

MENU

COCKTAILS

L'alchimia trasforma la materia in esperienza.
Attraverso gesti notturni, tecniche antiche e intuizioni moderne,
la frutta cambia forma, intensità e linguaggio.
Ogni cocktail nasce dall'equilibrio tra tecnica e creatività,
pensato per essere condiviso.
Salute, dove l'alchimia diventa esperienza condivisa

Alchemy transforms matter into experience.
Through nocturnal gestures, ancient techniques, and modern intuition,
fruit changes form, intensity, and language.
Each cocktail is born from the balance of skill and creativity,
designed to be shared.
Cheers, where alchemy becomes a shared experience.



MANGO + CHICHA MORADA

Pisco 1615 acholado

Cicha morada

Mango

Campari

20 €

BANANA + CHERRY

Altamura vodka

Banana

Cherry Fizz

(7)

20 €



PEACH + HUACATAY

*Planteray 3 star
Bielle Agricole Rhum
Montelobos Espadin
Huacatay
Peach*

20 €



CALAMANSI + SHIITAKE

*Michter's bourbon
Wild turkey Rare breed
Shiitake
Gonzalez Byass PX
Calamansi*

(12)

20 €



COCONUT + COFFEE

Appleton 8 y.o.

Coffee

Tonka Bean

Tio pepe

Coconut

(12)

20 €



STRAWBERRY + CACAO

Curado Espadin

Strawberry

Disaronno

Cacao

20 €



ORANGE + BROWN BUTTER

Sabatini Gin
Fusetti Cacao
Punt e Mes
Brown Butter
Orange
(7,12)
20 €



APRICOT + APPLE

Courvoisier
Apricot
Washington
Apple
(7)
20 €



PINEAPPLE + COCONUT

Hendrick's oasium

Pineapple wine

Coconut

(12)

20 €



RASPBERRY + SAKURA

Bulldog Bold Black

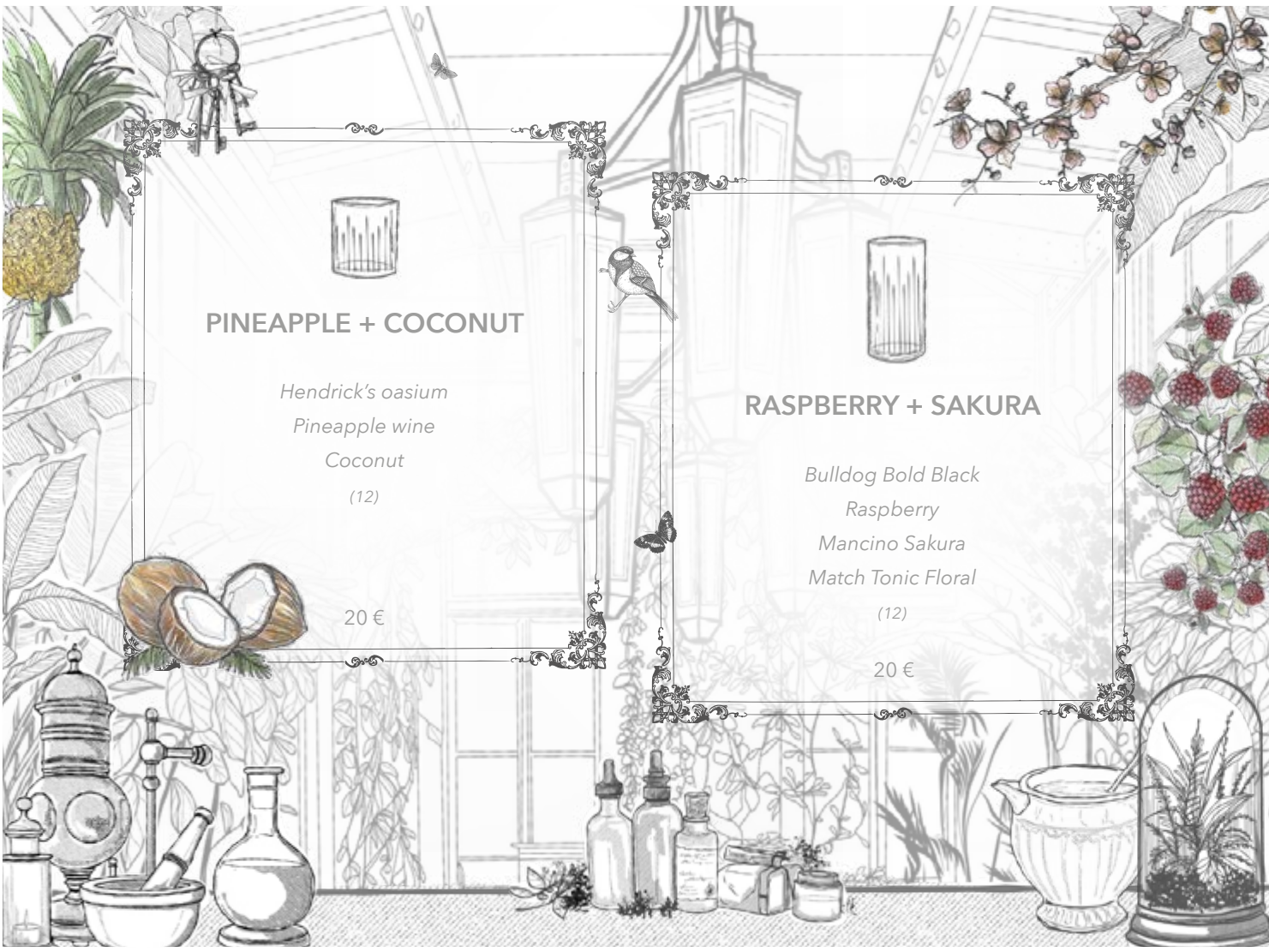
Raspberry

Mancino Sakura

Match Tonic Floral

(12)

