € |
| Filter Coffee for two (V60, 400ml) | 4,9 € |
| Iced Latte Coffee (250ml, BIO milk) | 4,9 € |

"HOT CHOCOLATE"

| | |
|--|-------|
| Hot CHOCOLATE (milk/dark, 150ml) | 5,9 € |
| + add whipped cream | 1,0 € |
| VEGAN Hot Chocolate (with oat milk, 150ml) | 5,9 € |
| Mocha (latte, espresso, choose dark or milk chocolate) | 6,9 € |

"TEA"

(loose leaf, served in 400ml teapot)

| | |
|---|-------|
| Lavender & Chamomile | 4,9 € |
| Herbal Tea linden, lemongrass, cardamom, turmeric, mint | 4,9 € |
| Immunity Tea 17 herbs | 4,9 € |
| Green Teas Lung-ching West Lake Organic / Jasmine | 4,9 € |
| Black Teas - Earl Grey / Oolong | 4,9 € |
| Rooibos - with grapefruit, lemon, sunflower, rose, cornflower | 4,9 € |
| Fruit Tea - with sea buckthorn, pineapple, lemongrass | 4,9 € |
| Fresh Ginger Tea / Fresh Mint Tea | 4,9 € |

"COLD PRESS JUICES"

200ml - all house-made

| | |
|--|-------|
| GREEN Juice spinach, apple, kiwi, ginger, cucumber | 4,9 € |
| GINGER SHOT ginger, apple, lemon (0,1) | 2,9 € |
| CITRUS Juice orange, grapefruit, lemon, lime (0,2) | 4,9 € |

"LEMONADES & KOMBUCHAS"

all house-made

| | |
|---|-------|
| DETOX on the Rocks! 4dcl | 5,9 € |
| kiwi, apple, ginger, lemon, mint, green spirulina | |
| Blue Mojito Kombucha with lime, mint, spirulina 250ml | 4,9 € |
| Passionfruit Kombucha with Jasmine green tea 250ml | 4,9 € |
| Ginger Kombucha with white tea 250ml | 4,9 € |
| Strawberry & Basil Kombucha 250ml | 4,9 € |
| Coffee Kombucha with Earl Grey tea 250ml | 4,9 € |
| Tepache mexican fermented pineapple drink 300ml | 4,9 € |
| Pink Lemonade rhubarb, strawberry, mint 4dcl | 5,5 € |
| Pomstar Lemonade passionfruit & vanilla 4dcl | 5,5 € |
| Iced Tea apple, mint, gooseberry, lemon, tarragon 4dcl | 5,5 € |

"SMOOTHIES"

300ml - until 18:00

| | |
|--|-------|
| Super Green Smoothie / Black Smoothie | 5,9 € |
| Coffee & Banana Smoothie / Very Berry Smoothie | 5,9 € |

"BOTTLED SOFT DRINKS"

| | |
|---|-------|
| ICONIC Cola (330ml) (regular / ZERO SUGAR) | 5,9 € |
| Franklin&Sons Tonic (200ml) | 4,9 € |
| LIGHT / Rhubarb & Hibiscus / Elderflower & Cucumber | |
| Fever-Tree Tonic Mediterranean (200ml) | 5,9 € |
| Mineral Water Budiš (sparkling/ still / 330ml) | 3,9 € |
| RedBull (regular / ZERO / Watermelon, 250ml) | 6,5 € |

"COCKTAILS"

