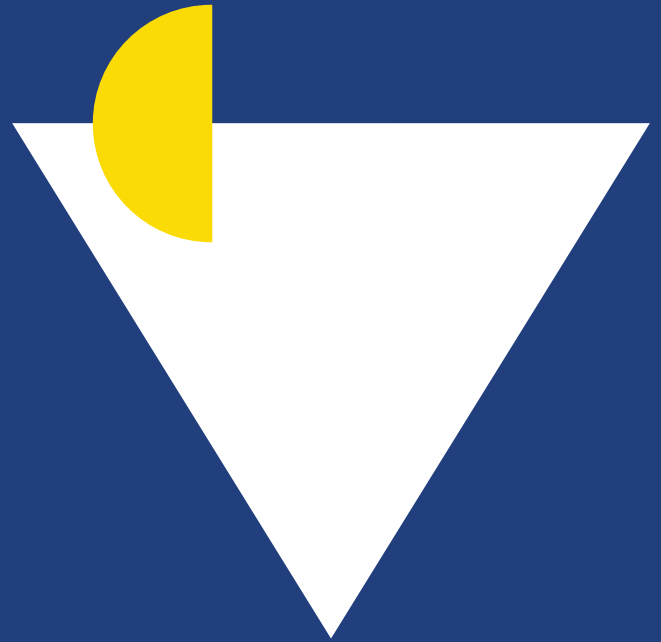


# COCKTAILS

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By Carles Bonnin

CHICHALIMONA



*It's always a good time for...*

### **CARIBBEAN NIGHTS**

Short cocktail with Jamaican rum, black tea and Japanese citric air and juice (yuzu).



### **SOLARIS**

Intense, citric, spicy and a fruity touch. With coffee and Tito's vodka (Gluten Free certificate)



### **AMORES PERROS**

A little spicy. Intense cocktail made with tequila and tamarind.



### **MOSCOW MULE**

A famous classic all over the world. Vodka, lime juice and ginger beer.



### **THE CRIMSON PIRATE**

Refreshing. With a mix of white and golden rums, lime and orange juices, and a touch of raspberries and ginger.



### **ITALIAN JOB**

Low strength. With Frangelico hazelnut liqueur, lemon juice, mint and nutmeg.



### **FRENCH CONNECTION**

Cocktail of contrasts. Scotch whiskey, mandarin liqueur, the freshness of basil and the intensity of chocolate.



### **FRIDA**

Alipus mezcal (craft), with a fresh combination of blood orange, coriander and lime.



### **LOST IN TRANSLATION**

Made with the Mediterranean Gin Raw, cherry liquor, Japanese citrus and a note of elderflower. With electric surprise!



### **MOJITO**

No introduction needed. The traditional mojito with ginger ale instead of soda.



*...signature cocktails at 8,50€*