

SUNSHINE

PASTRY 7:00 – 17:00

Croissant P J M K O <i>Croissant</i>	1,6 EUR
Čokoladni croissant P J M K O <i>Croissant w/ Chocolate</i>	2,6 EUR
Croissant s bademom P J M K O <i>Croissant w/ Almond</i>	2,9 EUR
Croissant pistacchio P J M K O <i>Croissant w/ Pistacchio</i>	3,5 EUR
Croissant s džemom od kruške P J M K O <i>Croissant w/ pear jam</i>	4 EUR
Pain au Choco&Caffe P J M O <i>Pain au Choco&Caffe</i>	4 EUR
Cimet rolica P J M <i>Cinnamon roll</i>	4 EUR
Baklavica P J M O <i>Baklavica</i>	3,5 EUR
Danish s bundevom i gljivama P J M <i>Danish w/ Pumpkin and Mushrooms</i>	4 EUR
Croissant s pršutom P J M K O <i>Croissant w/ Prosciutto</i>	3,5 EUR
Hrenovka u lisnatom tijestu s umakom od cheddar, srirache i senfa P J M S K <i>Puff Pastry Hot Dog w/ cheddar, sriracha & mustard sauce</i>	4 EUR
Pain Suisse sa šunkom i sirom P J M S K <i>Pain Suisse w/ Ham & Cheese</i>	4 EUR
Mortadella & pesto od bosiljka sandwich P M <i>Mortadella & Basil Pesto Sandwich</i>	6 EUR
Šunka sir sandwich P J M <i>Ham & Cheese Sandwich</i>	6 EUR
Pršut burata sandwich P M <i>Prosciutto Burrata Sandwich</i>	6 EUR
Sandwich s dimljenim celerom V P M <i>Smoked Celery Sandwich</i>	6 EUR

DESSERT

Boogie kokos V P J M O kokos kolač, malibu ganache, chantilly krema od heljde i mliječne čokolade, crumble od žitarice <i>Boogie Coconut</i> coconut cake, malibu ganache, chantilly cream of buckwheat and milk chocolate, cereal crumble	6 EUR
Čokoladni Cheesecake V P J M O prhko tijesto od čokolade, džem od crnog i crvenog ribizla, ganache od mliječne čokolade i tonke <i>Chocolate Cheesecake</i> Chocolate shortcrust pastry, black and red currant jam, milk chocolate and tonka bean ganache	6 EUR

BRUNCH 9:00 – 15:30

Boogie Brekkie P J M pršut, tvrdi kozji sir, pašteta od tune, selekcija domaćih džemova, maslac, kruh <i>Boogie Brekkie</i> prosciutto, goat cheese, homemade jam selection, butter, bread	12 EUR
Kajgana sa slaninom P J M slanina, grčki jogurt, mascarpone, sezonska salata, brioche toast <i>Scrambled Eggs w/ Bacon</i> bacon, greek yoghurt, mascarpone, season salad, brioche toast	10 EUR
Kajgana s jadranskim kozicama P J M jadranske kozice, grčki jogurt, mascarpone, sezonska salata, brioche toast <i>Scrambled Eggs w/ Adriatic Shrimps</i> Adriatic shrimp, greek yoghurt, mascarpone, season salad, brioche toast	10 EUR
Eggs Benedict P J M bernaise umak, pršut, estragon, kajenski papar, brioche <i>Eggs Benedict</i> bernaise sauce, prosciutto, tarragon, cayenne pepper, brioche	10 EUR
Tartine s hummusom V P O S hummus, domaći kompot od kruške, naši krekeri ili bademi, sezonska salata, sourdough kruh <i>Tartine w/ Hummus</i> hummus, homemade pear compote, our crackers or almonds, season salad, sourdough bread	9 EUR
Granola V G M O K Bolja Granola, jogurt iz LABa ili chia puding i sezonsko voće <i>Granola</i> "Bolja Granola", yogurt from our LAB or chia pudding and seasonal fruit	6 EUR

