ANTIPASTI

We use wood-fire charcoal grill by JOSPER®
Chef de Cuisine: ROMANO 'ROCKY' BOLGACCIO

Starters & Sharing Snacks

Olives (100g) ... 5,9 € Smoked Almonds (60g) ... 4,9 € Bread (+EVOO)... 5,5 €

VEAL CONSOMMÉ SOUP (330ml - 1,3,9) 9 €
Comforting beef soup with sliced veal, tagliolini, root vegetables

ITALIAN POMODORO SOUP (v) (330ml - 7,12) 7 €
Slow-roasted tomato soup, pecorino fonduta, basil, parmesan

CALAMARI FRITTI (250g - 1,2,3,7,10,14) 11 €
Crispy-fried squid rings, Padrón peppers, lemon, Aïoli mayo

PADRÓN Peppers (v) (230g - 1,6,7,8,10,12) 12 €
Charcoal grilled Padrón peppers, romesco, parmesan, pine nuts

VITELLO TONNATO (190g/60g - 3,4,10,12) 15 €
Thin-sliced veal, creamy tuna sauce, semi-dried tomatoes, capers, basil oil, jerusalem artichoke chips

WAGYU TARTARE AL TARTUFO 19 €
Beef tartare from A5 Wagyu Miyazaki - Japan, brioche toast, truffle mayo, sesame, green oil (100g/45g - 1,3,6,7,10,11,12)

SEA BASS CRUDO (120g/80g - 1,4,6,11,12) 14 €
Thin-sliced fresh sea bass, sesame sauce with yuzu & citruses, jerusalem artichoke chips, togarashi spice

TUNA TARTARE (135g/40g - 1,3,4,6,7,10,11) 15 €
Fresh raw tuna, yuzu ponzu with truffles, togarashi kimchi mayo, sweetpeas, microgreens, crispy kadaif, green oil

ARANCINI ALLA MILANESE (140g - 1,3,4,7,9,12) 9 €
3 Crispy-fried rice balls filled with saffron risotto with pulled veal, 'nduja & parmesan, choose sauce: Pomodoro / Truffle

BEEF CARPACCIO (120g/60g - 3,7,10,12) 16 €
Thin slices of beef sirloin from Aberdeen Angus (Uruguay), chimichurri salsa verde, rocket, parmesan, green oil, aïoli

WAGYU GYOZA (130g/260g - 1,6,11,12) 3ks / 6ks 12 € / 18 €
Our gyoza dumplings filled with Wagyu minced beef in Shawarma spices & portobello mushrooms, truffle ponzu, chilli, togarashi

POTATO FRIES with truffle mayo dip (240g 3,10) 6,9 €

SWEET POTATO FRIES gochujang mayo (240g, 1,3,6,10,11,12) 7,9 €

INSALATE

INSALATA NIÇOISE (420g/80g - 1,3,4,6,10,12) 19 €
Slices of grilled tuna, baby potatoes, egg, green beans, olives, semi-dried tomatoes, baby gem, artichokes, anchovies, capers

INSALATA di GAMBERI (220g/80g - 1,2,3,10,11,12) 17 €
Grilled prawns, avocado, mixed leaves with fennel, cucumber, cherry tomatoes, apple, spicy kimchi mayo, togarashi

SEXY SALAD (vg) (550g - 1,6,11,12) 16 €
Avocado, cucumber, wakame, edamame, soba noodles, sesame, yuzu ponzu, mint, strawberries, chilli, watermelon, mango, sorbet

WATERMELON & FETA SALAD (v) (530g - 7,8,10,12) 16 €
Watermelon, feta cgeese, friseé, rocket, semi-dried tomatoes, cucumbers, vinaigrette, mint leaves, redcurrant sorbet

ADD TO SALAD: +Grilled Prawns 7,9€ +Beef Tenderloin Strips 80g 11,9€ +Burrata 5,9€
+Grilled Chicken 6,9€ +Crispy-fried Chicken 6,9€ +Halloumi 5,9€ +Grilled Tofu 3,9€ +Poached Egg 1,5€

PASTA

BOMBARDINI al POMODORO (v)
Large rigatoni-style pasta, slow roasted pomodoro sugo, parmesan, pecorino, basil ... 9 € for kids / 17 € for two + Burrata 5,9€

