

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 (+EV00)... 5,5 €

VEAL BROTH SOUP (330ml - 1,3,9) Comforting beef soup with veal oxtails, tagliolini, root vegetables	7 €	ITALIAN POMODORO SOUP (v) (330ml - 7,12) Tomato soup, pecorino fonduta, basil, parmesan	7 €
CALAMARI FRITTI (250g - 1,2,3,7,10,14) Crispy-fried squid rings, Padrón peppers, lemon, Aioli mayo	11 €	PADRÓN Peppers (v) (230g - 1,3,6,7,8,10,12) Charcoal grilled Padrón peppers, romesco, parmesan, pine nuts	11 €
ARANCINA ALLA MILANESE (140g - 1,3,4,7,9,12) Crispy-fried rice ball filled with saffron risotto with pulled veal, 'nduja & parmesan, choose sauce: Truffle / Puttanesca	12 €	TUNA TARTARE (135g/40g - 1,3,4,6,7,10,11) Fresh raw tuna, yuzu ponzu with truffles, togarashi kimchi mayo, sweetpeas, microgreens, crispy kadaif, green oil	13 €
BEEF CARPACCIO (120g/60g - 3,7,10,12) Thin slices of beef sirloin from Aberdeen Angus (Uruguay), chimichurri salsa verde, rocket, parmesan, green oil, aioli	14 €	WAGYU TARTARE AL TARTUFO Beef tartare from A5 Wagyu Miyazaki - Japan, brioche toast, truffle mayo, sesame, green oil (100g/30g - 1,3,6,7,10,11,12)	19 €
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 di GAMBERI (220g/80g - 1,2,3,10,11,12) Grilled prawns, avocado, mixed leaves with fennel, cucumber, cherry tomatoes, apple, spicy kimchi mayo, togarashi	16 €	INSALATA di MANZO (220g/80g - 1,3,6,10,12) Strips of Black Angus beef fillet tenderloin, mango, green salad, fennel, cherry tomatoes, cucumber, yuzu truffle ponzu, szechuan	19 €
SEXY SALAD (vg) (450g - 1,6,11) Avocado, cucumber, wakame, edamame, soba noodles, sesame, yuzu ponzu, mint, strawberries, chilli, watermelon, mango	14 €	CAESAR SALAD (250g - 1,3,4,6,7,10,12) Baby Gem leaves, grilled guanciale bacon, sourdough croûtons, parmesan, caesar dressing with anchovies, poached egg	13 €

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

RIGATONI ALLA VODKA (v) (320g - 1,3,7,12) Rigatoni pasta, spicy Alla Vodka sauce with pomodoro, pine nuts, parmesan, basil +Grilled Prawns 7,9€ +Grill.Chicken 6,9€ +Fried Chicken 6,9€	11 €	CACIO e PEPE (v) (300g - 1,3,7) Fresh tagliolini pasta in Pecorino sauce with our blend of black peppercoms: Kampot, Tellichery, Malabar & smoked Banasura + Tuna Mini-Tartare 5€ + Guanciale Bacon 3€	13 €
RAGÙ alla CACCIATORA (320g - 1,3,7,9,12) Tuscan style ragù with rabbit, expensive Barolo wine, root vegetables, rosemary, sage, parmesan, Mafaldine pasta	15 €	MAFALDINE AL TARTUFO (v) (330g - 1,3,7) Mafaldine pasta, brown butter sauce with parmesan, black truffle, truffle oil	14 €
SPICY BEEF SPAGHETTI (320g/80g - 1,3,7,12) Spaghetti alla chitarra with Black Angus beef tenderloin strips, beurre blanc sauce, garlic, chilli, parsley, parmesan	19 €	LASAGNE alla BOLOGNESE (370g - 1,3,7,12) Rolled lasagne with Black Angus beef Bolognese, bechamel, Provolone cheese, rocket, parmesan, spicy Alla Vodka sauce	16 €
PUTTANESCA (360g - 1,3,4,7,12) Rigatoni pasta, tomatoes, anchovies, olives, capers, chilli, garlic, parsley, parmesan + Tuna Mini-Tartare 5€ + Guanciale Bacon 3€	12 €	SHRIMP SCAMPI CHITARRA (340g - 1,2,3,7,12) Spaghetti alla chitarra with grilled tiger shrimp, garlic, white wine, butter, lemon, cherry tomatoes, parsey, chilli + Tuna Mini-Tartare 5€ + Guanciale Bacon 3€	15 €

RISOTTO alla MILANESE (v) (400g - 7,9,12) 13 €

Creamy saffron risotto with Arborio rice, pumpkin seeds, crispy sage, parmesan, artichokes, pecorino fonduta sauce
+Grilled Prawns 7,9€ +Grilled Chicken 6,9€ +Crispy-fried Chicken 6,9€ +Beef Tenderloin Strips 80g 11,9€

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 include VAT.

