

SUMMER COCKTAILS

PASSION FRUIT BELLINI	14.00
PASSION FRUIT PUREE, LIME JUICE, PROSECCO	
BANANA - STRAWBERRY HUGO	16.00
BANANA LIQUEUR, STRAWBERRY SYRU, LIME JUICE PROSECCO, LIME SLICES, MINT LEAVES	
MOJITO	13.00
WHITE RUM, RAW SYRUP, LIME JUICE, MINT LEAVES LIME SLICES, SODA OR SPRITE	
APEROL SPRITZ	15.50
APEROL, PROSECCO, SODA WATER, ORANGE SLICE	

SWEET & SOUR

SOPHIE	15.00
ABSOLUT VANILLA, PEAR, PINEAPPLE JUICE LEMON JUICE, THYME, EGG WHITE	
PORN STAR MARTINI	16.50
ABSOLUT VANILLA, PASSION FRUIT PUREE, FRENCH VANILLA, PINEAPPLE JUICE, LEMON JUICE PROSECCO, ANGOSTURA BITTERS, EGG WHITE	
PINEAPPLE COOLER	16.00
GIN, DISARONNO, PEACH LIQUEUR, PINEAPPLE JUICE LIME JUICE, ORGEAT SYROP, PEYCHAUD’S BITTER	
PORTO KYIV	16.00
SANDMAN PORTO, DISARONO AMARETTO, MARTINI ROSSO, ROASTED HAZELNUT, LEMON FRESH, SUGAR SYRUP, EGG WHITE	
WHISKEY SOUR	15.00
BOURBON, FRESH LEMON, SIMPLE SYROP, EGG WHITE, ANGOSTURA BITTERS, REGAN’S ORANGE	
OLD CUBAN	16.00
AGED RUM, RAW SYRUP, LIME JUICE, FRESH MINT CACAO BITTERS, PROSECCO	
DAIQUIRI	13.00
WHITE RUM, LIME JUICE	

ALL- TIME FAVORITES

ALL THE CLASSICS	VARIABLE
YOUR CHOICE	

BITTER & BOLD

AMARO BOULEVARDIER	16.00
RYE WHISKEY, RED VERMOUTH, CAMPARI, AMARO MONTENEGRO, ORANGE BITTER	
NEGRONI	16.00
TANQUERAY GIN, CAMPARI, RED VERMOUTH ANGOSTURA BITTERS, GERARD’S ORANGE BITTERS	

DOUBLE MIXED DRINKS

GIN & TONIC	12.00
TANQUERAY GIN, LIME, TONIC	
CUBA LIBRE	12.00
WHITE RUM, LIME, COCA	
WHISKEY COLA	13.00
WHISKEY, LIME, COCA - COLA	
VODKA CRAN SODA	13.00
TEQUILA SUNRISE	13.00
TEQUILA ESPECIAL, ORANGE JUICE, GRENADINE	

SHOTS

HIROSHIMA	11.00
ABSINTHE, SAMBUCA, BAILEYS, GRENADINE	
B-52	11.00
KAHLÚA, BAILEYS, ORANGE LIQUEUR	
GREEN MEXICAN	11.00
TEQUILA, BANANA LIQUEUR, LIME	
BMW	11.00
BAILEYS, MALIBU, WHISKEY	

LONG & STRONG

MAI TAI	17.50
WHITE RUM, SPICED RUM, AGED RUM, COINTREAU ORGEAT SYRUP, LIME JUICE, PINEAPPLE JUICE	
LONG ISLAND ICED TEA	17.50
VODKA ABSOLUT, CM SPICED RUM, TEQUILA, TANQUERAY GIN, COINTREAU LIQUEUR, LIME JUICE, SIMPLE SYRUP, COCA - COLA	

SPIRIT SHOTS

	30 ML	60 ML
JC TEQUILA SILVER	7.00	10.00
TANQUERAY GIN	7.00	10.00
HENNESSY COGNAC	9.00	11.00
VODKA ABSOLUT	7.00	10.00
JOVEN MEZCAL	9.00	11.00

LIQUEURS

	30 ML	60 ML
COINTREAU	9.00	11.00
KAHLUA	7.00	10.00
MALIBU	7.00	10.00
BAILEYS	7.00	10.00
PEACH	7.00	10.00
DISARONNO	7.00	10.00
LUXARDO MRASCHINO	9.00	11.00
LUXARDO SAMBUCA	9.00	11.00

RUM

	30 ML	60 ML
BACARDI WHITE	7.00	10.00
BACARDI SPICED	7.00	10.00
CM PINEAPPLE	7.00	10.00
APPLETON 8 RESERVE	9.00	12.00

WHISKEY

	30 ML	60 ML
JAMESON	9.00	11.00
BALLANTINES SCOTCH	7.00	8.00
CENTENNIAL RYE	7.00	10.00
LAPHROAIG ISLAY SINGLE MALT	10.00	14.00

BOTTLED BEER

LEFFE BLONDE STRONG	11.00
CORONA EXTRA	11.00
GUINNESS EXTRA STOUT	11.00

WINE BY THE GLASS

RUFFINO CHIANTI	11.00
CDB PINOT NOIR	11.00
CDD PINOT GRIGIO	11.00
DR. L RIESLING 2022	11.00
PROSECCO	11.00

BITTER & AMARO

	30 ML	60 ML
APEROL APERETIVE	7.00	10.00
CAMPARI BITTER	7.00	10.00
AMARO MONTENEGRO	7.00	10.00
CYNAR - APERITIVO	7.00	10.00
JAGERMEISTER	7.00	10.00
FERNET - BRANCA	7.00	10.00
ABSENTE	10.00	13.00

