

**trobar
gastronomy:**

**food
menu:**

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welcome to trobar
the place where:

The eternal seekers go crazy when the perfect song comes up in the perfect place, at the perfect time. They become soulmates by just saying 'I love the way you think'. They collect art because of the impact on their lives, not their pockets. They save all the umami experiences in the most intricate corners of the mind. And collect all that makes life worth living day after day, time and time again. That's why they always come back here; to find everything they once found. Just like you do.

back

to
find,

trobar

trobar gastronomy:

welcome to trobar gastronomy, our restaurant dining experience:

Our menu is international fusion inspired by the Countries our artists are from and is designed to share. All our “tableware” has it’s own unique story. Pieces are either created by trobat artists in collaboration with trobar, are vintage items from our retrobat line, are eclectic pieces collected by our curator from our objecte trobat range, or they are made by us and are part of our trobat casa collection.

All are available for purchase at www.trobat.co/trobar | Bon Profit!

01 Bread Basket with Butter 3,5€ (p.p)

Fresh-baked homemade bread with infused butter (take a gamble, each day it’s different)

Bread “basket” designed by Emmely Elgersma. Ceramic eye designed by Constanza Cecchetto

02 Oysters 6€ (/ud)

Sourced from France, the traditional home of oysters, we serve our oysters simple, sans sauce, embracing their own flavour. Like it saucy, request it with “Leche De Tigre” (+€0,5).

Try it with: our “Pogo” cocktail

Platter designed by Constanza Cecchetto

03 Asparagus (seasonal) 12€

Grilled white asparagus confit with smoked butter served over a truffle hollandaise sauce

Try it with: our “Drag Martini” cocktail

Bowl designed by Constanza Cecchetto

04 Mole and Chips 16€

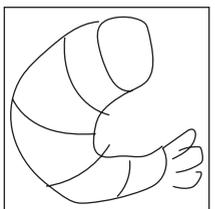
Oaxacan-style sweet potato mole, served with our homemade corn chips

Try it with: our “Ron-Roneo” cocktail

Mortar and pestle designed by Biel Miralles

If you have any allergies, please let us know and we’ll advise you.

scan to
shop



trobar gastronomy:

05

Burrata, Our Way

16€

Deconstructed burrata with olives and fresh tomato, served with crunch toast

Try it with: our “The Negroni is on Holiday” cocktail

Plate designed by Constanza Cecchetto

06

Our “Lobster Roll”

12€ (each)

The original with a twist. A crunchy brioche ball filled with a creamy lobster tartare, and served with a lobster sashimi garnish

Try it with: our “Pearl Clutcher” cocktail

Plates designed by
Constanza Alamazán Carrasco

07

Tro-Tacos

8€ (each)

- Crispy shrimp served with avocado mousse and chipotle mayonnaise
- Cochinita Pibil-style slow-cooked pork served with coriander and a wedge of lime
 - Pork Secreto with spicy mango salsa
- Spicy mango served with fresh pico de gallo and chipotle mayonnaise

Try it with: our “Sobrasada Marg” cocktail

Taco wiggles designed by
Laura Rubio Bañon

08

Mini Squid Focaccia

10€

A mini burger, trobar style. Homemade black squid ink focaccia served with fried squid, cabbage, creamy citrus sauce and fresh lime

Try it with: our “Citrus Experience” cocktail

Plate designed by
trobat casa



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trobar gastronomy:

09

Mexican “Bravas”

9€

Our spin on the traditional Spanish dish,
served with jalapeño sauce

Try it with: our “Chingon” cocktail

Bowl designed by Solène Bonnet

10

Trobar’s Home Fries

12€

Chunky fries with a Peruvian-style “huancaína”
truffle infused sauce

Try it with: our “Hattan-Man” cocktail

Bowl designed by
Alfonso Reyes

11

Med Salad (Seasonal)

12€

When the Mallorca tomatoes are good, we offer
you trobar’s Mediterranean inspired salad.
Tomatoes, thinly sliced celery, and apple tossed
in a homemade vinaigrette.

Have it as is or add sauteed sea bass (+6€)

Try it with: our “Okita” cocktail

Plate designed by
trobat casa

12

Foie Gras

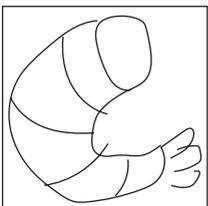
22€

Homemade foie gras infused with sherry wine
& bourbon. Served with toast and homemade
fig marmalade

Try it with: our “Re-Fashioned” cocktail

Plate designed by
Alfonso Reyes

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trobar gastronomy:

13 Ceviche “Carretillero” 25€

Crispy squid rings served with a ceviche of fresh seabass marinated in coriander, rocoto (Peruvian chilli) and lime juice

Try it with: our “Trobar Spritz” cocktail

Bowl and ceramic skewer
designed by Constanza Cecchetto

14 Red Ceviche 16,5€

Locally sourced red prawn and mango ceviche with “Leche De Tigre” & crunchy banana chips

Try it with: our “Sakxy Nikkei” cocktail

Vintage glass from retrobat & mother of pearl spoon from objecte trobat

15 Calamari 14€

Crispy fried calamari with squid ink mayo

Try it with: our “Green Smoke” cocktail

Plate designed by Alfonso Reyes

16 Pichana Milanesa 26€

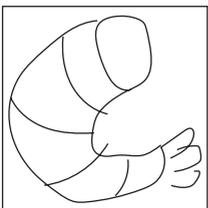
Fried Iberian pork marinated in Chimichurri then crumbed in panko and served with soy marinated cherry tomatoes and a drizzle of provolone sauce

(because we sincerely believe you can never have too much sauce, we’ll also add an extra serving of provolone sauce on the side)

Try it with: our “Trobar & Famous” cocktail

Plate and sauce pot designed by
Teresa Monmas

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trobar gastronomy:

17

Scallops

28€

Scallops cured in a parmasen infused “Leche De Tigre”, a twist on the traditional Peruvian sauce. Topped with crispy parmesan

Try it with: our “Purple & Tonic” cocktail

Bowl designed by Constanza Cecchetto

18

Not Your Average Mac & Cheese

16€

American-style macaroni and cheese with a twist, including Italian and local Mallorcan cheeses, fresh paprika and a spicy olive oil crumb

Try it with: our “Bloody Maria” cocktail

Dish designed by Hannah Simpson

19

Bogavante In Butter

52€

A whole local bogavante lobster, deshelled, sauteed in butter and sage and served with a fried egg and potatoes

Try it with: our “All In!” cocktail

Dish designed by Laura Rubio Bañon

20

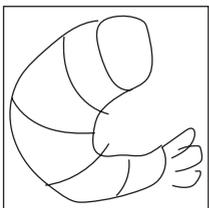
Rossini the trobar way

42€

A juicy 250g solomillo on the grill topped with a hot slice of fresh whole foie gras briefly pan-fried at the last minute. The dish is garnished with a Madeira demi-glace sauce

Try it with: our “Pine Tree Sour” cocktail

Plate designed by
Teresa Monmas



If you have any allergies, please let us know and we'll advise you.

