



# APERITIVO

From 3pm

## Cocktails

### The Spritzers

Aperol Spritz — €9.0  
*Aperol, Prosecco, Soda Water*

Capolavoro — €9.0  
*Amaro del Capo, Carpano Antica, Soda Water*

Luna di Cello — €9.0  
*Malfy Limone, Lemon Juice, Prosecco, Soda Water*

Casa di Pampelle — €9.0  
*Pampelle, Prosecco, Soda Water*

Hugo — €9.0  
*Gin, Elderflower, Prosecco, Soda Water, Mint Leaves*

### G&T

Bombay Sapphire — €10.0  
Gin Mare — €12.0  
Tanqueray 10 — €12.0  
Monkey 47 — €12.0  
Hendrick's — €12.0  
Bulldog — €12.0  
The Botanist — €12.0  
Island 8 — €12.0  
Malfy Limone / Arancia — €12.0  
Gunpowder — €12.0  
Kopparberg Strawberry — €10.0

### The Sours

Pisco Sour — €10.0  
*Pisco, Lemon Juice, Bitters*

Amaretto Sour — €10.0  
*Amaretto, Lemon Juice, Bitters*

Smoked Whiskey Sour — €10.0  
*Laphroig Single Malt, Lemon Juice, Angostura*

Twisted Margarita — €10.0  
*Spicy Tequila, Cointreau, Lemon Juice, Fruit*

### Beer

Cisk Lager — €3.0  
Cisk Lager Pint — €5.0  
Cisk Excel — €3.0  
Blue Label — €6.0

### Craft Beer

La Chouffe Blonde — €8.0  
Baladin Isaac Witbier Blanche — €8.0

### Twists on the Classics

Elderflower Cosmopolitan — €10.0  
*Vodka, Cointreau, Elderflower Liqueur, Lime Juice, Cranberry Juice*

Maria Dolores — €10.0  
*Vodka, Tia Maria, Ras al Hanout, Mozart Chocolate Cream*

Juju's Bramble — €10.0  
*Gin, Chambord, Lime Juice, Berries*

Negroni alla Salvia — €10.0  
*House-infused Gin & Sage, Carpano Antica, Campari Bitters*

La Baronessa — €10.0  
*Rum Imperial, Five Spices, Orange Essence, Sugar Cube*

Sangria del Matador — €10.0  
*Our homemade Sangria, Fresh Fruit*

Pimm's Cocktail — €10.0  
*Pimm's, Lemonade, Cucumber, Fruit, Ginger Ale*

Paloma — €10.0  
*Tequila, Grapefruit Juice, Lime, Grapefruit Soda*

### Happy Hour

From 5pm till close

Live life happy with **two-for-one**  
on all cocktails

## Bar Bites

Softshell Crab Tempura — €16.0  
*Pineapple, Coriander Salad*

Turkey Corndogs — €10.0  
*Mustard, Ketchup*

Crispy Pork Belly Tacos — €12.0

Charcuterie & Cheese — €15.0 for one; €25 for two

Assorted Bruschetta — €10.0  
*Straciatella, Anchovies, Lemon  
Lardo, Honey, Cocoa Powder  
Pea Hummus, Almond Flakes (V)*

Focaccia Porchetta — €10.0  
*Pistacchio, Sundried Tomatoes Burrata*

Patatas Bravas (V) — €8.0

Oxtail Croquettes — €12.0  
*Applewood Cheddar Dip*

Fish Cakes — €10.0  
*Sweet Chilli Sauce*

Arancini Basket (V) — €10.0  
*Ranch Salsa*

Vegetarian Meze (V) — €11.0 for one; €18.0 for two

### Desserts

Assorted Ice Cream Sandwiches — €9.0

Churros — €8.0  
*Dark Chocolate Sauce, Pistachio Praline*

Assorted Mini Pastries — €8.0

All dishes served in our restaurants are prepared in a kitchen where various allergen-containing products are regularly used, including eggs, nuts, fish, shellfish, dairy and various other recognized allergens, where the risk of cross-contamination of food products may arise. If you suffer from any kind of food allergy intolerance, please inform your waiter immediately before ordering for further allergen information. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially when you have certain medical conditions.

All prices are inclusive of VAT.