20 €





PASSION FRUIT + RED PEPPER

Curado Blanco Tequila
Dry Curacao Yuzu
Chinola Passion Fruit Liqueur
Red Pepper

20 €

GUAVA + AJI LIMO

Los Siete Misterios
Guava
Aji Limo
Clementine

20 €



SOGNI

*Gin Raw
Cucumber
Dill
Lento*

20 €



MOCKTAIL #1

Sabatini 0.0

Cucumber

Dill

Match Mediterranean Tonic

15 €

MOCKTAIL #2

Amarico Yellow

Peach Cordial

Match Tonic Spicy

15 €



MOCKTAIL #3

Bttr
Chicha Morada
Mango

15 €

MOCKTAIL #4

Amarico Rosso
Apple Soda

15 €



ORIENTAL OLD FASHIONED

The Balvenie 12 Double Oak

Pandan

Banana

20 €



AGED MANHATTAN

Woodford Reserve Rye

Antica Formula

Orange Bitter

*(Aged in Toasted American Oak
with Amontillado & Maple Syrup)*

(12)

20 €



A detailed black and white illustration of a restaurant interior serves as the background for the cocktail menu. The scene includes a bar with a bartender, a customer at a table, and various decorative elements like hanging lanterns, potted plants, and butterflies. The menu items are presented in a decorative frame with ornate corner pieces.

WHISKEY HIGHBALL

Monkey Shoulder
Pomegranate
Pineapple
Rooibos

20 €

SPICY PENICILLIN

Glenfiddich 15
Tamarindo
Aji Amarillo
Ginger Falernum

20 €



FIG MARTINI

*Gin Fish
Fig Leaf*

20 €



SMOKE GIBSON

*London N.3
Smoked Pickle Onion
Pickle Brine*

20 €





ORIENTAL MARTINI

Sabatini Gin

Shiso

Tomato

(12)

20 €



FLOWER MARTINI

Boatyard

Mancino Sakura

Lime Kaffir

(12)

20 €



BEER BOTTLES

Italy

Ipa Kei Os, Granda

5% 33cl

Golden yellow color, on the nose we find fruity and resinous notes. Dry and moderately bitter on the palate.

14 Zero 1, Luppolaio

6,5% 33cl

Amber color with red shadows, caramel and bread notes a rich palat with a sharp and dry final.

Helles Kloe, Granda

5,5% 33cl

Straw yellow color, delicately hoppy and with a contained bitterness and easy to-drink. Fresh, delicate and pleasantly scented with aroma.

IPA

Cuneo

12 €

Dunkel Bock

Mantova

12 €

Helles

Cuneo

12 €

Germany

Noam

5,2% 33cl

Golden brown color ,aromatic herbs at the nose,with flowery nuances tht close in a mineral and salty finish.

Sour beer

Rosé de Gambrinus, Cantillion

5% 75cl

Bright red ruby color with amber shadows, rasperry's sours and fresh notes are protagonists, red fruits and lambic flavours are the main.

Gueuze, Cantillion

5% 75cl

Golden colour, spontaneous fermentation notes with leather and sour nuances. Citric and lactic notes are well present and they long follow the dry final.

Cantillion Kiek Lambic

5,5% 75cl

Ruby red color, blend of different vintages aged in barrel with the addition of Cherry and grapes must. Sharp and acidulous prevail fruity and cherry notes, citrus and wood hints.

Lager

Berlino

12 €

Lambic

Anderlecht

30 €

Gueuze

Anderlecht

30 €

Lambic

Anderlech

30 €

SOFT DRINKS

Perrier / Panna 3 €

San Pellegrino 5 €

Coca Cola / Coca Zero 10 €

San Pellegrino Lemonade 10 €

San Pellegrino Chinotto 10 €

Tonica / Ginger Beer /
Ginger Ale / Olive Lemonade /
Pink Grapefruit 10 €

Juice Fruit
Peach / Blueberry 10 €

KOMBUCHE

Mia Kombucha Raspberry 15 €

Mia Kombucha Mango 15 €

Mia Kombucha Ginger 15 €



UPON REQUEST WE MAKE:

CLASSIC COCKTAILS STARTING
FROM 20 €

LONG DRINKS STARTING
FROM 20 €

Depending on the choice of distillate.

*For special requests or the list of our
spirits ask our friendly staff.*

ALLERGENS Reg. (EU) 1169/2011

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, khorasan wheat or their hybridised strains, and products thereof, except:
 - a) wheat-based glucose syrups, including dextrose;
 - b) wheat-based maltodextrins;
 - c) barley-based glucose syrups;
 - d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
2. Crustaceans and products thereof.
3. Eggs and egg products.
4. Fish and products thereof, except:
 - a) fish gelatine used as carrier for vitamin or carotenoid preparations;
 - b) fish gelatine or isinglass used as fining agent in beer and wine.
5. Peanuts and peanut-based products.
6. Soybeans and products thereof, except:
 - a) refined soybean oil and fat;
 - b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D- alpha tocopherol succinate from soybean sources;
 - c) vegetable oils derived phytosterols and phytosterol esters from soybean;
 - d) plant stanol ester produced from vegetable oil sterols from soybean.
7. Milk and products thereof (including lactose), except:
 - a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;
 - b) dairy.
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* Wangenh. K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of total SO₂, to be calculated on products ready for consumption or as reconstituted according to the manufacturers' instructions.
13. Lupin and products thereof.
14. Molluscs and products thereof.

Our welcome water is an infusion prepared daily by us based on eucalyptus, lemongrass, apple, liquorice, verbena, mint and lime.