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trobar gastronomy:

21

trobar tartare

32€

100g Steak tartare with a trobar twist of our
homemade herb and spice mix

Try it with: our “Tiny Disco” cocktail

Plate designed by
Teresa Monmas

22

Fish of the Day

price
per kg

Fresh from the sea, we offer today’s best market
fish baked and served with padron peppers and
rustic potatoes (+8€)

Try it with: our “When Adam Bit The Apple”
cocktail

Platter designed by Mr Piro

23

Meat of the Day

price
per kg

Matured meat aged by us in-house, then grilled
and served with padron peppers and rustic
potatoes (+8€)

Try it with: our “She Sells Sea Shells” cocktail

Platter designed by Mr Piro

Extra's

Avocado cream sauce 2.5€

Tartara 2.5€

Creamy provolone cheese sauce 3€

Spicy mango sauce 3€

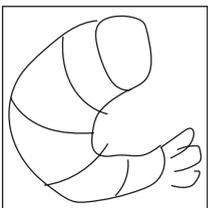
Chipotle mayonaise 3€

Jalapeño bravas sauce 3€

Huancaína truffle sauce 4€

Infused butter 2.5€

Corn chips 3€



If you have any allergies, please let us know and we'll advise you.

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something sweet:

Our deconstructed desserts are served in a “cocktail glass” and aren’t designed for sharing. But why would you want to?

24 Tiramisu 12€

Our italian family recipe

Try it with: our “No Se Hable Mas” cocktail

“Glass” designed by Anna Demidova

25 Cheesecake 12€

Berries, cream cheese and white chocolate

Try it with: our “But First Coffee” cocktail

“Glass” designed by Martine Thoelen

26 Banana Split 12€

Banana, ‘dulce de leche’, peanuts and chocolate

Try it with: our “Mangoco” cocktail

“Glass” designed by Soléne Bonnet

27 Bea’s Cannoli 12€

Traditional Sicilian family recipe, crispy shell with a creamy ricotta inside

Try it with: our “Up In The Clouds” cocktail

“Glass” designed by Constanza Cecchetto

Shop all you can see at www.trobat.co/trobar
Follow us @trobat.co @trobar_

scan to shop



Tablescape:

Plates designed by Alfonso Reyes

Utensils designed by Sebastião Lobo

Napkins designed by trobat casa

Wine glasses designed by Justine Menard & trobar

Candelabras designed by Rubble Workshop

Coasters & table lights designed by Emmely Elgersma

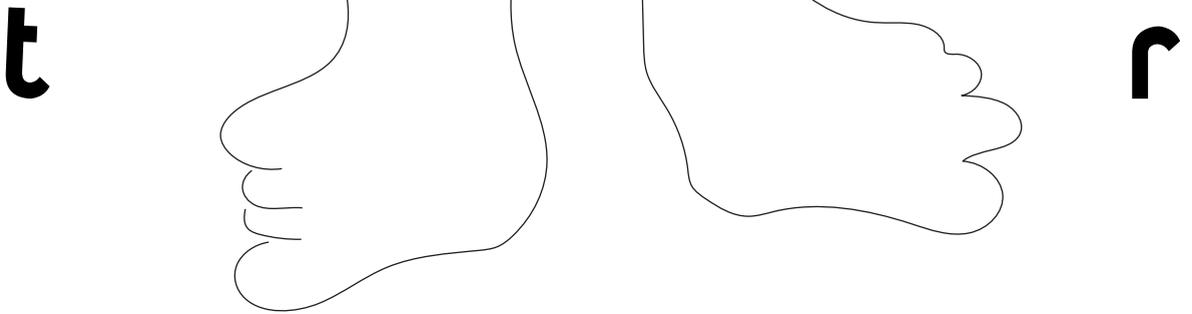
Water glasses designed by Constanza Cecchetto

Salt bowls designed by trobat casa

Coffee cups designed by Teresa Monmas

trobar
gastronomy:

cocktail
menu:



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cocktails by trobar:

All our “glassware” is either created by trobat artists in collaboration with trobar, are vintage items from our retrobat line, are eclectic pieces collected by our curator from our objecte trobat range, or they are made by us and are part of our trobat casa collection.

(Pause for breath. Yes, we’ve been busy!)

All are available for purchase at www.trobat.co/trobar

Follow us @trobat.co @trobar_

Please be advised that some of our cocktails may contain traces of nuts, raw egg and/or milk products. If you have any allergies, please let us know and we'll advise you.

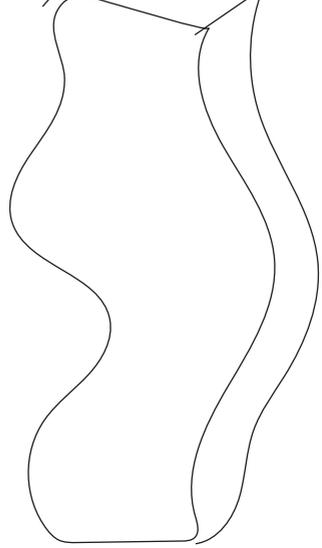
Pogo

When life gives you lemons...

