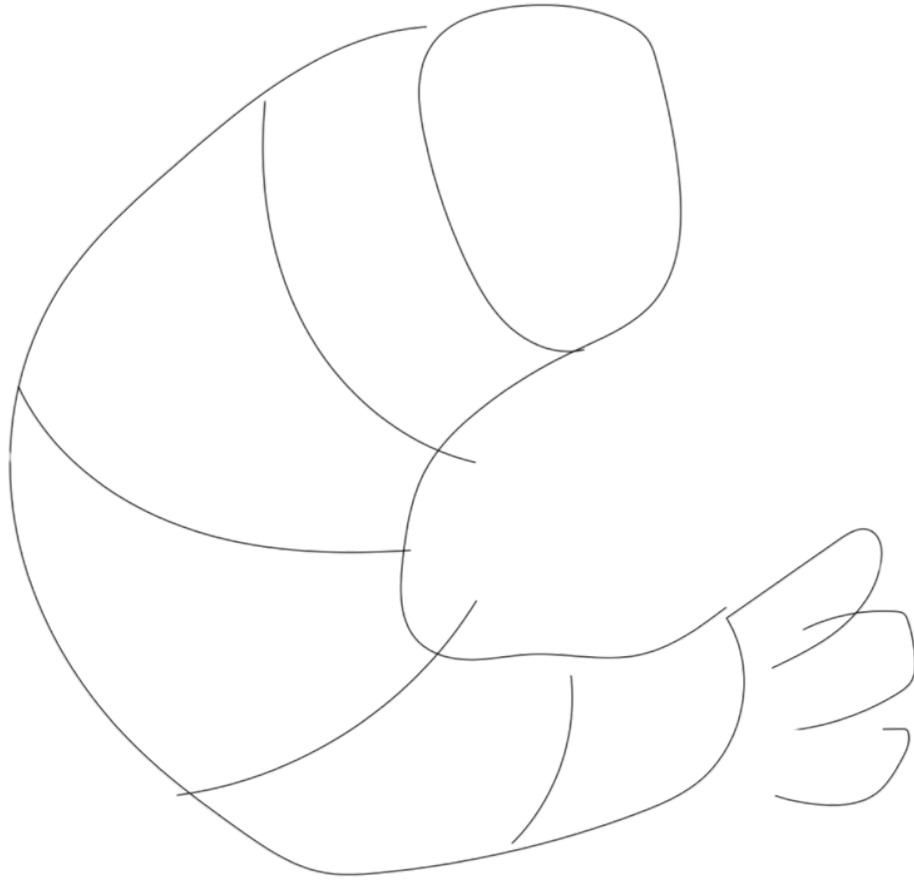


menus:



t

welcome to trobar
the place where:

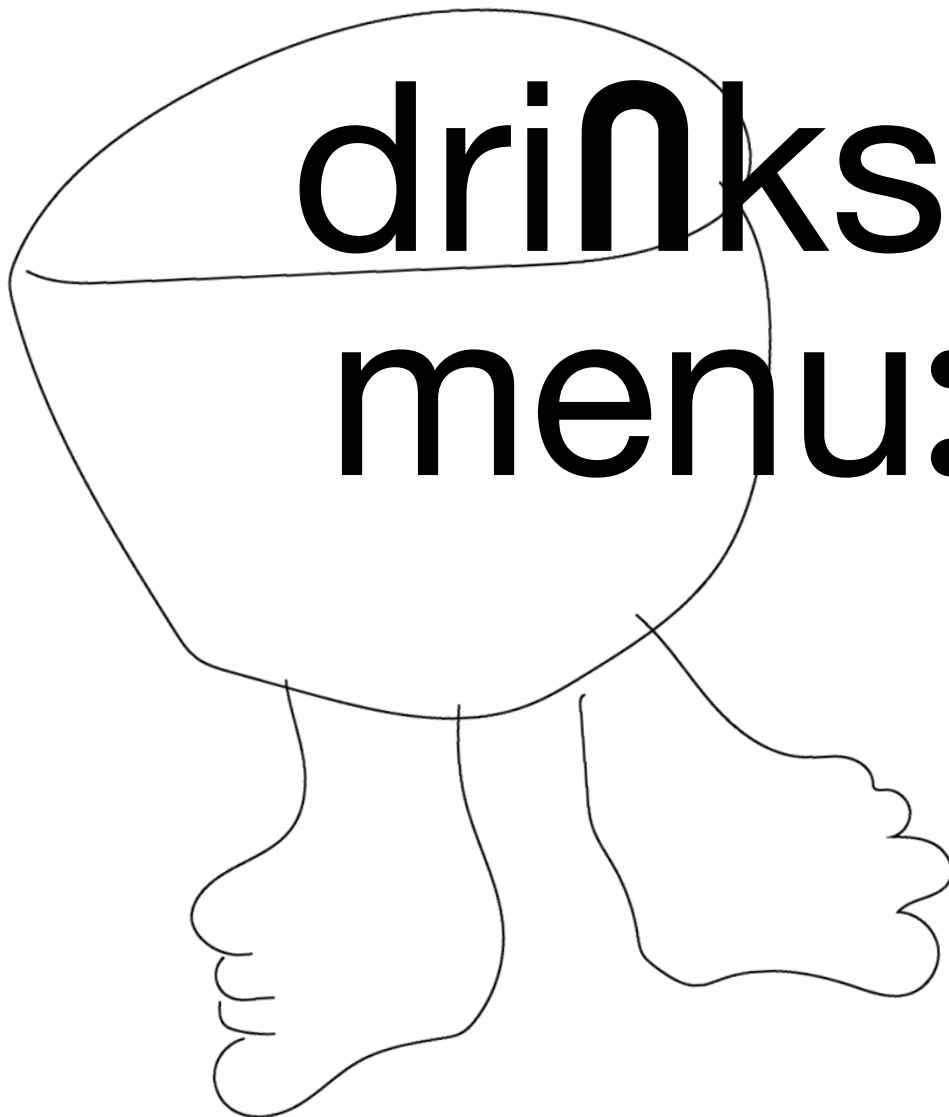
The eternal seekers go crazy when the perfect song comes up in the perfect place, at the perfect time. They become soulmates by just saying 'I love the way you think'. They collect art because of the impact on their lives, not their pockets. They save all the umami experiences in the most intricate corners 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.

r

back
to
find,
trobar

trobasurement

drinks menu:



t

r

txin txin!

signature cocktails from trobar — created by Luis Aguayo

our exclusive cocktail collection is crafted with house made ingredients and premium liquors, served in distinctive artisan glassware, a reflection of our commitment to creativity, quality, and zero waste. 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.

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.

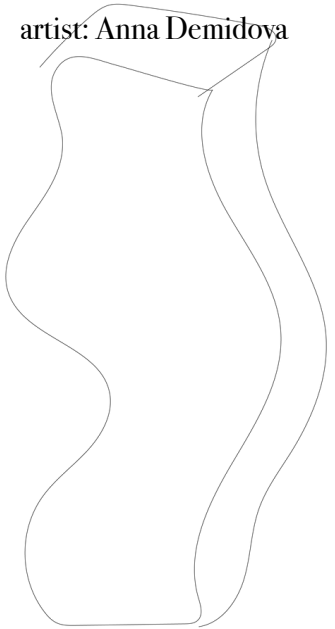
pogo

when life gives you lemons...

(ingredients):

tequila silver, orange liqueur, grapefruit & lime juice topped with floral or chilli tonic

artist: Anna Demidova



14€

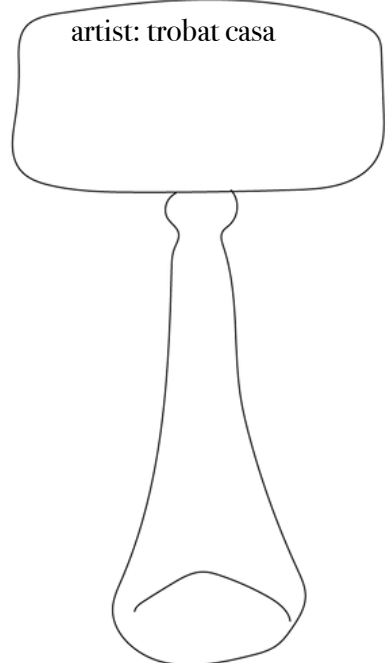
up in the clouds

f**k it's good, just ask us

(ingredients):

vodka, lavender syrup, lime juice and cherry liqueur

artist: trobat casa



13€

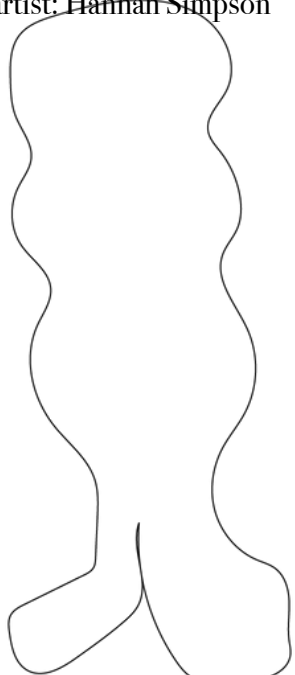
green smoke

you're now in the alarm-free zone

(ingredients):

gin, mezcal, cucumber, lemon, mint, ginger & cardamom

artist: Hannah Simpson



14€

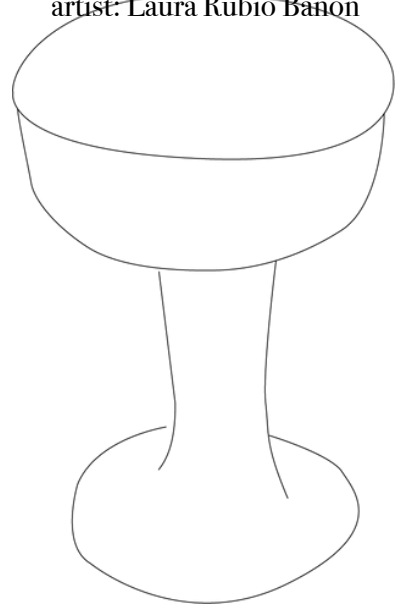
viva la cafeina

espresso yourself

(ingredients):

tequila reposado, coffee liqueur, espresso, agave syrup

artist: Laura Rubio Banon



14€

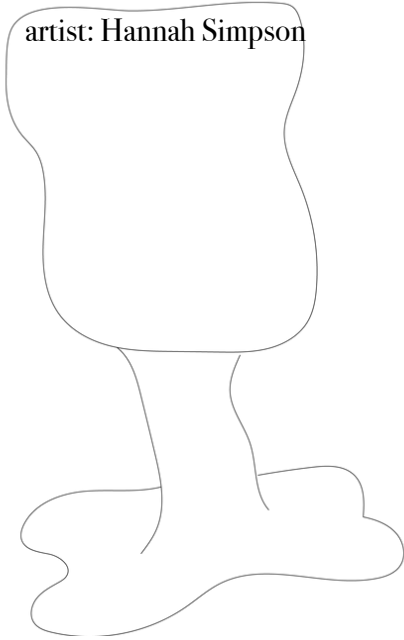
chingon

sugar, spice and everything nice

(ingredients):

reposado tequila, chipotle & yuzu liqueur, mango chutney and lime

artist: Hannah Simpson



14€

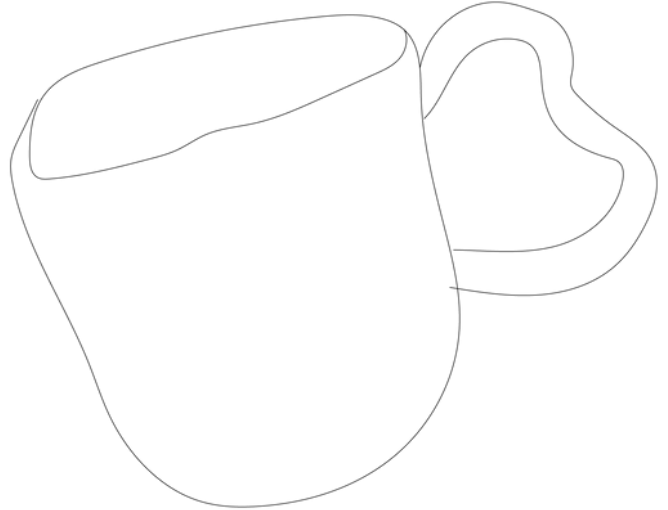
tiny disco

like a party in a glass

(ingredients):

mezcal, strawberry, pineapple, grapefruit, lime & house made pomelo soda

artist: Martine Thoelen



14.5€

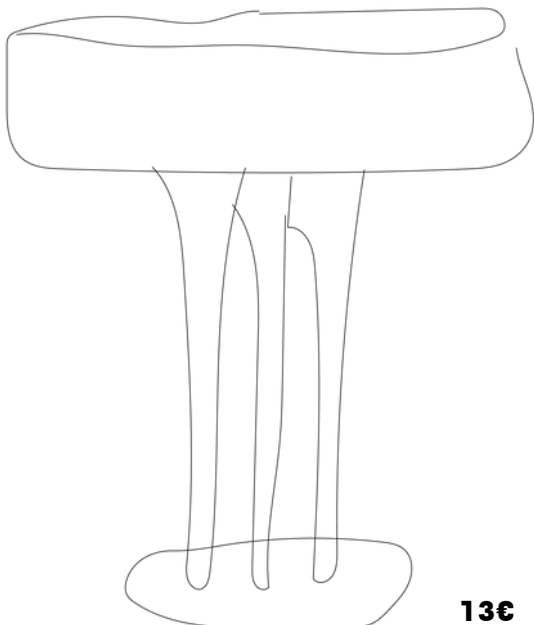
trobar & famous

smoked, not stirred

(ingredients):