CAVIAR PASTA ..... 89 €
Royal Ossetra Caviar 30g, Tagliolini pasta, Beurre Blanc sauce with Gavi DOCG wine
(390g - 1,3,4,7)

RISOTTO alla MILANESE (v) (400g - 7,9,12) 14 €
Creamy saffron risotto with Arborio rice, pumpkin seeds, crispy sage, parmesan, artichokes, pecorino fonduta sauce
+Grilled Prawns 7,9€ +Grill.Chicken 6,9€ +Fried Chicken 6,9€

ROMANO's CACIO e PEPE (v) (300g - 1,3,7) 13 €
Fresh tagliolini pasta in Pecorino sauce with our blend of black peppercorns: Kampot, Tellicherry, Malabar & smoked Banasura
+ Tuna Mini-Tartare 5€ + Guanciale Bacon 3€

SPINY-LOBSTER SPAGHETTI (560g/230g) 29 €
Grilled langouste, spaghetti alla chitarra, butter, 'nduja sauce, semi-dried tomatoes, lemon (1,2,3,7,10,12)

LASAGNE alla BOLOGNESE (440g - 1,3,7,12) 17 €
Rolled lasagne with Black Angus beef Bolognese, bechamel, Provolone cheese, rocket, parmesan, spicy Alla Vodka sauce

MAFALDINE al TARTUFO (v) (330g - 1,3,7) 16 €
Mafaldine pasta, brown butter sauce with parmesan, black truffle, truffle oil

SPICY BEEF CHITARRA (320g/80g - 1,3,7,12,) 23 €
Spaghetti alla chitarra with Black Angus beef tenderloin strips, butter, wine, garlic, chilli, parsley, parmesan

RIGATONI alla VODKA (v) (320g - 1,3,7,12) 11 €
Bombardini Rigati Pasta, spicy Alla Vodka sauce with pomodoro, pine nuts, parmesan, basil
+Grilled Prawns 7,9€ +Grill.Chicken 6,9€ +Fried Chicken 6,9€

SHRIMP SCAMPI TAGLIOLINI (340g - 1,2,3,7,12) 19 €
Tagliolini pasta with grilled tiger shrimp, garlic, white wine, butter, lemon, cherry tomatoes, parsey, chilli
+ Tuna Mini-Tartare 5€ + Guanciale Bacon 3€

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.
(vg) = vegan, **(v)** = vegetarian. Please inform the staff of any FOOD ALLERGIES when ordering. Executive chef Roman Bolgáč. Prices are in EUR and include VAT.

SECONDI

BLACK ANGUS BURGER AL TARTUFO 19 €

Double Smashed Burger with 180g Black Angus beef, Provolone cheese, truffle sauce, bacon jam, gherkins
(330g/180g Ireland- 1,3,7,10,11,12)

PiRi PiRi CHiCKEN (400g/250g - 1,6,7,9) 19 €
Roast chicken suprême marinated in piri-piri chilli spices & lemon, charcoal-grilled in Josper Grill, served with truffle jus with guanciale

WHOLE SEA BREAM - ORATA (250g/150g - 4,7,12) 22 €
Charcoal grilled whole sea bream, Beurre Blanc sauce with Gavi DOCG wine, basil oil, lemon

VEAL MiLANESE (350g/250g - 1,3,7) 21 €
On-the-bone veal cotoletta crispy-fried in breadcrumbs, rocket salad with marinated onions & parsley, basil oil

BRiXTON FiSH & CHiPS (530g/150g - 1,3,4,7,8,10,12) 25 €
Crispy-fried Sea Bass Fillet in Guinness-beer batter, potato fries, dill lemon mayo, minted pea puree, romesco, lemon

GAMBAS PiL PiL C (300g/180g - 1,2,7,12) 19 €
Grilled tiger prawns in garlic butter sauce with white wine, parsley, chilli, lemon, served with sourdough bread

BRANZiNO RiViERA (280g/140g - 4,8,12) 24 €
Mediterranean sea bass fillet, Salsa Mediterranea, cherry tomatoes, baby spinach, parsley, capers, lemon

