

SIGNATURES

Moon Voyage 18.50

Chamomile Infused Rum, Pineapple Juice,
Lime, Chambord, White Chocolate Touch

Falstaff 19.50

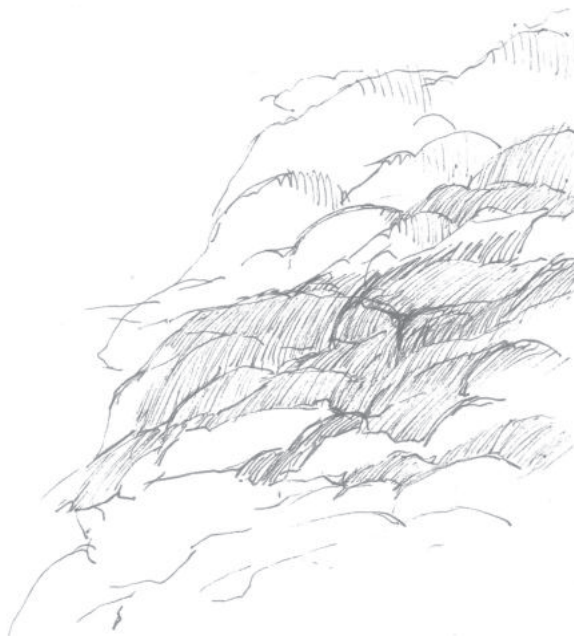
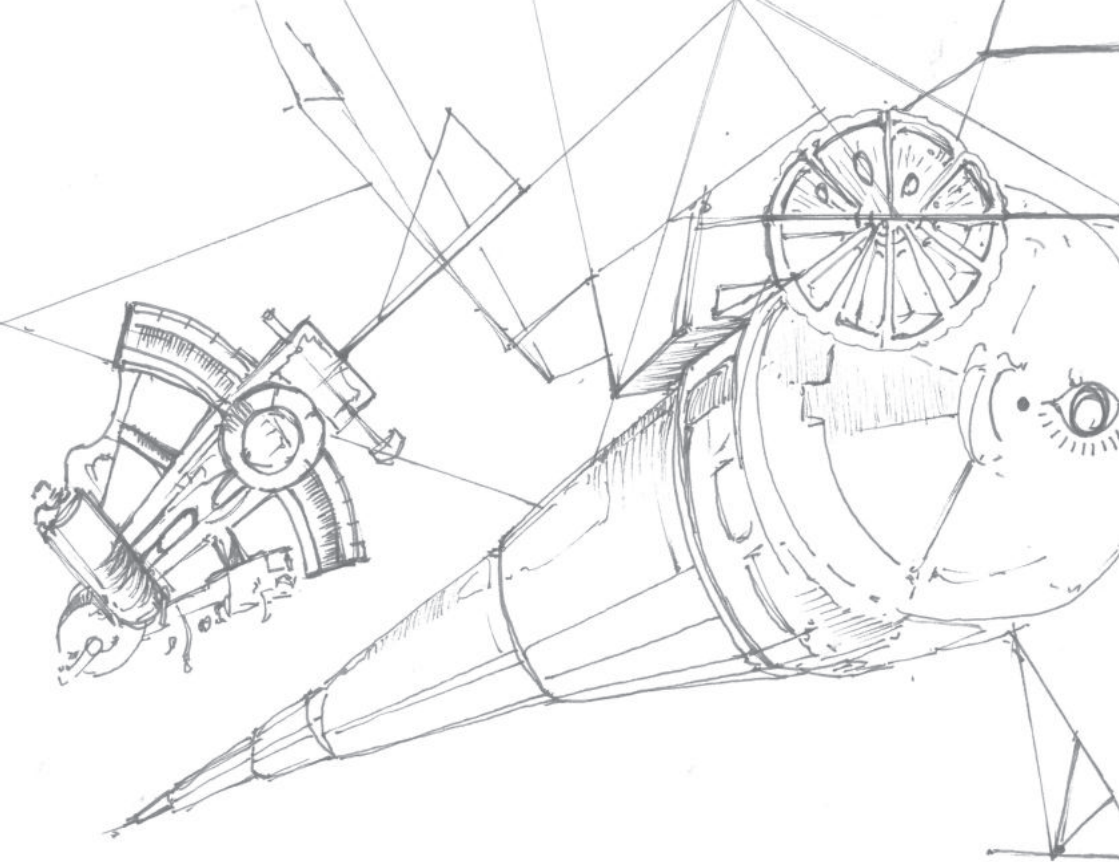
Beetroot Infused Mezcal, Sherry Wine,
Agave, Smoked