| | | | |
|---|--------|--|--------|
| FROZEN PORNSTAR MARTINI | 9,9 € | FROZEN ZOMBIE | 8,9 € |
| Vodka, passionfruit puree, vanilla, pink peppercorns, lemon, Passoa Passionfruit liqueur, prosecco, edible flower | | Santiago de Cuba Rum, pineapple Tepache, Falernum, Hawaii Cordial, citruses, Angostura, Orange Bitters | |
| FROZEN PINK PALOMA | 8,9 € | FROZEN MANGO DAIQUIRI | 9,9 € |
| Jose Cuervo Tequila, San Cosme Mezcal, pink grapefruit, Campari, honey, orange juice, lime, Tajin, flower | | Santiago de Cuba Carta Blanca Rum, mango puree, fresh lime, Peychaud's Bitters | |
| HYPNOTIZE | 9,9 € | PINK SPRITZ | 10,9 € |
| Bulleit Bourbon, vanilla, passionfruit kombucha with jasmine green tea, angostura, mint, flower | | Gordon's Pink Gin, Aperol, strawberry, apple juice, mint, lemon, soda, prosecco, orange blossom water | |
| EMPIRE STATE OF MIND | 9,9 € | DROP IT LIKE IT'S HOT | 9,9 € |
| Tanqueray Gin, Cocchi Rosa Americano, raspberry, vanilla, hibiscus, prosecco, soda | | Jose Cuervo Tequila, Mezcal San Cosme, vanilla, pink peppercorn, citrus, ruby grapefruit kombucha | |
| D I O R no.3 | 12,9 € | VOGUE | 9,9 € |
| Champagne Pol Couronne Brut, Tanqueray Gin, pineapple, sea buckthorn, orange bitters, golden glitter, flower | | Ketel One Vodka, Cointreau, strawberry coldpressed juice, lime, rose spray | |
| CALIFORNIA BREEZE | 9,9 € | TIKILICIOUS 3.0 | 9,9 € |
| Jose Cuervo Tequila, pineapple puree, fresh lemon, housemade ginger kombucha, flowers | | Pampero Anniversario Rum, banana, cocoa, coldbrew coffee, pineapple tepache, citrus, mint, coconut | |
| WALK IT, LIKE I TALK IT | 9,9 € | GREEN GIN & TONIC | 10,9 € |
| Johnnie Walker Black Label 12yo whisky, rhubarb cordial, soda, shiso | | Tanqueray Rangpur Gin, green spirulina shot, housemade Brixton Tonic | |
| BRIXTON MAI-TAI | 11,9 € | BRIXTON NEGRONI | 10,9 € |
| Santiago de Cuba Rum, Appleton Rum, Cointreau, lime, spiced pineapple Tepache, almond orgeat, Angostura, mint | | Tanqueray Export Gin, lavender infused Campari, Punt E Mes Vermouth | |
| CIRCUS (non-alcoholic cocktail) | 7,9 € | ViR-GIN & TONIC (non-alcoholic cocktail) | 7,9 € |
| Yuzu, Watermelon RedBull, Nochino Ruby, flowers | | Seedlip non-alcoholic spirit, juniper tincture, housemade Brixton Tonic | |

"CLASSIC COCKTAILS"

Aperol Spritz 9.9 €
Gin & Tonic 9.9 €
Sbagliato 9.9 €
Gimlet 9.9 €

Pornstar Martini 9.9 €
Tom Collins 9.9 €
Margarita 9.9 €
Mojito 11.9 €

Daiquiri 9.9 €
Caipirinha 9.9 €
Manhattan 10.9 €
Espresso Martini 9.9 €

Negroni 9.9 €
Dry Martini 10.9 €
Whisky Sour 11.9 €
Old Fashioned 10.9 €

"WINE LIST"

"SPARKLING WINES"

| | <u>0,1 l / bottle 0,75 l</u> |
|---|------------------------------|
| Prosecco Treviso Extra Dry DOC - Col Sandago - Italy | 5,9 € / €39 |
| Flavé Rosato Spumante Millesimato Brut - Bepin De Eto - Italy | 6,9 € / €45 |
| Champagne Pol Couronne Brut - France | 11,9 € / €69 |
| Cava Rosé Brut - Josep Ventosa - Spain | €42 |
| FERRARI Maximum Blanc de Blancs Brut DOC - Italy | €49 |
| Champagne <i>Moët & Chandon Brut Impérial</i> - France | €119 |
| Champagne <i>Veuve Clicquot Ponsardin Yellow Label Brut</i> - France | €129 |

"WHITE WINES"

| | <u>0,1 l / bottle 0,75 l</u> |
|--|------------------------------|
| Müller Thurgau VEGAN (low-histamine) - Zápražný - Slovakia | 4,9 € / €35 |
| Pálava Medium VEGAN (low-histamine) - Via Magna - Slovakia - semi-sweet | 5,5 € / €37 |
| Sauvignon Blanc DOC - Zorzettig - Italy | 5,9 € / €39 |
| Riesling Drache NATURAL - Von Winning - Germany | 6,5 € / €42 |
| Muškat žltý D.S.C. VEGAN (low-histamine) - Via Magna - Slovakia | €35 |
| Rulandské šedé VEGAN (low-histamine) - Martin Pomfy - Slovakia | €42 |
| Sauvignon Blanc Urdonau BIO NATURAL - Zuschmann Schöfmann - Austria | €45 |
| Chablis Le Finage - La Chablisienne - France | €49 |