(Ingredients):

Tequila silver, orange liqueur, grapefruit cordial, lime and chilli tonic

"Glassware" designed by Anna Demidova



16€

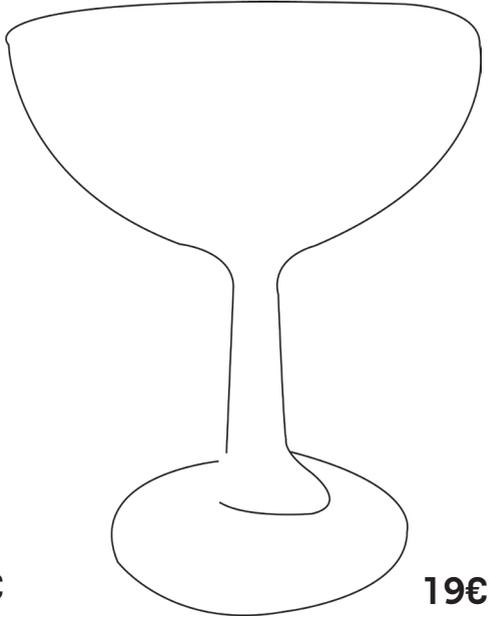
Sobrasada Marg

A margarita is always a good idea

(Ingredients):

Sobrasada-infused tequila, corn liqueur and lime

"Glassware" from retrobat



19€

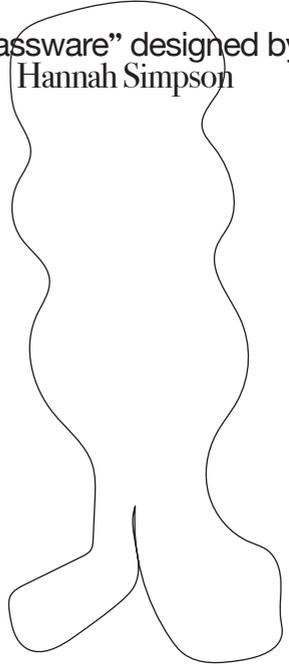
Green Smoke

Where there's smoke...

(Ingredients):

Gin, mezcal, cucumber & ginger cordial, lime, mint, topped with homemade yuzu soda

"Glassware" designed by Hannah Simpson



18€

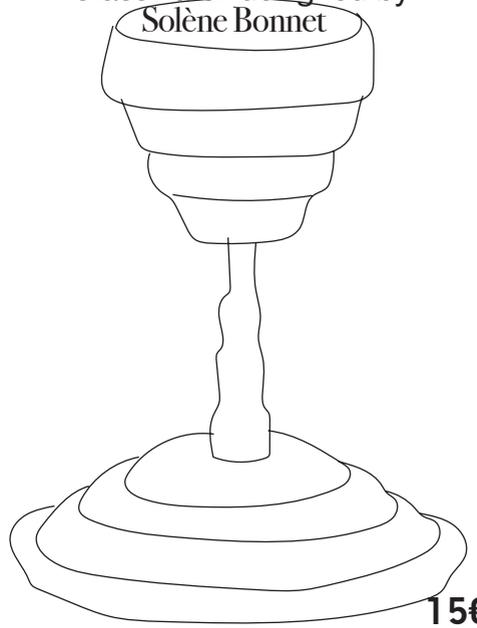
Okita

Sock it to me

(Ingredients):

Vodka, apple juice, melon liqueur, lime, yuzu and wasabi

"Glassware" designed by Solène Bonnet



15€

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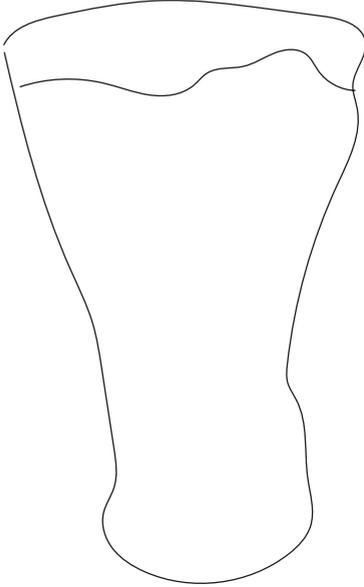
Bloody Maria

Mary's cooler cousin

(Ingredients):

Vodka, homemade spicy tomato mix, lemon & orange juice

"Glassware" designed by Teresa Monmas



20€

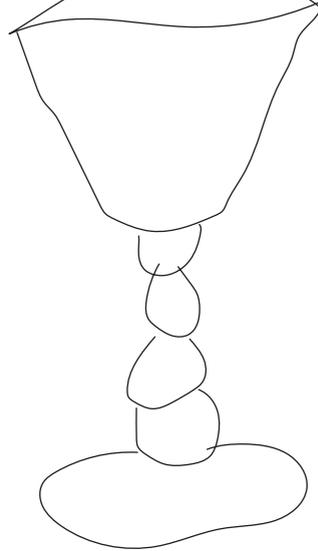
But First, Coffee

Our caffeine hits different

(Ingredients):

Vodka, coffee liqueur, trobar espresso, vanilla syrup. Served with a salted caramel dark chocolate

"Glassware" designed by Laura Rubio Bañon



18€

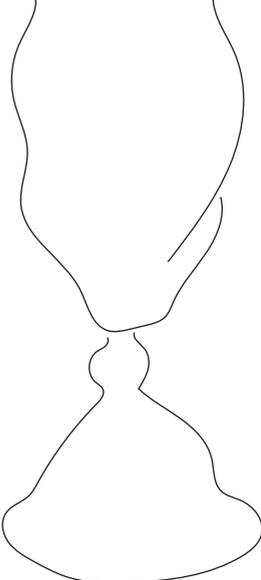
Matcha La Vista

What's the tea?

(Ingredients):

Vodka, apple liqueur, lime with homemade matcha & yuzu sorbet

"Glassware" designed by Justine Menard



18€

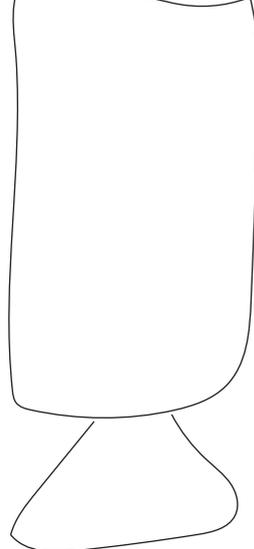
Purple & Tonic

When a G&T just won't cut it

(Ingredients):

Gin infused with Butterfly-pea tea, lemon, elderflower liqueur Mediterranean tonic