LUNCH 12:00 – 15:30

Quiche V P J O lisnato tijesto, pesto od poriluka i oraha, "confit" poriluk <i>Quiche</i> puff pastry, leek and walnut pesto, "confit" leek	11 EUR
Tagliatelle s pestom od bosiljka V P J O pesto od bosiljka, zelene mahune, sušene rajčice, parmigiano reggiano <i>Tagliatelle w/ Basil Pesto</i> basil pesto, green beans, sun-dried tomatoes, parmigiano reggiano	12 EUR
Tortelloni s patkom P J "confit" patka, umak od naranče, parmigiano reggiano <i>Tortelloni w/ Duck</i> "confit" duck, orange sauce, parmigiano reggiano	13 EUR
Roast beef tagliata G J junetina, sezonska salata, umak od limuna, parmigiano reggiano, sezonsko voće, aceto crema <i>Roast Tagliata Salad</i> beef, season salad, lemon curd, parmigiano reggiano, seasonal fruit, aceto crema	11 EUR
Sporo pečeno juneće rebro G juneće rebro, zapečeni krumpir s timjanom, umak od pečenja, lisnata salata <i>Slow Cooked Beef Rib</i> beef rib, baked potatoes with thyme, roast sauce, seasonal salad	16 EUR

V VEGETARIJANSKO VEGETARIAN V VEGANSKO VEGAN G BEZ GLUTENA (može biti u tragovima) GLUTEN FREE (may contain traces)

P SADRŽI PŠENICU CONTAINS WHEAT

J SADRŽI JAJA CONTAINS EGGS

M SADRŽI MLIJEKO CONTAINS MILK

O SADRŽI ORAŠASTE PLODOVE CONTAINS NUTS

S SADRŽI SEZAM CONTAINS SESAME

K SADRŽI KIKIRIKI CONTAINS PEANUTS

MOONLIGHT 16:00 – 23:00

TAPAS

Tartar biftek **P M D** 14 EUR
ručno kosani biftek, hrskava koža od patke, žumanjak u soli, maslac

Beefsteak Tartar
hand-cut beef, crispy duck skin, cured egg yolk, butter

Njoki **P M** 12 EUR
njoki punjeni raguom od divljači, hrskavi parmigiano reggiano, umak od poriluka

Gnocchi
game ragu, crispy parmigiano reggiano, leek sauce

Boogie Dip **P D O** 11 EUR
tuna u savuru, pileći parfait, humus od cikle, krema od suncokretovih sjemenki i batata, ukiseljeni luk, ukiseljeni krastavci, domaći krekeri, grissini, kruh

Boogie Dip
tuna in savur, chicken parfait, beetroot hummus, cream of sunflower seeds and sweet potatoes, pickled onion, pickled cucumber, homemade crackers, grissini, bread

Panisse **V O** 9 EUR
panisse od leće, paprika coulis, umak od graška i limete, ukiseljeni luk, orasi

Panisse
lentil panisse, paprika coulis, pea and lime sauce, pickled onion, walnuts

Trilja **M** 10 EUR
krema od graška, orzo, ulje od paprike, trilje

Red Mullet
pea cream, orzo, paprika-infused oil, red mullet

Brokula **M O** 9 EUR
krema od češnjaka i badema, umak od inćuna, pečena brokula

Broccoli
garlic and almond cream, anchovy sauce, roasted broccoli

Burrata **M O** 11 EUR
burrata, pršut, sezonsko voće, pistachio, sezonska salata, kruh

Burrata
burrata, prosciutto, seasonal fruit, pistachio, season salad, bread

BOOGIE PIZZA NAŠ STIL EXTRA HRSKAVE PIZZE OUR EXTRA CRISPY PIZZA STYLE

Margherita **V P** 10 EUR
dalmatinska šalša, mozzarella di bufala, parmigiano reggiano, bosiljak

Margherita
dalmatian tomato sauce, mozzarella di bufala, parmigiano reggiano, basil

Capricciosa **P** 12 EUR
dalmatinska šalša, mozzarella di bufala, kuhana šunka, artičoke, ukiseljene gljive, masline, parmigiano reggiano

Capricciosa
dalmatian tomato sauce, mozzarella di bufala, boiled ham, artichokes, pickled mushrooms, olives, parmigiano reggiano

Kozji sir & fermentirani čili **V P** 11 EUR
dalmatinska šalša, fermentirani čili, domaći kozji sir, korijander

Goat Cheese & Fermented Chili
dalmatian tomato sauce, fermented chili, homemade goat cheese, coriander

Mortadela & Pistacchio **P** 13 EUR
mortadela, pesto pistacchio, burrata, parmigiano reggiano

Mortadela & Pistacchio
mortadela, pistacchio pesto, burrata, parmigiano reggiano

Carbonara **P D M** 12 EUR
béchamel, krema od žumanjka, parmigiano reggiano, hrskava slanina

Carbonara
béchamel, egg yolk sauce, parmigiano reggiano, crispy bacon

Pizza s dimljenim celerom **V P O** 12 EUR
pesto bosiljak, marinirane tikvice, confit cherry, dimljeni celer, orasi

