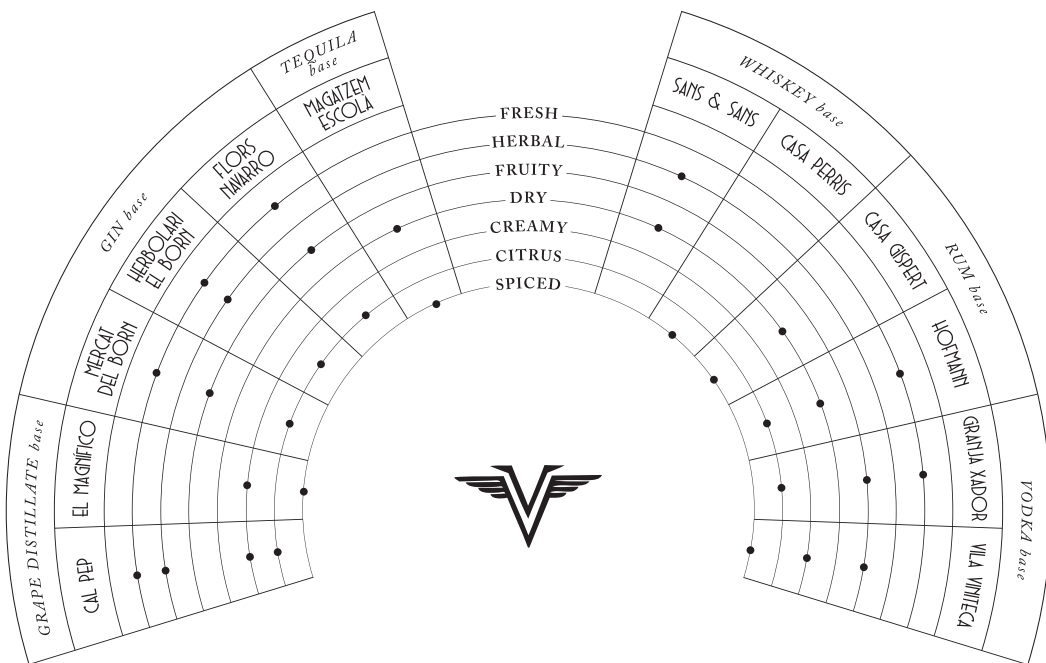




VILA VINITECA



Ketel One vodka
Apple and cinnamon
Martini Ambrato
Red wine
Egg white

**Sweet, spiced
& fresh**

*** 11€

HOFMANN



Bacardi Carta Blanca rum
Palo Cortado sherry
Lemon curd
Lime

**Citrus &
sweet ending**

*** 10€

EL MAGNÍFICO

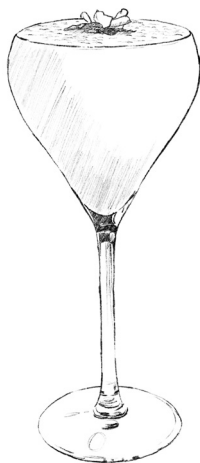


Grape distillate Rajoli
Ratafia
Coffee
Vanilla
Pistachio

**Sweet, creamy
& digestive**

*** 10€

CAL PEP



Grape distillate Rajoli
Pine liqueur
Thyme and rosemary
Lemon
Egg white

Fresh & herbal

*** 10€

FLORS NAVARRO

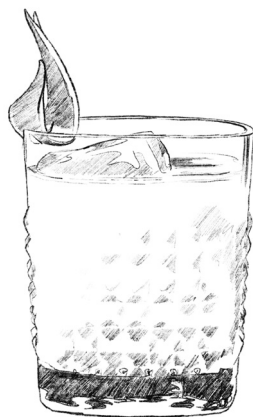


Roku gin
Martini Bianco
Apple
Blueberry
Martini Fiero

Fruity & floreal

* * * 11€

MERCAT DEL BORN

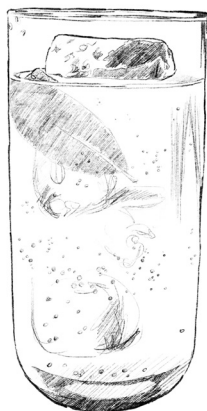


Bombay Dry
Dill
Lemon
Lychee

**Fresh &
citrus touch**

* * * 11€

HERBOLARI EL BORN



Bomba Dryre gin
Basil
Elderflower
Ginger beer

Fresh & herbal

* * * 11€

GRANJA XADOR



Ketel One vodka
King's ginger
Passion fruit
Hazelnut liqueur

Fruity & citrus

* * * 11€

CASA GISPERT

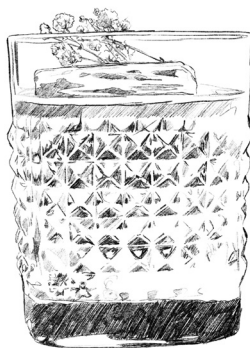


Sta Teresa Gran Reserva rum
Banana
Garam Masala
Angostura Bitter

Sweet woody

*** 11€

MAGATZEM ESCOLÀ



Tequila Patrón Silver
Ancho Reyes
Smoked pineapple
Agave wine

**Dry, smoky
& lactic**

*** 11€

SANS & SANS



Maker's Mark
Amaro Montenegro
Citron liqueur
Cynar

**Sweet, bitter
& intense**

*** 10€

CASA PERRIS



Bulleit Bourbon whiskey
Apple
Curry syrup
Kaffir lime

Spiced & sweet

*** 10€

INTENSITY

Soft * ○ ○ ○

Medium * * ○ ○

Strong * * * *

For non-alcoholic cocktails ask our staff.