"ROSE WINES"

| | <u>0,1 l / bottle 0,75 l</u> |
|---|------------------------------|
| Tri Ruže Rosé - Velkeer - Slovakia - semi-dry | 4,9 € / €35 |
| Pinot Noir Rosé NATURAL - Von Winning - Germany | 5,5 € / €37 |
| Frankovka modrá Rosé (Blaufränkisch Rosé) VEGAN (low-histamine) - Via Magna - Slovakia | €35 |
| Minuty "M" Rosé - Chateau Minuty - France | €49 |

"RED WINES"

| | <u>0,1 l / bottle 0,75 l</u> |
|--|------------------------------|
| Dunaj D.S.C. VEGAN (low-histamine) - Via Magna - Slovakia | 4,9 € / €35 |
| Primitivo VANITA IGP - Vigneti del Salento - Italy | 5,9 € / €39 |
| Castillon Cotes de Bordeaux - Chateau La Brande - France | 6,9 € / €45 |
| Cabernet VEGAN (low-histamine) - Zápražný - Slovakia | €39 |
| Chianti Superiore DOCG - Fiorini - Italy | €39 |
| Merlot - Tajna - Slovakia | €43 |
| Podfuck VEGAN NATURAL (Pinot Noir, Blaufränkisch, Pinot Gris) - Milan Nestarec - Czech Republic | €64 |
| Brunello di Montalcino DOCG - Piancornello - Italy | €69 |
| Barbaresco DOCG - Fontanafredda - Italy | €69 |

"SPIRITS"

All served as 0,02L shots!