Pizza with smokey celery
basil pesto, marinated zucchini, confit cherry, smokey celery, walnuts

DESSERT

Boogie kokos **V P D M O** 6 EUR
kokos kolač, malibu ganache, chantilly krema od heljde i mliječne čokolade, crumble od žitarice

Boogie Coconut
coconut cake, malibu ganache, chantilly cream of buckwheat and milk chocolate, cereal crumble

Čokoladni Cheesecake **V P D M O** 6 EUR
prhko tijesto od čokolade, džem od crnog i crvenog ribizla, ganache od mliječne čokolade i tonke

Chocolate Cheesecake
Chocolate shortcrust pastry, black and red currant jam, milk chocolate and tonka bean ganache

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CJENIK PIĆA

TOPLI NAPITCI HOT DRINKS

IZABERITE IZMEĐU **REGULAR** &
SPECIALTY BOOGIE LAB KAVE

Espresso	2,0 EUR
Dupli espresso	3,8 EUR
Mala kava s mlijekom	2,2 EUR
Velika kava s mlijekom	2,5 EUR
Capuccino	2,5 EUR
Bijela kava	2,7 EUR
Bezkofeinska kava	2,2 EUR
Matcha	3,6 EUR
Kakao	2,9 EUR
Nescafé	3 EUR
Čaj Ronefeldt	3,6 EUR
Babychino	0,8 EUR
Ledena kava	2,8 EUR
*Biljno mlijeko	0,7 EUR
*Mlijeko	0,6 EUR
*Med	0,5 EUR

KOMBUCHA KOMBUCHA

Kultura – Bobičasto voće 0,33 L	5 EUR
Kultura – Menta x limeta 0,33 L	5 EUR
Kultura – Limun x matičnjak 0,33 L	5 EUR

SOKOVI SOFT DRINKS

Limunada 0,2 L	3,5 EUR
Svježe cijeđeni sok 0,2 L	3,9 EUR
Svježe cijeđeni mix 0,3	4,1 EUR
Coca Cola 0,25 L	3,1 EUR
Coca Cola Zero 0,25 L	3,1 EUR
Cockta 0,25 L	3,2 EUR
Fanta 0,25 L	3,1 EUR
Sprite 0,25 L	3,1 EUR
Jamnica 0,33 L	2,7 EUR
Jamnica 0,75 L	4,1 EUR
Jana 0,33 L	2,5 EUR
Jana 0,75 L	4,1 EUR
Jamnica Sensation 0,25 L	2,5 EUR
Jana Vitamin 0,33 L	2,5 EUR
Ledeni čaj 0,33 L	2,9 EUR
Pipi 0,25 L	3,1 EUR
Cedevita	2,7 EUR
Pago 0,2 L	3,2 EUR
Guuc 0,2 L	4 EUR
Fever Tree 0,2 L	4,2 EUR
Red Bull 0,25 L	5 EUR
Red Bull 0% SUGAR 0,25 L	5 EUR
Three Cents (Tonic, Lemon Tonic, Grapefruit Soda, Ginger beer) 0,2 L	4,7 EUR

BEER

Laško 0,33 L	2,8 EUR
Heineken 0,33 L	4 EUR
Heineken 0% 0,33 L	3,6 EUR
Točeni Heineken 0,25 L	3 EUR
Točeni Heineken 0,5 L	4,7 EUR
Karlovačko 0,33 L	2,9 EUR
Karlovačko Crno 0,5 L	3,5 EUR
Karlovačko Radler 0,5 L	3,5 EUR
Krušovice 0,5 L	3,5 EUR
Edelweiss 0,5 L	4,1 EUR
Boogie Craft Beer 0,33 L	4,5 EUR
Strongbow 0,33 L	4 EUR

WHISKY 0,03 L

SCOTCH

Arbeg 10	9,9 EUR
Monkey Shoulder	5,3 EUR
Glenmorangie 10	7 EUR
Glenmorangie Lasanta	8,5 EUR
Glenmorangie Quinta Ruban	9 EUR
Glenmorangie Nectar D'Or	11 EUR

IRISH & WALES

Redbreast 12	9,5 EUR
McConnell's 5	5,5 EUR
Penderyn Madeira	7,8 EUR

JAPAN & TAIWAN

Nikka FTB	13 EUR
Hibiki Harmony	23 EUR
Kavalan Single	8 EUR

BOURBON

Jack Daniels Sinatra	17 EUR
Woodford	7 EUR
Buffalo Trace	5,5 EUR
Woodford Rye	7 EUR