"Glassware" designed by Trobat Casa



17€

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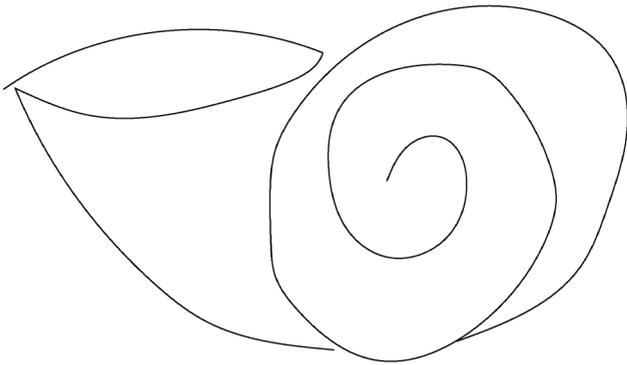
She Sells Sea Shells

Like an electric shock (in a good way)

(Ingredients):

Scotch Whiskey (18 años), lemon, kiwi cordial and electric flower

“Glassware” from objetre trobat, plate by Constazna Cecchetto



20€

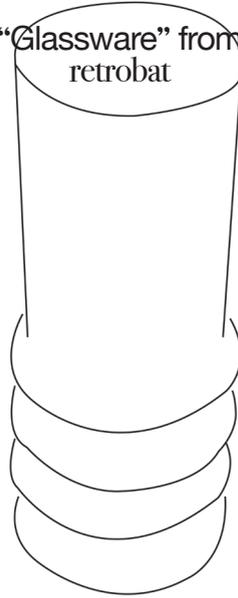
Mangoco

You’ll be loco for it

(Ingredients):

Dark rum, cream of coconut, mango puree and lime juice

“Glassware” from retrobat



16€

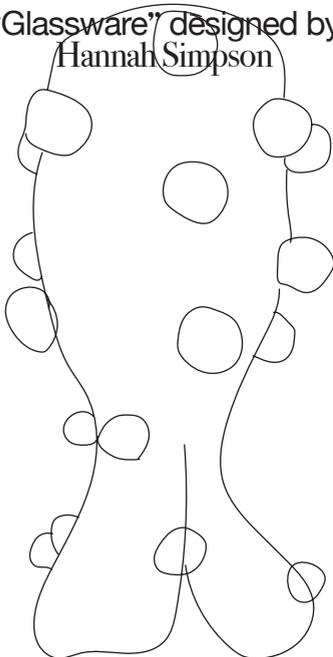
Sakxy Nikkei

Peru’s hidden kitchen

(Ingredients):

Sake, pisco, passionfruit, vanilla syrup, lime juice and vegan foam

“Glassware” designed by Hannah Simpson



18€

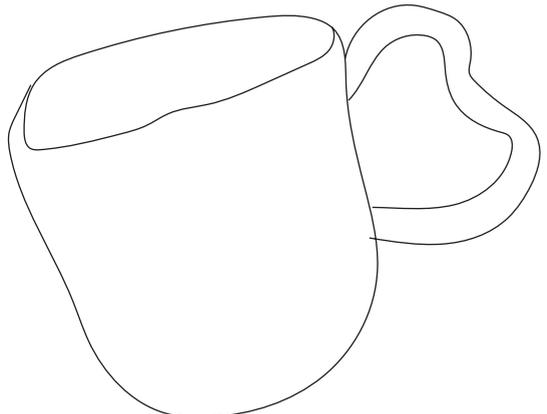
Tiny Disco

Like a party in a glass

(Ingredients):

Mezcal, strawberry puree & pineapple juice, lime juice topped with homemade grapefruit soda

“Glassware” designed by Martine Thoelen



16€

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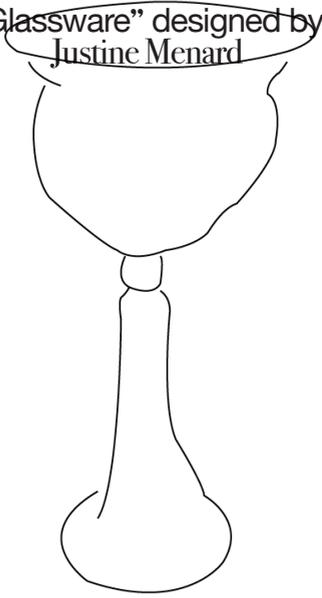
All In!

You have to be in it, to win it

(Ingredients):

Gin, raspberries, lemon, white vermouth and vegan foam

“Glassware” designed by Justine Menard



16€

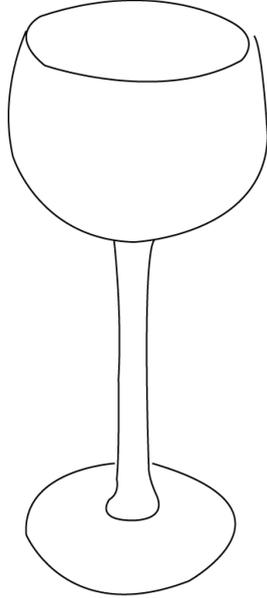
Ron-Roneo

Sweet as pie—with a little zing

(Ingredients):

A mix of rums, maple syrup and lime

“Glassware” from retrobat



18€

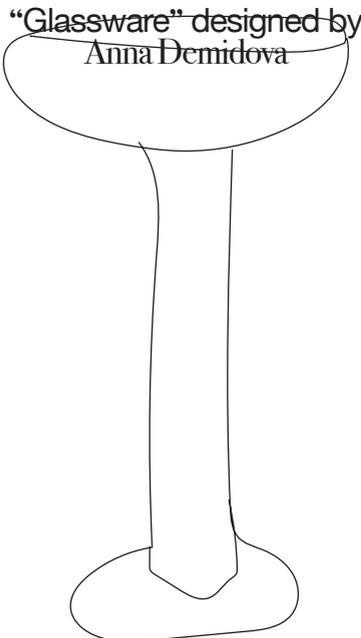
No Se Hable Mas

You’ll be seeing the green light

(Ingredients):