CHARCOAL GRILLED STEAKS FROM JOSPER GRILL

BECAUSE COOKING OVER A LIVE WOOD FIRE SIMPLY TASTES BETTER

FILETTO AL PEPE VERDE (540g/200g - 7,9,10,12) 39 €
200g Filet Mignon steak (URG) charcoal grilled in Josper Grill, green peppercorn sauce, potato fries, side salad

RiB EYE STEAK USDA PRiME 300g (7) 49 €
Entrecôte beef 'Costata', Black Angus, USA

FiLET MiGNON STEAK 200g (7) 35 €
Tenderloin beef fillet from Black Angus, Uruguay

TAGLIATA DI MANZO (400g - 7,10) 29 €
Sliced 250g New York Strip Steak, rocket & fennel salad with cherry tomatoes, parmesan, chimichurri salsa verde

SiRLOiN - NEW YORK STRiP 250g (7) 25 €
NY sirloin 'Controfiletto' beef steak from Aberdeen Angus, Uruguay

A5 WAGYU SiRLOiN STEAK 100g (7) 39 €
New York Strip steak from Wagyu A5 Miyazaki, Japan

SEA BASS FiLLET 140g (4,7) ... 16 € **SEA BREAM 150g** (4,7) ... 18 € **SPiNY-LOBSTER 230g** (2,7) ... 24 €

SALSE

PEPPERCORN SAUCE - AU POIVRE (80ml - 7,9,10,12) 4,9 €
steak jus with green peppercorns & Martel VS cognac

PECORINO FONDUE cheese sauce (80ml - 7) 3,9 €

TRUFFLE COFFEE JUS (80ml - 6,7,9) 3,9 €
steak sauce with specialty coffee, butter, guanciale & truffle

BUERRE BLANC white wine sauce with butter (80ml - 7,12) 4,9 €

Gochujang Mayo (1,3,6,10,11)
Truffle Ponzu (1,6,12)
Dill Lemon Mayo (3,10)
Togarashi Kimchi Mayo (3,6,10,11,12)
Garlic Aïoli (3,10)
Romesco Salsa (8,12)
Truffle Mayo (3,10) (50g) 2,9 €
Chimichurri Salsa Verde (12) (50g) 2,9 €

CONTORNI

BABY CAESAR SALAD (200g - 1,3,4,6,7,10,12) 9,9 €
Baby Gem, caesar dressing w anchovies, crispy onion, parmesan, szechuan

GREEN ASPARAGUS (130g - 7) 7,9 €
with pecorino fondue sauce

ARTiCHOKE SALAD (120g - 7,12) 6,9 €
marinated artichokes, lemon, olive oil, parmesan, rocket

INSALATA VERDE - GREEN SALAD (100g - 10,12) 7,9 €
mixed leaves with fennel, cherry tomatoes, cucumber, apple, vinaigrette

SPINACI ALL'OLIO Spinach sautéed in extra virgin olive oil 3,9 €

SWEET POTATO FRIES gochujang mayo (240g - 1,3,6,10,11,12) 7,9 €

PURÈ DI PATATE - MASHED POTATOES (200g - 7) 6,9 €
whipped potatoes with brown butter & chives

TRUFFLED MASHED POTATOES (230g - 6,7,9) 8,9 €
whipped buttered potatoes, topped with truffle gravy

PATATE AL FORNO (260g - 7) 7,9 €
fire-roasted baby potatoes, pecorino fonduta, guanciale, chives

VERDURA alla GRIGLIA - GRILOVANÁ ZELENINA (180g, 7) 7,9 €
asparagus, beets, baby carrots, zucchini, cauliflower, sugarsnap peas

ROASTED BABY POTATOES w/ butter & rosemary (200g,7) 4,9 €

POTATO FRIES with truffle mayo dip (240g - 3,10) 6,9 €

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DESSERT

NEVER SAY NO TO A HAPPY ENDING

COCKTAIL

ESPRESSO MARTiNi 11,9

Ketel One Vodka, Mr. Black Cold Brew Liqueur, our specialty coffee, simple syrup

STRAWBERRiES & MASCARPONE fresh strawberries, strawberry coulis, savoiardi, mascarpone cream (270g-1,3,6,7) 9,9 €