SECONDI

PIRI PIRI CHICKEN (400g/250g - 1,6,7,9) 19 €	GAMBAS PIL PIL C (300g/180g - 1,2,7,12) 16 €
Roast chicken suprême marinated in piri-piri chilli spices & lemon, charcoal-grilled in Josper Grill, served with truffle jus with guanciale	Grilled tiger prawns in garlic butter sauce with white wine, parsley, chilli, lemon, served with sourdough bread
BRIXTON FISH & CHIPS (480g/150g - 1,3,4,7,10,12) 21 €	TONNO alla GRIGLIA (320g/150g - 1,3,4,7,12) 24 €
Crispy-fried Sea Bass Fillet in Guinness-beer batter, potato fries, housemade tartare sauce, minted pea puree, lemon	Grilled fillet of Yellowfin Tuna, pink on the inside, Puttanesca sauce with olives, tomatoes, garlic, anchovies, capers, chilli
VEAL MILANESE (350g/250g - 1,3,7,8,12) 25 €	BRANZINO RIVIERA (280g/140g - 4,8,12) 23 €
On-the-bone veal cotoletta crispy-fried in breadcrumbs, served on romesco salsa, green oil and topped with rocket salad	Mediterranean sea bass fillet, Salsa Mediterranea, almonds, cherry tomatoes, baby spinach, parsley, capers, lemon

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)

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) 35 €	TAGLIATA DI MANZO (400g - 7,10) 29 €
200g Filet Mignon steak (URG) charcoal grilled in Josper Grill, green peppercorn sauce, potato fries, side salad	Sliced 250g New York Strip Steak, rocket & fennel salad with chery tomatoes, pamesan, chimichurri salsa verde
RIB EYE STEAK 300g (7) 34 €	SIRLOIN - NEW YORK STRIP 250g (7) 25 €
Entrecôte beef 'Costata', Black Angus, Argentina, grass-fed	NY sirloin 'Controfiletto' beef steak from Aberdeen Angus, Uruguay
FILET MIGNON STEAK 200g (7) 29 €	A5 WAGYU SIRLOIN STEAK 100g (7) 39 €
Tenderloin beef fillet from Black Angus, Uruguay	New York Strip steak from Wagyu A5 Miyazaki, Japan
FISH: SEA BASS FILLET 140g (7) Branzino ... 16 €	TUNA FILLET 150g (7) Yellowfin ... 17 €

SALSE

PEPPERCORN SAUCE - AU POIVRE (80ml - 7,9,10,12) 4,9 €	TRUFFLE COFFEE JUS (80ml - 6,7,9) 3,9 €
steak jus with green peppercorns & Martel VS cognac	steak sauce with specialty coffee, butter, guanciale & truffle
CHIMICHURRI SALSA VERDE (40g - 12) 2,9 €	PECORINO FONDUE cheese sauce (80ml - 7) 3,9 €
Gochujang Mayo (1,3,6,10,11) Tartare Sauce (3,10,12)	Garlic Aioli (3,10) Truffle Mayo (3,10) (50g) 2,9 €
Truffle Ponzu (1,6,12) Togarashi Kimchi Mayo (3,6,10,11,12)	Romesco Salsa (8,12) Minted Pea Puree (0) (50g) 2,9 €

CONTORNI

BABY CAESAR SALAD (200g - 1,3,4,6,7,10,12) 9,9 €	PURÈ DI PATATE - MASHED POTATOES (200g - 7) 6,9 €
Baby Gem, caesar dressing w anchovies, crispy onion, pamesan, szechuan	whipped potatoes with brown butter & chives
GREEN ASPARAGUS (130g - 7) 7,9 €	TRUFFLED MASHED POTATOES (230g - 6,7,9) 8,9 €
with pecorino fondue sauce	whipped buttered potatoes, topped with truffle gravy
INSALATA VERDE - GREEN SALAD (100g - 10,12) 7,9 €	PATATE AL FORNO (260g - 7) 7,9 €
mixed leaves with fennel, cherry tomatoes, cucumber, apple, vinaigrette	fire-roasted baby potatoes, pecorino fonduta, guanciale, chives
VERDURA alla GRIGLIA - GRILLED VEGETABLES (180g, 7) 7,9 €	PADRON PEPPERS (100g) 5,9 €
asparagus, beets, baby carrots, zucchini, cauliflower, sugarsnap peas	charcoal grilled in Josper Grill
POTATO FRIES with truffle mayo dip (240g - 3,10) 6,9 €	ROASTED BABY POTATOES w/ butter & rosemary (200g,7) 4,9 €
SWEET POTATO FRIES gochujang mayo (240g - 1,3,6,10,11,12) 7,9 €	SPINACI ALL'OLIO Spinach sautéed in extra virgin olive oil 4,9 €