Tequila silver with French herb liqueur, cherry liqueur and lime

“Glassware” designed by Anna Demidova



15€

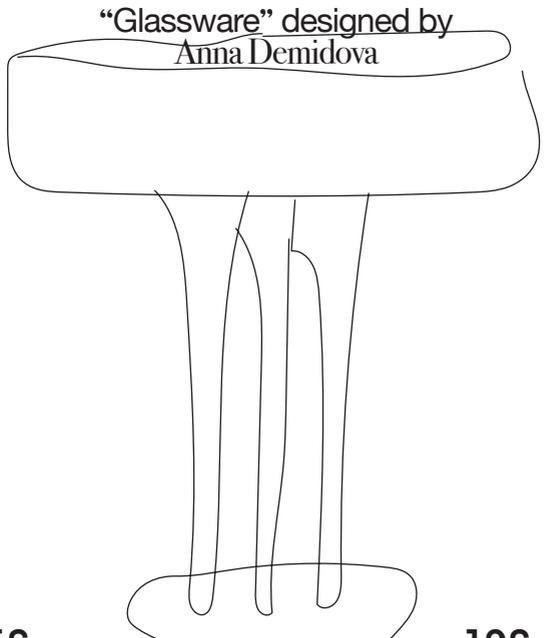
Trobar And Famous

Smoked, not stirred

(Ingredients):

Mezcal, Italian aperitif, French herb liqueur and lime

“Glassware” designed by Anna Demidova



19€

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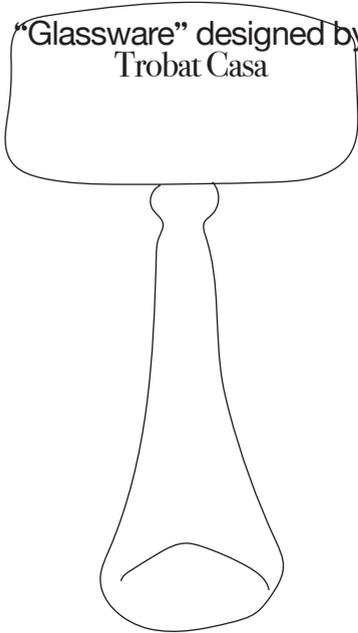
Up In The Clouds

F*ck it's good, just ask us

(Ingredients):

Vodka, homemade lavender syrup, lime and cherry liqueur

"Glassware" designed by Trobat Casa



19€

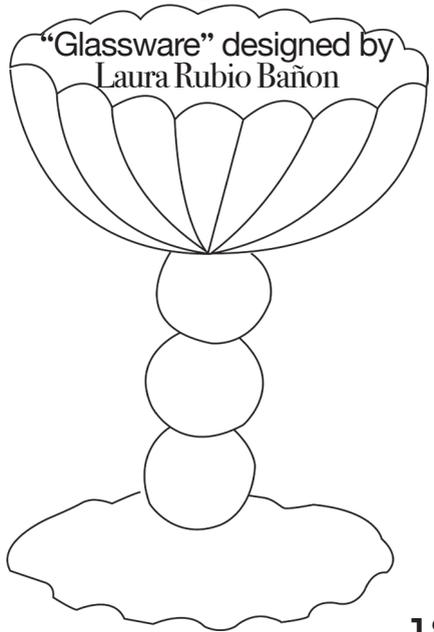
Pine Tree Sour

You'll be pinning over it

(Ingredients):

Scotch Whiskey (12 years), pine tree & rosemary syrup, lemon and vegan foam

"Glassware" designed by Laura Rubio Bañon



18€

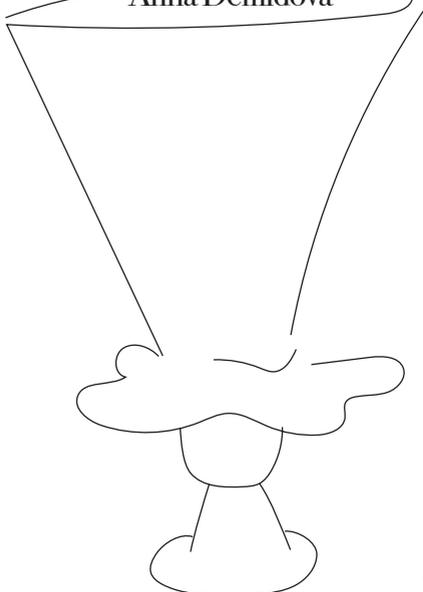
Pearl Clutcher

Yin & Yang

(Ingredients):

Japanese whiskey with yuzu & lime juice, ginger and Japanese bitters

"Glassware" designed by Anna Demidova



20€

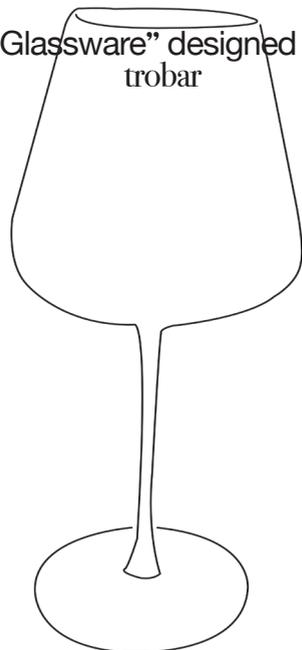
trobar spritz

What's life without a little spritz?

(Ingredients):

Prosecco, orange liqueur, grapefruit cordial served with a white chocolate and strawberry candy

"Glassware" designed by trobar



16,5€

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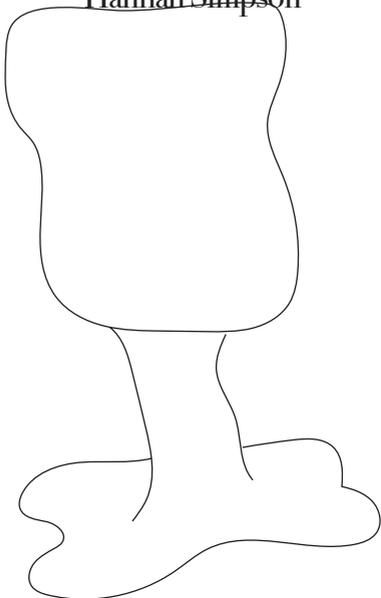
Chingon

Sugar, spice and everything nice

(Ingredients):

Reposado Tequila, chipotle liqueur, mango puree and lime

“Glassware” designed by Hannah Simpson



17€

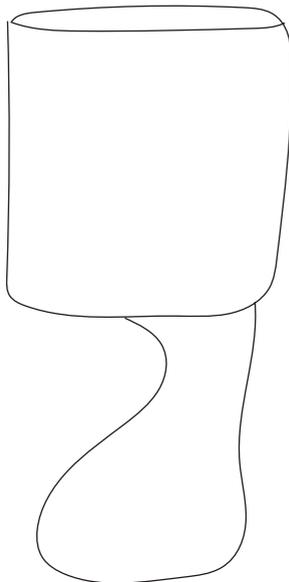
When Adam Bit The Apple

An apple a day...