| "GIN" | 2cl | "VODKA" | 2cl | "RUM" | 2cl |
|--|-------|--------------------------------|-------|-------------------------------------|--------|
| Beefeater Blood Orange | 3,9 € | Absolut Vanilia | 3,9 € | Appleton Signature Blend | 3,9 € |
| Berkshire <small>Rhubarb & Raspberry</small> | 4,5 € | Belvedere (139€ 0,7L bottle) | 5,9 € | Bacardi 8yo | 4,5 € |
| Bobby's | 4,9 € | Grey Goose (169€ 1L bottle) | 4,9 € | Barcelo Imperial | 3,9 € |
| Garage22 Habanero Mango | 4,5 € | Ketel One | 3,9 € | Belmont Gold Coconut | 3,9 € |
| Gin Mare | 4,9 € | Ketel One Citroen | 3,9 € | Blue Mauritius Gold | 5,5 € |
| Gordon's Pink | 3,9 € | Nemiroff De Luxe | 3,9 € | Bumbu (129€ 0,7L bottle) | 4,9 € |
| Hendrick's (115€ 0,7L bottle) | 4,5 € | | | Canerock | 4,9 € |
| Le Tribute (129€ 0,7L bottle) | 4,9 € | "TEQUILA & MEZCAL" | 2cl | Diplomatico 12yo (149€ 0,7L bottle) | 5,9 € |
| Malfy Rosa | 4,5 € | Jose Cuervo Especial | 3,9 € | Don Papa (139€ 0,7L bottle) | 5,5 € |
| Michler's Crimson | 3,9 € | Don Julio Blanco (139€ 0,7L) | 4,9 € | Doorly's White 3yo | 3,9 € |
| MOM Love (99€ 0,7L bottle) | 3,9 € | Don Julio Reposado | 5,9 € | El Dorado 12yo | 4,5 € |
| Monkey 47 (129€ 0,5L bottle) | 6,5 € | Mezcal Del Maguey Vida | 4,9 € | Havana Club 7yo | 3,9 € |
| Opihr | 4,5 € | Mezcal Ojo de Dios (139€ 0,7L) | 4,9 € | Legendario Elixir de Cuba | 3,9 € |
| Plymouth Navy 57% | 4,5 € | Mezcal Ojo de Dios ODD Café | 4,9 € | Millonario 15yo | 5,5 € |
| Roku | 4,5 € | Mezcal San Cosme | 4,5 € | Nega Fulô Cachaca | 3,9 € |
| Tanqueray | 3,9 € | | | Pampero Aniversario | 3,9 € |
| Tanqueray No. 10 (115€ 0,7L) | 4,9 € | "LOCAL SPIRITS" 2cl (99€ 0,7L) | | Plantation Overproof 69% | 4,5 € |
| Tanqueray Rangpur | 3,9 € | Domovina Borovička 45% | 3,9 € | Plantation Pineapple | 4,5 € |
| Tanqueray ROYAL (115€ 0,7L) | 3,9 € | Domovina Slivovica 52% | 3,9 € | Plantation XO 20th Anniversary | 5,5 € |
| Tanqueray Sevilla | 3,9 € | Domovina Hruškovica 42% | 3,9 € | Pyrat X.O. (115€ 0,7L bottle) | 4,5 € |
| Toison | 4,5 € | Domovina Marhuľovica 42% | 3,9 € | Santiago Carta Blanca | 3,9 € |
| Toison Ruby Red | 4,5 € | | | Zacapa Centenario 23y (169€ 0,7L) | 5,9 € |
| Whitley Neill <small>Lemongrass&Ginger</small> | 3,9 € | | | | |
| | | "LIQUEURS & AMAROS" | 2cl | "ABSINTHE" | 2cl |
| "WHISKY" | 2cl | Amaro Montenegro | 3,5 € | La Fée Absinthe | 4,5 € |
| Jameson Black Barrel | 4,5 € | Aperol | 3,5 € | Mansinthe Absinthe | 4,9 € |
| Bruichladdich <small>Classic Laddie</small> | 5,9 € | Becherovka | 3,5 € | | |
| Bushmills Original | 4,9 € | Bentianna | 3,5 € | | |
| Connemara <small>Peated Single Malt</small> | 3,9 € | Bentianna 38% | 3,5 € | "VERMOUTHS" | 8cl |
| Glenfiddich 12y (115€ 0,7L) | 4,5 € | Campari | 3,5 € | BALANCE Apéritif Wine | 11,9 € |
| Johnnie Walker Black Label | 4,5 € | Chartreuse Jeune | 4,5 € | Carpano Antica Formula | 8,9 € |
| Lagavulin 16yo | 6,9 € | Dr. Kramer | 3,5 € | Cinzano 1757 | 4,9 € |
| Laphroaig 10yo | 4,9 € | Fernet Branca | 3,9 € | Cocchi Americano Bianco | 8,9 € |
| Monkey Shoulder | 4,5 € | Italicus Rosolio Bergamotto | 4,9 € | Cocchi Americano Rosa | 8,9 € |
| Oban 14yo | 6,5 € | Jägermeister (139€ 1L bottle) | 3,9 € | Lillet Blanc | 7,9 € |
| Singleton 12yo | 4,9 € | Suze Apéritif Elabore | 3,5 € | Noilly Prat Dry | 5,5 € |
| Talisker 10y (129€ 0,7L) | 4,9 € | | | Punt e Mes | 7,9 € |
| Tyrconnell <small>Single Malt</small> | 3,9 € | | | Sherry Alfonso Oloroso | 4,9 € |
| | | "SWEET LIQUEURS" | 2cl | | |
| "BOURBON & RYE" | 2cl | Amaretto Di Saronno | 3,5 € | | |
| Bulleit Bourbon (99€ 0,7L) | 3,9 € | Bailey's | 3,5 € | "BRANDY & COGNAC" | 2cl |
| Bulleit Rye | 3,9 € | Cointreau | 3,5 € | Brandy Ararat 10yo | 3,9 € |
| Jack Daniels Single Barel | 4,9 € | Maraschino Luxardo | 3,5 € | Cognac Remy Martin VSOP | 4,9 € |
| Koval Bourbon | 6,9 € | Mr.Black Cold Brew Coffee | 4,5 € | Grappa Moscato Nonino | 4,9 € |
| Woodford Reserve | 4,5 € | Passoa | 3,5 € | Pisco Capel Moai Reservado | 3,9 € |