

# ¡Thirsty?

## AGUA Y REFRESCOS | 3€ [WATER&SOFT DRINKS]

AGUA [STILL WATER] 0.5L
AGUA CON GAS [SPARKLING WATER] 0.5L
COCA COLA
COCA COLA ZERO
FANTA NARANJA
FANTA LIMÓN
SPRITE
NESTEA LIMÓN
NESTEA MARACUYÁ
AQUARIUS LIMÓN
AQUARIUS NARANJA
REFRESCO POMELO [GRAPEFRUIT SODA]
TÓNICA
APPLETIZER
GINGER ALE
RED BULL
GINGER BEER

## LIMONADA CASERA | 5€ [HOMEMADE LEMONADE]

### ELIJE SABOR | CHOOSE FLAVOUR:

LIMÓN Y MENTA [LEMON & MINT]
FLOR DE SAUCO [ELDERFLOWER]
FRESA [STRAWBERRY]
COCO [COCONUT]
MANGO [MANGO]
SANDÍA [WATERMELON]
PIÑA [PINEAPPLE]
FRUTAS DEL BOSQUE [FOREST FRUITS]
MARACUYÁ [PASSION FRUIT]
POMELO SODA [SPARKLING POMELO]

## ZUMOS [JUICES]

NARANJA NATURAL [FRESH ORANGE]	5
MANZANA [APPLE]	2.5
PIÑA [PINEAPPLE]	2.5
MELOCOTÓN [PEACH]	2.5
MANGO [MANGO]	2.5
NARANJA [ORANGE]	2.5

## SANGRIA

SANGRIA TINTO [RED]	6	20
SANGRIA BLANCO [WHITE]	6	20
SANGRIA BLUE AGAVE [TEQUILA]	8	25
SANGRIA CAVA [PROSECCO]	7	23
TINTO DE VERANO	6	20

## APERITIVOS | APPETIZERS

HUGO	7.5
BELLINI	7.5
CAMPARI SODA	7.5
CAMPARI ORANGE	8
COPA CAVA   PROSECCO	6
COPA CAVA ROSADO   ROSÉ	6
MARTINI BIANCO / ROSSO	5
VERMUT MUNTANER BLANCO	6
VERMUT MUNTANER ROJO	6
VERMUT YZAGUIRRE ROJO	6

## SPRITZ

HOUSE SPRITZ CANONITA	7.5
FROZEN CANONITA SPRITZ	9
CANONITA BERRY SENSATION	7.5
APEROL SPRITZ	7.5
FROZEN APEROL SPRITZ	9
VERMUT SPRITZ	7.5
LIMONCELLO SPRITZ	7.5

## CERVEZAS | BEERS

CAÑA ESTRELLA DAMM 0.3	2.5
CAÑA ESTRELLA DAMM 0.5	4.5
CAÑA CARLSBERG 0.3	2.8
CAÑA CARLSBERG 0.5	5
SANDY [BEER+LEMON] 0.3	2.5
SANDY [BEER+LEMON] 0.5	4.5
CLARA [BEER+SPRITE] 0.3	2.5
CLARA [BEER+SPRITE] 0.5	4.5
CORONA	3
ESTRELLA GALICIA	3
HEINEKEN	3
WEISSBEER	4.5
ROSA BLANCA	3
FREE DAMM 0.0	3

# COCKTAILS & DREAMS

## MOJITO | 8

rum + lime + sugar + mint + soda

## MOJITO FRUTA | FRUIT MOJITO | 9

rum + lime + sugar + mint + fruit puree + soda

### ELIJE SABOR: | CHOOSE FLAVOUR:

fresa [strawberry] | mango | piña [pineapple]

fruta de la pasión [passion fruit] | coco [coconut]

sandía [watermelon] | frutos del bosque [forest fruits]

## GINGER MOJITO | 9

ginger beer + rum + lime + sugar + mint + soda

## JAEGER MOJITO | 9

Jägermeister + lime + sugar + mint + soda

## FROZEN DAIQUIRI | 9

rum + fruit puree + lime + soda + ice

### ELIJE SABOR: | CHOOSE FLAVOUR:

fresa [strawberry] | mango | piña [pineapple]

fruta de la pasión [passion fruit] | coco [coconut]

sandía [watermelon] | frutos del bosque [forest fruits]

