

Sake

Sake Frio (150 ml)
Cold Sake

Sake Caliente (150 ml)
Hot Sake

Sake chupito
Shot Sake

Sake Premium

Tokubetsu Junmai Sake Yamada-Nishiki (300 ml)

DRY SECO  SWEET DULCE

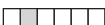
Junmai Ginjo Taisetsu Sake (300 ml)

DRY SECO  SWEET DULCE


Kubota Senjyu (720 ml)

DRY SECO  SWEET DULCE

Akashi-Tai Daiginjo Genshu (300 ml)

DRY SECO  SWEET DULCE

Akashi-Tai Junmai Tokubetsu (300 ml)

DRY SECO  SWEET DULCE

Akashi-Tai Junmai Ginjo Sparkling Sake (300 ml)

DRY SECO  SWEET DULCE

El sake suele beberse como parte de rituales. Sake significa bebida alcohólica. A pesar de todo, el primer sake fue llamado kuchikami. En Japón el sake se sirve frío, tibio o caliente, dependiendo de la calidad del sake y la estación del año.
Salud. Kenko

*Sake is often served with especial ceremony.
The word sake can refer to any alcoholic drink. Kuchikami was one type of the earliest sake.
In Japan, sake is served chilled, at room temperature or heated depending the quality of the sake and the season.
Kenko*

Cocktails

Ceremonia Matcha

Vodka infusionado con té matcha, zumo de lima natural, sirope de miel, Choya Shiso y perfume de frutos del bosque.

Vodka infused with matcha tea, fresh lime juice, honey syrup, Choya Shiso and wild berries perfume.

Vodka-Aufguss mit Matchatee, frischer Limettensaft, Honigsirup, Choya Shiso und Parfüm von Waldfrüchten.

Kuchicami

Sake fusionado con té de palomitas y maíz inflado, Roku Gin, Midori licor de melón, zumo de lima natural, sirope casero de naranja y albahaca.

Sake infused with Popcorn tea, Roku Gin, Midori melon liqueur, fresh lime juice and homemade orange syrup and basil.

Sake-Aufguss mit Popcorntee, Roku Gin, Midori Melonenlikör, frischer Limettensaft, Hausgemachter Orangensirup und Basilikum.

Hon-Wasabi

Ron blanco, sirope casero de wasabi, pepino y aguacate, y zumo de yuzu.

White rum, homemade wasabi-cucumber-avocado syrup and yuzu juice.

Weisser Rum, Hausgemachter Wasabi-Gurken-Avocado Sirup und Yuzu saft.

Pisco Sumailla Style

Pisco Perfecto Amor, Pisco Quebranta, sirope de piña, clara de huevo, zumo de lima natural, bitter de Chuncho y piña natural.

Pisco Perfecto Amor, Pisco Quebranta, pineapple syrup, egg white, fresh lime juice, Chuncho Bitter and fresh pineapple.

Pisco Perfecto Amor, Pisco Quebranta, Ananassirup, Eiweiss, frischer Limettensaft, Chuncho Bitter und frischer Ananas.

Cocktails

Mezcal - Mule

Mezcal, Tequila 23, Ancho Reyes, puré de mango, Sirope de Tougarashi y chile, zumo de lima natural y Top Ginger Beer.

Mezcal, Tequila 23, Ancho Reyes, mango puree, tougarashi and chilli syrup, fresh lime juice and Top Ginger Beer.

Mezcal, Tequila 23, Ancho Reyes, Mangopüree, Tougarashi-Chili Sirup, frischer limettensaft und Top Ginger Beer.

Aperol Mallorquín

Aperol, hierbas mixtas, Gin Bergamota, Aromatic Tonic Water y Top Cava.

Aperol, herbs liqueur, bergamot gin, Aromatic Tonic Water and Top Cava.

Aperol, Kräuterlikör, Bergamotte Gin, Aromatic Tonic Water und Top Cava.

Negroni Do Monte

Vermut rosso, Nordés Gin, Sfumato Amaro y bitter de naranja.

Vermouth rouge, Nordés Gin, Sfumato Amaro and orange bitter.

Roter Wermut, Nordés Gin, Sfumato Amaro und Orangenbitter.

Margalichy

Tequila 100% Blue Agave, Puré de liché, zumo de lima natural y sirope de limón y vainilla.