OTHERS

EL GOBERNADOR PISCO	9.00	11.00
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SOFT DRINKS

IN ASSORTMENT	
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HOT DRINKS

DOUBLE ESPRESSO	4.00
LONG BLACK	4.70
CAPPUCCINO	5.20
LATTE	5.20
FLAT WHITE	5.20
MOCHA	5.50
CACAO	5.20
LONDON FOG	5.10
CHAI LATTE	5.10
MATCHA	6.50
VANILLA RAF	6.20

MILK OPTIONS

REGULAR, CREAM (10%)	0.50
OAT, ALMOND, SOY	1.00

SYRUPS

SALTED CARAMEL, FRENCH VANILLA	1.00
ROASTED HAZELNUT	
SUGAR-FREE VANILLA / CARAMEL	
COCONUT, MAPLE SPICE, LAVENDER	
PISTACHIO, CHERRY	
MANGO,ELDERFLOWER, PEAR	
FRENCH RASPBERRY	

COLD DRINKS

ICED BUMBLE	6.50
ESPRESSO TONIC	6.50
CHERRY ESPRESSO TONIC	7.50
ICED LATTE	5.20
ICED MATCHA LATTE	6.50
CARAMEL/CHOCO FRAPPE	8.00
ICED TEA	7.00

LEMONADES

ELDERFLOWER PEAR	8.00
BERRY MIX	8.00
MANGO PASSION FRUIT	8.00

TEA

GREEN TEA	7.00
JASMINE DRAGON PEARL	
BLACK TEA	7.00
KEEMUN	
EARL GREY BLACK TEA	7.00
BLACK TEA	7.00
LYCHEE RED TEA	
GREEN TEA	7.00
YUN WU PREMIUM	
FLORAL TEA	7.00
ROSE BUDS	
FLORAL TEA	7.00
CHAMOMILE	
OOLONG TEA	7.00
MILK OOLONG	

DESSERTS

MANGO COCONUT SUNSET	12.00
MANGO CUSTARD WITH MILK SPONGE, TOASTED COCONUT, PASSION FRUIT GEL, COCONUT GANACHE, AND ALMOND TARTALET	
APPLE PIE	11.00
BAKED APPLE SPONGE CAKE, DRIED CRANBERRIES, CARAMELIZED APPLES WITH CINNAMON AND WHITE CHOCOLATE SOUR CREAM GANACHE	
PISTACHIO STRAWBERRY ECLEIR	11.00
PISTACHIO CREAM CHEESE WITH STRAWBERRY PUREE, ECLAIR COVERED WITH GOURMET GLAZE AND PISTACHIO PIECES	
TROPICAL BERRY KISS	9.00
STRAWBERRY MOUSSE WITH MANGO CUSTARD, LEMON ZEST SPONGE, RASPBERRY COMPOTE AND ALMOND SABLE	
BLUE CHEESE	10.00
ALMOND AND BLUE CHEESE FINANCIER , HONEY PANNA COTTA, CRANBERRY PURE WITH RED WINE	
BROWNIE & CURRANT	9.00
CHOCOLATE ALMOND TARTLET WITH BAKED BROWNIE, BLACK CURRANT COMPOTE AND BERRY MOUSSE	
GROWING BANANA	9.00
BANANA BREAD WITH CRUNCHY ALMOND, CHOCOLATE CHIPS CRAMELIZED BANANAS ND LOTUS MOUSSE	
CARAMEL SHOSHU	9.00
CUSTARD CREAM WITH WHITE CHOCOLATE, CREAM CHEESE AND CARAMEL	
PASSION FRUIT CHEESECAKE	10.00
CREAM CHEESE CHEESECAKE ON A BASE OF BISCUIT CRUMBS AND PASSION FRUIT PUREE	
NAPOLEON	11.00
PUFF PASTRY AND CUSTARD CREAM WITH WHITE CHOCOLATE AND CREAM CHEESE	
HONEY CAKE	11.00
HONEY DOUGH WITH SOUR CREAM	
SYRNYKY	11.00
COTTAGE CHEESE PANCAKES WITH YOUR CHOICE OF JAM / SOUR CREAM / CHOCOLATE / CARAMEL	

PASTRIES

PLAIN CROISSANT	5.50	BLUEBERRY DANISH	8.50
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SALADS

CAESAR SALAD

16.00

CHOPPED LETTUCE LEAVES
CHICKEN FILLET
CAESAR DRESSING
SESAME SEEDS AND CROUTONS
GRATED PARMESAN CHEESE

SHRIMP COCKTAIL SALAD

19.00

CHOPPED LETTUCE LEAVES
CHERRY TOMATOES
DRESSING
SHRIMP
BREADSTICKS

BRUSCHETTAS

SMOKED SALMON BRUSCHETTA

12.00

TOASTED BREAD
TZATZIKI SAUCE
CUCUMBER SLICES
SALMON
DILL AND SESAME SEEDS, CAPERS
A DRIZZLE OF OLIVE OIL
LEMON JUICE

BRUSCHETTA WITH MEAT

10.00

TOASTED BREAD
BLUE CHEESE
MORTADELLA
BALSAMIC GLAZE
PECANS AND PARMESAN

BRUSCHETTA WITH SHRIMPS

12.00

TOASTED BREAD
AVOCADO PASTA
SHRIMPS
SHRIMP COCKTAIL SOUCE
KALE FLAKES

GREEK BRUSCHETTA

8.00

TOASTED BREAD
GREEK CHEESE FETA
CHOPPED TOMATOES, CUCUMBER
OLIVES, PARSLEY
BALSAMIC VINEGAR