## ESPRESSO MARTINI | 9

vodka + espresso + coffee liqueur + sugar

## CAIPIRIÑA | 8

cachaça + lime + sugar + soda

## CAIPIROSKA | 8

vodka + lime + sugar + soda

## PIÑA COLADA | 9

rum + malibú + coconut puree + pineapple juice

## MOSCOW MULE | 9

vodka + lime + ginger beer

## LONDON MULE | 9

gin + lime + ginger beer

## MEXICAN MULE | 9

tequila + lime + ginger beer

## SEX ON THE BEACH | 9

vodka + peach liqueur + orange juice + cranberries juice

## TEQUILA SUNRISE | 9

tequila + orange juice + granadina

## COSMOPOLITAN | 9

vodka + cointreau + lime + cranberries juice + granadine

## GENTELMAN NEGRONI | 10

campari + vermut + gin

## LADY NEGRONI | 9

campari + vermut + prosecco

## SICILIAN LEMONADE FIZZ | 9

gin + lemonade + lime juice + simple syrup

## MARGARITA | 9

tequila + triple sec + lime + sugar

## DARK AND STORMY | 9

ginger beer + rum + lime + sugar

## RON COOLER | 9

ginger ale + rum + lime + sugar

## WHISKY COOLER | 9

ginger ale + whisky + lime + sugar

## BLUE LAGOON | 9

vodka + soda + blue curaçao

## SAN FRANCISCO | 8

vodka + mix of juices + granadine

## LONG ISLAND | 9

vodka + ron + tequila + gin + triplesec + lime + coke

## MOCKTAILS (non alcoholic)

### MOJITO 0.0 | 5.5

soda + lime + mint + sugar

### MOJITO FRUTA 0.0 | FRUIT MOJITO 0.0 | 6.5

fruit puree + lime + sugar + soda + mint

### ELIJE SABOR: | CHOOSE FLAVOUR:

fresa [strawberry] | mango | piña [pineapple]

fruta de la pasión [passion fruit] | coco [coconut]

sandía [watermelon] | frutos del bosque [forest fruits]

### GINGER MOJITO 0.0 | 6.5

ginger beer + soda + lime + mint + sugar

### PIÑA COLADA 0.0 | 6.5

pineapple puree + coconut puree + pineapple juice

### FROZEN DAIQUIRI FRUTA 0.0 | 7

fruit puree + soda + ice

### ELIJE SABOR: | CHOOSE FLAVOUR:

fresa [strawberry] | mango | piña [pineapple]

fruta de la pasión [passion fruit] | coco [coconut]

sandía [watermelon] | frutos del bosque [forest fruits]

### BLUE LAGOON 0.0 | 6.5

pineapple juice + lime + soda + blue curaçao

### CRANBERRIES FIZZ 0.0 | 6.5

cranberries juice + soda + lime + sugar

### PINEAPPLE GINGER FEVER 0.0 | 6.5

ginger beer + pineapple juice + lime + sugar

### SAN FRANCISCO 0.0 | 5.5

mix of juices + granadine

# TAPAS TO SHARE...OR NOT

**PAN, ALIOLI DE TOMATE CHERRY Y ALBAHACA, ACEITUNAS | 3€ P.P.** 🍞🌿  
Bread, cherry tomato and basil aioli, olives  
Brot, Kirschtomaten und Basilikum-Aioli, Oliven

**PIMIENTOS DE PADRÓN | 10.5**  
Small green peppers  
Kleine grüne Paprika

**GAMBAS AL PIL PIL | 16** 🍤🦀  
Garlic prawns with vegetables  
Knoblauch-Garnelen mit Gemüse

**CROQUETA DE SOBRASADA Y QUESO CON MIEL | 3€ UNIDAD / UNIT** 🍷🌿🍞  
Sobrasada and cheese croquettes with honey  
Sobrasada und Käse Krokette mit Honig

