

# COCKTAILS <sup>(1)</sup>

## w/ Tequila



### PABLO ESCOBAR

(Tequila reposado, Aperol infuse chilly & cinnamon, fresh lemon juice, ginger aroma, chilly salt)

SERVED IN COUPE

No ice | Chilly spice & balanced — € 10

### CUCURRUCUCU PALOMA

(Tequila 100% blue agave, Mezcal, rose peppercorn cordial, grapefruit, lime juice, salt, basil & smoky air)

SERVED IN COLLINS

Long with ice | Savory & Smoky — € 11



## w/ Whiskey



### ROAST DUCK

(Irish whisky, sweet & sour mix, five spice & savory umami flavor)

SERVED IN COUPE

No ice | Savory & Aromatic — € 10

### ROSEMARYS BABY

(Bourbon infuse rosemary palm & coriander syrup, lime juice & Ginger beer)

SERVED IN COLLINS

Long with ice | Herbaceous & Fresh — € 11

## w/ Gin

### MISSION OF BURMA

(Gin infuse turmeric, honey mix shrub, orange bitters soda & Mango cream)

SERVED IN HIGHBALL

Long with ice | Savory Sour Rich — € 13



### GIN PESTO

(Gin, chilly syrup, lime juice, [egg white], basil aroma)

SERVED IN OLD FASHIONED

Short with ice | Sour & Herbal / Aromatic — € 10



### DIAMOND BUDDHA

(Gin, rose syrup, fresh lemon juice, jasmine tea)

SERVED IN DOUBLE OLD FASHIONED

Long with ice | Sweet & Floral — € 10

## w/ Vodka

### JENNA'S CHOICE

(Vodka, passion purée, lychee syrup, rose petals)

SERVED IN COUPE

Short no ice | Sweet & Sour — € 10



### BUBA'S BLOODY MARY

(Vodka tomato & sweet chili premix, lemon juice, celery, fresh cucumber)

SERVED IN COLLINS

Long with ice | Umami & Sweet / Chilly — € 13



## w/ Rum

### B. N. PINACOLADA

(Rum, coconut cream flavored with lemongrass and kaffir lime leaves, fresh pineapple purée and palm sugar)

SERVED IN TIKI

Long with crushed ice | Sweet Rich & Fruity — € 12

### PHI PHI ISLAND MOJITO

(Spiced Rum, mint shrub, lime juice, pickle cucumber & soda)

SERVED IN COLLINS

Long with crushed ice | Sour Herbaceous & Fresh — € 11



### ELVIS + THE MAI THAIS

(Spiced Rum, blend of citrus, homemade orgeat, ginger & lime cordial)

SERVED IN TIKI

Long with crushed ice | Nutty Fruity & Fresh — € 11



### THAI ZOMBIE

(Blend of Aged Rums, lime juice, passion purée, fresh pineapple juice, spice & clove syrup, aromatic bitters)

SERVED IN TIKI

Long with crushed ice | Spice Strong & Tropical — € 13



# COCKTAILS (2)

## Low calories — Low ABV

### TONINOS SPRITZ

(Sweet Vermouth, infuse apricot, malic solution, top up with light Tonic)

SERVED IN COLLINS

Long with ice | Bitter & Fresh — € 11



### BOTANICAL BUBBLE

(Houseblend of Amari, saline solution, top up with Soda)

SERVED IN WINE GLASS

Long with ice | Herbal & Aromatic — € 11

### ROSE PAPAYA

(Aperitivo Blanco infuse caraway, papaya shrub, top up with Prosecco)

SERVED IN WINE GLASS

Long with ice | Dry & Fruity — € 11

### SKINNY TONIC

(Gin infuse turmeric, topped up with light Tonic)

SERVED IN COLLINS

Long with ice | Dry & herbal — € 10



### ASIAN MARGARITA

(Tequila Blanco, lime juice, verbena tea, agave nectar)

SERVED IN COUPE

Short no ice | Sour & Minerally — € 10



## Mocktails



### HIBISCUS & CINNAMON

(Cold Tea of hibiscus cinnamon and lime)

SERVED IN COLLINS

Long with ice no added sugar | Sour & Fresh — € 10

### MANGO JAM

(Basil and chilly syrup, lime juice, mango, topped up with soda)

SERVED IN HIGHBALL

Long with ice | Sweet & Sour — € 10



### SPICY HEALERS

(Pineapple purée, orange juice, coconut cream, lychee)

SERVED IN OLD FASHIONED

Short with ice | Sweet Rich and Creamy — € 10



būba

BISTROT EXOTIQUE