mezcal, Italian orange aperitif, French herb liqueur and lime juice

artist: Anna Demidova



13€

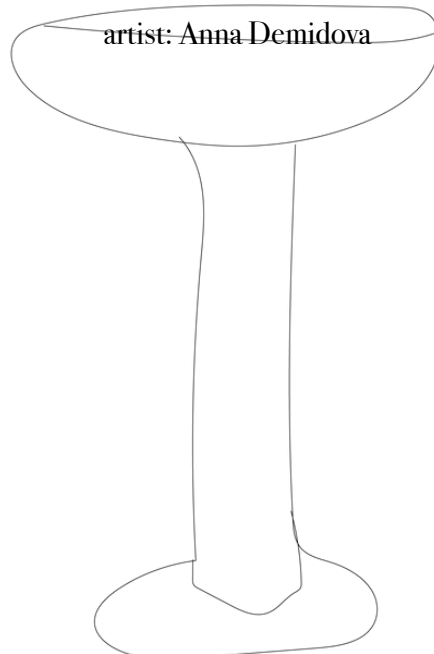
jolly roger

yo ho ho and a bottle of rum

(ingredients):

mix of rums, passion fruit & lemon juice, mint syrup finished with flamed cinnamon

artist: Anna Demidova



14€

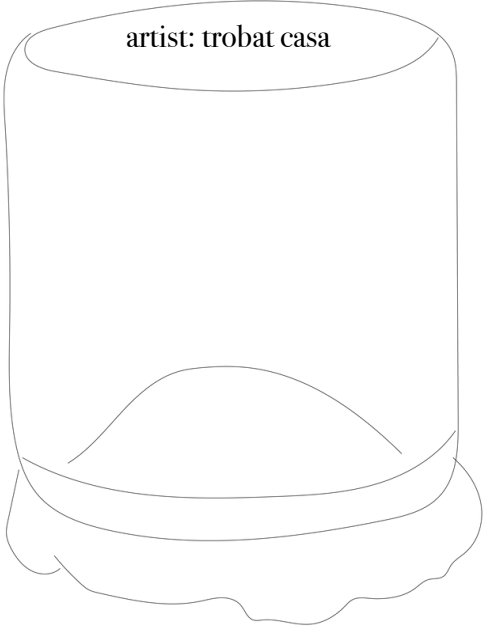
blanconi

like a martini on holiday in the mediterranean

(ingredients):

gin mixed with French white aperitif wine and Bergamot-infused liqueur

artist: trobat casa



13€

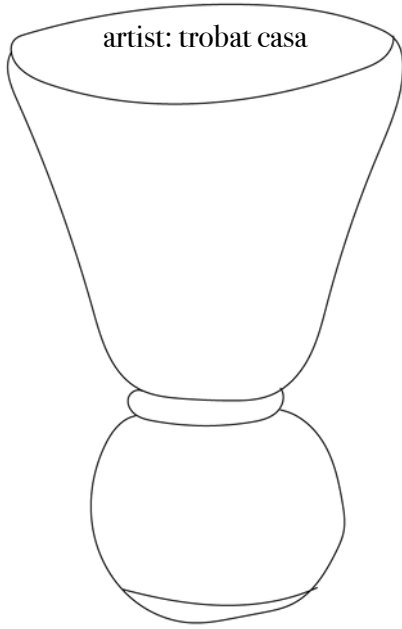
license to kill

shaken not stirred

(ingredients):

vodka, French rose aromatized wine, grapefruit juice and raspberry syrup

artist: trobat casa



13€

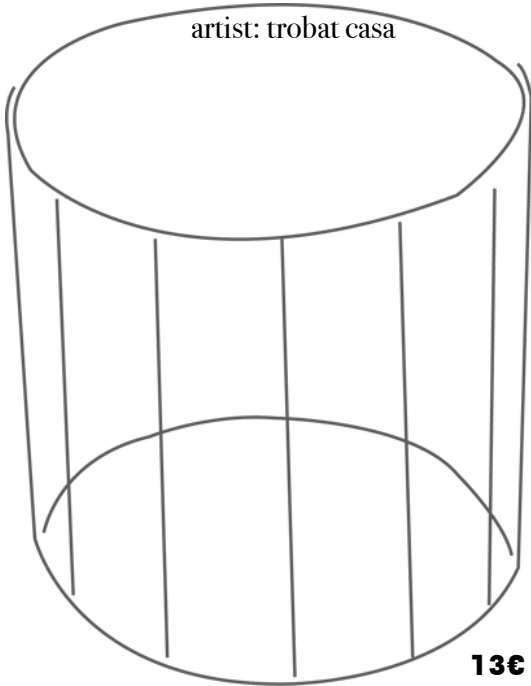
re-fashioned

like an old fashioned, but better

(ingredients):

bourbon whisky with a touch of cherry syrup and aromatic bitters

artist: trobat casa



13€

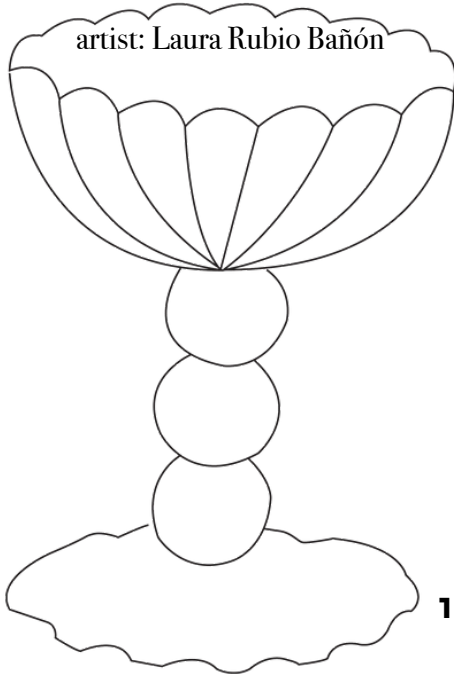
perfect match

if a Manhattan and a Vieux Carré had a love child

(ingredients):

rye whisky, sweet & extra dry vermouth, brandy with a kiss of maple syrup

artist: Laura Rubio Bañón



13€

{ spritz time! }

soller spritz **13€**
orange liqueur, sparkling wine, grapefruit & soda

donghi's spritz **13€**
house made limoncello, sparkling wine, lime & soda

venice spritz **12€**
italian bittersweet liqueur, sparkling wine, orange & soda

boss spritz **14€**
elderflower liqueur, sparkling wine, mint, lemon & soda

long drinks, our way

made with premium spirits, homemade or local artisan sodas - all €12

the cuban
rum & cola

sunset with friends
reposado tequila & orange soda

lemon-aid
vodka & lemon soda

brazillian soul
cachaça & grapefruit soda

french kiss
brandy & apple juice

harakiri
mezcal & chilli tonic

mare nostrum
gin & mediterranean tonic

the outlaw
scotch whiskey & ginger ale

digestives

Donghi's limoncello **6€**

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.

booze free zone

not drinking tonight? we've got you. explore our selection of delicious mocktails, all sans alcohol.

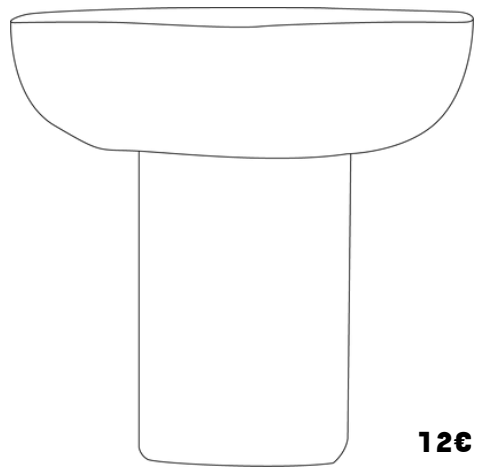
easy peasy

keep it breezy

(ingredients):

non-alcoholic mezcal, strawberry, pineapple, grapefruit & lime

artist: Martine Thoelen



12€

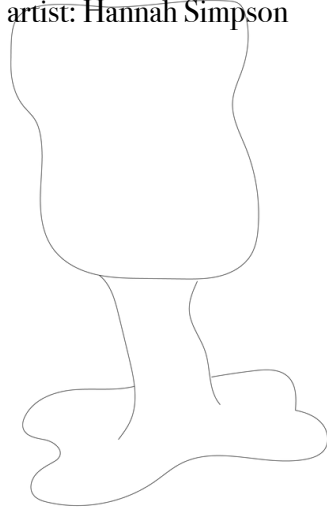
pachamama

less waste, more taste

(ingredients):

non-alcoholic tequila, orange, mango chutney, lime & vanilla

artist: Hannah Simpson



12€

t

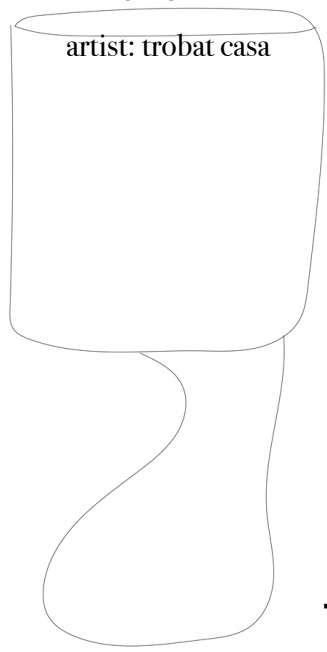
apple of my eye

like your crush without the fuss

(ingredients):

non-alcoholic vodka, apple, lemon, mint, ginger & cardamom

artist: trobat casa



12€

bitter blossom

all the zest, none of the mess

(ingredients):

zero sparkling wine, non-alcoholic bitter orange liqueur & grapefruit

artist: trobar



12€

r

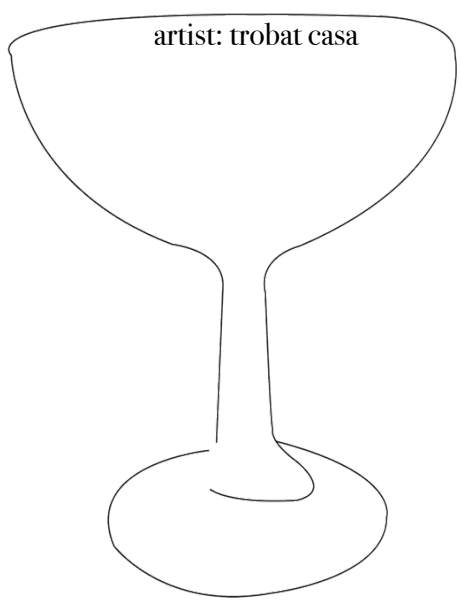
nutty by nature

almond charm, zero harm

(ingredients):

non-alcoholic amaretto & whiskey, orange, lemon & spiced pineapple

artist: trobat casa



12€

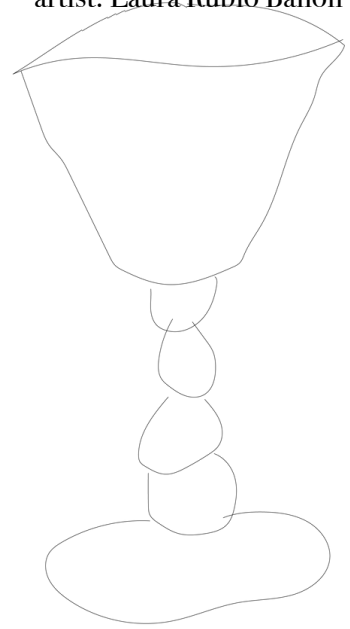
midnight velvet

party late, wake up great

(ingredients):

non-alcoholic coffee liqueur & dark rum, cold brew espresso & toasted coconut

artist: Laura Rubio Banon



12€

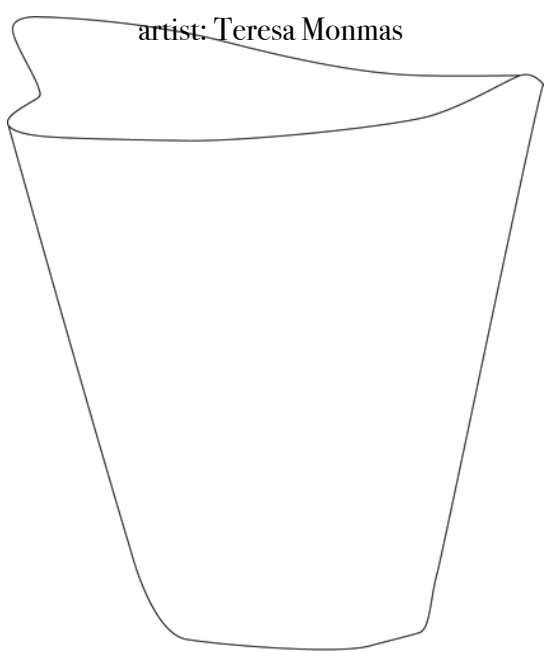
citrus affair

the only love triangle you need

(ingredients):

non-alcoholic white rum, passion fruit, lime, kiwi, lemongrass & chamomile

artist: Teresa Monmas



12€

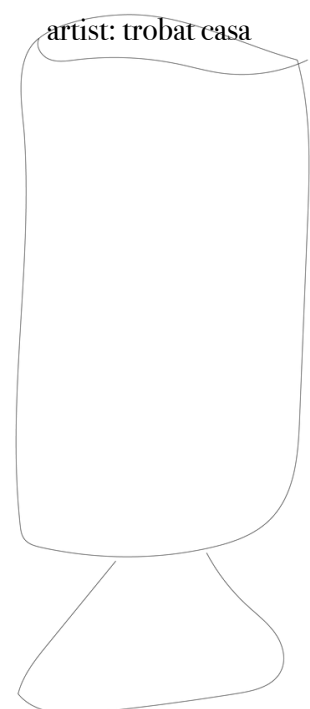
see who's to blame

smile, flirt, point fingers... wanna play?