**CROQUETA DE PULPO A LA GALLEGA 3€ UNIDAD/ UNIT** 🐙🍷🍞🦀  
Octopus croquette | Oktopus Krokette

**CROQUETA DE CHULETÓN 3€ UNIDAD/ UNIT** 🌿🍷🍞  
Ribeye croquette | Ribeye-Krokette

**CHIPIRONES | 16.5** 🐙🌿🍷🍞🥒  
sobre cama de patata paja y alioli de lima  
Baby squid, bed of straw potatoes & lime aioli  
Kleine Tintenfische auf einem Bett aus Strohkartoffeln und Limonenaioli

**CALAMAR AL AJILLO | 18** 🐙🌿🍷  
Garlic squid | Knoblauch-Tintenfisch

**PAN DE CRISTAL | 6,5** 🍞  
con salsa de tomate, aceite de oliva, tomate cherry  
Crystal bread, tomato sauce, olive oil, cherry tomato  
Kristallbrot, Tomatensauce, Olivenöl, Kirschtomaten

**TAPA DE JAMÓN IBÉRICO | 24**  
Iberian ham  
Iberischer Schinken

**TAPA DE QUESO CURADO DE MALLORCA | 18** 🍷🍞🌿  
con tostadas y mermelada de pasas  
Mallorcan cured cheese with toasts and raisin jam  
Mallorquinischer Frischkäse mit Toast und Rosinenmarmelade

**HUEVOS ROTOS CON SOBRASADA Y CHISTORRA | 12** 🍷  
Fried eggs on a bed of homemade fried potatoes, with mallorcan sausages

Spiegeleier auf einem Bett aus hausgemachten Bratkartoffeln, mit mallorquinischen Würstchen

**HUEVOS ROTOS CON GAMBAS AL AJILLO | 13.5** 🐙🍷🦀  
Fried eggs on a bed of homemade fried potatoes, with garlic prawns

Spiegeleier auf einem Bett aus hausgemachten Bratkartoffeln, mit Knoblauchgarnelen

**PATATAS BRAVAS | 13.5** 🍷  
Spicy potatoes  
Würzige Kartoffeln

**VERDURAS Y GAMBAS EN TEMPURA CON SALSA WASABI | 16** 🌿🍷🦀  
Vegetables and shrimp tempura with wasabi sauce  
Gemüse und Garnelen-Tempura mit Wasabi-Sauce

**SALMÓN MARINADO AL ESTILO NORUEGO | 15,5** 🐟🍷🍞🥒🦀  
Marinated salmon norwegian style  
Marinierter Lachs norwegischer Stil

**BROCHETA DE HALLOUMI | 14,5** 🍷🍞  
Brocheta de queso, verduras, pesto, frutos secos  
Halloumi cheese, vegetables, pesto, nuts  
Halloumi-Käsespiess, Gemüse, Pesto, Nüssen

**HALLOUMI FRITO | 16** 🍷  
Queso halloumi frito y mermelada de arándanos  
Fried halloumi cheese and blueberry jam  
Gebratener Halloumi-Käse, Blaubeermarmelade

**ESPÁRRAGOS TRUFADOS | 16** 🍷  
salteados con aceite de trufa, huevos de codorniz y salsa tártara  
Sautéed asparagus, truffle oil, quail eggs and tartar sauce

Sautierter Spargel, Trüffelöl, Eier wachtel und Remoulade

## ENSALADAS | SALAD

### MEDITERRÁNEA | 17

Lechuga, tomate cherry, gambas, rúcula, aguacate, vinagreta de manzana y alcaparras

Lettuce, cherry tomatoes, prawns, arugula, avocado, apple&caper vinaigrette

Salat, Kirschtomate, Garnelen, Rucola, Avocado, Apfel und Kapernvinaigrette

### BURRATA | 16

Queso burrata, tomate cherry, rúcula, vinagreta de higos, frutos secos

Burrata cheese, cherry tomato, arugula, fig vinaigrette, nuts

Burrata-Käse, Kirschtomate, Rucola Feigenvinaigrette, Nüssen

### MONA | 17

Lechuga, tomate cherry, rúcula, queso de cabra, mermelada de arándanos, manzana, bacon, nueces, vinagreta de manzana y alcaparras