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

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

- PROFITEROLES** homemade choux pastry puffs filled with vanilla ice-cream, praline cream, 2pcs ... 6,9
topped with chocolate ganache & sprinkled with crushed hazelnuts (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 €
- 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)
7,9 €

- COOKIE PIE WITH ICE CREAM** Biscoff, miso, pecan nuts, caramel, chocolate, vanilla ice cream (230g-1,3,6,7,8) 8,9 €
- 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) ... 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 €	Pistachio Latte (250ml, 9g coffee, milk, hot/iced)	7,9 €
MATCHA Tonic matcha tea with tonic, yuzu, rose	7,9 €	Espresso Tonic (double espresso with tonic & yuzu)	7,9 €
CHAI Latte (spiced/vanilla), 250ml, iced/hot	6,9 €	Affogato (double espresso with vanilla icecream)	6,9 €

VERY BERRY SMOOTHIE

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

8,9 €

IMMUNITY SMOOTHIE

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

8,9 €

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 Gorrilla and great 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 €

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

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 €

LEMONADES & MOCKTAIL

Yuzu Pornstar Lemonade!	7,9 €	PiNK Lemonade	6,9 €
Passionfruit, Vanilla, Yuzu, Pink Peppercorn, Mint		Rhubarb, Strawberry, Mint	
Brixton ICED TEA	6,9 €	Virgin Pornstar Martini (mocktail)	9,9 €
Peach, Mint, Gunpowder, Rooibos, SeaBuckthorn, Lemongra		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 €	SPRITZ TROPICALE (Low Alco)	11,9 €
Campari, Ramazzotti Limoncello, Blood Orange, Orange, Yuzu, Apricot		Aperol, Ferrand Yuzu Curacao, Passoa Passionfruit Liqueur, Yuzu, Passionfruit, Prosecco, Orange, Flowers	
VELVET NEGRONI	12,9 €	AMALFI SPRITZ	12,9 €
Citadelle Gin, Vermouth, Campari, Mango, Vetiver, Moët & Chandon Brut Champagne		Malfy Limone Gin, Italicus Rosolio Bergamoto, Olives, Ramazzotti Limoncello, Cocchi Americano, Prosecco	
GRANITA MARTINI PORNOSTAR		UGOLINI BELLINI (Low Alco Granita)	9,9 €
Belvedere Vodka, Passionfruit Puree, Vanilla, Pink Peppercorn, Passoa Passion Liqueur, Prosecco, Flower		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 SPRIiZ 12,9 €

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

SPRIiZ 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"

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

"WHITE WINES"

	<u>0,15 l glass / bottle 0,75 l</u>
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"

	<u>0,15 l glass / bottle 0,75 l</u>
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"

	<u>0,15 l glass / bottle 0,75 l</u>
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
Blafränkisch 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

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 Oasium	9,9 €
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
Ardbeg 10 Year Old	14,9 €
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 €
Glenmorangie Nectar d'Or 16yo	16,9 €
Jack Daniels Gentleman Jack	7,9 €
Johnnie Walker Black Label	7,9 €
Monkey Shoulder	9,9 €
Nikka Coffey Grain	14,9 €
Nikka From The Barrel	16,9 €
Singleton 12 Year Old	9,9 €
Tullamore Dew	7,9 €
Tullamore Dew Honey	7,9 €

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 Ramazzotti	5,9 €

VODKA	4cl
Belvedere	9,9 €
Belvedere 10 Diamond	29,9 €
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 €
Volcan Reposado Tequila	13,9 €
Volcan Cristalino	17,9 €
Volcan XA	39,9 €

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 €
Hennessy XO Cognac	34,9 €
Cachaca Nega Fulô	7,9 €
Grappa Moscato Nonino	9,9 €
Pisco Capel Moai Reservado	7,9 €

LOCAL SPIRITS	
Borovička (Juniper) 45%	7,9 €
Slivovica (Plum) 52%	7,9 €
Hruškovica (Pear) 42%	7,9 €
Marhuľovica (Apricot) 42%	7,9 €

All spirits served with love
in 0,04 L shots

RUM	4cl
Canerock	10,9 €
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 €
Eminente 7yo Reserva	13,9 €
Eminente Gran Reserva	17,9 €
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 €
Planteray XO 20th Anniversary	12,9 €
Timón Rum	9,9 €
Zacapa Centenario 23y	12,9 €

LIQUEURS & GOODIES	4cl
Absinthe Mansinthe 66,6%	11,9 €
Amarretto Di Saronno	5,9 €
Amarotto Almond Casoni Liqueur	5,9 €
Amaro Averna	5,9 €
Amaro Montenegro	5,9 €
Aperol	4,9 €
Becherovka	5,9 €
Campari	4,9 €
Cointreau	6,9 €
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 €