(ingredients):

non-alcoholic gin, cucumber, orange, peach, blackberry & hibiscus

artist: trobat casa



12€

wine

{ bubbles }

	glass:	bottle:
vinestar ancestral pet nat (Spain)	8€	40€
pertois-moriset les quatre terroirs (France)		100€
ruinart brut (France)		130€

/ white /

	glass:	bottle:
remordiento bodega cerron chardonnay (Spain)	7€	35€
lirondo pet nat (Spain)	7.5€	38€

{ rose }

	glass:	bottle:
mas de canet blanc (Mallorca)	7,5€	38€
s vins clarete (Mallorca) (rose white wine blend)		50€
hada furthmann rasado roshada (Mallorca)		55€

/ red /

	glass:	bottle:
caminando tempranillo (Spain)	7€	35€
gre2 garnacha (Spain)	8€	40€
matas altas (Spain)		50€

wine cont...

orange

s vins p orange (Spain)

bottle:

50€

no alcohol

bottle:

kolonne null riesling white wine

28€

kolonne null rosé rose

28€

oddbird GSM vino red wine

32€

freixenet 0,0% alcohol free sparkling wine

20€

vermut

glass:

cueva negro vermut

5€

martini riserva rubino

6€

martini riserva ambrato

6€

antica formula

8€

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te amo? no, tequila

our basement is stocked with a carefully curated selection of the best tequilas, mezcals and sotoles in Mexico (i.e. the world). we serve it to you however you like it: as a shot, on the rocks, neat or in your favourite cocktail. after all, there's no wrong way to drink tequila. shot prices below.

tequila silver

espolón

from Jalisco, double-distilled; bright citrus, black pepper, light vegetal notes.

7,5€

patrón silver

from Jalisco, roller mill; soft vanilla, white pepper, smooth finish.

8,5€

entre manos

from Jalisco, artisanal; mineral, roasted agave, crisp lime.

9,5€

curado cupreata

from Guerrero, infused with agave fibers; earthy, umami, tropical fruit.

10€

curado espadin

from Oaxaca, infused with agave fibers; smoky, green pepper, mezcal-like edge.

10€

curado blue agave

from Jalisco, infused; rich roasted agave, caramel hint.

10€

fortaleza

from Jalisco, tahona-crushed; creamy agave, olive brine, butter.

11€

caballito cerrero blanco

from Jalisco, no diffuser; bold agave, herbs, rustic minerality.

11,5€

casamigos

from Jalisco, slow-cooked agave; smooth and crisp with hints of citrus, vanilla, and sweet tropical herbs.

12€

patrón el cielo

from Jalisco, four-times distilled; pure, silky agave, soft citrus.

38€

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r

tequila reposado

patrón reposado

from Jalisco, oak rested; smooth vanilla, baked agave, light spice.

11€

casamigos reposado

from Jalisco, slow fermentation; sweet oak, soft agave, touch of cocoa.

13€

caballito cerrero reposado

from Jalisco, artisanal; robust agave, light wood, earthy tones.

16€

añejos

patrón añejo

from Jalisco, oak aged; honey, raisin, smoky agave.

13€

herradura selección suprema

from Jalisco, long rested; deep oak, dried fruit, silky agave.

54€

sotol

la higuera lephophyllum

from Chihuahua, wild and grassy with a peppery bite.

10€

noche y luna

from Durango, smooth and earthy with soft desert botanicals.

9,5€

mezcal

400 conejos

from Oaxaca, smooth and smoky with a hint of roasted agave.

8€

derrumbes tamaulipas

from Tamaulipas, wild, earthy, and rich in minerality.

9,5€

le tribute

from Oaxaca, a contemporary mezcal with citrus and herbal notes.

12€

palomo artesenal

from Oaxaca, rustic and robust with deep agave character.

14€

tres tribus cuishe

from Oaxaca, elegant and vegetal with floral undertones.

16€

casamigos

from Oaxaca, lightly smoky with a clean, silky finish.

18€

bruxo n5 tobala

from Oaxaca, complex and fruity with wild mountain agave depth.

20€

maguey de pechuga

from Oaxaca, festive, rich, and spiced with traditional pechuga character.

36€

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(more!) spirits

whisky

bulleit bourbon **10€**

from USA. aged in charred American oak. spicy, notes of vanilla, caramel

bulleit rye **12€**

from USA. aged in new charred oak barrels. spiced, green apple, dry finish.

connemara **15€**

from Ireland. double-distilled, peated single malt. light smoke, honey, citrus peel.

dewar's 8 **10€**

from Scotland. blend. light, honey, vanilla.

dewar's 12 **14€**

from Scotland. blend. rich body, dried fruit, almond.

dewar's 18 **24€**

from Scotland. Blend, double cask finish. buttery, stewed fruits, nutmeg.

dewar's 27 **44€**

from Scotland. Double-aged blend, finished palo cortado sherry casks. elegant, toffee, figs.

dewar's 32 **70€**

from Scotland. premium blend, finished pedro ximenez sherry casks. deep, molasses, raisin, intense smoothness.

flaming pig **18€**

from Ireland. blend, char cask aging. vanilla, charred oak, light spice.

hatozaki pure malt **25€**

from akashi, Japan. 100% malted barley, multiple cask aging. light smoke, floral notes, honey.

mars cosmo **20€**

from Nagano, Japan. blend. rich fruit, chocolate, herbal notes.

t

gin

Bombay sapphire

10€

classic London dry gin with bright citrus and gentle juniper.

Henricks

12€

infused with cucumber and rose for a uniquely floral, refreshing profile.

Bombay Premier Cru

12€

small-batch gin with hand-selected Spanish citrus peels; vibrant and refined.

Gin Mare Capri

14€

mediterranean gin with lemon, bergamot, and a hint of sea breeze.

Cabraboc Gin

14€

handcrafted in Mallorca with wild juniper and native botanicals.

Le tribute

14€

bold and zesty Spanish gin with lemongrass and grapefruit notes.

Monkey 47

16€

german black forest gin with 47 botanicals; complex and aromatic.

Oxley

16€

cold-distilled gin offering crisp, fresh citrus and delicate floral notes.

trobat.co was established as an online marketplace to showcase and sell the work of over 35 emerging artists from around the world— a curated collection of original artworks that celebrates talent, craft, and creative expression. Our online store was established in 2021 and ships worldwide. From that foundation, **trobar** was born our physical, conceptual space to experience these pieces in person and step into the world we've created. The space itself was interior designed in collaboration with our founder and **trobat.co** artists along with all our tableware. In Catalan, **trobat** means "found," representing the treasures we've discovered and brought together online; while **trobar** means "to find" the act of seeking, of connecting, of uncovering beauty. It's the place you have come to find and experience what we've already found for you.

by shopping with us, you're
directly supporting
handcrafted art from
creative, up and coming
artisans around the globe.

t

r

all that you see is available for purchase at www.trobat.co/trobar
follow us @trobat.co @trobar_

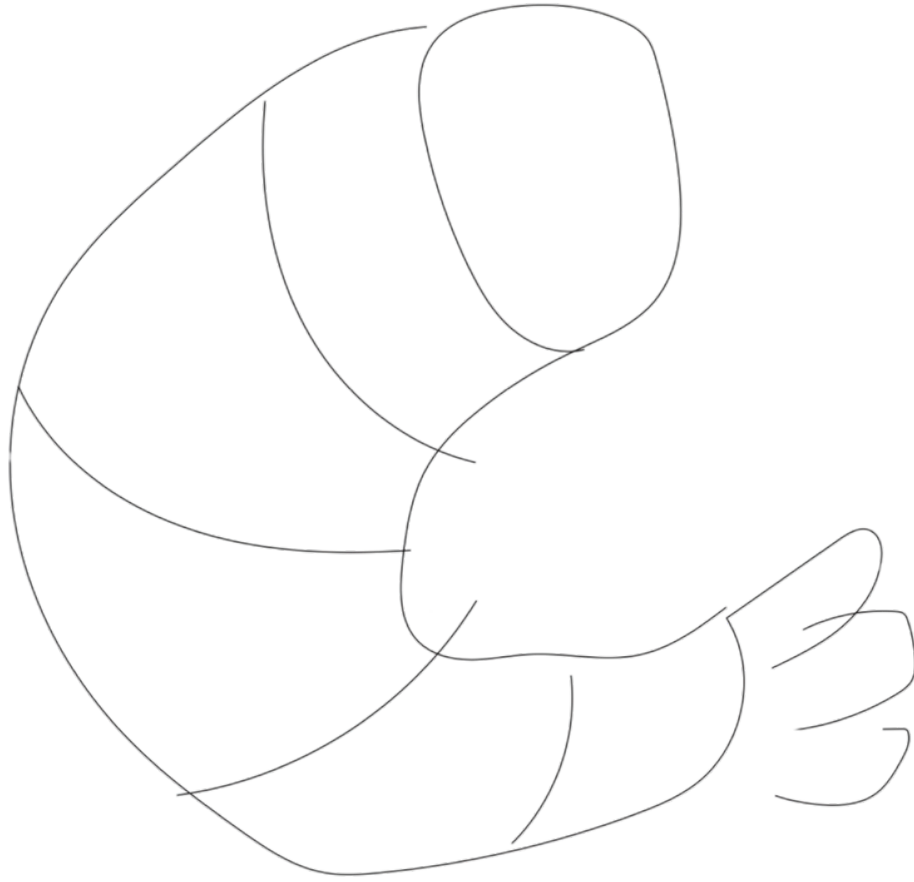
*scan to
shop*



@trobat.co

@trobar_

menús



t

welcome to trobar
the place where:

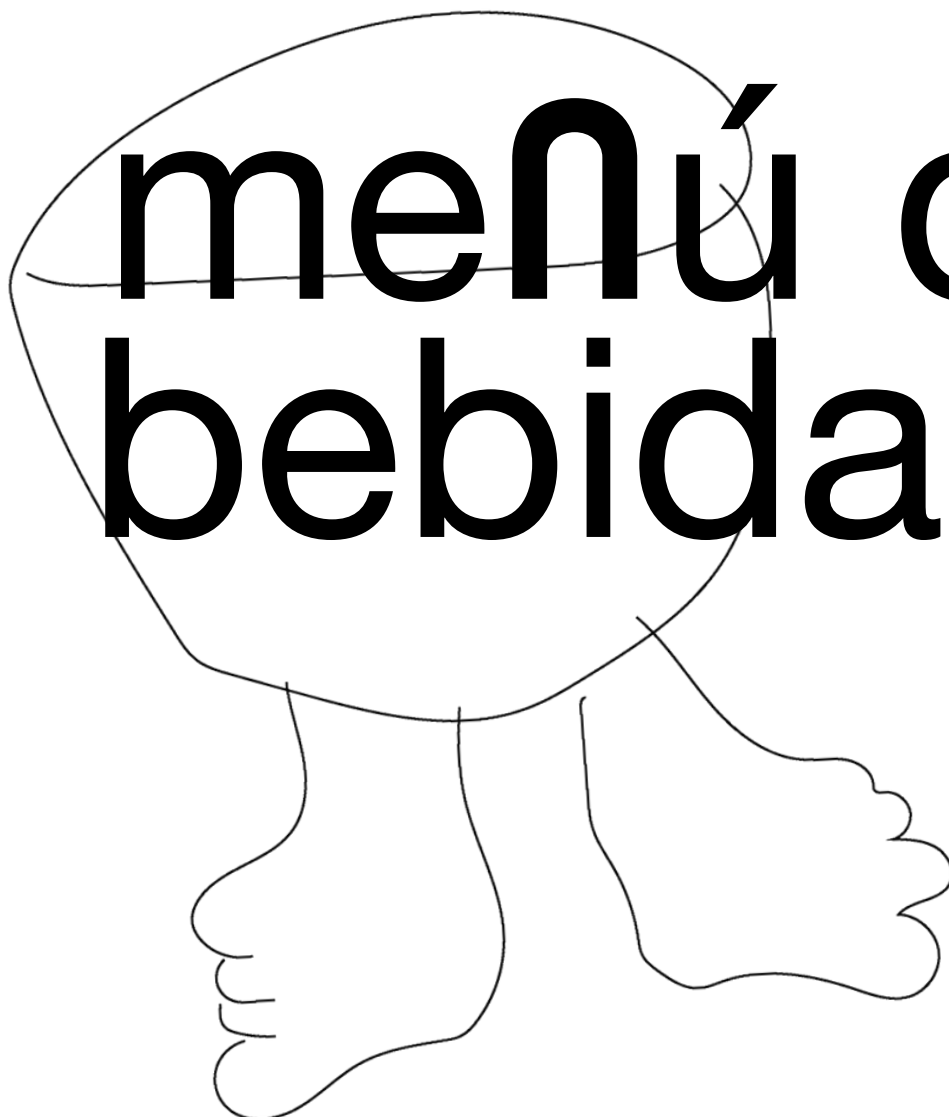
The eternal seekers go crazy when the perfect song comes up in the perfect place, at the perfect time. They become soulmates by just saying 'I love the way you think'. They collect art because of the impact on their lives, not their pockets. They save all the umami experiences in the most intricate corners 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.

r

back
to
find,
trobar

trobasement

menú de bebidas:



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txin txin!

cócteles de autor trobar — creado por Luis Aguayo

nuestra exclusiva colección de cócteles se elabora con ingredientes caseros y licores de primera calidad, y se sirve en cristalería artesanal distintiva, reflejo de nuestro compromiso con la creatividad, la calidad y el residuo cero.

toda nuestra cristalería está creada por artistaas trobat en colaboración con trobar, son piezas vintage de nuestra línea retrobatik, son piezas eclécticas recogidas por nuestro comisario de nuestra gama objecte trobat, o están hechas por nosotros y forman parte de nuestra colección trobat casa.

todas están disponibles en www.trobat.co/trobar

síguenos @trobat.co @trobar_

pogo

when life gives you lemons...

