

COCKTAILS FRAGRANCES



NEGRONI N 5 (DRY, BITTER)

Campari Bitter, Citadelle Gin, Edgar's Vermouth Blend, Nardini Acqua di Cedro, Ylang Ylang. 14€



OPIUM FIZZ (FRUITY, FIZZY)

Tequila Blanco, Peach, Lemon, Floral bitters, Chamapgne, Jasmine. 16€



ACQUA DI MILLA (DRY, CITRUSY, FOR THE MARTINI LOVERS)

Marolo Milla (Camomilla con Grappa), Gin Citadelle, Olive bitters, Bergamot. 14€



TERRE DE PARANUBES (SOUR, DAIQUIRI STYLE)

Paranubes Cana Morada, Lemon, Simple syrup, Vetiver 14€



SANTAL 44 (DRY, TEQUILA OLD FASHIONED)

Tapatio Anejo Tequila, Agave, Mole Bitters, Sandalwood. **15€**



PERFUME OF MEXICO (FRIDA'S MARGARITA, SOUR, SMOKY)

Koch Espadin Mezcal, Tequila blanco, Lime, Agave, Tajin, Copal. 14€



POISON (FRUITY, SOUR)

Koch Espadin Mezcal, Blackberry liqueur, Lemon, Pine. 14€



SOLSTICE SCENT (FIZZY, WOODY AND EASY TO DRINK)

Citadelle Gin, Earl Grey homemade soda, Bergamot, Palo Santo. 14€



LADY PLUM (FRUITY, SOUR, GARNISHED WITH A SMOKEY BUBBLE)

Compass Box Artist Blend Scotch, Lemon, Homemade Plum Syrup, Lavender & Rose Wine Bitters, Lavender Bubble. 15€

AGAVE TASTING

MEZCAL TASTING: (3cl EACH)
Discover 3 Mezcals 22€

LA DAMA TEQUILA BLANCO: (3cL) 9€

CALLE 23 BLANCO: (3ct.) 10€
FORTALEZA BLANCO: (3ct.) 10€
FORTALEZA ANEJO: (3ct.) 12€
KOCH ESPADIN: (3ct.) 8€
KOCH TOBALA: (3ct.) 11€

KOCH ARROQUENO: (3cl) 11€

SIETE MISTERIOS DOBA YEJ: (3cl.) 9€ SIETE MISTERIOS ENSAMBLE: (3cl.) 11€

Ask our bartenders for any classic cocktails or a sur mesure cocktail, we are here to make you the happiest possible.





FOOD FROM 6PM UNTIL 10PM BITES

HOMEMADE GUACAMOLE & TORTILLA CHIPS 9€

OLIVES 4€

EDGAR'S PULLED PORK BUN 9€

CAPONATA (MIX OF VEGGIES AND HERBS) 9€

SARDINES IN OIL (SERVED WITH BREAD) 10€

PLATTERS

MORTADELLA, STRACCIATELLA & PISTACCHIO 13€

PORCHETTA, RUCCOLA AND NUTS 13€

SALUMI MIX 14€

CHEESE MIX 14€

EVERY PLATTER COMES WITH BREAD
PLEASE LET US KNOW IN CASE OF ANY ALLERGIES OR FOOD RESTRICTIONS.