100% Blue Agave Tequila, liché puree, fresh lime juice and lemon-vanilla syrup.

100% Blue Agave Tequila, Liché Püree, frischer limettensaft und Zitrone-Vanille Sirup.


Japanese Smoke

Whisky Yamazaki Single Malt, bitter de naranja, bitter de angostura, sirope de café y madera y brandy Suau 15 años.

Single Malt Yamazaki Whisky, orange bitter, angostura bitter, coffee-wood syrup and 15 years Suau brandy.

Single Malt Yamazaki Whisky, Orangenbitter, Angostura bitter, Kaffee-Holz Sirup und Brandy Suau 15 Jahre.

Cervezas / Beers

Estrella Damm	
Alhambra	
Free Damm tostada	
Daura Gluten-Free	
Malquerida	

Cervezas japonesas / Japanese beers

Kirim	
Coedo Beniaka	

Ron / Rum

Plantation 3 stars
Botran 8 años
Diplomático
Don Papa
Zacapa X.O.

Whisky

The Tottori Blend (Aged in Boubon Barrel)
The Macallan 12 years old
Hibiki Suntory Whisky
The Yamazaki Single Malt
Nikka Whisky from the Barrel 51% vol
The Macallan Ruby

Brandy & Cognac

Carlos I

Suau 15 años (Mallorca)

Ysabel Regina

Vodka

Absolut

Grey Goose

Cristal

Tequila

José Cuervo Oro



Calle 13 100% Blue Agave



Don Julio Tequila Reposado



Burrito Fiestero Mezcal



Disponemos de aperitivos y digestivos.

We have appetizer and digestive.

Wir haben Aperitifs und Digestifs.

Gin Tonics

Hendricks

Pepino, pétalo de rosa, twist lima y tónica Fever-Tree.

Cucumber, petal of rose, lime twist and tonic Fever-Tree.

Gurken, Blütenblatt der Rose, Twist Limette und tonic Fever-Tree.

Gin Eva Bergamota

Twist lima, enebro, lima kaffir y tónica Fever-Tree.

Lime twist, juniper, kaffir lime and tonic Fever-Tree.

Twist Limette, wacholder, kaffernlimette und tonic Fever-Tree.

Gin Mare

Twist limón, albahaca o romero, cardamomo y tónica Fever-Tree.

Lemon twist, sweet basil or rosemary, cardamom and tonic Fever-Tree.

Twist Zitrone, Basilikum oder Rosmarin, Kardamom und tonic Fever-Tree.

Nordés

Hoja de laurel, cardamomo, twist lima y tónica Fever-Tree.

Bay leaf, cardamom, lime twist and tonic Fever-Tree.

Lorbeerblatt, Kardamom, Twist Limette und tonic Fever-Tree.

G'Vine

Uvas, twist lima, hierbabuena y tónica Fever-Tree.

Grapes, lime twist, mint and tonic Fever-Tree.

Trauben, Twist Limette, Minze und tonic Fever-Tree.

Gin Tonics

Bulldog

Palo de regaliz, twist lima y naranja y tónica Fever-Tree.

Liquorice stick, lime-orange twist and tonic Fever-Tree.

Süssholz, Twist Limette-Orange and tonic Fever-Tree.

Roku Gin

Japanese Gin

Flor de hibiscus, twist lima, flor comestible y tónica Fever-Tree.

Hibiscus flower, lime twist, edible flower and tonic Fever-Tree.

Hibiskusblüte, Twist Limette, essbare Blume und tonic Fever-Tree.

Jinzu

Japanese Gin

Cilantro, twist lima, naranja y tónica Fever-Tree.

Coriander, lime twist, orange and tonic Fever-Tree.

Koriander, Twist Limette, orange und tonic Fever-Tree.

Brockmans

Frutos del Bosque, twist naranja, hierbabuena y tónica Aromatic Fever-Tree.

Wild berries, orange twist, mint and tonic Aromatic Fever-Tree.

Waldfrüchten, Twist Orange, Minze und tonic Aromatic Fever-Tree.

Le Tribute

Kumkuat, enebro, pomelo deshidratado y tónica Fever-Tree.

Kumkuat, juniper, dried grapefruit tree and tonic Fever-Tree.

Kumkuat, wacholder, getrocknet Grapefruit und tonic Fever-Tree.