Aelita 21.00

Greek Yogurt Washed Tequila, Citrus
Cream Sake, Avocado Oil

The 5th Dimension 20.00

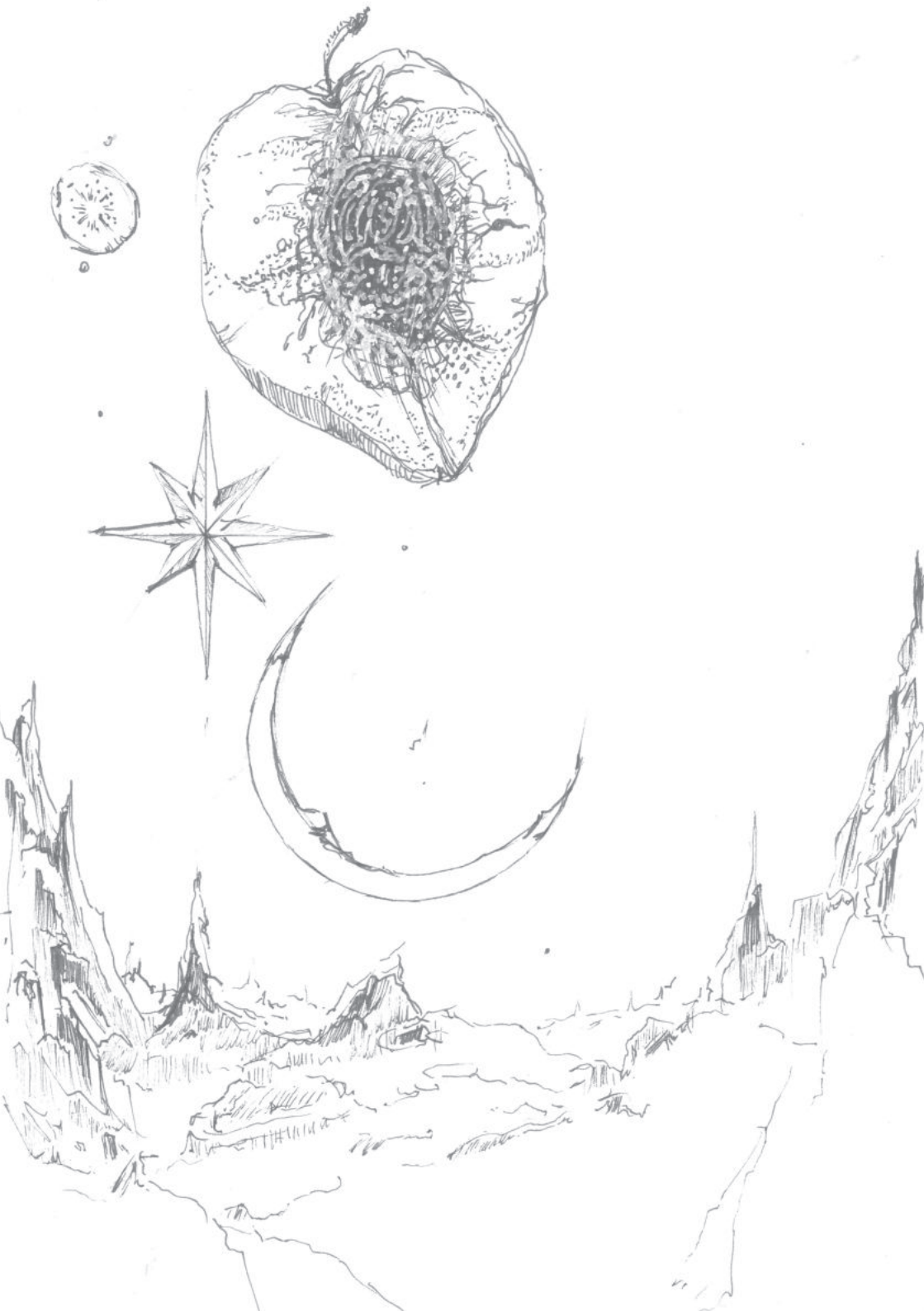
Habanero Chili Infused Mezcal, Pineapple,
Lime, Cointreau, Agave, Cilantro