PROFiTEROLES homemade choux pastry puffs filled with vanilla ice-cream, praline cream, 2pcs ... 6,9

topped with strawberry&raspberry coulis OR chocolate ganache, crushed pistachios (170g/340g - 1,3,7,8) 4pcs ... 9,9

CHEESECAKE AL PiSTACCHiO baked ricotta cheesecake with love, amaretto & pistachios (180g - 1,3,7,8) 6,9 €

✚ **ADD:** Strawberry&Raspberry coulis (40g) ... 1,9 €

CRÈME BRÛLÉE vanilla, tonka, flame-caramelised crust, praline base on bottom (gf) (180g - 3,7,8) 8,9 €

TIRAMISU

Prepared tableside - our housemade savoiardi, espresso, amaretto, mascarpone cream, cocoa

(160g - 1,3,7)

8,9 €

COOKiE PiE WITH ICE CREAM Biscoff, miso, pecan nuts, caramel, chocolate, vanilla ice cream (230g-1,3,6,7,8) 7,9 €

FAKE LEMON yuzu, passion fruit, white chocolate, basil, caramel, crumble (130g - 1,6,7) 7,9 €

NUTELLA PASSiONFRUIT CHEESECAKE belgian chocolate, Nutella, passion fruit(gf) (155g - 3,7,8) 7,5 €

CHOCOLATE MALT TART with caramel, belgian chocolate, served with whipped cream (130g - 1,3,7) 7,9 €

ice cream

by Daniela Šandorová

GELATO AL PISTACCHIO Pistachio icecream, praline cream, savoiardi, olive oil, salt (1,3,7,8) 7,9 €

SORBETS: Lemon / BlackCurrant (vg,130g) ... 3,9 €

ICE CREAM SCOOP: Vanilla (130g,3,7) ... 3,9 €

✚ **TOPPINGS:** Butterscotch Caramel (7,40g) / Chocolate Ganache (7,40g) / Praline Cream (8,40g) / Strawberry&Raspberry coulis (vg,40g) ... 1,9 € 1,9 €

"Happy Birthday" / "Happy F#cking Birthday" chocolate chip & candle surcharge ... 1 €

Ask the staff what's available TODAY, we do have SPECIALS as well, or come and have a look at the pastry display.

We use free range eggs. (gf) = glutenfree. Please inform the staff of any FOOD ALLERGIES. Created by our pastry chef Daniela Šandorová.

DAYTIME DRINKS MENU

MATCHA Latte with jasmine, vanilla, oat 250ml, iced/hot 7,9 €

MATCHA Tonic matcha tea with tonic, yuzu, rose 7,9 €

CHAi Latte (spiced/vanilla), 250ml, iced/hot 6,9 €

Pistachio Latte (250ml, 9g coffee, milk, hot/iced) 7,9 €

Espresso Tonic (double espresso with tonic & yuzu) 7,9 €

Affogato (double espresso with vanilla icecream) 6,9 €

VERY BERRY SMOOTHIE 8,9 €

Strawberry, blueberry, raspberry, banana, goji, lime, maca
+HEMP PROTEIN +1€

IMMUNITY SMOOTHIE 8,9 €

Turmeric, banana, orange, avocado, ginger, grapefruit, agave
+HEMP PROTEIN +1€

GELATO AL PISTACCHIO

Pistachio ice cream, pistachio & hazelnut praline cream, savoiardi, olive oil, salt (145g - 1,3,7,8) ... 7,9 €

