



**LOBBY BAR**



**DRINKS**



**DRINKS  
FOR ALL**



## SPECIALTY COFFEE

Espresso	3,20
Doble Espresso	4,20
Americano	4,00
Aerocano	4,00
Cortado	4,00
Macchiato	4,00
Latte	4,50
Flat White	4,50
Capuchino	4,50
Ice Latte	4,50
Latte Macchiato	4,50
Bombón	4,50
Mocca	4,50
Espresso Tonic	5,90
Carajillo	5,00
Irish Coffee	9,50
Glass of Milk	2,50
Colacao / Nesquik	4,00
Hot Chocolate	4,00

## TEA & INFUSIONS

Chamomile	3,90
Red Tea	3,90
Green Tea	3,90
Rooibos	3,90
Peppermint	3,90
English Breakfast	3,90
Forest Fruits	3,90
Matcha Tea	4,90

# SOFT DRINKS

Coca Cola	4,00	Aquarius limón	4,50
Coca Cola Zero	4,00	Fuze Tea limón	4,50
Coca Cola Zero Zero	4,00	Monster Energy	5,50
Fanta limón	4,00	Sparkling Water 50cl	3,50
Fanta naranja	4,00	Still Water 50cl	3,50
Sprite	4,00		

# ORGANIC & BIO

## FRESH JUICES

Orange	6,00
Basil Lemonade	6,00

## CUCKOO ORGANIC JUICES

Cloudy Apple	6,00
Pink Tomato	6,00
Delikata Pineapple	6,00
Ripe Mango	6,00
Late Peach	6,00

## KOMBUCHA

Mango & Strawberry	6,00
Lemon & Ginger	6,00

# TÓNICAS

Tonic Water	5,00	Pink Grapefruit	5,50
Tonic Water 0	5,00	Oliver Lemonade	5,50
Soda Water	5,00	Ginger Ale	5,50
Lemonade	5,50	Ginger Beer	5,50



LE TRIBUTE



**TO OPEN  
THE APPETITE**


## APERITIFS

Fino en Rama	(Glass) 6,50
Manzanilla Papirusa	6,50
Vermut Carpano Bianco	7,00
Vermut Carpano Rosso	7,00
Tinto de Verano (Original / Frozen)	7,50
Sangría (Blanco / Tinto / Cava)	8,50

## BEERS

Victoria Málaga	(42cl) 5,00
Victoria Málaga 00	5,00 (33cl)
Vitoria Vendeja IPA	5,00
Victoria 00 tostada	5,00
Victoria 10	6,00
Daura (sin gluten)	5,00

## COCKTAILS

Classics —	Ask our waiters	14
Moji Fino —	Fino de Jerez, Lime, Mint	15
Expresso Maite —	Vodka, Coffee, Jasmine	15
El Ibáñez —	Gin, St-Germain, Campari	15
J.J. Sour —	Vodka, Peach, Lime	15
Perfect Gin Tonic  —	Gin, Yuzu, Pomelo	18

## NON-ALCOHOLIC COCKTAILS

La Rosaleda —	Kiwi, Lime, Mint	12
Virgin Victoria —	Blackberry, Lime	12
Picasso —	Mango, Orange, Blueberry	12
Nojito —	Lime, Apple, Mint	12

## SPRITZ

Cañitas Spritzs —	Aromatic and sweet, with notes of grapefruit, orange, and Cointreau. Intense, with a delicately bitter finish that adds depth.	14
Hugo —	Floral and aromatic, with hints of elderflower liqueur and mint. Fresh, smooth, with a herbal finish.	14
Campari —	Bitter-sweet balance over the depth of Campari. Structured intensity and a persistent finish.	14
Limoncello —	Made with limoncello. Light, refreshing, and marked by a sweet citrus character.	14
Passion Fruit —	Fruity and exotic, with vanilla liqueur and passion fruit. Vibrant, sweet-fruity, and expressive.	14
Aperol —	Bitter and light, inspired by classic cocktail culture. Fresh, clean, and precisely harmonious.	14

## ESTATE WINES

*Wines made from our own vineyards and small plots from friends in the village that express the character of our land.*