(ingredientes):

tequila silver, licor de naranja, zumo de pomelo y lima con tónica floral o de chile

artista: Anna Demidoya



14€

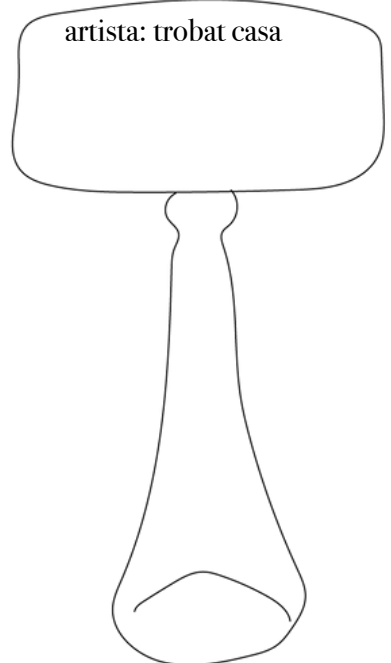
up in the clouds

f**k it's good, just ask us

(ingredientes):

vodka, sirope de lavanda, zumo de lima y licor de cereza

artista: trobat casa



13€

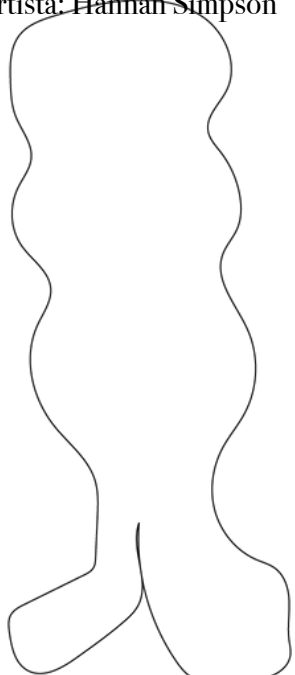
green smoke

you're now in the alarm-free zone

(ingredientes):

ginebra, mezcal, pepino, limón, menta, jengibre y cardamomo

artista: Hannah Simpson



14€

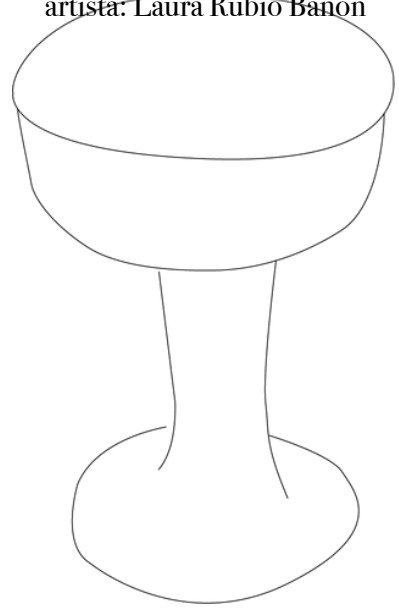
viva la cafeina

espresso yourself

(ingredientes):

tequila reposado, licor de café, espresso, sirope de agave

artista: Laura Rubio Banon



14€

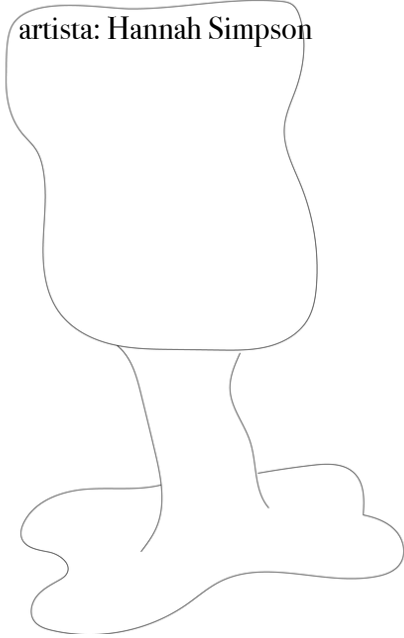
chingon

sugar, spice and everything nice

(ingredientes):

tequila reposado, licor de chipotle y yuzu, chutney de mango y lima

artista: Hannah Simpson



14€

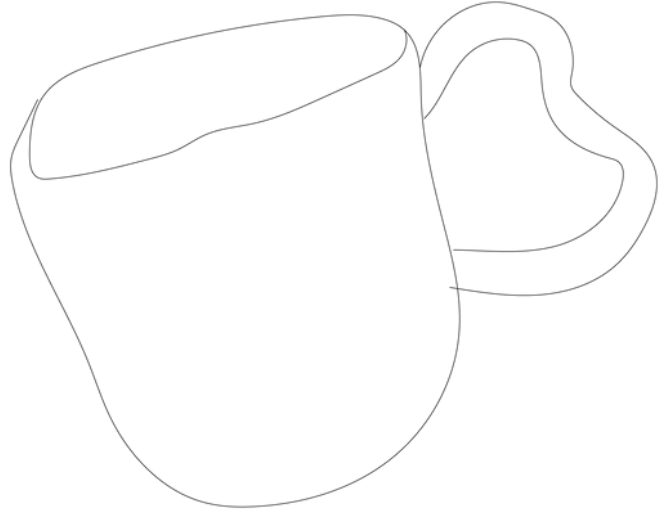
tiny disco

like a party in a glass

(ingredientes):

mezcal, fresa, piña, pomelo, lima y refresco de pomelo casero

artista: Martine Thoelen



14.5€

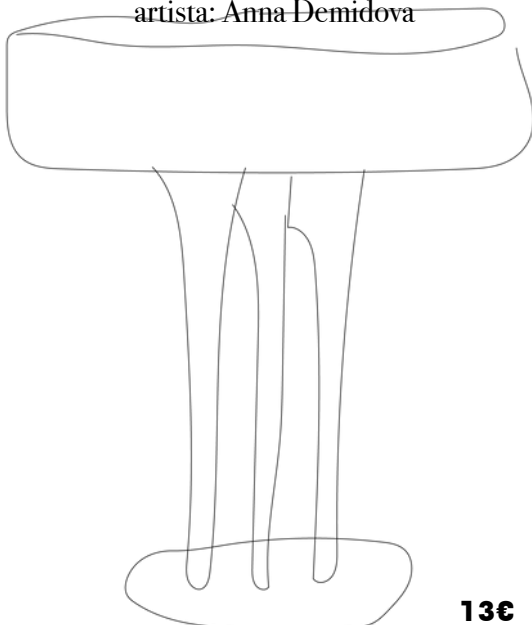
trobar & famous

smoked, not stirred

(ingredientes):

mezcal, aperitivo italiano de naranja, licor francés de hierbas y zumo de lima

artista: Anna Demidova



13€

jolly roger

yo ho ho and a bottle of rum

(ingredientes):

mezcla de rones, fruta de la pasión y zumo de limón, sirope de menta acabado con canela flameada

artista: Anna Demidova



14€

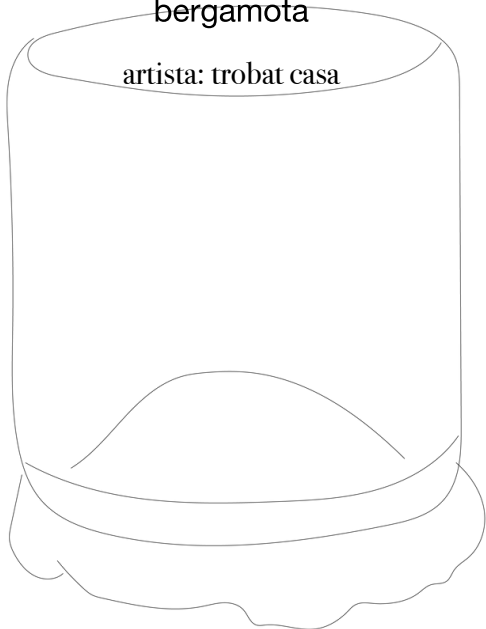
blanconi

like a martini on holiday in the mediterranean

(ingredientes):

ginebra mezclada con vino blanco francés de aperitivo y licor de bergamota

artista: trobat casa



13€

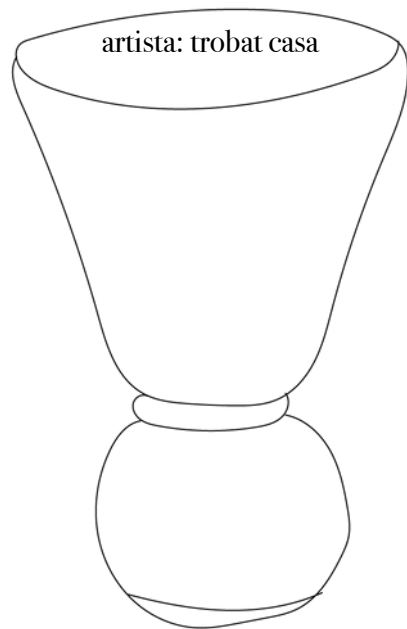
license to kill

shaken not stirred

(ingredientes):

vodka, vino aromatizado con rosa francesa, zumo de pomelo y sirope de frambuesa

artista: trobat casa



13€

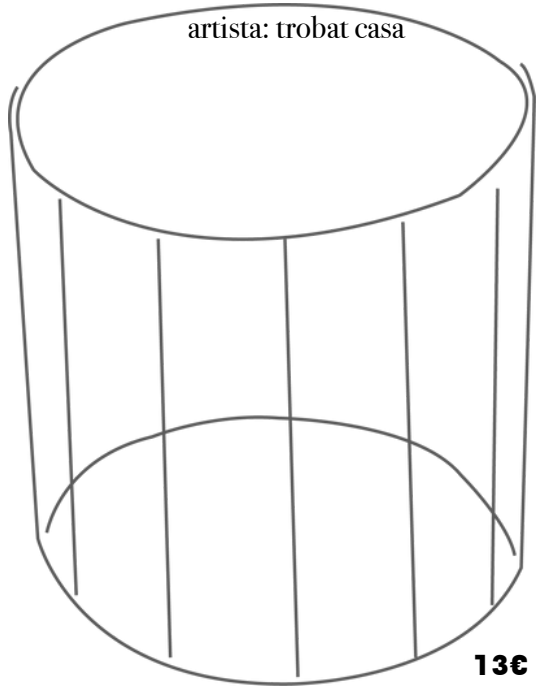
re-fashioned

like an old fashioned, but better

(ingredientes):

whisky bourbon con un toque de sirope de cereza y amargos aromáticos

artista: trobat casa



13€

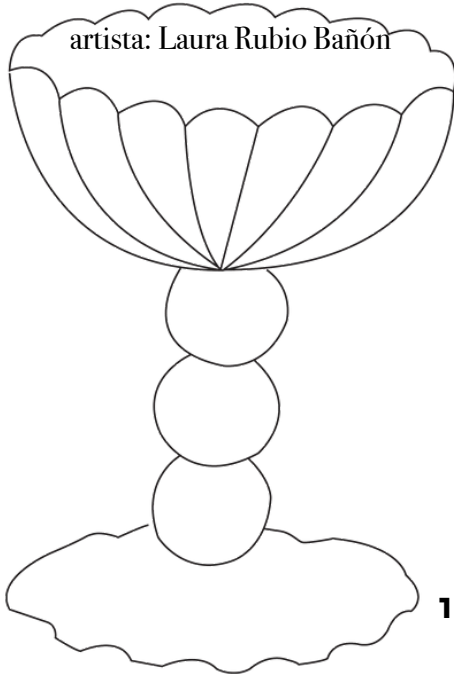
perfect match

if a Manhattan and a Vieux Carré had a love child

(ingredientes):

whisky de centeno, vermut dulce y extra seco, brandy con un toque de jarabe de arce

artista: Laura Rubio Bañón



13€

(spritz time!)

soller spritz

licor de naranja, vino espumoso , pomelo y soda

13€

donghi's spritz

limoncello casero, vino espumoso, lima y soda

13€

venice spritz

licor amargo italiano, vino espumoso, naranja y soda

12€

boss spritz

licor de flor de saúco, vino espumoso, menta, limón y soda

14€

combinados, a nuestra manera

nuestros combinados se elaboran con licores de primera calidad,
refrescos caseros o artesanos locales - todos €12

the cuban

ron y cola de cereza

sunset with friends

tequila reposado y naranjada

lemon-aid

vodka y limonada

brazilian soul

cachaça y soda de pomelo con rosas

french kiss

brandy y zumo de manzana

harakiri

mezcal y tónica de chile

mare nostrum

ginebra y tónica mediterránea

the outlaw

scotch whisky y soda de jengibre

digestives

Donghi's limoncello

6€

cuando la vida te da limones... haz limoncello, no limonada. nuestro limoncello
es una antigua receta familiar de nuestro copropietario italiano.
confíe en nosotros, uno nunca es suficiente.

booze free zone

¿no bebes esta noche? nosotros te ayudamos. explore nuestra selección de deliciosos cócteles, todos sin alcohol.