COFFEE

we use specialty coffees from Goriffee and guest roasters

Espresso (singleshot) 9g 3,5 €

Espresso (doubleshot) 18g 4,5 €

Caffè Americano (250ml) - 18g coffee 4,9 €

Caffè Lungo - Long Black (100ml) - 18g coffee 4,9 €

Cappuccino (180ml, 9g espresso, milk) 4,9 €

Flat White (150ml, 18g espresso, milk) 5,9 €

Latte (250ml, 9g espresso, milk) 5,9 €

Filter Coffee - Batch Brew (200ml), REFiLL for 2€! 3,9 €

TEA

loose leaf, served in 400ml teapot

Lavender & Chamomile 5,9 €

Green Tea Lung-ching West Lake Organic / Jasmine 5,9 €

Black Tea - Earl Grey / Darjeeling 5,9 €

Immunity Tea 17 herbs 5,9 €

Thai Spice lemongrass, coconut, pineapple, ginger, cinnamon 5,9 €

Rooibos - with grapefruit, lemon, sunflower, rose, cornflower 5,9 €

Fruit Tea - with sea buckthorn, pineapple, lemongrass 5,9 €

Fresh Mint Tea / Fresh Ginger Tea 5,9 €

All coffee drinks also available with - OAT / COCONUT Milk ... 0,5 € Milk with coffee 0,80€ / 50ml ... Honey 1,2€ / 30g ... Lemon 0,60€ / 20ml

LEMONADES & MOCKTAIL

Yuzu Pornstar Lemonade! 7,9 €

Passionfruit, Vanilla, Yuzu, Pink Peppercorn, Mint

Brixton ICED TEA 6,9 €

Peach, Mint, Gunpowder, Rooibos, SeaBuckthorn, Lemongra

PiNK Lemonade 6,9 €

Rhubarb, Strawberry, Mint

Virgin Pornstar Martini *(mocktail)* 9,9 €

Toison 0%, Passionfruit, Vanilla, Citrus, Hubert Sparkling

KOMBUCHAS

our production

Passionfruit Kombucha w/ Jasmine green tea 250ml 3,9 €

Strawberry & Basil Kombucha 250ml 3,9 €

Ginger Kombucha with white tea 250ml 3,9 €

COLD PRESS

CITRUS Juice 7,9 €
Orange, grapefruit, lemon, lime, 200ml

GINGER Shot 3,9 €
Ginger, apple, lemon, 100ml

COCKTAILS

GARiBALDiNO (Low Alco) 8,9 €

Campari, Ramazzotti Limoncello, Blood Orange, Orange, Yuzu, Apricot

VELVET NEGRONi 12,9 €

Citadelle Gin, Vermouth, Campari, Mango, Vetiver, Moët & Chandon Brut Champagne

GRANiTA MARTiNi PORNOSTAR

Belvedere Vodka, Passionfruit Puree, Vanilla, Pink Peppercorn, Passoa Passion Liqueur, Prosecco, Flower

SPRiTZ TROPiCALE (Low Alco) 11,9 €

Aperol, Ferrand Yuzu Curacao, Passoa Passionfruit Liqueur, Yuzu, Passionfruit, Prosecco, Orange, Flowers

AMALFi SPRiTZ 12,9 €

Malfy Limone Gin, Italicus Rosolio Bergamoto, Olives, Ramazzotti Limoncello, Cocchi Americano, Prosecco

UGOLiNi BELLiNi (Low Alco Granita) 9,9 €

Ramazzotti Amaro, Peaches, Apricots, Yuzu, Rhubarb Bitters, Angostura, Prosecco

All classic cocktails **12,9 €** - Pornstar Martini, Gin Tonic, Mojito, Manhattan, Negroni, Margarita...
All spritzes **9,9 €** - Aperol Spritz, Hugo Spritz, Campari Spritz, Americano, Cuba Libre

APERITIVO

COCKTAILS

da Filippo Rebrossi

SARTI SPRITZ 11,9 €

Sarti Rosa - italian aperitif with notes of Sicilian blood orange,
mango & passion fruit, served with Prosecco & lime

BRiXTON TOMATiNi 9,9 €

Tanqueray Gin / Ketel One Vodka, Vermouth Blend, Tomato Water,
Celery Bitters, Sundried Tomato, Basil

UGOLiNi BELLiNi (Granita) 9,9 €

Ramazzotti Amaro, Peaches, Apricots, Yuzu,
Rhubarb Bitters, Angostura, Prosecco

GARiBALDiNO 8,9 €

Campari, Ramazzotti Limoncello, Blood Orange,
Orange, Yuzu, Apricot

SHAKERATO FANTASTiCO 8,9 €

Campari, Blood Orange, Orange, Yuzu, Orange Bitters

BRiXTON MiLANO TORiNO 11,9 €

Campari, Vermouth, Raspberry, White Cocoa

AMALFi SPRiTZ 12,9 €

Malfy Limone Gin, Italicus Rosolio Bergamoto, Olives,
Ramazzotti Limoncello, Cocchi Americano, Prosecco