COCKTAILS

ASK FOR ANY COCKTAIL YOU WISH
OR PICK YOUR CLASSIC
WITH OUR SURPRISE CARDS GAME

Espresso Martini, Dry Martini, Cosmopolitan, Basil Smash,
Moscow Mule, Dark&Stormy, Aviator Mezcalitas



INTERACTIVE COCKTAILS

Plaza Porn Star Martini 23.50

Vodka, Passion Fruit, Vanilla Syrup, Acid Touch,
Champagne, Fire & Flamed
Caramelized Passion Fruit for Dessert

Zen Ritual (To Share for two) 35.00

Presented in Traditional Tea Display, Vodka, Matcha
Banana Liqueur, Jasmin Foam

Banana Smasherac 22.00

Cognac, Banana Liqueur, Bitters,
Orange Sugar Glass to Break in

Pisco Sour Tasting 55.00

With 3 Piscos of your Choice



APERITIVE

Berry Hugo 16.00

Strawberry Liqueur, Prosecco, Wild Berries, Soda

Giselle Royal Spritz 15.00

Giselle, Prosecco, Soda, Peppermint

Lillet Plaza Bar 14.50

Lillet Rose, Organics Ginger Ale, Cucumber Slice, Peppermint & Lime

Cucumber Spritz 16.00

Hendrick`s Gin, Prosecco, Soda, Peppermint, Cucumber

Lavander 47 16.00

Monkey Slow Gin, Gents Tonic, Lavander Bitter, Lavander Foam

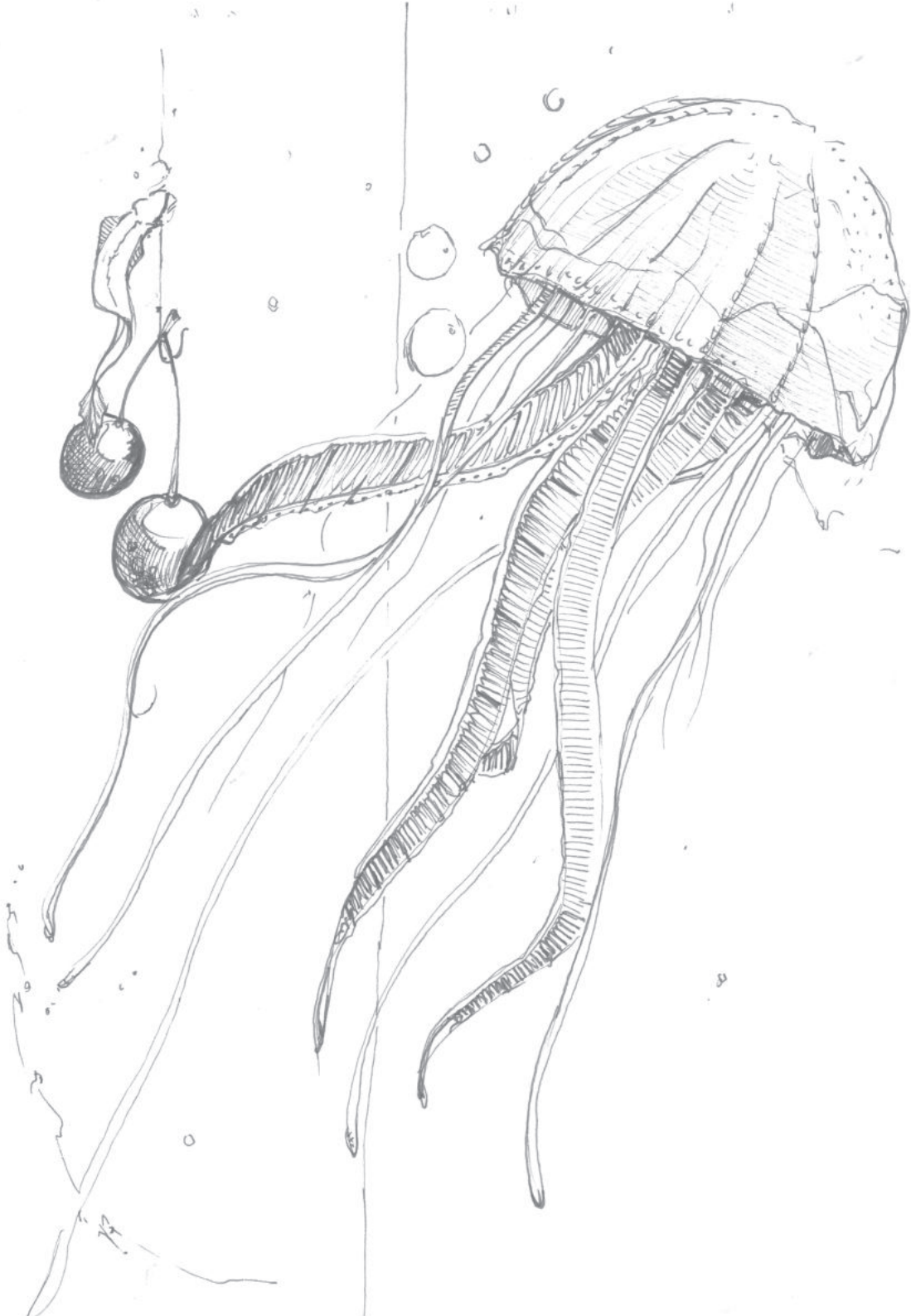
Don Paloma Spritz 16.00

Don Julio Silver, Grape Fruit Juice, Lime Juice, Soda



NEGRONIS

Mezcal Negroni	18.00
Mezcal, Campari, Antica Formula, Lime Zest	
Pisco Negroni	18.50
Pisco, Campari, Antica Formula	
Coffee Negroni	19.00
Coffee Infused Tanqueray Gin, Campari, Antica Formula	
Vanilla Negroni	19.50
Vanilla Infused Tanqueray Gin, Antica Formula, Campari	
Negroni Olè	19.50
Tanqueray Flor de Sevilla Orange Gin, Campari, Antica Formula, Grapefruit and Chili Strands	
Spicy Negroni	18.50