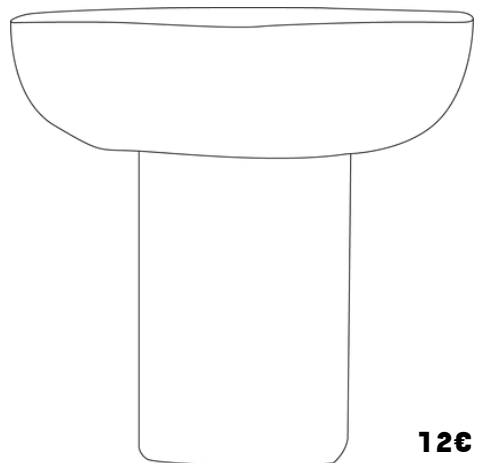
easy peasy

keep it breezy

(ingredientes):

mezcal sin alcohol, fresa, piña, pomelo y lima

artista: Martine Thoelen



12€

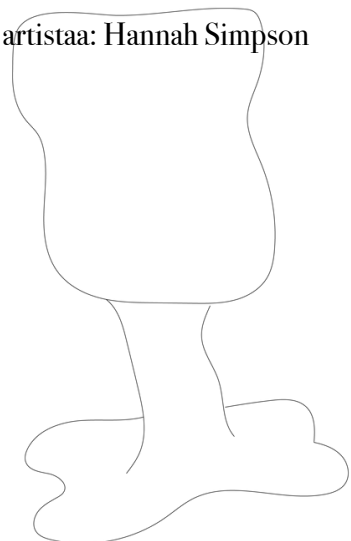
pachamama

less waste, more taste

(ingredientes):

tequila sin alcohol, naranja, mango chutney, lima y vainilla

artista: Hannah Simpson



12€

t

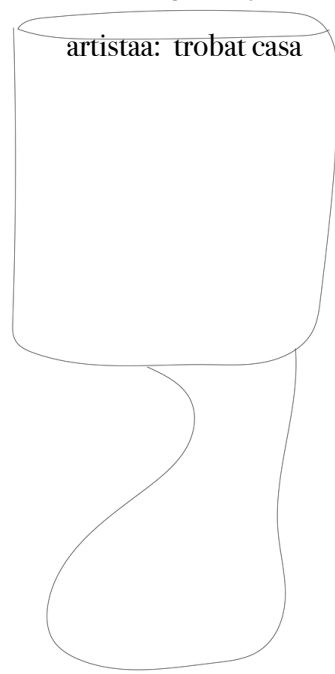
apple of my eye

like your crush without the fuss

(ingredientes):

vodka sin alcohol, manzana, limón, menta, jengibre y cardamomo

artista: trobat casa



12€

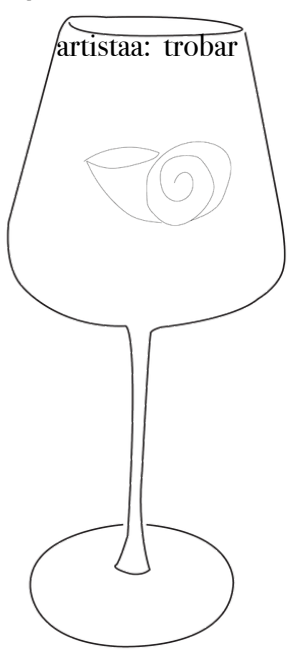
bitter blossom

all the zest, none of the mess

(ingredientes):

vino espumoso sin alcohol y licor amargo italiano con pomelo

artista: trobar



12€

r

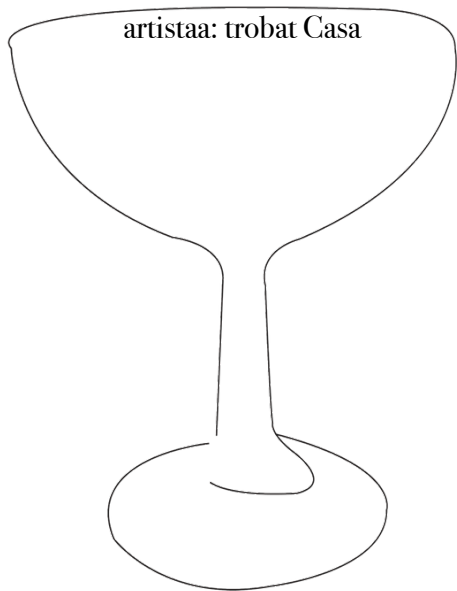
nutty by nature

almond charm, zero harm

(ingredientes):

amaretto y whisky sin alcohol, limón, naranja y piña especiada

artista: trobat Casa



12€

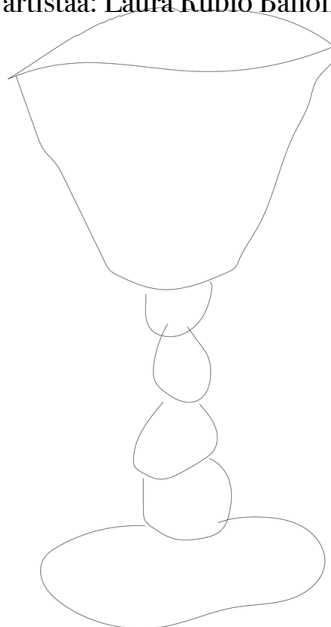
midnight velvet

party late, wake up great

(ingredientes):

licor de café y ron oscuro sin alcohol, espresso frío y coco tostado

artista: Laura Rubio Banon



12€

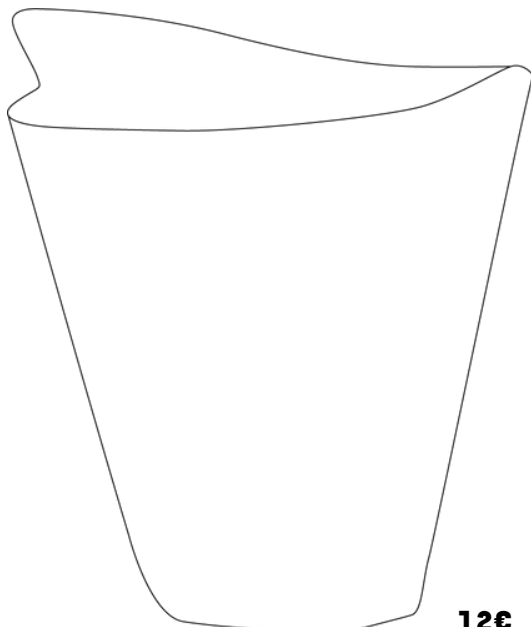
citrus affair

the only love triangle you need

(ingredientes):

ron blanco sin alcohol, fruta de la pasión, lima, kiwi, hierba limón y manzanilla

artista: Teresa Monmas



12€

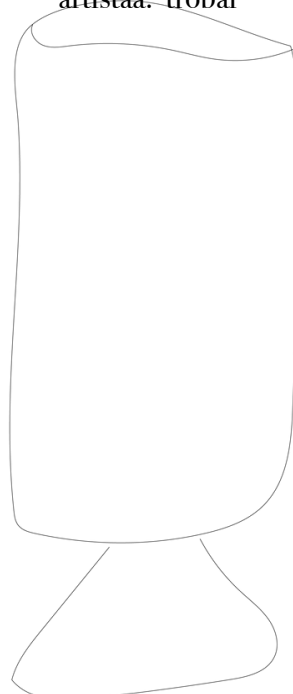
see who's to blame

smile, flirt, point fingers... wanna play?

(ingredientes):

ginebra sin alcohol, pepino, naranja, melocotón, moras y flor de hibisco

artista: trobar



12€

refrescos

black iced tea	
trobar ginger ale soda	
trobar grapefruit soda	
puig cola (Mallorca)	
puig cola zero (Mallorca)	
puig lemon soda (Mallorca)	
puig orange soda (Mallorca)	3.5€

zumos frescos

manzana	
piña	
naranja	
melocotón	

4.5€

agua

sin gas

(500ml): **2,5€**

(1L): **3,5€**

con gas

(500ml): **3€**

(1L): **4€**

cerveza

¿no le gustan los cócteles? no nos identificamos con usted, pero lo respetamos. En su lugar, explore nuestra selección de vinos y cervezas en.

peroni	5€
coronita	4,5€
beer lovers Mallorca broil (a classic craft beer)	6,5€
beer lovers Mallorca dipa (double india pale ale)	6,5€

kombucha portuguesa con alcohol

copa:

ummi kombucha - mango tumeric	6€
ummi kombucha - hibiscus berry	6€

vino

espumoso

vinestar ancestral pet nat (Spain)

pertois-moriset les quatre terroirs (France)

ruinart brut (France)

copa:

8€

botella:

40€

100€

130€

blanco

remordiento bodega cerron chardonnay (Spain)

lirondo pet nat (Spain)

copa:

7€

7.5€

botella:

35€

38€

t

rosado

mas de canet blanc (Mallorca)

s vins clarete (Mallorca) (rose white wine blend)

hada furthmann rasado roshada (Mallorca)

copa:

7,5€

botella:

38€

50€

55€

r

tinto

caminando tempranillo (Spain)

gre2 garnacha (Spain)

matas altas (Spain)

copa:

7€

8€

botella:

35€

40€

50€

vino

orange

s vins p orange (Spain)

botella:

50€

sin alcohol

botella:

kolonne null riesling white wine

28€

kolonne null rosé rose

28€

oddbird GSM vino red wine

32€

freixenet 0,0% alcohol free sparkling wine

20€

vermut

t

copa:

cueva negro vermut

5€

martini riserva rubino

6€

martini riserva ambrato

6€

antica formula

8€

r

te amo? no, tequila

nuestro sótano está repleto de una cuidada selección de los mejores tequilas, mezcales y sotoles de México (es decir, del mundo). te lo servimos como más te guste: en chupito, con hielo, solo o en tu cóctel favorito. al fin y al cabo, no hay forma incorrecta de tomar tequila. precios de los chupitos a continuación.

tequila blanco

espolón	7,5€
de Jalisco, doble destilación; cítricos brillantes, pimienta negra, notas vegetales suaves	
patrón silver	8,5€
de Jalisco, molino de rodillos; vainilla suave, pimienta blanca, final suave	
entre manos	9,5€
de Jalisco, artesanal; mineral, agave tostado, lima fresca	
curado cupreata	10€
de Guerrero, infusionado con fibras de agave; terroso, umami, frutas tropicales	
curado espadin	10€
de Oaxaca, infusionado con fibras de agave; ahumado, pimienta verde, toque tipo mezcal	
curado blue agave	10€
de Jalisco, infusionado; agave tostado intenso, toque de caramelo	
fortaleza	11€
de Jalisco, triturado con tahona; agave cremoso, salmuera de aceituna, mantequilla	
caballito cerrero blanco	11,5€
de Jalisco, sin difusor; agave intenso, hierbas, mineralidad rústica	
casamigos	12€
de Jalisco, cuatro veces destilado; agave puro y sedoso, cítricos suaves	
patrón el cielo	38€
de Jalisco, agave cocido lentamente; suave y fresco con notas de cítricos, vainilla y hierbas tropicales dulces	

tequila reposado

patrón reposado

de Jalisco, reposado en roble; vainilla suave, agave horneado, especias ligeras

11€

casamigos reposado

de Jalisco, fermentación lenta; roble dulce, agave suave, toque de cacao

13€

caballito cerrero reposado

de Jalisco, artesanal; agave robusto, madera ligera, tonos terrosos

16€

añejos

patrón añejo

de Jalisco, añejado en roble; miel, uva pasa, agave ahumado

13€

herradura selección suprema

de Jalisco, reposado por largo tiempo; roble profundo, frutas secas, agave sedoso