SPRiTZ TROPiCALE 11,9 €

Aperol, Ferrand Yuzu Curacao, Passoa Passionfruit Liqueur, Yuzu,
Passionfruit, Prosecco, Orange, Flowers

PEACHiNi NEGRONi 11,9 €

Tanqueray Export Gin, Jasmine Green Tea, Peach,
Cinzano 1757 Vermouth, Campari

O Prima Tutto

CARTA DEI VINI

All prices are in EUR €

"SPARKLING WINES"

	0,1 l glass / bottle 0,75 l
Prosecco Treviso Extra Dry DOC - Col Sandago - Italy	7,9 / 45
FERRARI Maximum Blanc de Blancs Brut DOC - Italy	9,9 / 59
Champagne *Moët & Chandon Brut Impérial* - France	13,9 / 99
Champagne *Moët & Chandon Impérial ROSÉ* - France	129
Champagne *Ruinart Brut* - France	149
Champagne *Dom Pérignon Vintage* - France	499
Cava Brut Nature Ecologic BIO - Josep Ventosa - Spain	39

"WHITE WINES"

	0,15 l glass / bottle 0,75 l
Pinot Grigio BIO DOC - Toblar - Italy	7,9 / 39
Gavi DOCG BIO - Tenuta del Melo - Italy	9,9 / 45
Sauvignon Blanc Black Label - Babich - New Zealand	12,9 / 52
Chablis - Domaine des Malandes - France	14,9 / 59
Riesling Liebling Ars In Vino - Via Jur - Slovakia - semi-sweet	35
Pinot Gris - Via Magna - Slovakia	39
Grüner Veltliner Organic Vision BIO - Huber - Austria	49
Cloudy Bay Sauvignon Blanc - Marlborough - New Zealand	69

"ROSE WINES"

	0,15 l glass / bottle 0,75 l
Minuty "M" Rosé - Chateau Minuty - France	11,9 / 49
Whispering Angel Rosé - Chateau d'Esclans - France	59
Rock Angel Rosé - Chateau d'Esclans - France	69
Château **Minuty ROSÉ et OR** - France	69
Château **Minuty** *281* - France	129

"RED WINES"

	0,15 l glass / bottle 0,75 l
Nero d´Avola IGT - Firriato Branciforti - Italy	7,9 / 39
Primitivo VANITA IGP - Vigneti del Salento - Italy	9,9 / 45
Montepulciano d'Abruzzo DOC - Masciarelli - Italy	11,9 / 49
Terrazas De Los Andes Reserva Malbec - Mendoza - Argentina	12,9 / 55
Barolo Serralunga MAGNUM 1,5L - Tenuta Cucco - Italy	14,9 / 119
Castillon Cotes de Bordeaux - Chateau La Brande - France	49
Blaufränkisch X-Line - Martin Pomfy - Slovakia	49
Tempranillo - Valensico - Rioja - Spain	49
Chianti Classico Gran Selezione DOCG 2017 - Lornano - Italy	69
Pinot Noir Cuvée St Vincent - Vincent Girardin - France	75
Brunello di Montalcino BIO DOCG - Piancornello - Italy	79

ALCOLICI

All spirits served with love
in 0,04 L shots

GIN

	4cl
Citadelle Original	7,9 €
Citadelle Jardin d'Eté	7,9 €
Garage22 Habanero Mango	9,9 €
Gin Mare	10,9 €
Gin Sul	12,9 €
Hendrick's	8,9 €
Hendrick's Another	8,9 €
Herberry Gin	7,9 €
Malfy Con Limone	7,9 €
Malfy Rosa	7,9 €
Tanqueray No.10	9,9 €
Tanqueray Rangpur	7,9 €
Tanqueray Royal	7,9 €
Tanqueray Sevilla	7,9 €
Toison	8,9 €
Toison Ruby Red	8,9 €

WHISKY

	4cl
Balvenie 12yo Double Wood	16,9 €
Bulleit Bourbon	7,9 €
Bulleit Rye	9,9 €
Glenfiddich 12y	11,9 €
Glenfiddich 15y Solera	14,9 €
Glenfiddich 18y	16,9 €
Jack Daniels Gentleman Jack	7,9 €
Johnnie Walker Black Label	7,9 €
Monkey Shoulder	9,9 €
Nikka From The Barrel	16,9 €
Singleton 12 Year Old	9,9 €
Tullamore Dew	7,9 €
Tullamore Dew 12	9,9 €

