PENSIÓN

# MIMOSAS

## XOC

*Whisky Hibiki Harmony, Falc Cortado, cocoa, Martini Rosso... Strong emotions in a rocks glass.*

14€

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## GOLDEN CADILLAC

*Grey Goose Vodka, peach, vanilla, white chocolate... Velvety, indulgent, sweet, yet delicate.*

13€

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## NEO-TULUM

*Patrón Silver Tequila, toasted corn, smoked pineapple... Sour, smokey, spicy.*

14€

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## BLOODY BERRY

*Mezcal Encantado, Vodka Grey Goose, blueberry, raspberry, tomato, and housemade sauce... ... savoury, intense, fruity.*

14€

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## ISPAHAN

*Grey Goose Vodka, Saké, rose, raspberry, lychee ... A classic of French patisserie turned into a cocktail.*

14€

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## BIALETTI MARTINI

*Rum Brugal 1888, coffee, coconut, sesame... Aromatic, toasted, tropical.*

13€

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## BLUE MILK

*Rum Bacardi Carta Blanca, kaffir lime, galangal, coconut, lemongrass... Creamy, citrusy, affable.*

13€

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## BLACK SWAN

*Bacardi 8, Pedro Ximénez, chocolate liqueur, vanilla... Velvety and intense. A dessert served in liquid form.*

13€

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## LSD

*Pisco Barsol, green apple, coriander, jalapeño... Refreshing, vegetal, spicy... Peruvian flavours in the heart of Madrid.*

13€

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## PALOMATRIX

*Tequila 3 Generaciones, chamoy syrup, grapefruit soda... Fresh, spicy and bilanced.*

14€

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## CROCCUS

*Grey Goose Vodka, ginger beer, saffron... Fresh, simple and full of flavour.*

13€

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## TOPACIO IMPERIAL

*Marker's Mark Bourbon, pumpkin curry, passion fruit... Halloween has never tasted this good.*

12€

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## AREA 51

*Leblon Cachaca, wood extract, Eau de Noix, Chartreuse, banana, chocolate... Intense, robust, indulgent.*

14€

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## METEORO

*Toki Whisky, sarsaparilla and raspberry soda... For those missing their Cuba Libre.*

13€

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## JEREZANA

*Saint Germain, fino sherry, pear soda with mint and fennel... Fresh, elegant, velvety.*

12€

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## NEGRONI Z

*Bombay Saphire, Martini Rubino, mace, Campari, sparkling passion fruit... "Il conte va in Vacanza"*

13€

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## ULTRA MARTINI

*Bombay Saphire, dry vermouth mix and magic.*

14€

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****ALCOHOL CONTENT****

*"If you have any allergies or food intolerances, do not hesitate to ask about the allergens present in our cocktails."*

MENU DESIGNED BY

*Marc Alvarez, Juan Falcon, Alessio Beltrami, Daniel Regajo y Daniela Correia*