Ancho Reyes Liqueur, Campari, Antica Formula	
Negroni Sbagliato	17.00
Prosecco, Campari, Antica Formula, Orange Zest	
Negroni Classico	17.00
Tanqueray Gin, Campari, Antica Formula, Orange Zest	
Negroni Americano	17.00
Soda, Campari, Antica Formula, Soda, Orange Zest	



SPARKLING

Prosecco

Nudo Classic „Extra Dry“, Italy	1 dl	9.50
Nudo Rosato „Extra Dry“, Italy	1 dl	9.50

Champagne

Billecart Salmon Brut	1 dl	14.00
Billecart Salmon Rosé	1 dl	16.00

Champagne Bottles

Dom Pérignon „Brut“ 2013	390.00
Louis Roederer „Brut“ 2016	120.00
Moët & Chandon „AOC Ice Impèrial“	160.00
Veuve Clicquot „Rich Brut Ice“	160.00



WINE

White Wine

K-Naia 2023, Verdejo Rueda, Spain	1 dl	7.00
Guerrieri Rizzardi 2023, Pinot Grigio Delle Venezie, Italy	1 dl	9.50
Bastgen 2022, Riesling „Blauschiefer“ Bio Mosel, Germany	1 dl	8.00

Rosé Wine

Marius d'oc 2022, Grenache, Shiraz, Shyra Languedoc-Roussillon, France	1 dl	8.00
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Red Wine

L'Equilibrista DO 2016, Syrah Garnatxa Samsó Catalunya, Spain	1 dl	8.00
Simposio Riserva Brindisi Rosso DOC 2018 Malvasia Nera, Negroamaro Apulia, Italy	1 dl	9.00

Port Wine

Quinta do Vallado, 20 Years, Tawny Portugal	1 dl	12.50
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BEER & SNACKS

Beer

Fresh from Tap

Feldschlösschen Hopfenperle	3dl	5.50
	5dl	8.00
Valaisanne Pale Ale	3dl	6.50
	5dl	9.00

Bottle Special

Alhambra Reserva 1925	3.3dl	8.00
Alhambra Reserva Roja	3.3dl	8.00

Snacks

Tradicional Italian Focaccia Pannini Mortadella or Vegetarian	17.00
The most delicious marinated Olives in a small clay pot	6.00