VERMOUTHS & SHERRY

	8cl
Carpano Antica Formula	13,9 €
Cinzano 1757	11,9 €
Cocchi Americano Bianco	11,9 €
Cocchi Americano Rosa	12,9 €
Noilly Prat Dry	8,9 €
Punt e Mes	7,9 €
Sherry Alfonso Oloroso	7,9 €
Tio Pepe Palomino Fino Sherry	8,9 €
Sherry Nectar Pedro Ximenez	7,9 €

...Cin Cin!

DIGESTIVI 4cl

Limoncello Ramazzotti	5,9 €
Sambuca Ramazzotti	5,9 €
Amaro Ramazzotti	5,9 €
Aperitivo Rosato Ramazzoti	5,9 €

VODKA

	4cl
Belvedere	9,9 €
Ketel One	7,9 €
Reyka Vodka	7,9 €
Savage Rabbit	7,9 €

TEQUILA

	4cl
818 Tequila Blanco	13,9 €
818 Tequila Reposado	16,9 €
818 Tequila Anejo	17,9 €
Jose Cuervo Especial	7,9 €
Don Julio Blanco	13,9 €
Don Julio Anejo	15,9 €
Casamigos Reposado	16,9 €
Teremana Blanco	9,9 €
Teremana Reposado	10,9 €
Teremana Anejo	11,9 €
Volcan Blanco Tequila	11,9 €

MEZCAL

Mezcal Ojo de Dios	13,9 €
Mezcal Ojo De Dios Hibiscus	13,9 €
Mezcal Ojo de Dios Café	13,9 €
Mezcal Del Maguey Vida	12,9 €

BRANDY & GRAPPA

	4cl
Hennessy VSOP Cognac	14,9 €
Cachaca Nega Fulô	7,9 €
Grappa Moscato Nonino	9,9 €
Pisco Barsol Quebranta	7,9 €

LOCAL SPIRITS

Borovička Domovina 45%	7,9 €
Slivovica Domovina 52%	7,9 €
Hruškovica Domovina 42%	7,9 €
Marhuľovica Domovina 42%	7,9 €

RUM

	4cl
Dictator 12yo Reserve	8,9 €
Dictador 20yo	12,9 €
Dictador Game Changer	24,9 €
Diplomatico 12yo	9,9 €
Diplomatico Seleccion De Familia	12,9 €
Don Papa	11,9 €
El Dorado 15yo	12,9 €
Kraken Black Spiced Rum	7,9 €
Flor de Cana 12yo	8,9 €
Pampero Aniversario	7,9 €
Pampero Blanco	7,9 €
Piquero	9,9 €
Planteray Pineapple	7,9 €
Timón Rum	9,9 €
Zacapa Centenario 23y	12,9 €

LIQUEURS & GOODIES

	4cl
Absinthe Mansinthe 66,6%	11,9 €
Amaretto Di Saronno	5,9 €
Amarotto Almond Casoni Liquore	5,9 €
Amaro Averna	5,9 €
Amaro Montenegro	5,9 €
Aperol	4,9 €
Becherovka	5,9 €
Campari	4,9 €
Cointreau	6,9 €
Disaronno Velvet - cream liqueur	5,9 €
Fernet Branca	5,9 €
Ferrand Curacao	6,9 €
Ferrand Curacao Yuzu	8,9 €
Fireball Cinnamon 33%	5,9 €
Italicus Rosolio Bergamoto	8,9 €
Galliano Vanilla	5,9 €
Jägermeister Orange 33%	5,9 €
Jägermeister 35%	5,9 €
Jägermeister Manifest 38%	8,9 €
Kavalero Coffee Liqueur	5,9 €
Kwai Feh Lychee	6,9 €
Maraschino Luxardo	5,9 €
Mr.Black Cold Brew Coffee	7,9 €
Passoa	6,9 €
Sarti Rosa Bitter	6,9 €
Suze Aperitif Elabore	6,9 €