

KANAIQA

Bacardi Carta Blanca, Brugal 1888, lime, Falernum, mango and passion fruit.

14€

NEW FASHIONED

Tequila Patrón, Mezcal 400 conejos, lime, liqueur wine, olive.

14€

BARISTA'S BLEND

Deward's Caribbean Smooth, Paragon Rue Berry, black beer and cold brew coffee.

12€

MUME

Bacardi Carta Negra, Brugal 1888, Umeshu liqueur, citric oleo saccharum and cocoa bitter.

12€

SHERRY COBBLER

Bombay Pressé, citric mix, sherry, oleo saccharum and London Essence roasted pineapple soda.

12€

TOMA TORA

Grey Goose, sherry, yuzu juice, spices mix and Seventeen spiced tomato juice.

12€

BELLEZA Y ESPINAS

St Germain, Martini bitter, Roku, raspberry and rose cordial and London Essence grapefruit and rosemary soda.

 12€ 

PISCO NIKKEY

Pisco 1615 infused in ají amarillo, spiced chicha morada, yuzu juice and vanilla smoke.

 14€ 

FOREVER AUTUMN

Foie Makers Marks, liqueur wine and hazelnut cordial and comported apple.

 14€ 

MICHELADA MUY BIBO

Port Charlotte, Bibo premix, lemon, spices and lager beer.

 10€ 

ALCOHOL-FREE

SOUR POWER

Mango, lime, falernum and roasted pineapple.

 9€ 

PREHISTÓRICO

Passion fruit, lemon, yuzu and shiso honey.

 9€ 

DG CLASSICS

EL VIEJO NEGRONI

Aged for 15 days with a simple solera system in oak barrels soaked in PX.

Bombay Sapphire, Martini Rubino and Martini bitters.

 14€ 

DG MARTINI

Dry Martini in the traditional style, saline and fresh. The EVOO is reminiscent of the classic olive.

Bombay Sapphire, Manzanilla sherry and aged AOVE in amontillado barrels.

 14€ 

WHISKY SOUR DE CALABAZA

Elegant presence and eye-catching presentation accompany a perfect blend.

The Macallan 12 Years Double Cask, citric mixture and ginger, smoked pumpkin sugar and egg whites.

 15€ 

APPLE TENNESSEE FIZZ

From Tennessee we bring you this alcoholic reinterpretation of our well-known Applefizz, apple in its purest form.

Jack Daniels Tennessee, lemon juice, ginger, apple syrup and appetizer.

 14€ 