

KANALOA

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

16€

NEW FASHIONED

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

16€

BARISTA'S BLEND

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

14€

MUME

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

15€

SHERRY COBBLER

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

14€

TOMA TORI

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

15€

BELLEZA Y ESPINAS

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

14€

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.

15€

EL TESORO

Ron Brugal Extraviejo with a cherry and saffron cordial.

16€

ALCOHOL-FREE

SOUR POWER

Mango, lime, falernum and roasted pineapple.

10€

PREHISTÓRICO

Passion fruit, lemon, yuzu and shiso honey.

10€

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.

 15€ 

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.

 18€ 

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€ 