

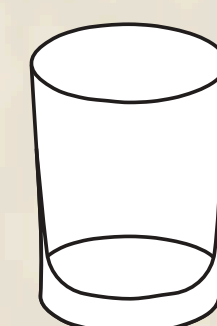


APERITIVI

AMERICANO AL CARCIOFO

House Blend Vermouth, Campari, Soda al
Carciofo

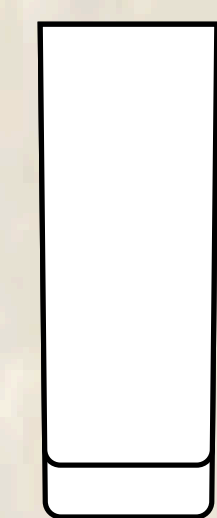
8



GARIBALDI TROPICALE

Campari, Succo di Arancia, Succo di Ananas


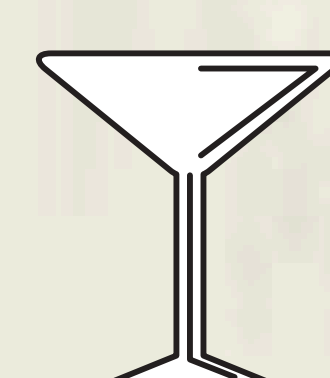
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CHUPADEDOS MARTINI

Umami Gin, Plymouth Gin, Baldoria Umami
Vermouth, Chupadedos Olives.

9

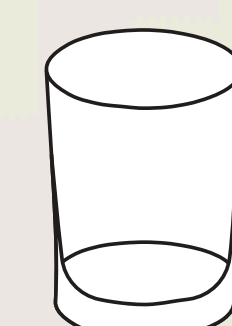


I NOSTRI NEGRONI

CLASSIC NEGRONI

Beefeater gin, House Vermouth Blend, Campari

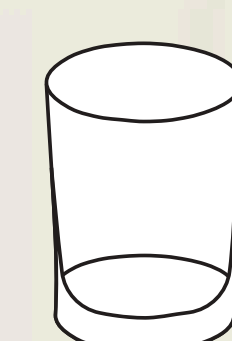
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MEZCAL NEGRONI

Del Maguey Vida Mezcal, Gin, Campari, Amaro
Santoni, Vermouth Mancino Rosso

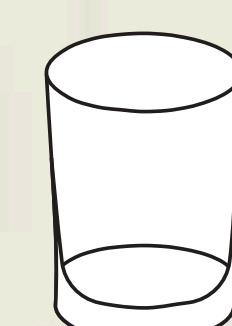
9



WHITE NEGRONI

Playmouth Gin, Italicus Rosolio di Bergamotto,
Lillet Blanc, Liquore di genziana

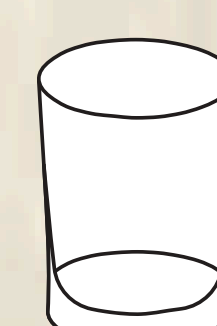
10



TROPICAL NEGRONI

Rum Bumbu, Rum Myer's, Liquore alla Banana,
Campari, Oloroso, Vermouth Cocchi

9



I NOSTRI SIGNATURE

FLOR DE JAMAICA

Altos Tequila, Liquore di Chile Poblano,
Infuso di Timo e Ibisco, Soda al Pompelmo Rosa

10

APFELSHORLE 2.0

Jameson Black Barrel, Uvetta, Soda di mela
Granny Smith e cannella

10

FRIDA KHALO

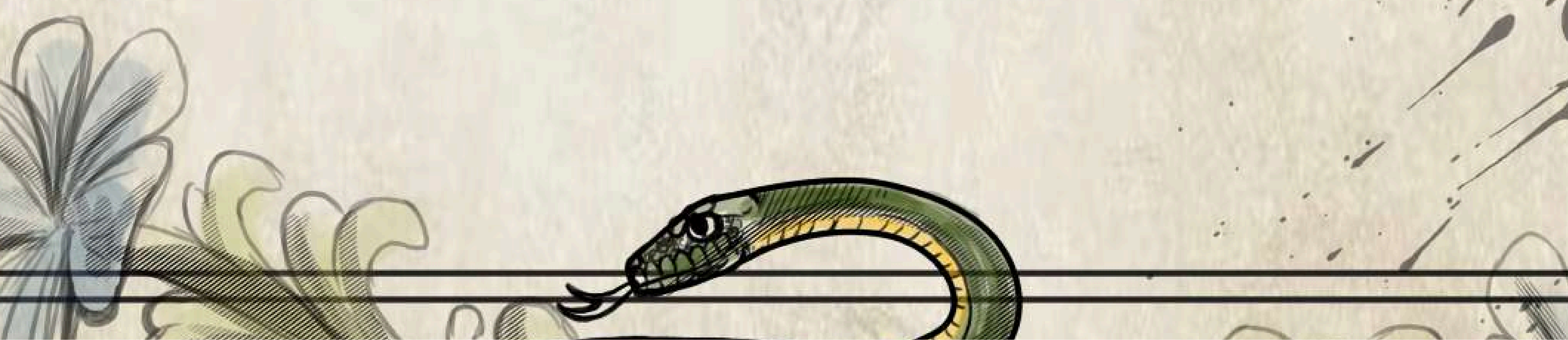
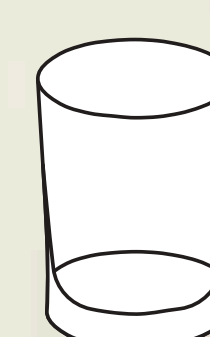
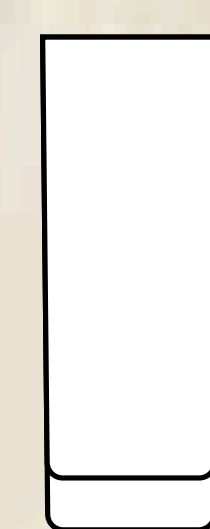
Tequila Altos, Yogurt alla pesca, Lemon Verbena,
Absinthe blanc, Agave, Lime