Lettuce, cherry tomatoes, arugula, goat cheese, apple, bacon, walnuts, blueberry jam, apple&caper vinaigrette

Salat, Kirschtomate, Rucola, Ziegenkäse, Apfel, Speck, Walnüssen, Blaubeermarmelade, Apfel und Kapernvinaigrette

### CHICKEN POPS | 16

lechuga, tomate cherry, pollo rebozado, aguacate, sésamo, salsa tártara

Lettuce, cherry tomato, breaded chicken, avocado sesame, tartar sauce

Salat, Kirschtomate, paniertes Hühnchen, Avocado, Sesam, Remoulade

## VEGANO

### ARANCINI | 14

Croquetas rellenas de arroz y verduras

Croquettes stuffed with rice and vegetables

Reiskroketten gefüllt mit Gemüse

### VERDURAS SALTEADAS | 14.5

Sauteed seasonal vegetables

Sautiertes Saisongemüse

## PASTA LOVERS

### TAGLIATELLE A LA TRUFA | 33

con aceite y mantequilla de trufa, preparada en mesa en rueda de queso Grana Padano flameado

Tagliatelle with truffle, truffle oil and truffle butter, prepared at the table in a wheel of flamed Grana Padano cheese

Tagliatelle mit Trüffel, Öl und Trüffelbutter, am Tisch zubereitet in einem Laib geflammtem Grana Padano-Käse

### RAVIOLIS DE ESPINACA | 17

con salsa de queso azul y champiñones

Spinach ravioli with blue cheese sauce and mushrooms

Spinat-Ravioli mit Blauschimmelkäsesauce und Pilzen

### ÑOQUIS AL PESTO | 17

con parmesano y frutos secos

Pesto gnocchi with Parmesan cheese and nuts

Pesto-Gnocchi mit Nüssen und Parmesankäse

## PAD THAI

### PAD THAI VERDURAS | 17

Fideos de arroz con verduras y frutos secos

Rice noodles with vegetables and nuts

Reisnudeln mit Gemüse und Nüssen

### PAD THAI POLLO | 19

Fideos de arroz, verduras, pollo y frutos secos

Rice noodles, vegetables, chicken and nuts

Reisnudeln mit Gemüse, Hühnchen und Nüssen

### PAD THAI GAMBAS | 21

Fideos de arroz, verduras, gambas y frutos secos

Rice noodles with vegetables, prawns and nuts

Reisnudeln mit Gemüse, Garnelen und Nüssen

# PESCADO | FISH

## BACALAO | 24

con crema de boniato, reducción de vino tinto y pasas + crujientes de boniato

Cod with sweet potato cream, red wine and raisins reduction + sweet potato crunchies

Kabeljau mit Süßkartoffelcreme, Rotwein und Sultaninenreduktion + Süßkartoffelchips

## GALLO | 24

con patatas al horno, salsa de jamón serrano y cebolla crujiente

Peter fish with baked potatoes, Serrano ham sauce and crispy onions

Peter-Fisch mit gebackenen Kartoffeln, Serrano-Schinkensauce und knusprigen Zwiebeln

## ATÚN ROJO | 23

con crema de calabaza, salteado de verduras al estilo asiático y sésamo

Red tuna with pumpkin cream, sautéed vegetables Asian style and sesame seeds

Roter Thunfisch mit Kürbiscrème, sautiertem Gemüse nach asiatischer Art und Sesam