<b>La Casa Madre Brut Nature</b> ~ Sparkling — Chardonnay — D.O. Manchuela	<b>36</b>
<b>Tardana Brut Nature</b> ~ Sparkling — Tardana — D.O. Manchuela	<b>45</b>
<b>Tiro al Plato</b> ~ White — Verdejo — D.O. Manchuela	<b>34</b>
<b>Doña Maruja</b> ~ White — Bobal Blanc de Noirs — D.O. Manchuela	<b>38</b>
<b>Tiro al Plato</b> ~ Red — Graciano — D.O. Manchuela	<b>34</b>
<b>Don Juanito</b> ~ Red — Bobal — D.O. Manchuela	<b>38</b>
<b>El Ibáñez</b> ~ Red — Syrah — D.O. Manchuela	<b>45</b>

## WINES BY THE GLASS

### SPARKLING

---

<b>Tardana “Brut nature”</b> ~ Tardana - D.O. Manchuela	<b>9</b>
<b>Telmont “Réserve Brut”</b> ~ Chardonnay, Pinot Meunier, Pinot Noir — A.O.C Champagne	<b>14</b>

### WHITE

---

<b>Tiro al plato</b> ~ Verdejo — D.O. Manchuela	<b>5,50</b>
<b>Doña maruja</b> ~ Bobal — D.O. Manchuela	<b>6,50</b>
<b>Ciés</b> ~ Albariño — D.O. Rías Baixas	<b>7,00</b>

### ROSE

---

<b>Roselito</b> ~ Tinto fino, Albilla — D.O. Ribera del Duero	<b>6,50</b>
<b>Whispering Angel</b> ~ Garnacha — A.O.C. Provenza	<b>9,00</b>

### RED

---

<b>Tiro al plato</b> ~ Graciano — D.O. Manchuela	<b>5,50</b>
<b>Don Juanito</b> ~ Bobal — D.O. Manchuela	<b>6,50</b>
<b>El Ibáñez</b> ~ Syrah - D.O. Manchuela	<b>7,00</b>
<b>Camarolos</b> ~ Cabernet Sauvignon, Syrah, Tempranillo- D.O. Sierra de Málaga	<b>7,00</b>

### SEMI SWEET

---

<b>La Niña de mis Ojos</b> ~ Sauvignon Blanc — D.O. Rioja	<b>5,00</b>
---	-------------

### SWEET

---

<b>Victoria N°2</b> ~ Moscatel — D.O. Málaga	<b>8,50</b>
--	-------------

### FORTIFIED

---

<b>Fino en Rama “Alvear” 2017</b> ~ Palomino — D.O. Jerez	<b>6,00</b>
---	-------------



# DISTILLATES

## DIGESTIFS

---

Frangelico	6
Baileys	6
Licor 43	6
Limoncello Villa Massa	6
Pacharán Baines	6
Sambuca Molinari	6
Jägermeister	6
Orujo blanco/hierbas	6
Amaretto Di Saronno	8
Tía María	8
Grappa Berta di Moscato	8

## BRANDY & COGNAC

---

Gran Duque de Alba	12
Rémy Martin VSOP	16
Carlos I Imperial	18

## RUM

---

Barceló Añejo	14
Kraken Spiced	14
Brugal Añejo	14
Santa Trinidad 7 años	18
Barceló Imperial	18
Brugal Extra Viejo	18
Diplomático Reserva Exclusiva	22
Santa Teresa 1796	22

## VODKA

---

Absolut	14
Ciroc	16
Belvedere	18
Grey Goose	18

## TEQUILA Y MEZCAL

---

Corralejo Blanco	15
Perro San Juan Espadín Black	18
Don Julio Silver	22
Don Julio Reposado	22
400 Conejos	26

## GIN

---

Tanqueray 00	14
Larios 12	14
MG Rosé	14
Tanqueray Ten	15
Le Tribute	15
Gin Mare	16
Martin Miller's	16
Nordés	16
Hendrick's	16
Brockmans	16
Monkey 47	20
The Botanist	20

## WHISKEYS

---

Johnnie Walker Red Label	14
Jameson	14
Jack Daniels	16
Maker's Mark	16
Johnnie Walker Black Label	16
Macallan 12 años	20
Macallan 15	36