(Ingredients):

Scotch Whiskey (8 years), ginger beer, lime and green apple

“Glassware” designed by Trobat Casa



16€

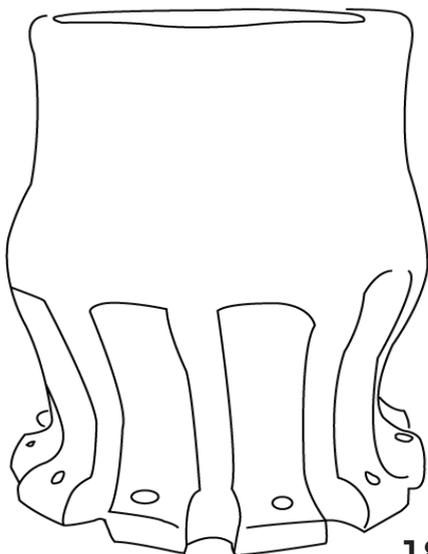
Muy Tasty

Mai Tai, the trobar way

(Ingredients):

Mix of rums, orange liqueur, lime juice and falernum syrup

“Glassware” designed by Alfonso Reyes



18€

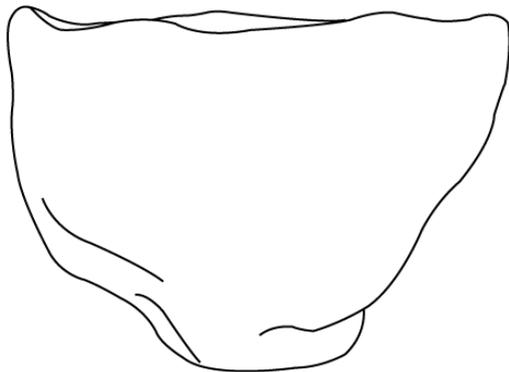
Trobar Punch

A pinch & a....

(Ingredients):

Dark rum, elderflower liqueur, lime & pineapple juice, falernum syrup, topped with orange juice

“Glassware” designed by Constanza Almazán Carrasco



18€

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Booze Free Zone

Not drinking tonight? We've got you. Explore our selection of delicious mocktails, all sans alcohol

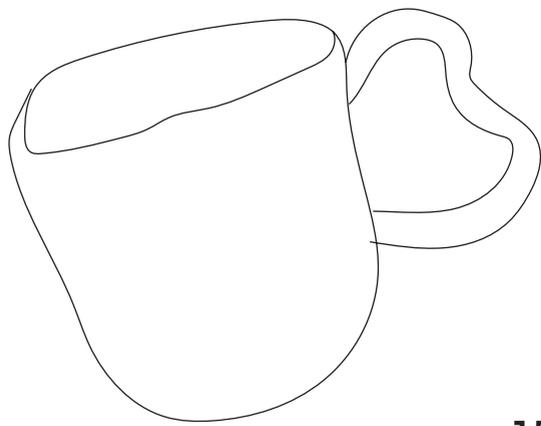
Easy Peasy

A fruit explosion

(Ingredients):

Non-alcoholic citrus spirit, strawberry puree, pineapple & lime, topped with homemade grapefruit soda

"Glassware" designed by Martine Thoenen



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15€

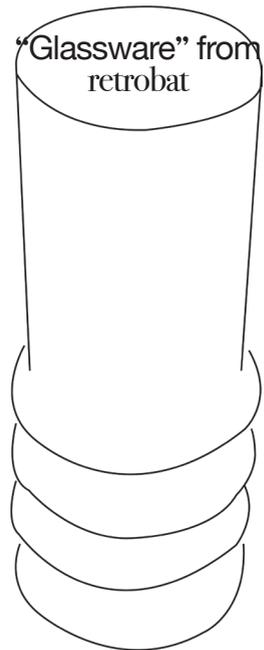
Pachamama

You'll be loco for it

(Ingredients):

Non-alcoholic spicy spirit, cream of coconut, mango puree and lime

"Glassware" from Trobat



15€

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Apple Of My Eye

A breath of fresh air

(Ingredients):

Non-alcoholic herbal spirit, apple juice, mint, ginger and lime

"Glassware" designed by Trobat Casa



15€

simple pleasures cocktail menu:

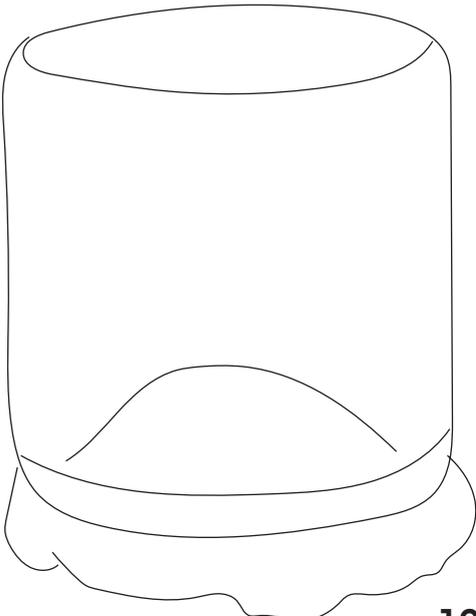
Not tempted by our bespoke menu? We're not judging. trobar does classic just as well as we do eclectic. As with everything we do, expect a little twist on the original and this time with a special selection of Sherries. "Glassware" designed by trobat casa.