10

REBROTE SANGRIA

Altamura Vodka, SaKe, Confettura di Sangria,
Limone

10



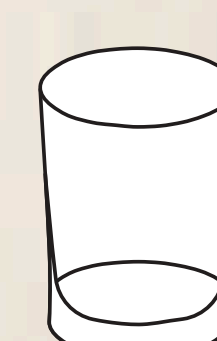


I NOSTRI CLASSICI

TOMMY'S MARGARITA

Tequila Altos, Del Maguey Mezcal, Agave, Lime,
Chipotle

9



FRENCH 75

Gin, limone, miele, Champagne

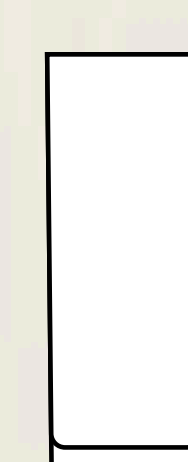
12



FLORADORA

Havana 3 Rum, Liquore di Lamponi, Melograno
Lime, Ginger Ale

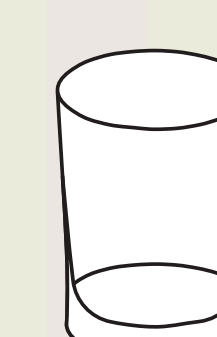
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PENIC ILLIN

Jonny Walker Black Label, Laphroig 10, Miele,
Zenzero, Limone

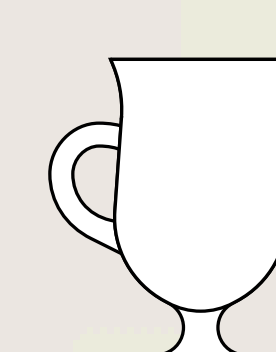
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IRISH COFFE

Jameson Black Barrel, Caffè Caldo, Zucchero di
canna, Panna e Noce Moscata

9

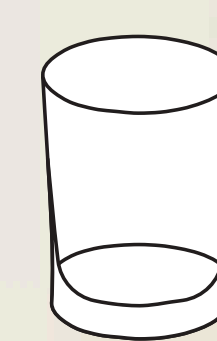


FREE ALCHOL

NEGRONI ANALCOLICO

Tanqueray 0.0,
Bitter Analcolico, Martini Vibrante

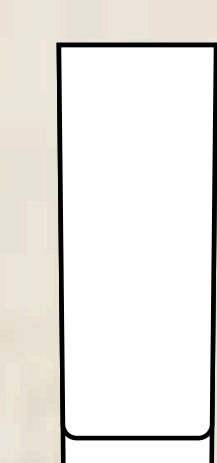
7



SHIRLEY TEMPLE

Melograno, Frutti Rosssi, Lime, Ginger Ale

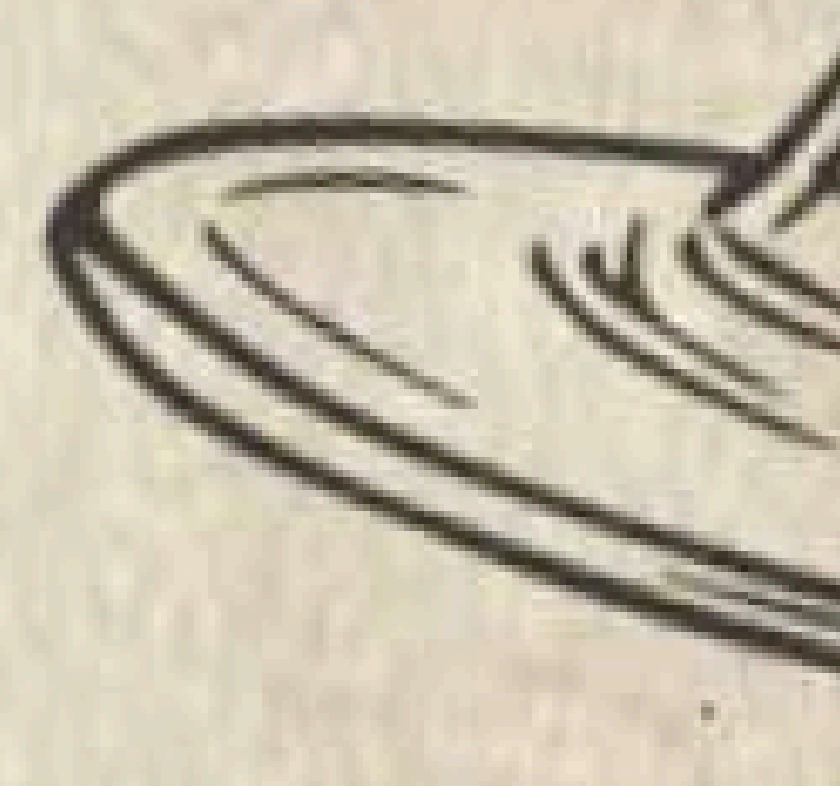
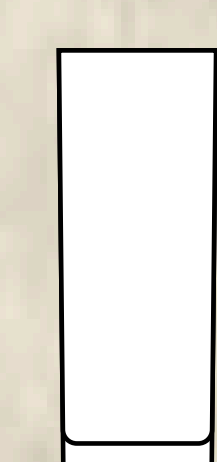
6