54€

sotol

la higuera lephophyllum

de Chihuahua, silvestre y herbáceo con un toque picante

10€

noche y luna

de Durango, suave y terroso con delicadas notas botánicas del desierto

9,5€

mezcal

400 conejos

de Oaxaca, suave y ahumado con un toque de agave tostado

8€

derrumbes tamaulipas

de Tamaulipas, silvestre, terroso y rico en mineralidad

9,5€

le tribute

de Oaxaca, un mezcal contemporáneo con notas cítricas y herbales

12€

palomo artesenal

de Oaxaca, rústico y robusto con carácter profundo de agave

14€

tres tribus cuishe

de Oaxaca, elegante y vegetal con matices florales

16€

casamigos

de Oaxaca, ligeramente ahumado con un final limpio y sedoso

18€

bruxo n5 tobala

de Oaxaca, complejo y afrutado con la profundidad del agave silvestre de montaña

20€

maguey de pechuga

de Oaxaca, festivo, rico y especiado con el carácter tradicional de pechuga

36€

t

r

(more!) spirits

whisky

bulleit bourbon

10€

de Estados Unidos, envejecido en roble americano carbonizado, especiado, notas de vainilla, caramelo

bulleit rye

12€

de Estados Unidos, envejecido en barricas nuevas de roble carbonizado, especiado, manzana verde, final seco

15€

connemara

de Irlanda, doble destilado, single malt turbio, humo ligero, miel, cáscara de cítrico

dewar's 8

10€

de Escocia, mezcla, ligera, miel, vainilla

dewar's 12

14€

de Escocia, mezcla, cuerpo rico, fruta seca, almendra

dewar's 18

24€

from Scotland. Blend, double cask finish. buttery, stewed fruits, nutmeg.

dewar's 27

44€

de Escocia, mezcla, doble acabado en barrica, mantecoso, frutas cocidas, nuez moscada

dewar's 32

70€

de Escocia, mezcla doble envejecida, final en barricas de jerez palo cortado, elegante, toffee, higos

flaming pig

18€

de Irlanda, mezcla, envejecida en barricas carbonizadas, vainilla, roble tostado, especias ligeras

25€

hatozaki pure malt

de Nagano, Japón, mezcla, fruta rica, chocolate, notas herbales

mars cosmo

20€

de Escocia, mezcla premium, finalizada en barricas de jerez Pedro Ximénez, profunda, melaza, uva pasa, suavidad intensa

gin

bombay sapphire

10€

ginebra london dry clásica con cítricos brillantes y enebro suave

henricks

12€

infused with cucumber and rose for a uniquely floral, refreshing profile.

bombay premier cru

12€

infusionada con pepino y rosa; perfil floral y refrescante

gin mare capri

14€

ginebra mediterránea con limón, bergamota y un toque marino

cabraboc gin

14€

destilada en mallorca con enebro silvestre y botánicos locales

le tribute

14€

ginebra española intensa con notas de hierba de limón y pomelo

monkey 47

16€

ginebra alemana con 47 botánicos; compleja y aromática

oxley

16€

inebra destilada en frío, con cítricos frescos y suaves notas florales

trobat.co se creó como un mercado en línea para mostrar y vender la obra de más de 35 artistas emergentes de todo el mundo, una colección seleccionada de obras de arte originales que celebra el talento, la artesanía y la expresión creativa. nuestra tienda en línea se creó en 2021 y realiza envíos a todo el mundo. a partir de ahí nació **trobar**, nuestro espacio físico y conceptual para experimentar estas obras en persona y adentrarse en el mundo que hemos creado. el espacio en sí fue diseñado en colaboración con nuestro fundador y artistas **trobat.co** junto con toda nuestra vajilla. en catalán, **trobat** significa «encontrado», que representa los tesoros que hemos descubierto y reunido en línea, mientras que **trobar** significa «encontrar», el acto de buscar, de conectar, de descubrir la belleza. Es el lugar al que ha venido para encontrar y experimentar lo que nosotros ya hemos encontrado para usted.

al comprar con nosotros, está
apoyando directamente el arte
hecho a mano por artesanos
creativos y prometedores de
todo el mundo.

todo lo que ves está a la venta en www.trobat.co/trobar
síguenos @trobat.co @trobar_

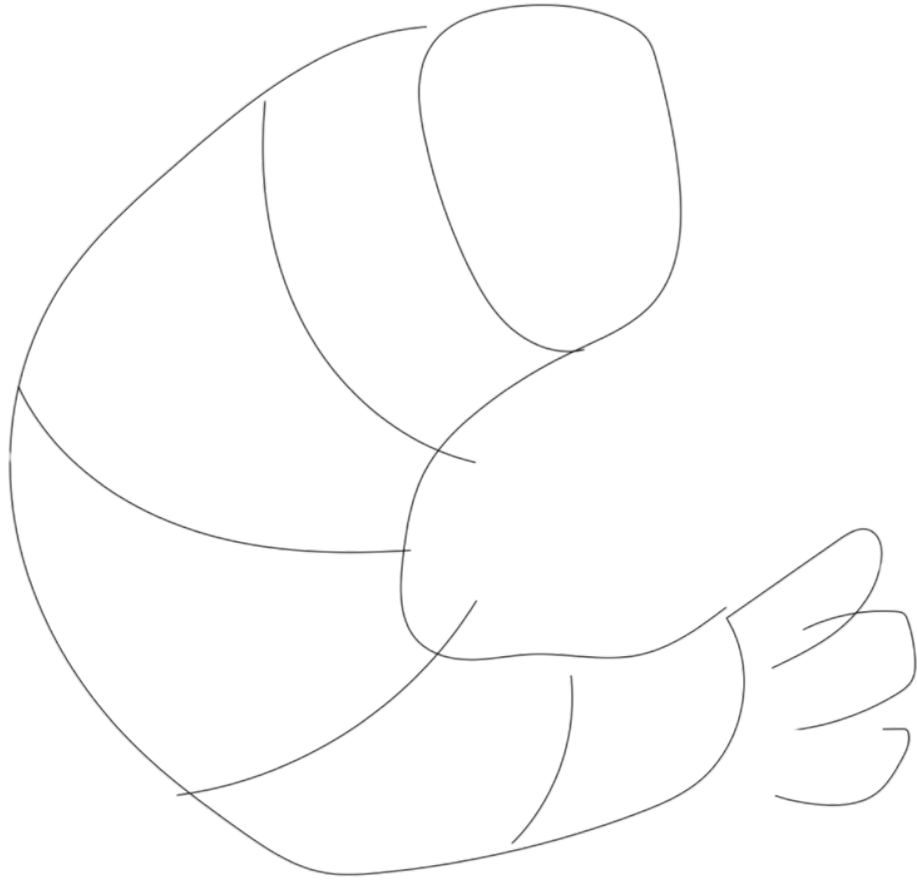
*scan to
shop*



@trobat.co

@trobar_

menüs:



t

welcome to trobar
the place where:

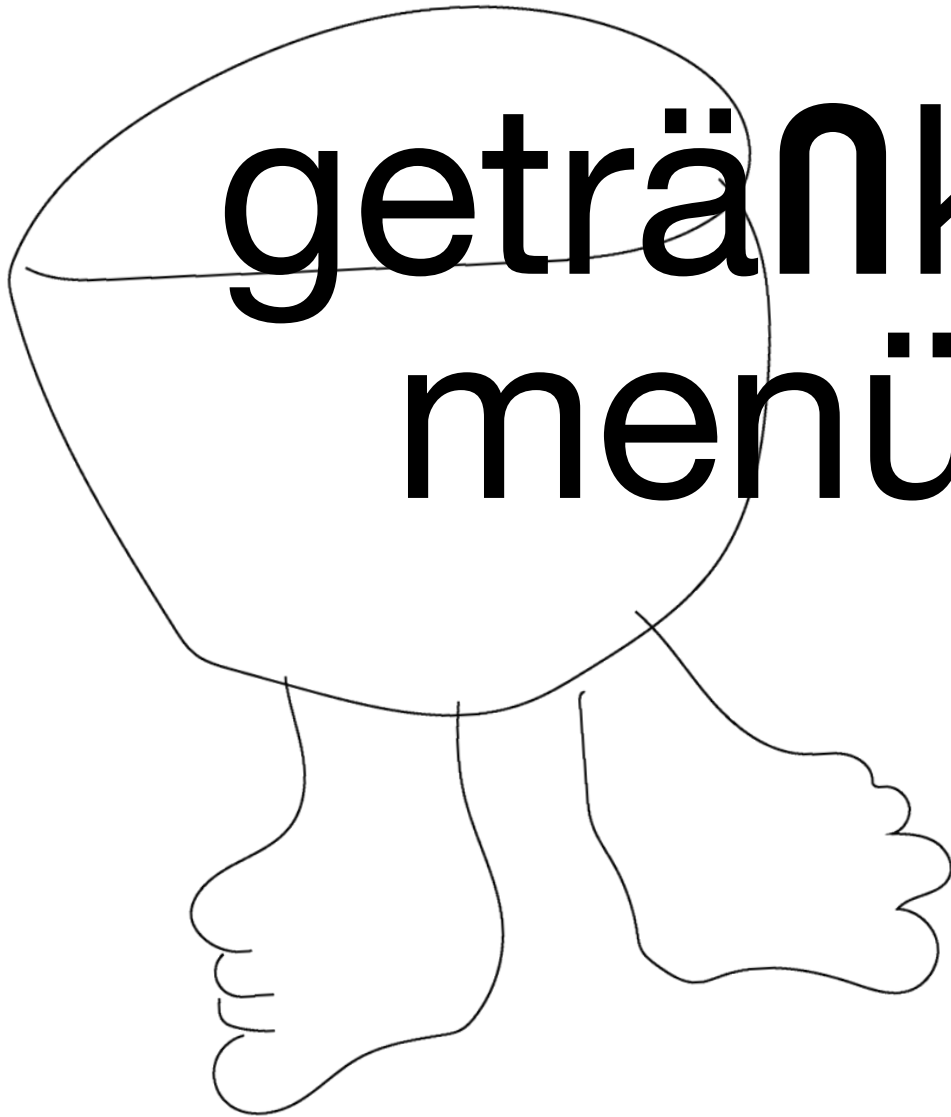
The eternal seekers go crazy when the perfect song comes up in the perfect place, at the perfect time. They become soulmates by just saying 'I love the way you think'. They collect art because of the impact on their lives, not their pockets. They save all the umami experiences in the most intricate corners 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.

r

back
to
find,
trobar

trobasement

getränke menü:



t

r

txin txin!

signatur-cocktails von trobar — kreiert von Luis Aguayo

unsere exklusive cocktail-kollektion wird mit hausgemachten zutaten und erstklassigen spirituososen zubereitet und in unverwechselbaren, handwerklich hergestellten gläsern serviert, die unser engagement für kreativität, qualität und abfallfreiheit widerspiegeln.

alle unsere „glaswaren“ werden entweder von trobat-künstlern in zusammenarbeit mit trobar geschaffen, sind vintage-stücke aus unsererer retrobatik-linie, sind eklektische stücke, die unser kurator aus unserem objecte trobat-sortiment gesammelt hat, oder sie werden von uns hergestellt und sind teil unsererer trobat casa-kollektion.

alle sind erhältlich unter www.trobat.co/trobar

folgen sie uns @trobat.co @trobar_

pogo

when life gives you lemons...

(zutaten):

tequila silver, orangenlikör, grapefruit- und limettensaft, gekrönt mit floral oder chili tonic

artist: Anna Demidova



14€

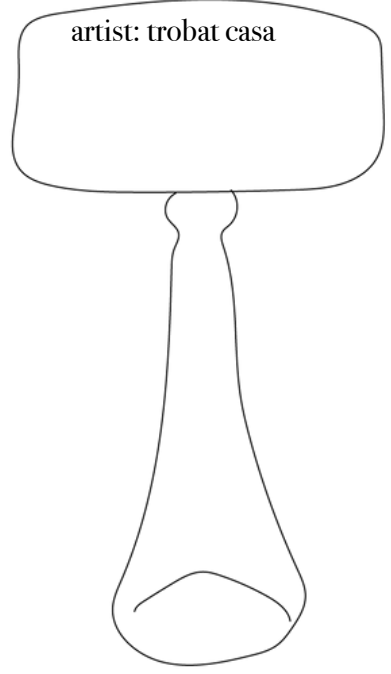
up in the clouds

f**k it's good, just ask us

(zutaten):

wodka, lavendelsirup, limettensaft und kirschlikör

artist: trobat casa



13€

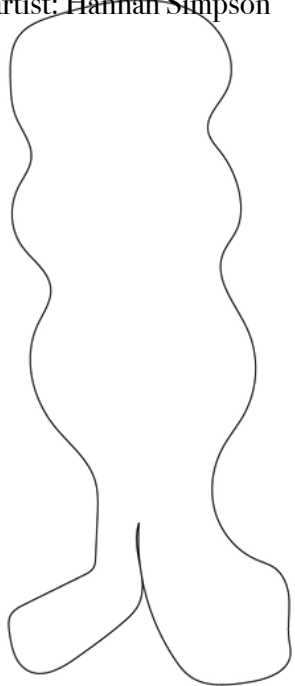
green smoke

you're now in the alarm-free zone

(zutaten):