{ The Negroni Is On Holiday }

Orange is the new black

(Ingredients):

Gin mixed with sweet vermouth, Italian bitter, a touch of Oloroso sherry V.O.S 20 Años



19€

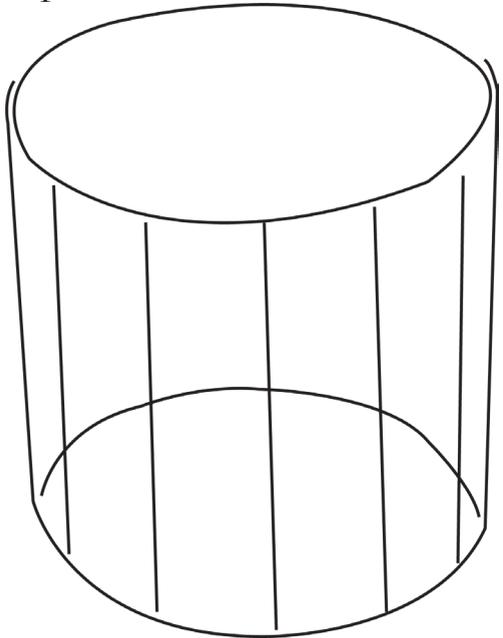
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< Re-Fashioned >

Like an old fashioned, but better

(Ingredients):

Bourbon, aromatic bitters and a few drops of Amontillado V.O.R.S 30 Años



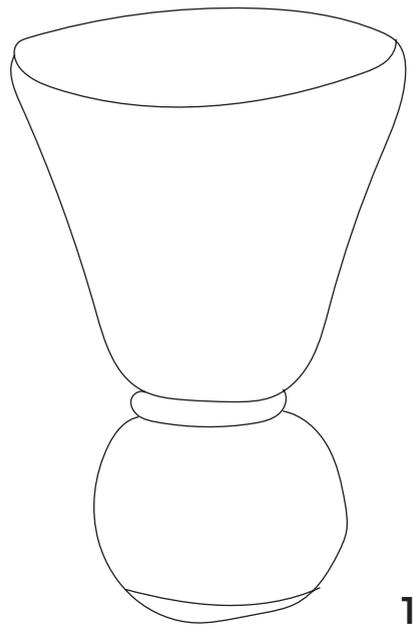
19€

[Drag Martini]

A martini, done your way

(Ingredients):

Choose from either gin or vodka, dry vermouth and Manzanilla Eléctrica



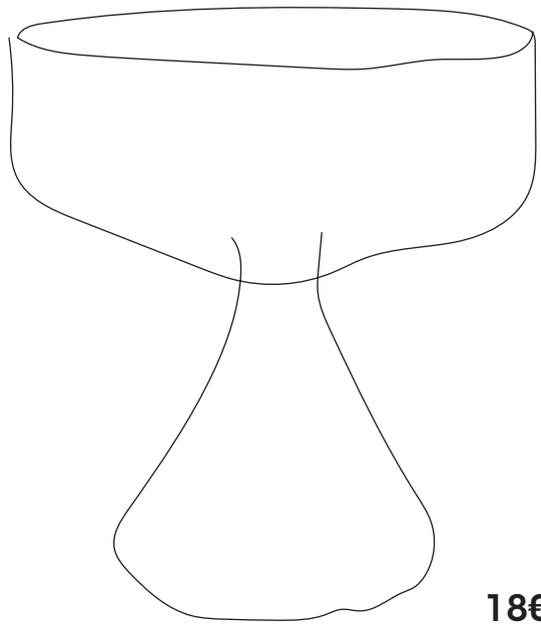
18€

o Bam! Boo! o

Say cheese

(Ingredients):

Dry vermouth & Sherry served with Mallorcan cheese topped with a few drops of Palo Cortado V.O.S 20 Años



18€

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Don't see your go-to? Just ask your trobar tender and they'll whip it up for you

Booze Free Zone

Not drinking tonight? We've got you.
Explore our selection of delicious
beverages, all sans alcohol

Trobar Drinks

Ice Tea
Lemonade
Passion Orange Soda
Grapefruit Soda
Apple Soda
Coke
Ginger Beer

4€

Tonics

Tonic Water
Indian Tonic
Mediterranean Tonic
Floral Tonic
Chilli Tonic

4€

Fermentation

In the mood for something different? Our selection of fermented drinks
and cocktails are for those who create their own lane

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Pulque

Also known as "octli", this alcoholic
beverage is made from the fermented
sap of the maguey plant. In native
Central Mexico they call Pulque the
"drink of the Gods" and have been
drinking it for millennia

12€

Tepache

Fermented ancestral mexican
beverage homemade with pineapple
and our own secret spices

7€

Trobat's Kombucha

Ask our trobar tenders for the
kombucha of the day

6,5€

Water

Still

(500ml): 2,5€ (1L): 3,5€

Sparkling

(500ml): 3€ (1L): 4€

Beer And Wine

Not a cocktail person? We can't relate but we respect it. Explore our curated selection of wines and beer instead. Take a trip to Mexico and select from our Mexican beer options, or try a local artisan beer

Mexican Beer

Our selection of Mexican beers

Coronita: **6€**

Pacifico: **6,5€**

Katrina: **7€**

Local Artisan Beer

Our selection of local artisan beer.
Made by Beer Lovers, a family owned microbrewery in Alcudia

Brol, a classic craft beer: **8€**

Dipa, double India pale ale: **8€**

Blat Witbier, fresh & Mediterranean: **8,5€**

Necro Imperial Stout: dark & complex: **9,5€**

Artisan German Beer

Noam: **8€**

Bubbles

	Glass:	Bottle:
Ars Colecta Blanc De Blancs Reserva	12€	60€
Ars Colecta Grand Rosé Reserva	14€	65€
Ca' Del Bosco Cuveé Prestige Brut		110€
Gramona Argent Brut		85€
Gramona Argent Rosé		90€
Pertois-Moriset Les Quatre Terroirs	18€	120€
Pertois-Moriset Le Rosé Blanc	20€	140€
Pol Roger Brut Réserve		120€
Ruinart Brut		150€
Billecart-Salmon Brut Rosé		200€

White

	Glass:	Bottle:
971	7€	40€
Ava Blanc	9€	45€
Ekam Essencia	24€	120€
Neno	8,5€	42€
Feudo Arancio	8€	40€
Ossian	12€	60€
Can Bidalet Barros Submarino		320€
Can Axartell Corum	14€	70€
Torrallbenc	15€	75€
Erratzuriz Las Pizarras	38€	190€
Nana	16€	80€

(Our wines are sourced from United States, Chile, Spain, Italy, France and the Balearic Islands)

Wine cont...