CINNAMON APFELSHORLE

Soda di mela Granny Smith e Cannella

6



SNACK BAR

TACOS DI COCHINITA PILBIL 7,00

Tortillas di mais, purè di avocado, stracotto di maiale, achiote, cipolle marinate

TACOS DI RICCIOLA 10,00

tortillas di mais, purè di avocado, tartare di ricciola del mediterraneo, stracciata di bufala, alga wakame

BRIOCHE DI PICANA 10,00

Pan Brioche, bresaola di picana, caviale di melanzane, salsa al parmigiano 36 mesi, pomodoro semidry

SANDWICH DI SCOTTONA 10,00

Sandwich con tartare di manzo, crema cacio e pepe e mayo al rafano

TUNA ROLL 15,00

panino soffice al burro con Tartare di tonno rosso del mediterraneo, sriracha mayo e lattuga croccante

BUN IL CONTADINO 12,00

hamburger di scottona 200gr, scamorza affumicata, prosciutto crudo, chips di patate, melanzane grigliate e rucola, con mayo e salsa chimichuri

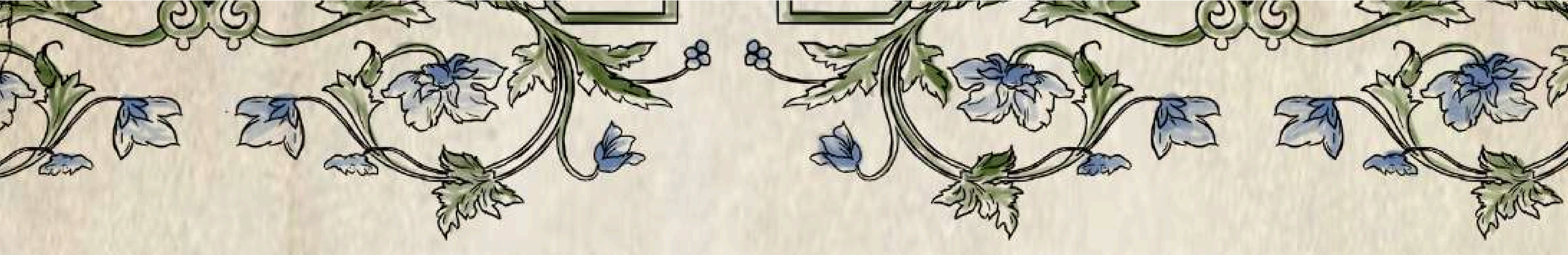
BUN IL PESCATORE 15,00

polpo croccante, stracciata di bufala, variazione di zucchine

BRUSCHETTA MAIORCHINA 13,00

pesto di basilico, tartare di pomodoro e calamaro scottato





JAMON IBERICO PATANEGRA	18,00
50gr	
EMPANADAS DEL GIORNO	6,00
CROCCHETTA DEL GIORNO	6,00
TAGLIERE IBERICO	24,00
FRITTURA GAMBERI E CALAMARI	16,00
PANE BURRO E ALICI DEL CANTABRICO	10,00
PATATE TRIPLA COTTURA	5,00
PATATINE FRENCH FRIES	4,00

LE INFORMAZIONI CIRCA LA PRESENZA DI SOSTANZE O DI PRODOTTI CHE
PROVOCANO
ALLERGIE E INTOLLERANZE SONO DISPONIBILI RIVOLGENDOSI AL PERSONALE
IN SERVIZIO.

IN TUTTI I NOSTRI PIATTI POTREBBERO ESSERE PRESENTI LE SOSTANZE
ALLERGENICHE. ALCUNI PRODOTTI POTREBBERO ESSERE CONGELATI. PRODOTTI
CONFORME ALLE PRESCRIZIONI DEL REG (CE) 853/2004, ALLEGATO III,
SEZIONE VII, CAPITOLO 3, LETTERA D, PUNTO 3.