SOFT DRINKS NON ALCOHOLICS

Mocktails

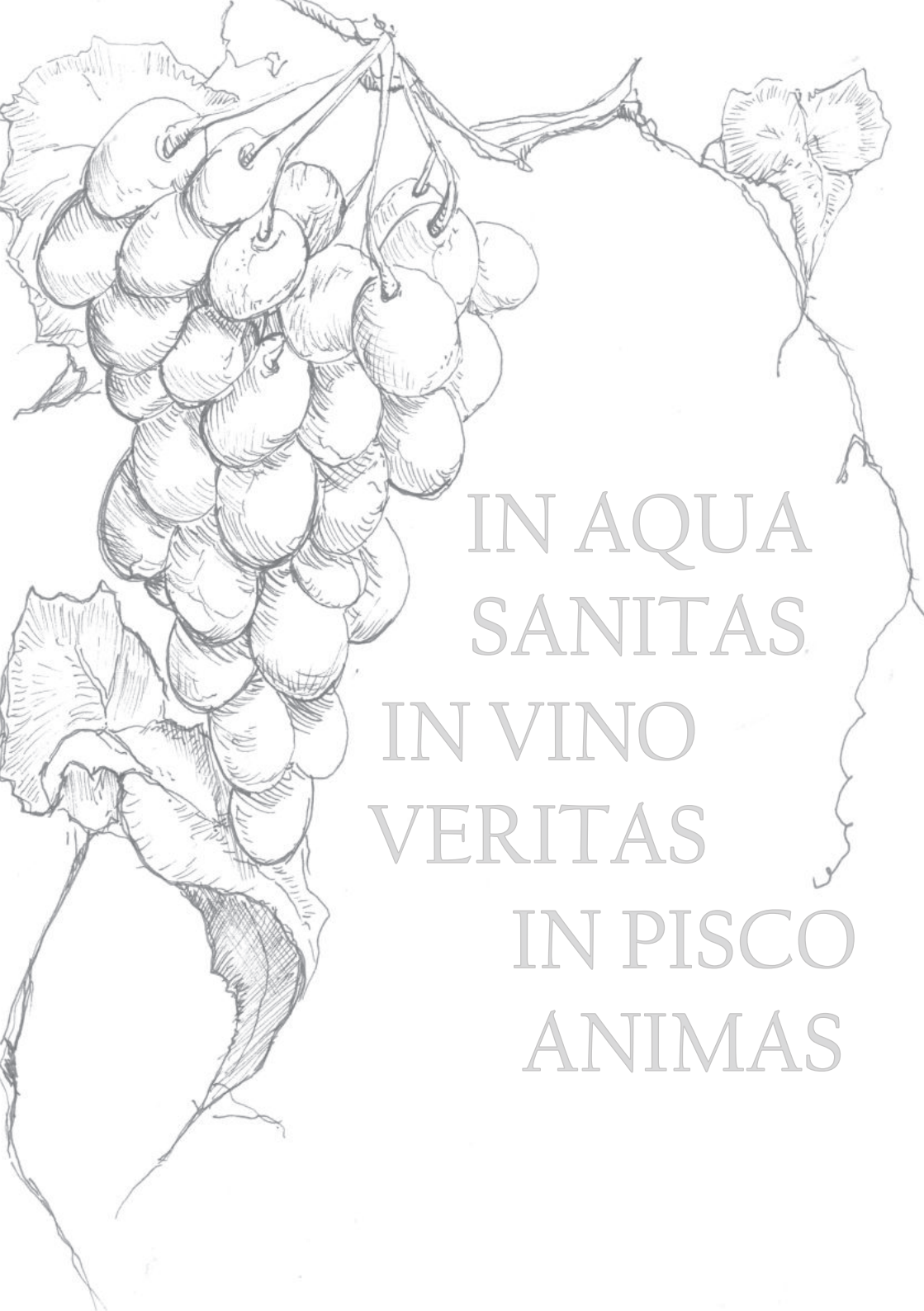
Pina Colada	14.50
Rum 0.0%, Pineapple Juice, Coconut Milk, Lime Juice, Fresh Pineapple, Sugar Cane Syrup	
Negroni	14.50
Gin 0.0%, San Bitter Aperitive	
Basil Smash	14.50
Gin 0.0%, Fresh Basil, Lime Juice, Simple Syrup	

Prosecco

Nudo Rosato „Non Alcoholic“	9.50
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Sunbird Soul Drinks

Passion & Fire	craft soda	8.00
Lime & Ginger	craft soda	
Ashwagandha	chilled & relaxed	
Guayusa	activated & focused	
Hand Crafted Bio, Sugar Free Soft Drink, Lighty Carbonated		