RUM 0,03 L

Diplomatico 12	7,5 EUR
Zacapa 23	10 EUR
Zacapa XO	27 EUR
Millonario XO	14 EUR
Plantation XO	10 EUR
Brugal 1888	9 EUR
Autentico Nativo 15	6,3 EUR

TEQUILA 0,03 L

Lokita Mezcal	7 EUR
Don Julio Blanco	8 EUR
Padre Azul Anejo	14 EUR
Padre Azul Reposado	15 EUR

GIN 0,03 L

Karbun	4,8 EUR
Old Pilot's	7 EUR
Old Pilot's Aged	9 EUR
The Botanist	6 EUR
Martin Miller's	5,7 EUR
Scapegrace Black	7 EUR
Sir Edmond	8 EUR
Artisan	6 EUR
Poetica Ginuine	4,6 EUR

VODKA 0,03 L

Old Pilot's Vodka	6,4 EUR
Tito's	5 EUR
Belvedere	6 EUR
Belvedere Organic	6,5 EUR
Crystal Head	12 EUR

COGNAC 0,03 L

Šoškić Dvor	6 EUR
Hennessy VS	6,5 EUR
Hennessy VSOP	10 EUR
Hennessy XO	25 EUR
Martell XO	22 EUR

VERMOUTH

Martini Bianco 0,1 L	5 EUR
Antica Formula 0,05 L	5,7 EUR
Cocchi Storico 0,05 L	5 EUR

LIQUEURS, SCHNAPS & BITTERS 0,03 L

Korlat Loza	4 EUR
Roner Viliamovka	3,9 EUR
Aura Teranino	3,8 EUR
Aura Pelinkovac	3,8 EUR
Antique Pelinkovac	3,8 EUR
Rossi Epulon	3,8 EUR
Chambord	5,7 EUR
Baileys	4 EUR
Aura Fernet Amaro	3,8 EUR
Cherry Heering	4,3 EUR
Maraschino	3,3 EUR
Campari	3,3 EUR
Gorda Rakija (šljiva, dunja, kajsija)	6 EUR

VINSKA KARTA WINE LIST

CRVENA VINA RED WINES

	0,1 L	0,75 L
Režek Pinot crni <i>Plešivica</i>	4,5 EUR	32 EUR
Zure Rebellion 2021. <i>Korčula – CS, merlot, syrah, plavac, Alicante Bouschet</i>		85 EUR
Benmosche Zinfandel 2018. <i>Pelješac – tribidrag, crljenak</i>		55 EUR
Postup Mare 2020. <i>Pelješac – plavac mali</i>		60 EUR
Miloš 2019. <i>Pelješac – plavac mali</i>	3,9 EUR	27 EUR
Krauthaker Mercs 2020. <i>Slavonija – QS, merlot</i>	4,5 EUR	32 EUR
Benvenuti Teran <i>Istra</i>		55 EUR
Vizzulin Cabernet Sauvignon <i>Drniško vinogorje</i>	4,5 EUR	32 EUR

BIJELA VINA WHITE WINES

	0,1 L	0,75 L
Križ Grk <i>Pelješac</i>		60 EUR
Bire Grk 2022. <i>Korčula</i>		70 EUR
Prović Livija 2022. <i>Zlatarica, Opuzen</i>	3,9 EUR	27 EUR
Casa Boschi Pošip <i>Korčula</i>	5,8 EUR	40 EUR
Bibich R5 <i>Skradinsko vinogorje - Debit, maraština, pošip, pinot sivi, chardonnay</i>	4,5 EUR	32 EUR
Sontacchi Graševina 2022. <i>Slavonija</i>	3,9 EUR	27 EUR
Damjanić Malvazija 2022. <i>Istra</i>	4,5 EUR	32 EUR
Kolarić Multivintage Pinot Grigio <i>Plešivica</i>		45 EUR
Sontacchi Superslav 2020. <i>Kutjevo</i>		55 EUR
Mala Nevina 2022. <i>Saints Hills, Pelješac – malvazija,</i>	5,1 EUR	36 EUR

Boogie Bakery d.o.o.
Matka Laginje 9
10000 Zagreb
OIB: 11375635779
info@boogiebakery.com



Zabranjeno usluživanje i dopuštanje konzumiranja alkoholnih pića i/ili napitaka koji sadrže alkohol maloljetnim osobama.

U slučaju alergija na hranu i sastojke hrane obratite se osoblju objekta za listu alergena.

PDV i ostali porezi uračunati u cijenu.

