KANALOA

Bacardí Carta Blanca y Brugal 1888 in perfect tropical harmony with passion fruit and spices.

14€

NEW FASHIONED

Patrón Silver Tequila aperitif, generous and lime. Intense, smoky, and slightly salty sip.

14€

BARISTA'S BLEND

Intense and balanced coffee drink, Dewar's 8-year-old whisky, and Nepali sugar.

12€

MUME

Aromatic balance between Bacardi Carta Negra and Brugal 1888 alongside Japanese plum liqueur and citrus oil.

12€

SHERRY COBBLER

Historical drink with sherry wine, Bombay Citron Pressé, and plenty of citrus.

12€

TOMA TORA

Grey Goose vodka stars in this fusion between Jerez and Japan, reimagining a classic bloody mary.

12€

Prices in €. 10% VAT included.

BELLEZA Y ESPINAS

Stylish aperitif with Martini Bitter, Roku gin, flowers, and raspberry.

12€

PISCO NIKKEY

It's not a Pisco Sour, it's a spicy cocktail with pisco, yellow chili, purple corn juice, and yuzu.

14€

FOREVER AUTUMN

Autumnal proposal with Maker's Mark infused with foie gras, apple pie, and sherry and hazelnut cordial.

14€

ALCOHOL-FREE

SOUR POWER

Mango, lime, falernum and roasted pineapple.

9€

PREHISTÓRICO

Passion fruit, lemon, yuzu and shiso honey.

9€

Prices in €. 10% VAT included.

DG CLASSICS

EL VIEJO NEGRONI

Aged for 15 days with a simple solera system in oak barrels soaked in PX.

Bombay Sapphire, Martini Rubino and Martini bitters.

14€

DG MARTINI

Dry Martini in the traditional style, saline and fresh. The EVOO is reminiscent of the classic olive.

Bombay Sapphire, Manzanilla sherry and aged AOVE in amontillado barrels.

14€

WHISKY SOUR DE CALABAZA

Elegant presence and eye-catching presentation accompany a perfect blend.

The Macallan 12 Years Double Cask, citric mixture and ginger, smoked pumpkin sugar and egg whites.

15€

APPLE TENNESSEE FIZZ

From Tennessee we bring you this alcoholic reinterpretation of our well- known Applefizz, apple in its purest form.

Jack Daniels Tennessee, lemon juice, ginger, apple syrup and appetizer.

14€

Prices in €. 10% VAT included.