IN AQUA
SANITAS
IN VINO
VERITAS
IN PISCO
ANIMAS

PISCO COCKTAILS


Pisco Punch	20.50
Pear Infused Pisco, Pineapple, Sugar Cane, Himalaya Pink Salt and Chili Strands	
Pisco Disco	19.50
Lavander Infused Pisco, Curacao Liqueur, Chambord, Hibiscus water, Lemon, Lavander Foam	
Sol & Sombra	19.50
Pisco 1615, Lime Juice, Organics Ginger Ale, Maraschino, Crème de Cassis	
Fuego de Pucon	20.50
Coffee & Chili Infused, Coffee Liqueur, Chili and Bitters, Pisco 1615	
El Quechua	21.00
Pisco Lapostolle, Lime & Chili Infused, Italicus, Guanabana „Saurso“, Lime Juice, Citrus Foam	
Entre Titicaca & Machu Picchu	20.50
Pisco Armidita, Mango, Granate Apple, Sake Cream, Jasmin Foam, Pomegranate	
Oro Inca	21.00
Pisco Lapostolle and Pisco Logia, Italicus, Elderflower, Nettle Liqueur Smoked	
Pisco Old Fashion	18.00
Pisco Armidita, Agave Syrup, Bitters	

PISCO



"Wine rejoices the heart of man
and joy is the mother of all virtues."
- Johann Wolfgang von Goethe

"Let those who drink not, but austerely dine,
dry up in law; the Muses smell of wine."
- Horace



Pisco is an alcoholic drink
from South America,
made from grapes and
produced in Chile and Peru.
It is a pure brandy.

Between 6 and 7 kg
of grapes are used
to produce one litre of pisco.

Unlike Italian grappa,
which is distilled
from grape marc,
wine is the only ingredient
used to make pisco.

Unlike Scotch, cognac,
brandy or Armagnac,
which are also obtained
from the distillation
of fermented grapes,
pisco is not aged as much.

Muscat grapes are mainly used
for the production of pisco,
resulting in a rather fresh
and vegetal flavour.

OUR PISCO

Lapostolle

4cl 14.00

50% Muscat d'Alexandria 50% Muscat Rosada. Double Distillation. 50% from Valle del Elqui 50% from Valle de Limari. Handmade - Pisquera Boutique. Double Gold medal Cata'dor 2017. Lemon Grass, Orange Peel, White Fruit, Green Apples or Pears. Chile.

Bauza

4cl 17.00

Muscat d'Alexandria and Pink Muscat grapes. Double distillation, double filtration. 2 years ageing in stainless steel tanks 100% Valle de Limari. Citrus and White flowers. Chile.

Malpaso

4cl 17.00

Muscat of Alexandria and Pink Muscat. Double Distillation and Double Filtration. 6 Months in Stainless Steel Tanks. 100% from Huasco de Limari. 1100 m Above Sea Level. Velvety, Slightly Citrusy, Lavender. Chile

OUR PISCO

Armidita Sol del Desierto 4cl 21.00

Muscat d'Alexandria, Muscat d'Austria. 100% Valle del Huasco Simple Destillation. In French oak Barrels for 6 Months, 1800m. In Atacama Desert. Azahar Flowers, Lychie. Chile

Lapostolle XO 4cl 21.00

Double Distillation of Wine in Small Batches, Aged in French Oak Casks.6 Years. Caramel, Vanilla, Cacao. Chile

El Gobernador 4cl 16.00

Rose Muscat and Muscat of Alexandria. Limari Valley. Fermentation unknown. Single distillation. Roses and Jasmine, Candied Citrus Skins. Chile

La Peruana 4cl 17.00

Peruvian-Japanese Collaboration. Copper Stills. Dried Apricots, Sour Citrus and Banana. Peru

OUR PISCO

Logia Quebranta

4cl 21.00

Quebranta, Native Red. Elegance and Intensity. Open fermentation with natural yeast. Single distilled. Cooper. Crisp Green Apple, Candied pecan, Green Mango. Peru

Siete Tinajas Acholado

4cl 17.00

Quebranta and Italia Grapes. Valley of Vitor in Arequipa. 1500 m Above Sea Level. Open Fermentation with Natural Yeast. Single Distilled. Cooper. Mild flowers. Peru.

1615 Acholado de Puros

4cl 14.00

Quebranta, Italia, Torontel and Albilla Grapes. Closed, Temperature-Controlled Fermentation with Natural Yeast. Single Distilled. Cooper. Raisins, Apple, White Flowers, Banana and Pear Sprout. Peru

Benedicto Peña Mosto Verde Italia

4cl 21.00

Italia Mosto Verde (distilled grape must, not wine yet). Valley of Cañete. Small Batch. Open Fermentation With Natural Yeast. Single Distilled. Cooper. Eucalyptus, Plumeria, Kiwi. Peru