Sukladno čl. 10 Zakona o zaštiti potrošača obavještavamo potrošače da prigovor na kvalitetu naših usluga mogu dostaviti u pisanom obliku na adresu ili na email. Adresu za podnošenje prigovora zatražite na šanku. Odgovor na Vaš prigovor dat ćemo u pisanom obliku najkasnije 15 dana od dana primitka prigovora.

BOOGIE SELECT SINGLE VINEYARD

Wines produced from grapes that come from one single vineyard.

	0,1 L	0,75 L
Merlot 2020. <i>(produced only 800 bottles) Dalmacija – Skelin</i>	5,1 EUR	36 EUR
Chardonnay 2020. <i>(produced only 950 bottles) Međimurje – Štampar</i>	4,1 EUR	29 EUR
Sauvignon 2021. <i>(produced only 940 bottles) Međimurje – Štampar</i>	4,9 EUR	36 EUR
Pinot Noir 2020. <i>(produced only 800 bottles) Slavonija – Sontacchi</i>	5,3 EUR	38 EUR

ROŠÉ ROŠÉ

	0,1 L	0,75 L
Volarević La Chic Rose 2022. <i>Komarna – plavac mali</i>	4,7 EUR	33 EUR
Kolarić Rose <i>Plešivica - Crni pinot</i>	4,5 EUR	32 EUR

PJENUŠCI SPARKLING WINES

	0,1 L	0,75 L
Royal Hill Brut Rose <i>Podunavlje – Pinot Noir</i>	3,9 EUR	28 EUR
Urban White Extra Brut <i>Središnja Hrvatska – 100% moslavac</i>	5,4 EUR	39 EUR
Šember 97 Baba Draga 2019. <i>Plešivica</i>		67 EUR
Garden Chandon <i>Spritz 0,15 L</i>	6 EUR	

DESERTNA VINA DESSERT WINES

	0,1 L	0,75 L
Muškat žuti Štampar 2022. <i>Međimurje</i>	4,1 EUR	29 EUR
Benvenuti Corona Grande <i>Istra - Istarska malvazija, muškat</i>		39 EUR

BOTTLE - 0,375 L

SIGNATURE COCKTAILS

John Doe 15 EUR

Lokita Mezcal, Ardbeg 10, lemon, ginger, sugar, egg white
Smokey complexity, citrusy brightness w/ tangy twist,
sweet & spicy harmony

Fine Line LOW ABV 14 EUR

0% gin liquor, Cointreau, Three Cents tonic, choco syrup,
fresh lemon, strawberry foam
Citrusy, sweet & bitter profile, rich & fruity, luxurious texture

Drunken Cherries 13 EUR

Glenmorangie 10, homemade amarena mix, choco syrup,
bitters, prosecco
Sweetness & tartness, chocolatey goodness, citrusy &
aromatic, flavorful delight, fizzy

It's Mint To Be 13 EUR

Finlandia, lime, hibiscus & mint syrup, soda
Citrusy brightness, refreshing mint, sweet & sour, fizzy

Divenire LOW ABV 12 EUR

Prosecco, pear puree, vanilla infused Passoa, earl grey
syrup, fresh lemon
Fruity & refreshing, warm & aromatic profile, tea-like, citrusy
zest, smooth

Last Call 11 EUR

Homemade apple vodka, apple shrub, Noilly Prat, chilly
infused olive oil
Refreshing, fruity sweetness, tangy & acidic, herbal
complexity, savory finish

CLASSIC COCKTAILS

Paloma 9,9 EUR

| Coralejo, Three Cents pink grapefruit soda, fresh lime, salt

Negroni 9,9 EUR

| The Botanist, Antica Formula, Campari

Clover Club 9,9 EUR

| The Botanist, raspberry puree, lemon, egg white

Hemingway Special 9,9 EUR

| Brugal Blanco, grapefruit, Maraschino, lime

Whiskey Sour 9,9 EUR

| Woodford Reserve, lemon, simple syrup, egg white

Espresso Martini 9,9 EUR

| Homemade Vodka Vanilla, Galliano espresso, simple syrup,
espresso

Pornstar Martini 9,9 EUR

| Homemade Vodka Vanilla, passionfruit puree, Red Passoa,
lime, magic velvet, Royal Hill

Mimosa 7 EUR

| Orange, Royal Hill

Bellini 7 EUR

| White peach, Royal Hill

Pat 7,5 EUR

Mikks Yuzu, non-alcoholic gin, ginger, lime, egg white

Mat 7,5 EUR

Mikks Basil, non-alcoholic gin, ginger, lime, egg white, soda