## SALMÓN | 25

con patatón, verduras salteadas y salsa cítrica con alcaparras

Salmon with potatoes, sautéed vegetables and citrus caper sauce

Lachs mit Kartoffeln, sautiertes Gemüse, Zitrus-Sauce mit Kapern

## PULPO | 25

con crema de patata, verduras y alioli de lima

Octopus with potato cream, vegetables and lime aioli

Oktopus mit Kartoffelcreme, Gemüse und Limette-Aioli

## TARTAR DE ATÚN | 23

con manzana y salsa cítrica de naranja

Tuna tartar, apple and orange citrus sauce

Tunfisch Tartar mit Apfel und Orangen-Zitrussauce

## SUSHI TIMBAL | 21

atún rojo, mango, aguacate y arroz de sushi

Red tuna, mango, avocado and sushi rice

Thunfisch, Mango, Avocado und Sushi-Reis

## CEVICHE DE GAMBAS Y MANGO | 18

Shrimp and mango ceviche

Garnelen und Mango Ceviche

# ARROCES | RICE

## RISOTTO TRUFADO | 25

de setas con queso burrata

Truffled mushroom risotto with burrata cheese

Trüffel-Pilz-Risotto mit Burrata-Käse

**PAELLA** – mínima para 2 personas / Precio por persona

**PAELLA** – minimum for 2 people / Price per person

**PAELLA** – minimum für 2 Personen / Preis pro Person

## PAELLA DE MARISCO | 20

Seafood paella with shells

Paella mit Meeresfrüchten mit Muscheln

## PAELLA DE MARISCO CIEGA | 21

Mixed paella without shells

Gemischte Paella ohne Muscheln

## PAELLA MIXTA CIEGA | 20

Meat and seafood paella without shells

Fleisch und Meeresfrüchte Paella ohne Muscheln

## PAELLA DE ENTRECOT Y

### GAMBAS | 23

Entrecote and prawns paella

Entrecote und Garnelen Paella

## PAELLA ROJA DE PULPO Y

### SEPIA | 28

Red paella with octopus & cuttlefish

Rote Paella mit Krake und Tintenfisch

## PAELLA DE ALCACHOFA

### Y CALAMAR | 21

Artichoke and squid paella

Artischoke und Tintenfisch Paella

## PAELLA NEGRA CIEGA

### DE MARISCO | 21

Seafood black paella without shells

Schwarze Paella mit Meeresfrüchten ohne Muscheln

## PAELLA DE VERDURAS | 18

Vegetable paella

Gemüse Paella

## FIDEUÁ MIXTA CIEGA | 20

Noodles with meat and seafood without shells

Nudeln mit Fleisch und Meeresfrüchte ohne Muscheln



pescado

gluten

huevos

lácteos

moluscos

soja

mostaza

crustáceo

frutos cáscara

sésamo

cacahuete

apio

altramuces

sulfitos

# CARNE | MEAT | FLEISCH

## SOLOMILLO DE CERDO | 22

relleno de queso de cabra, envuelto en bacon, con espárragos, salsa de remolacha, manzana y tomate cherry

Pork tenderloin stuffed with goat cheese, wrapped in bacon, with apple, asparagus, beetroot sauce and cherry tomato

Schweinefilet gefüllt mit Ziegenkäse, im Speckmantel, Spargel, Rote-Bete sauce, Apfel und Kirschtomate

## COSTILLAS DE CERDO | 21

en salsa barbacoa

Pork ribs with barbecue sauce

Schweinerippchen mit barbecue-Sauce

## ENTRECOT DE ANGUS | 24

con costra de hierbas provenzales y salsa de miel y mostaza

Angus steak with provencal herbs crust and honey-mustard sauce

Angus Entrecôte mit Kräutern aus der Region und Honig-Senf-Sauce

## TARTAR DE TERNERA | 24

con tostadas y mantequilla

Steak tartare with toasts and butter

Kalbstartar mit Toast und Butter

## TRIPLE KING ANGUS BURGER | 15

Tres carnes de angus, triple queso cheddar, bacon, huevo, cebolla caramelizada

Three angus meat, triple cheddar cheese, bacon, egg, caramelized onion

Burger mit drei angus Patties, Ei, drei Pach cheddar-Käse, Speck, karamellisierte Swiebeln


## QUEEN BURGER | 14

carne mixta, queso de cabra caramelizado con costra de finas hierbas, mostaza de miel y pimienta ahumada

Mixed meat with caramelized goat cheese, herb crust, honey mustard and smoked pepper

Gemischtes Fleisch mit karamellisierter Ziegenkäse, kräuterkruste mit Honig-Senf und geräucherter Pfeffer

