

COCKTAILS

**Observe. Smell. Feel. Taste.**

This menu will help transport you to any place where you may imagine yourself appreciating these cocktails. But there is nothing better than doing it in this sublime ambiance!

There are thirteen cocktails and thirteen different experiences. Exotic, some; fresh, others: seasoned or smoked, with and without alcohol; here you will certainly find one to amuse you. Set sail with us and make the most of this journey of the senses!

**MADEIRA NEGRONI**

Campari . Gin . Malvazia

7,50€

**ROUTE OF INDIA**

Curry and Cardamom Syrup

Lime Juice

Coconut Milk

Lamb's Rum

7,50€

**EXPRESSO MARTINI**

Tia Maria

Vodka . Short Espresso

Sugar Syrup

7,50€

**OLD ANCHOR**

Madeira Rum 980 (Smoked)

Sugar Syrup

Bitters (Angostura)

7,50€

**SINGAPORE SLING**

Gin . Cherry Liqueur

Cointreau

Grand Marnier

Grenadine

Lemon Juice

Dash Angostura Bitters

Pineapple Juice

7,50€

**MUAY THAI**

Bacardi Rum

Lamb's Rum . Cointreau

Mango Puree

Lemon Juice

Sugar Syrup

7,50€

**CUCUMBER MARTINI**

Lemon Juice

Sugar Syrup

Gin . Cucumber Juice

Albumen

7,50€

**RED PEPPER MARTINI**

Red Pepper Juice

Lime Juice

Cointreau . Tequilla

Sugar Syrup

Albumen

7,50€

**PASSION FRUIT MOJITO**

Sercial

Vanilla Syrup

Lemon Juice

Passion Fruit . Sugar

Mint Leaves

Sparkling Wine

7,50€

**VASCO DA GAMA**

Passion Fruit Juice

Vanilla Syrup

Lemon Juice

Albumen

6,50€

**ORIENTAL SEA**

Sugarcane Rum

Cinnamon Syrup

Lime Juice

Mango Puree with Saffron

7,50€

**PASSION FRUIT MARTINI**

Lemon Juice

Sugar Syrup

Passion Fruit . Gin

Albumen

7,50€

**MANGO BREEZE\***

Pineapple Juice

Mango Pulp

Coconut Milk

Lemon Juice

Sugar Syrup

6,50€

\*Non Alcoholic

**And the classics? They are also available. Please, tell us what do you prefer and we'll be pleased to prepare your favourite cocktail.**

Should you have any food allergies or require information regarding allergens in our dishes, please ask our staff prior to ordering.