gin, mezcal, gurke, zitrone, minze, ingwer & kardamom

artist: Hannah Simpson



14€

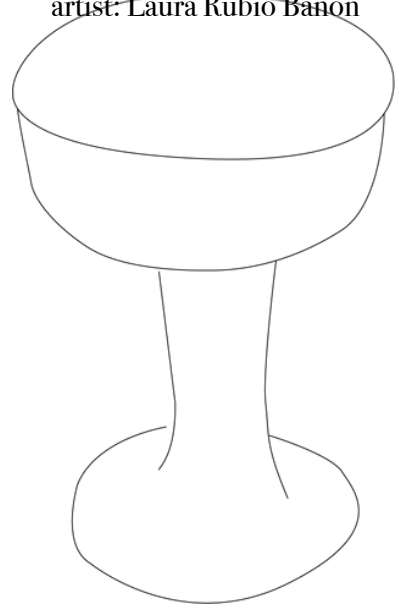
viva la cafeina

espresso yourself

(zutaten):

tequila reposado, kaffeelikör, espresso, agavensirup

artist: Laura Rubio Banon



14€

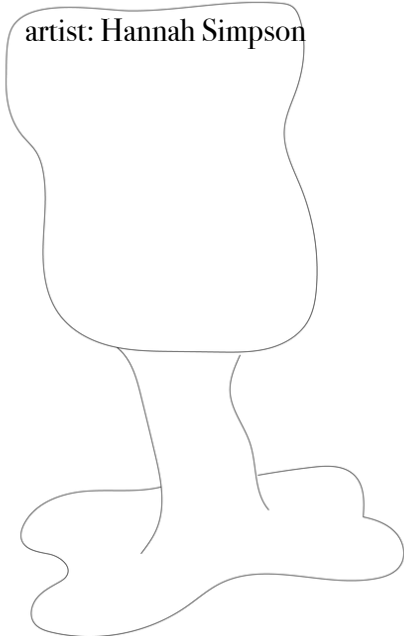
chingon

sugar, spice and everything nice

(zutaten):

reposado-tequila, chipotle- und yuzu-likör, mango-chutney und limette

artist: Hannah Simpson



14€

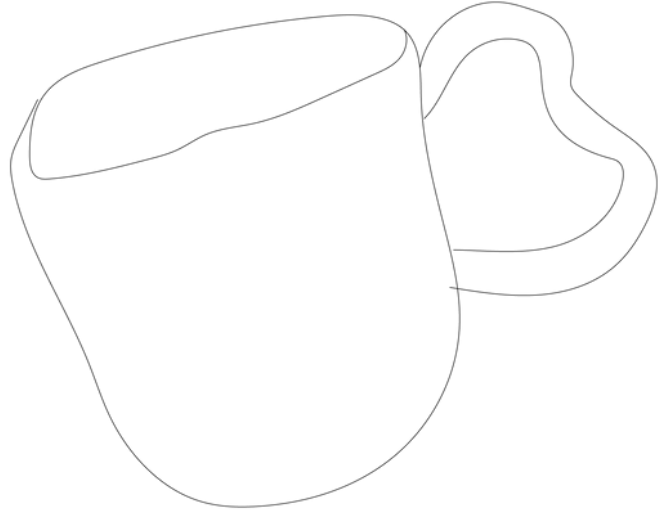
tiny disco

like a party in a glass

(zutaten):

mezcal, erdbeere, ananas, grapefruit, limette und hausgemachte pomelo-soda

artist: Martine Thoelen



14.5€

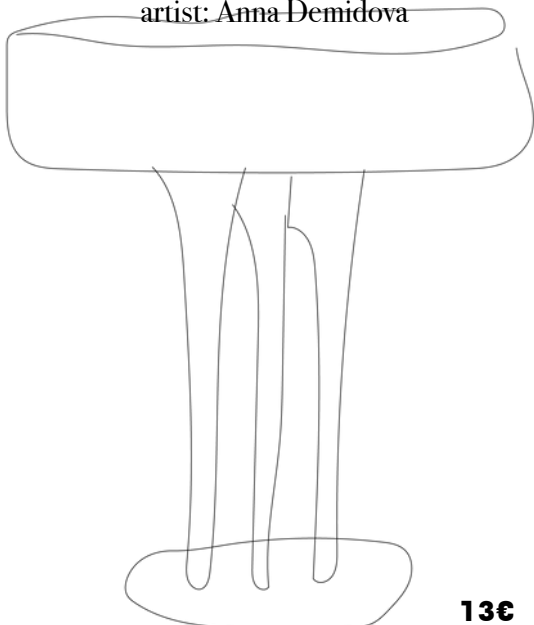
trobar & famous

smoked, not stirred

(zutaten):

mezcal, italienischer orangen-aperitif, französischer kräuterlikör und limettensaft

artist: Anna Demidova



13€

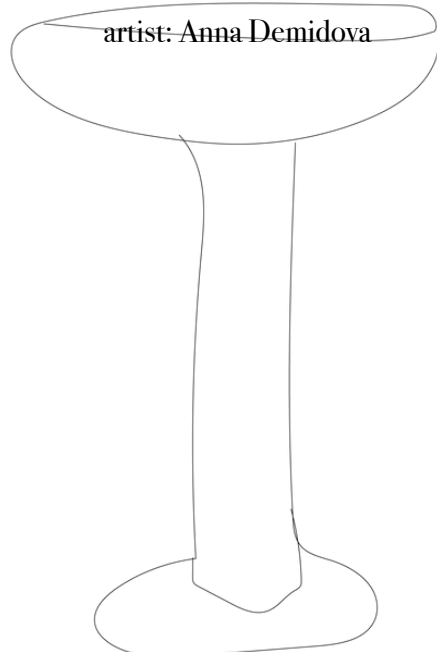
jolly roger

yo ho ho and a bottle of rum

(zutaten):

mix aus rum, maracuja- und Zitronensaft, minzsirup und flambiertem zimt

artist: Anna Demidova



14€

blanconi

like a martini on holiday in the mediterranean

(zutaten):

gin gemischt mit weißem französischem aperitifwein und bergamotte-Likör

artist: trobat casa



13€

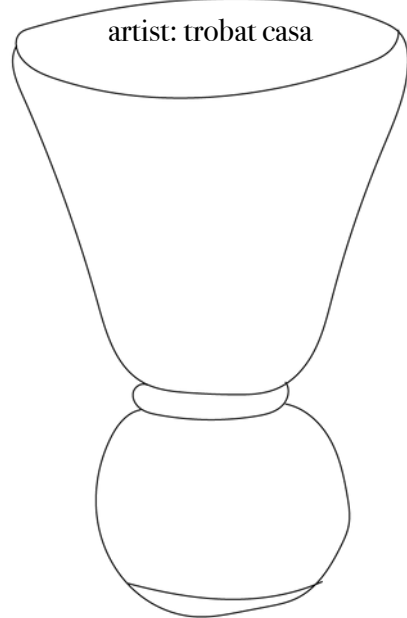
license to kill

shaken not stirred

(zutaten):

wodka, aromatisierter französischer rosenwein, grapefruitsaft und himbeersirup

artist: trobat casa



13€

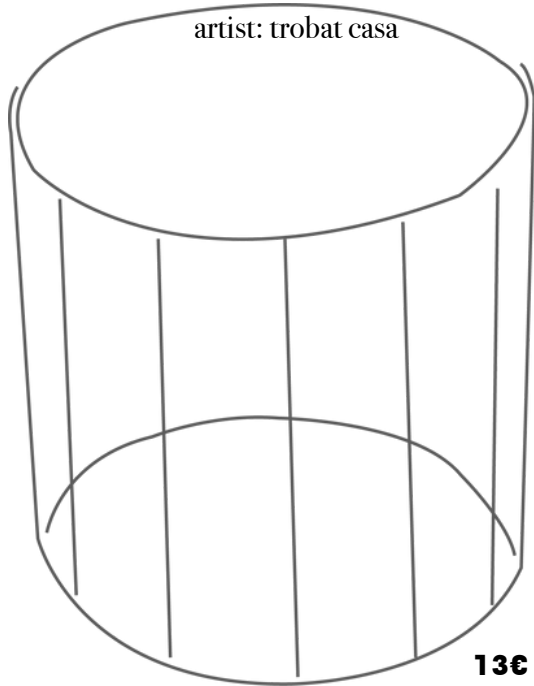
re-fashioned

like an old fashioned, but better

(zutaten):

bourbon-whisky mit einem hauch von kirschsirup und aromatischen bitters

artist: trobat casa



13€

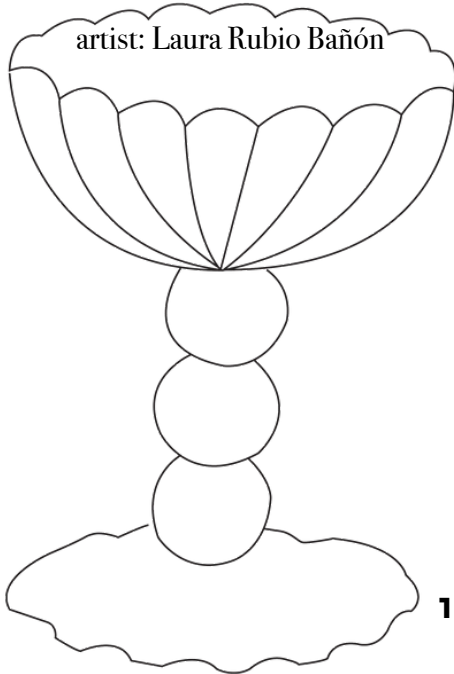
perfect match

if a Manhattan and a Vieux Carré had a love child

(zutaten):

roggenwhisky, süßer und extra trockener wermut, brandy mit einem kuss aus ahornsirup

artist: Laura Rubio Bañón



13€

spritz time!

- soller spritz** **13€**
orangenlikör, sekt und hausgemachte grapefruitlimonade
- donghi's spritz** **13€**
hausgemachter limoncello, sekt, limette und soda
- venice spritz** **12€**
italienischer bitterlikör, sekt, orange und soda
- boss spritz** **14€**
holunderblütenlikör, sekt, basilikum, zitrone & soda

longdrinks, unsere art

hergestellt mit premium spirituososen, hausgemachten oder lokalen handwerkslimonaden - alle **12 €**

the cuban

rum & cola

sunset with friends

reposado tequila & passionsorange

lemon-aid

wodka & limonade

brazillian soul

cachaça & Grapefruit

french kiss

brandy & apfelsaft

harakiri

mezcal & chili-tonic

mare nostrum

gin & mediterraner tonic

the outlaw

scotch whiskey und ingwerbier

digestives

Donghi's limoncello

6€

wenn das leben dir zitronen gibt... mach limoncello, keine limonade. unser limoncello ist ein langjähriges familienrezept unseres italienischen miteigentümers. glauben sie uns, einer ist nie genug.

booze free zone

heute abend nichts trinken? wir sind für sie da. entdecken sie unsere auswahl an köstlichen mocktails, alle ohne alkohol.

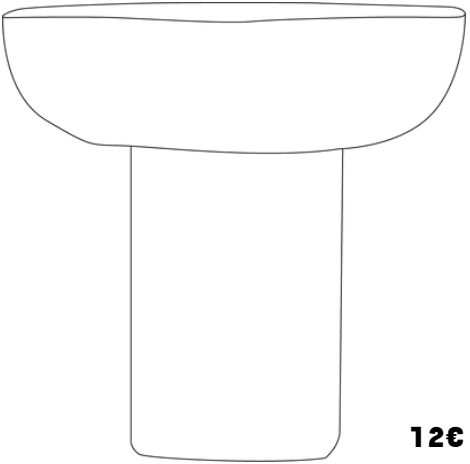
easy peasy

keep it breezy

(zutaten):

alkoholfreier mezcal, erdbeere, ananas, grapefruit & limette

artist: Martine Thoelen



12€

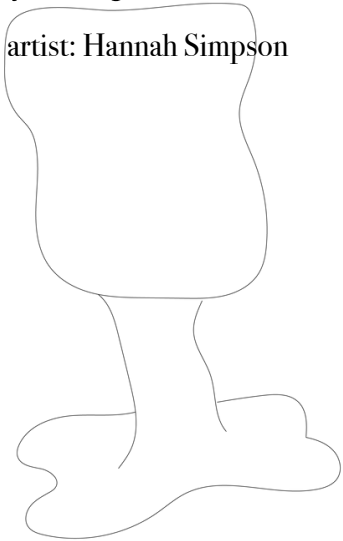
pachamama

less waste, more taste

(zutaten):

alkoholfreier tequila, mango chutney, orange, limette & vanille

artist: Hannah Simpson



12€

t

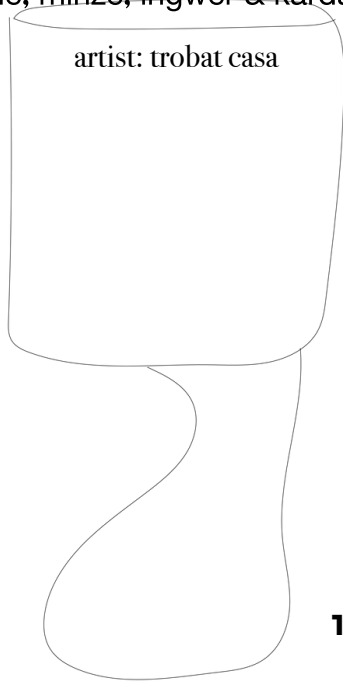
apple of my eye

like your crush without the fuss

(zutaten):