## PALETILLA DE CORDERO ± 850G | 35

en salsa demiglace 

Lamb shoulder ± 850g in demiglace sauce

Lammschulter ± 850g in Demi-Glace-Sauce

## POLLO AL HORNO | 16

Baked chicken

Gebackenes Hühnchen

### ELIJE LA GUARNICIÓN DE LA CARNE

### CHOOSE THE MEAT GARNISH

### WÄHLEN SIE DIE FLEISCHBEILAGE

- Patatas fritas caseras | 4€  
Home made fries  
Hausgemachter Pommes
- Boniato | 5€  
Sweet potatoes | Süßkartoffel
- Patatas marinadas | 5€  
Marinated potatoes  
Marinierte Kartoffeln
- Verduras | Vegetables | Gemüse | 5€
- Arroz | Rice | Reis | 4€
- Ensalada | Salad | Salat | 5€

## KIDS • MENU • NIÑOS

### FINGERS DE POLLO | 12

con patatas fritas caseras

Chicken fingers with homemade fries

Hähnchenstäbchen mit hausgemachter Pommes frites

### TALLARINES | 9.5

con salsa de tomate

Noodles with tomato sauce

Nudeln mit Tomatensauce

### HAMBURGUESA CASERA | 12

carne mixta, queso y patatas fritas caseras

Homemade cheeseburger [mixed meat]

with homemade fries

Hausegemachter Cheeseburger

[gemischtes Fleisch] mit Pommes

### HUEVOS FRITOS CON PATATAS | 9.5

Fried eggs with homemade fries

Spiegeleier mit hausgemachter Pommes



pescado

gluten

huevos

lácteos

moluscos

soja

mostaza

crustáceo

frutos cáscara

sésamo

cacahuete

apio

altramuces

sulfitos

# SWEET MOMENT

## SWEET DREAMS TIRAMISÚ | 11 🍰

Postre para coleccionar me gustas ♥  
Dessert to collect likes ♥

## GOFRE DOLCE VITA | 7.5 🍩 🍦 🍫 🍷

Gofre con helado a elegir y salsa de chocolate  
Waffle with ice cream of your choice and choco sauce

## CRÈME DE LA CRÈME | 10.5 🍰 🍷

Crème brûlée con piña caramelizada y sorbete de piña colada  
Crème brûlée with pineapple & piña colada sorbet

## CRÈME BRÛLÉE CLASSIC | 8 🍰 🍷

## CHEESECAKE LOVER | 8 🍰

con baileys, chocolate blanco & salsa de frutos rojos  
White chocolate & baileys cheesecake with forest fruits sauce

## PUDDING DE CHIA | 7.5 [ VEGANO ] 🍌

con crema de coco y salsa de fresas  
Chia pudding with coconut cream & strawberries sauce

## PANNA COTTA DE CAFÉ | 7.5 🍰 🍷

con extracto de vainilla, salteado de caramelo y frutos secos  
Coffee pannacotta with vanilla extract, sautéed caramel and nuts

## TRIPLE CHOCOLATE | 8 🍰 🍷

Tarta tres chocolates con galleta oreo  
Three chocolate cake with oreo cookies

## GATÓ DE CHOCOLATE | 7.5 🍰 🍷

Tarta de almendra y chocolate con helado de almendra mallorquina  
Chocolate & almond cake with almond icecream

## Helados / Icecream / 3€ BOLA / SCOUP

vanilla | chocolate | almendra [almond]  
kinder bueno | pistacho | speculoos [lotus]  
sorbete fresa [strawberry] | sorbete limón  
sorbete mango | sorbete piña colada

Sorbete + cava [prosecco] | +vodka | +limoncello | 5.80€  
elegir sabor sorbete | choose the sorbet flavour

## Batidos / Milkshake

### DE HELADO | ICECREAM | 6

elegir sabor | choose icecream flavour

### DE PROTEINA | PROTEIN | 8.5

STRAWBERRY KISSES  
leche, proteína Whey fresa, crema de cacahuete  
milk, Whey protein strawberry flavor, peanut butter

### PROTEIN BOSS

leche + proteína Whey chocolate + crema de cacahuete  
milk + chocolate flavored Whey protein + peanut butter

# BUT FIRST COFFEE

## ARABAY COFFEE

### FIRST STEP 100% ARABICA

#### Nota de cata:

AROMA: fragancia a flores salvajes como las amapolas, suaves notas a cacao y especias como el cardamomo.

