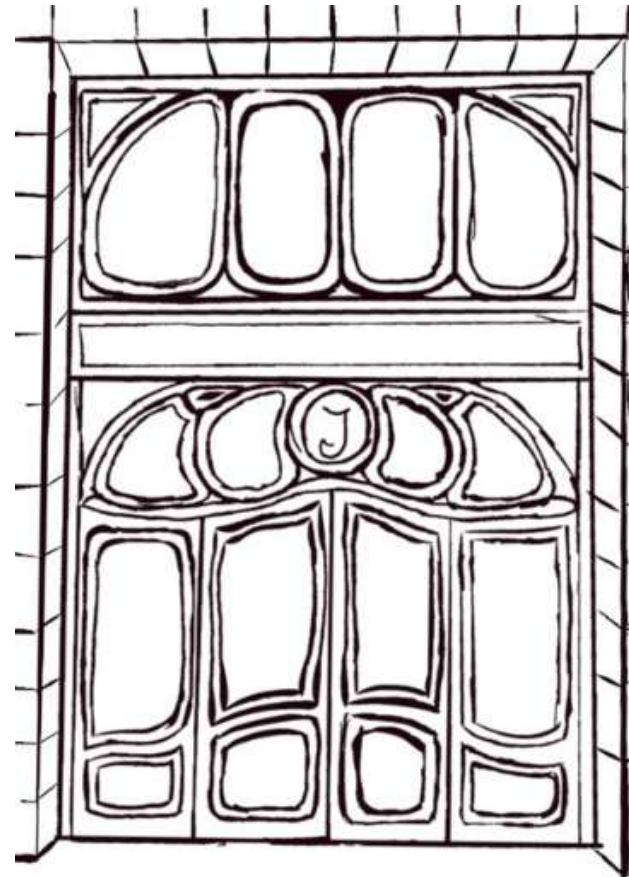


Champagne bar



Castellano

El cóctel bar

Menú 2024 - "Flores"

CÓCTELES DE AUTOR

THE ROSE

55€

Espumoso, delicado y refrescante

Gin Beefeater 24, Dry Vermouth, cordial de Champagne Perrier-Jouët Brut y rosas con un toque de sirope de sándalo (Para 2 personas)

LAVENDER

29€

Afrutado, cítrico y espumoso

Vodka Grey Goose infusionado con lavanda, licor Empirical “Plum, I Suppose”, Jerez Fino extra dry y terminado con soda de papaya, melocotón y maracuyá.

VIOLET

22€

Balsámico, elegante y afrutado

Vodka Grey Goose, licor Muyu “Vetiver Gris”, licor “Crème De Mûre”, solución cítrica, Kéfir, sirope de violeta y Champagne Perrier-Jouët Brut “a la Ratafia y violeta”.

SZECHUAN FLOWER

29€

Eléctrico, exótico y ligeramente dulce

Ron Cacique 500, licor Gardeum “Floral Punch”, Sake de Yuzu y Dry Vermouth infusionado con albahaca.

ELDERFLOWER

21€

Delicado, floreal y ligeramente afrutado

Gin Monkey 47, licor de flor de saúco, zumo de plátano clarificado, Champagne Perrier-Jouët Brut cocinado a baja temperatura con flor de saúco y toque de sirope de vainilla.

SUNFLOWER

20€

Estructurado, seco y ligeramente especiado

Whisky Chivas XV años macerado en té “Genmaicha” y arroz tostado, Jerez Fino extra dry, zumo de limón y sirope de pipas tostadas.

SAFFRON FLOWER

23€

Afrutado, especiado y cítrico

Tequila Don Julio blanco infusionado con azafrán, licor Empirical “Symphony 6”, licor de cítricos y zumo de mandarina clarificado.

PATCHOULI

29€

Intenso, ligeramente especiado y espumante

Tequila Don Julio blanco, Mezcal, Café “Cold Brew”, cordial de cereza amarena y final de Champagne Perrier-Jouët Brut.

MÓCTELES

JASMINE

16€

Floreal, afrutado y refrescante

Seedlip, kombucha de jazmín, zumo de pera clarificado, Champagne “desalcoholizado” Perrier-Jouët Brut con jazmín.

ORANGE BLOSSOM

16€

Afrutado, refrescante y delicado

Seedlip, zumo de pomelo clarificado, solución cítrica, sirope de agave, agua de azahar y Champagne “desalcoholizado” Perrier-Jouët Brut con flor de naranjo.

English

The cocktail bar

2024 Menu - "Flowers"

SIGNATURE COCKTAILS

THE ROSE

55€

Sparkling, delicate and refreshing

Beefeater 24 Gin, Dry Vermouth, roses and Perrier-Jouët Brut Champagne cordial with a touch of sandalwood syrup (For 2 people)

LAVENDER

29€

Fruity, citrusy and sparkling

Grey Goose Vodka infused with lavender, Empirical “Plum, I Suppose” liqueur, extra dry Fino Sherry and finished with papaya, peach and passion fruit soda.

VIOLET

22€

Balsamic, elegant and fruity

Grey Goose Vodka, Muyu “Grey Vetiver” liqueur, “Crème De Mûre” liqueur, citric solution, Kefir, violet syrup and Champagne Perrier-Jouët Brut “with Ratafia and violet”.

SZECHUAN FLOWER

29€

Electric, exotic and slightly sweet

Cacique 500 Rum, Gardeum “Floral Punch” liqueur, Yuzu Sake and Dry Vermouth infused with basil.

ELDERFLOWER

21€

Delicate, floral and slightly fruity

Gin Monkey 47, elderflower liqueur, clarified banana juice, Champagne Perrier-Jouët Brut cooked at low temperature with elderflower and a touch of vanilla syrup.

SUNFLOWER

20€

Structured, dry and slightly spiced

Chivas XV whisky macerated in “Genmaicha” tea and toasted rice, extra dry Fino Sherry, lemon juice and toasted sunflower seed syrup.

SAFFRON FLOWER

23€

Fruity, spiced and citrusy

Don Julio white tequila infused with saffron, Empirical “Symphony 6” liqueur, citrus liqueur and clarified mandarin juice.

PATCHOULI

29€

Intense, slightly spiced and sparkling

Don Julio white tequila, Mezcal, “Cold Brew” coffee, amarena cherry cordial and top off with Perrier-Jouët Brut Champagne.

MOCKTAILS

JASMINE

16€

Floral, fruity and refreshing

Seedlip, jasmine kombucha, clarified pear juice and “dealcoholized” Perrier-Jouët Brut Champagne with jasmine.

ORANGE BLOSSOM

16€

Fruity, refreshing and delicate

Seedlip, clarified grapefruit juice, citric solution, agave syrup, orange blossom water and “dealcoholized” Perrier-Jouët Brut Champagne with orange blossom.