alkoholfreier qodka, apfel, zitrone, minze, ingwer & kardamom

artist: trobat casa



12€

bitter blossom

all the zest, none of the mess

(zutaten):

sekt & italienischer bitterlikör mit einem spritzer orange

artist: trobar



12€

r

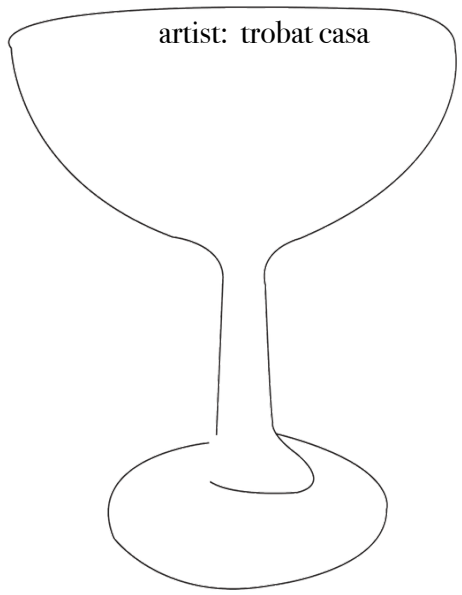
nutty by nature

almond charm, zero harm

(zutaten):

alkoholfreier amaretto, alkoholfreier whisky, orange, zitrone & gewürzte ananas

artist: trobat casa



12€

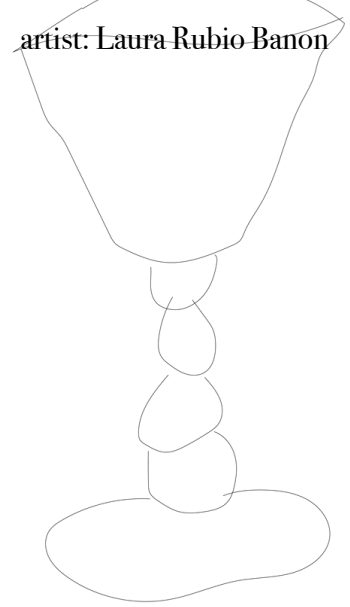
midnight velvet

party late, wake up great

(zutaten):

alkoholfreier kaffeelikör, alkoholfreier dunkler rum, kalt gebrühter espresso & geröstete kokosnuss

artist: Laura Rubio Banon



12€

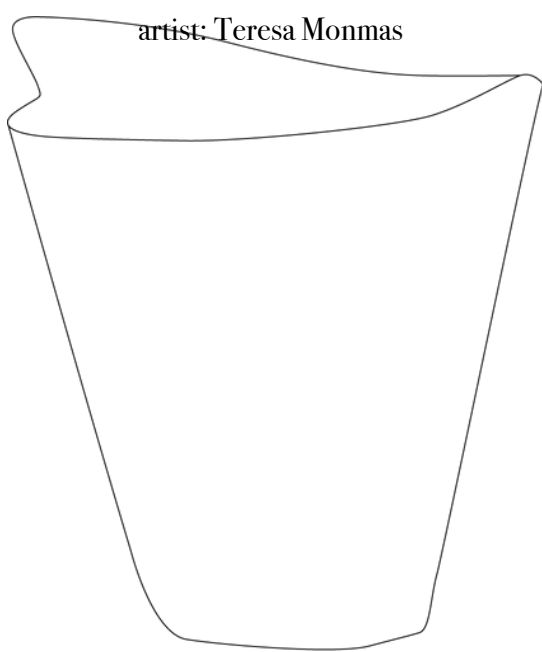
citrus affair

the only love triangle you need

(zutaten):

alkoholfreier weißer rum, passionsfrucht, limette, kiwi, zitronengras und kamille

artist: Teresa Monmas



12€

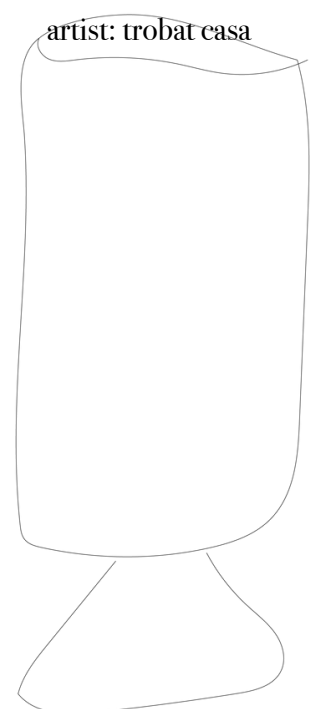
see who's to blame

smile, flirt, point fingers... wanna play?

(zutaten):

alkoholfreier gin, gurke, orange, brombeere & hibiskus

artist: trobat casa



12€

Limonaden & Tee

black iced tea	
trobar ginger ale soda	
trobar grapefruit soda	
puig cola (Mallorca)	
puig cola zero (Mallorca)	
puig lemon soda (Mallorca)	
puig orange soda (Mallorca)	3.5€

frischer saft

apfel	
ananas	
orange	
pfirsich	
	4.5€

wasser

still				spritzig			
(500ml):	2,5€	(1L):	3,5€	(500ml):	3€	(1L):	4€

bier

sie mögen keine cocktails? wir können das nicht nachvollziehen, aber wir respektieren es.
entdecken Sie stattdessen unsere kuratierte auswahl an weinen und bier.

peroni	5€
coronita	4,5€
beer lovers Mallorca brot (a classic craft beer)	6,5€
beer lovers Mallorca dipa (double india pale ale)	6,5€

portugiesischer harter Kombucha

glas:

ummi kombucha - mango tumeric	6€
ummi kombucha - hibiscus berry	6€

wein

{ bubbles }

	glas:	die flasche:
vinestar ancestral pet nat (Spain)	8€	40€
pertois-moriset les quatre terroirs (France)		100€
ruinart brut (France)		130€

weißwein

	glas:	die flasche:
remordiento bodega cerron chardonnay (Spain)	7€	35€
lirondo pet nat (Spain)	7.5€	38€

t

{ rosenwein }

	glas:	die flasche:
mas de canet blanc (Mallorca)	7,5€	38€
s vins clarete (Mallorca) (rose white wine blend)		50€
hada furthmann rasado roshada (Mallorca)		55€

r

rotwein

	glas:	die flasche:
caminando tempranillo (Spain)	7€	35€
gre2 garnacha (Spain)	8€	40€
matas altas (Spain)		50€

wein

orangewein

s vins p orange (Spain)

die flasche:

50€

kein alkohol

die flasche:

kolonne null riesling white wine

28€

kolonne null rosé rose

28€

oddbird GSM vino red wine

32€

freixenet 0,0% alcohol free sparkling wine

20€

t

wermut

r

die flasche:

cueva negro vermut

5€

martini riserva rubino

6€

martini riserva ambrato

6€

antica formula

8€

te amo? no, tequila

our basement is stocked with a carefully curated selection of the best tequilas, mezcals and sotoles in mexico (i.e. the world). we serve it to you however you like it: as a shot, on the rocks, neat or in your favourite cocktail. after all, there's no wrong way to drink tequila. shot prices below.

tequila silver

espolón

7,5€

aus jalisco, doppelt destilliert; helle zitrusfrucht, schwarzer pfeffer, leichte gemüsenoten

patrón silver

8,5€

aus jalisco, walzenmühle; weiche vanille, weißer pfeffer, sanfter abgang

entre manos

9,5€

aus jalisco, handwerklich; mineralisch, geröstete agave, frische limette

curado cupreata

10€

aus guerrero, mit agavefasern versetzt; erdig, umami, tropenfrucht

curado espadin

10€

aus oaxaca, mit agavefasern versetzt; rauchig, grüne paprika, mezcal-artige note

curado blue agave

10€

aus jalisco, infundiert; kräftige geröstete agave, karamellnote

fortaleza

11€

aus jalisco, mit tahona zerstoßen; cremige agave, olivenlake, butter

caballito cerrero blanco

11,5€

aus jalisco, kein diffuser; kräftige agave, kräuter, rustikale mineralität

casamigos

12€

aus jalisco, vierfach destilliert; reine, seidige agave, weiche zitrusnote

patrón el cielo

38€

aus jalisco, langsam gekochte agave; weich und frisch mit noten von zitrus, vanille und süßen tropenkräutern

t

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tequila reposado

patrón reposado

11€

aus jalisco, in eiche gereift; weiche vanille, gebackene agave, leichte würze

casamigos reposado

13€

aus jalisco, langsame fermentation; süße eiche, sanfte agave, hauch von kakao

caballito cerrero reposado

16€

aus jalisco, handwerklich; kräftige agave, leichtes holz, erdige töne

añejos

patrón añejo

13€

aus jalisco, in eiche gereift; honig, rosine, rauchige agave

herradura selección suprema

54€

aus jalisco, lange gelagert; tiefe eiche, trockenfrüchte, seidige agave

sotol

la higuera lephophyllum

10€

aus chihuahua, wild und grasig mit pfeffriger schärfe

noche y luna

9,5€

aus durango, weich und erdig mit sanften wüstenkräutern

mezcal

400 conejos

aus Oaxaca, weich und rauchig mit einem hauch gerösteter agave

8€

derrumbes tamaulipas

aus Tamaulipas, wild, erdig und reich an mineralität

9,5€

le tribute

aus Oaxaca, ein zeitgenössischer mezcal mit zitrus- und kräuternoten

12€

palomo artesanal

aus Oaxaca, rustikal und kräftig mit tiefem agavecharakter

14€

tres tribus cuishe

aus Oaxaca, elegant und pflanzlich mit blumigen undertönen

16€

casamigos

aus Oaxaca, leicht rauchig mit sauberem, seidigem abgang

18€

bruxo n5 tobala

aus Oaxaca, komplex und fruchtig mit tiefe wilder bergagave

20€

maguey de pechuga

aus Oaxaca, festlich, reichhaltig und gewürzt mit traditionellem pechuga-charakter

36€

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r

(more!) spirits

whisky

bulleit bourbon 10€

aus den USA. in verkohlter amerikanischer eiche gereift. würzig, noten von vanille

bulleit rye 12€

aus den USA. in neuen, verkohlten Eichenfässern gereift. würzig, grüner apfel, trockener.

connemara 15€

aus Irland. doppelt destillierter, getorfte single malt. leichter rauch, honig, zitrusshalen.

dewar's 8 10€

aus Schottland. Mischung. leicht, Honig, Vanille.

dewar's 12 14€

aus Schottland. mischung. reichhaltiger körper, trockenfrüchte, mandeln.

dewar's 18 24€

aus Schottland. blend, double cask finish. butterig, kompott, muskatnuss.

dewar's 27 44€

aus Schottland. doppelt gereifte mischung, fertig palo cortado sherry-fässer. elegant, toffee, feigen.

dewar's 32 70€

aus Schottland. premium blend, in Pedro Ximenez sherry fässern gereift. tief, melasse, rosinen, intensive weichheit.

flaming pig 18€

aus Irland. verschnitt, reifung in holzkohlefässern. vanille, verkohlte eiche, leichte würze.

hatozaki pure malt 25€

aus Akashi, Japan. 100% gemälzte gerste, mehrfache fassreifung. leichter rauch, blumige noten, honig.

mars cosmo 20€

aus Nagano, Japan. mischung. reiche frucht-, schokoladen- und kräuternoten.

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gin

Bombay sapphire **10€**

klassischer London dry gin mit frischer zitrusnote und mildem wacholder.

Henricks **12€**

mit gurke und rose verfeinert; blumig und erfrischend.

Bombay Premier Cru **12€**

small-batch-gin mit handverlesenen spanischen zitrusfrüchten; lebendig und elegant.

Gin Mare Capri **14€**

mediterraner gin mit zitrone, bergamotte und einer salzigen brise.

Cabraboc Gin **14€**

in mallorca handgefertigt mit wildem wacholder und einheimischen botanicals.

Le tribute **14€**

ausdrucksstarker spanischer gin mit zitronengras und grapefruitnoten.

Monkey 47 **16€**

schwarzwald-gin mit 47 botanicals; vielschichtig und aromatisch.

Oxley **16€**

kalt destillierter gin mit frischen zitrusaromen und floraler eleganz.

trobat.co wurde als online-marktplatz gegründet, um die werke von über 35 aufstrebenden künstlern aus aller welt zu präsentieren und zu verkaufen eine kuratierte sammlung originaler kunstwerke, die talent, handwerk und kreativen ausdruck würdigt. unser online shop wurde 2021 eröffnet und versendet weltweit. aus dieser grundlage entstand **trobar** unser physischer, konzeptioneller raum, in dem sie diese werke persönlich erleben und in die von uns geschaffene welt eintauchen können. die inneneinrichtung des raums selbst sowie unseres gesamten geschirrs wurde in zusammenarbeit mit unserem gründer und den künstlern von **trobat.co** gestaltet. auf katalanisch bedeutet **trobat** „gefunden“ und steht für die schätze, die wir online entdeckt und zusammengetragen haben; **trobar** hingegen bedeutet „finden“ – das suchen, verbinden und entdecken von schönheit. hier sind sie, um zu entdecken und zu erleben, was wir bereits für sie gefunden haben. mit Ihrem einkauf bei uns unterstützen sie direkt handgefertigte kunst von kreativen, aufstrebenden kunsthandwerkern aus aller welt.

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