Rose

	Glass:	Bottle:
Sirena Del Mar	8€	40€
Flaires	9€	42€
Can Axartell (vegan wine)	10€	48€
Son Mayol		120€
Whispering Angel	19€	85€
Anava Cercar Un Somni	12€	60€
Impromptu	14€	70€
L' Ambizioso (natural wine)		56€

Red

	Glass:	Bottle:
971 Negre	8€	40€
Sangarida Mencía	9€	46€
Ribas "Desconfío De La Gente..."	20€	90€
Ornellaia Le Volte	17€	75€
Monjoia	30€	140€
Altanza Colección "Velazquez"	26€	120€
The Artist Can Axartell	22€	96€
Grand Vin Son Mayol	24€	110€
Erratzuriz Las Pizarras	48€	230€
Vegasicilia Unico		650€

Sweet Wines

	Glass:
Can Axartell Dolç	11€
Mortitx Dolç De Gel	8€
Aszu Oremus Tokaji	25€

Sherry

Our exclusive selection of Sherry

	Glass:
Valdespino Palo Cortado V.O.S 20 Años	22€
Valdespino Oloroso Don Gonzalo V.O.S 20 Años	42€
Valdespino Amontillado Coliseo V.O.R.S 30 Años	68€

Digestives

Ate one too many off our small plates? You're only human. We're the first to admit that the food at trobar is f*cking awesome. We knew you might need a little help digesting, so we made a selection of digestives, home made with love. We've got you.

Donghi's Limoncello

When life gives you lemons... make limoncello, not lemonade. Our limoncello is a long standing family recipe from our Italian co-owner. Trust us, one is never enough.

6,5€

trobar Herbes

This herbaceous little treat is a trobar twist on a traditional recipe, sourced from the family of one of our beautiful Mallorcan artists.

6,5€

"Glassware" designed by Justine Menard

You can also enjoy our curated selection of other digestives in our spirits list.

Don't forget, tequila is the best digestive of all and downstairs in trobasement we have a curated selection. If you ask nicely, maybe one of our trobartenders sneaks some upstairs for you, otherwise after dinner head downstairs...

Te Amo? No, Tequila

Our trobagement is stocked with a curated selection of Mexico's best (meaning the world's best) Tequilas, Mezcal & Sotols. We'll serve it however you like it: in a shot, on the rocks, neat or in your favourite cocktail. After all, there's no wrong way to have tequila. Shot prices below. If you want yours on or off the rocks (we like your style), it's "double" price and for a long drink **+€4** on the double.

Tequila Blanco

	Shot:
Espolón	7,5€
Patrón Silver	8,5€
Entre Manos	9,5€
Curado Cupreata	10€
Curado Espadin	10€
Curado Blue Agave	10€
Fortaleza	11€
Caballito Cerrero Blanco	11,5€
Casamigos	12€
Patrón El Cielo	38€

Tequila Reposado

	Shot:
Patrón Reposado	11€
Don Julio	12€
Casamigos	13€
Caballito Cerrero Reposado	16€
Clase Azul	32€

Añejos

	Shot:
Patrón Añejo	13€
Don Julio 70 Añejos Claro	13,5€
Don Julio Añejos 1942	34€
Herradura Selección Suprema	54€

{ Mezcal }

	Shot:
400 Conejos	8€
Derrumbes Tamaulipas	9,5€
Le Tribute	12€
Palomo Artesenal	14€
Tres Tribus Cuishe	16€
Casamigos	18€
Bruxo N5 Tobala	20€
Maguey de Pechuga	36€
Clase Guerrero	40€

{ Sotol }

	Shot:
La Higuera Leophylum	10€
Noche y Luna	11€

{ (More!) Spirits }

We'll serve it however you like it: in a shot, in a tasting glass with ice or neat or in your favourite cocktail, after all, you know how best to drink it!

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{ Whiskey }

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	NEAT:
Bulleit Bourbon (United States)	10€
Bulleit Rye (United States)	12€
Connemara (Ireland)	15€
Dewar's 8 (Scotland)	10€
Dewar's 12 (Scotland)	14€
Dewar's 18 (Scotland)	24€
Dewar's 27 (Scotland)	44€
Dewar's 32 (Scotland)	70€
Flaming Pig (Ireland)	12€
Hatozaki Pure Malt (Japan)	25€
Mars Cosmo (Japan)	30€

Rum

	NEAT:	LONG:
Appleton Estate 12 (Jamaica)	14€	18€
Bacardi Blanca	8€	12€
Bacardi 8 (Puerto Rico)	13€	17€
Diplomático (Venezuela)	12€	16€
Don Q Gran Reserva XO	26€	30€
Plantation (Jamaica, Barbados, Guyana)	10€	14€
Santa Teresa (Venezuela)	16€	20€
Santísima Trinidad 3 Years (Cuba)ç	12€	16€
Santísima Trinidad 7 Years (Cuba)	14€	18€
Santísima Trinidad 15 Years (Cuba)	16€	20€
Zacapa 23 (Guatemala)	18€	22€

Gin

	LONG:
Bombay Sapphire	12€
Bombay Premier Cru	15€
Brockman's	14,5€
Canaima	16€
Cabraboc Blue Limited Edition (Mallorca)	18€
Le Tribute	20€
Oxley	16,5€

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Vodka

	SHOT:	NEAT:	LONG:
Beluga	9€	18€	22€
Crystal Head	8€	16€	20€
Grey Goose	6€	12€	16€
Trigo Limpio	4,5€	9€	12€

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Brandy

	GLASS:
Le Panto 12	8€
Ysabella Regina	10€

(Apéritifs / Liqueurs)

	GLASS:
Amaro Montenegro	5,5€
Cabraboc Herbes	6€
Cabraboc Palo of Mallorca	7€
Campari	5,5€
Canonita	5€
Lillet White	6€
Lillet Rosé	6€
Pere Magloire	10,5€

(Vermouth)

	NEAT OR ON THE ROCKS:
Ántica Formula	10€
Lustau White	6€
Lustau Rosé	7€
Martini Vibrante	4,5€
Martini Floreale (non-alcoholic)	4,5€
Martini Fiero	4€
Martini Ambrato	5€
Martini Rubino	5€
Noilly Prat	5€

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(Non-Alcoholic Aromatic)

	LONG:
Seedlip Groove 42	14€
Seedlip Garden 108	14€
Seedlip Spice 94	14€

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(Spritz Time!)

	SPRITZ:
Aperol Spritz	14€
Midi Spritz	12€
Campari Spritz	14€
Italicus Spritz	16€
Gin Lavender Spritz	18€
Hugo	18€