EN BOCA: es elegante, de cuerpo suave y ligera acidez cítrica. En post-gusto encontramos notas de flores y refrescantes de jengibre.

Espresso	1.8
Ristretto	1.8
Espresso doble	3.6
Americano	2
Cortado	2
Café con leche	2.2
Cappuccino	3.5
Cappuccino freddo	4.5
Flat white	4
Latte macchiato	3.5
Café bombón	2.5
Irish coffee	6.5
Carajillo	3.5
Espresso tonic	4.8
Afogatto	5.5
[espresso+vanilla icecream]	
Ice coffee	6
[espresso+vanilla icecream+cream]	
Chocolate caliente con nata	5
[hot chocolate with cream]	
Green matcha latte	6
Butterfly pea latte	6
Nutella latte	6
Caramel latte	6

#### FRAPPE:

Choco Frappe Latte	6.9
Caramel Frappe Latte	6.9
Baileys Frappe Latte	6.9

#### EXTRAS: 0.20€

leche   milk	soja   soy milk
avena   oat milk	hielo   ice

## Tea time / 3€

Manzanilla   chamomille
Hojas de menta   mint
Frutas del bosque   forest fruits
Rojo [red] cuerpo del deseo
Verde [green] jasmín
Verde jengibre & limón   green gingerlemon
Negro [black] earl grey
Negro [black] breakfast
Rooibos copacabana
Rooibos relax
Digest hierbas

# LET'S DRINK ABOUT IT

## DIGESTIVOS | 4.5

HIERBAS DULCES  
HIERBAS SECAS  
HIERBAS MIXTAS  
LIMONCELLO  
JAEGERMEISTER  
RAMAZOTTI  
GRAPPA  
NONINO  
DISARONNO  
SAMBUCA  
RICARD  
PERNOD  
ANIS TRES CAIRES  
PALO  
PACHARÁN  
AVERNA  
GIULIONCELLO [ MALLORCA ]  
LICOR 43  
COINTREAU  
BAILEYS  
FRANGELICO

CHUPITO [ SHOT ] | 3€

## GIN O'CLOCK

SEAGRAMS | 8  
BEEFEATER | 8  
BEEFEATER BLACK | 10  
BEEFEATER PINK | 8  
XORIGUER | 8  
PUERTO DE INDIAS ROSA | 8  
TANQUERAY | 8  
TANQUERAY SEVILLA | 10  
BOMBAY SAPHIRE | 10  
GIN EVA (MALLORCA) | 10  
SUAU (MALLORCA) | 10  
CITADELLE | 10  
HENDRICKS | 10  
NORDÉS | 10  
GIN MARE | 10.  
MARTIN MILLERS | 10  
GVINE FLORAISON | 13  
BROCKMANS | 13  
MONKEY | 15

## RON

	COPA	COMBINADO
AMAZONA	5	7.5
BARCELÓ	5.5	8
BARCELÓ IMPERIAL	9.5	12
BACARDI	5.5	8
HAVANA 7	7.5	10
ZACAPA 23	11.5	14
MATUSALEM	9.5	12
LEGENDARIO	7.5	10

## VODKA

ABSOLUT	5.5	8
BELUGA	9.5	12
BELVEDERE	9.5	12
GREYGOOSE	11.5	14
ERISTOFF	5	7.5
KM1 [MALLORCA]	5.5	8

## WHISKY

JB	5.5	8
BLACK LABEL	9.5	12
RED LABEL	5.5	8
JACK DANIELS	7.5	10
CARDHU	9.5	12
CHIVAS	9.5	12
BALLANTINES	5.5	8
BALLANTINES 10	7.5	10
MAKER'S	9.5	12

## TEQUILA

JOSE CUERVO REPOSADO	8	10.5
JOSE CUERVO SILVER	8	10.5
MEZCAL	14	16.5

## BRANDY

VETERANO	5
TERRY	5
SUAU	9
DUQUE DE ALBA	9
CARLOS I	9
CARDENAL MENDOZA	9