

COCKTAILS AND LONG DRINKS
COCKTAILS ET APÉRITIFS



SUPERLOCAL

THE INFLUENCE OF THE CULTURE ON THE PRACTICE OF MEDICAL ETHICS

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COCKTAILS

EN

Welcome to a unique and captivating experience, where every sip will transport you to a world of flavours, creativity and art. Our menu offers a selection of innovative and delicious creations, fusing tradition with avant-garde and local with sophistication.

Mixology, the art and science of crafting cocktails, is at the heart of our concept. Our mixologists, true artists of flavour, combine traditional techniques with contemporary innovations to create drinks that delight both the palate and the eye.

Open your mind and let your senses delight with a SUPERLOCAL experience, where each cocktail is a masterpiece, created to surprise and delight. Cheers!

FR

Bienvenue dans une expérience unique et captivante, où chaque gorgée vous transportera dans un monde de saveurs, de créativité et d'expression artistique. Notre carte vous propose une sélection de créations innovantes et délicieuses qui fusionnent tradition et avant-garde avec proximité et sophistication.

La mixologie, l'art et la science de la préparation de cocktails, sont au cœur de notre proposition. Nos mixologues, qui sont de véritables artistes des saveurs, allient techniques traditionnelles et innovations contemporaines pour créer des boissons qui ravissent, à la fois, le palais et les yeux.

Ouvrez votre esprit et laissez vos sens s'émerveiller avec une expérience SUPERLOCAL, où chaque cocktail est une œuvre d'art créée pour surprendre et ravir. À votre santé!



SUNNY MARY

14

A sunrise in every sip! Grey Goose vodka with carrot juice, celery and ginger, honey and lemon. Refreshing and full of energy.

Un lever de soleil à chaque gorgée ! Vodka Grey Goose aux jus de carotte, de céleri et de gingembre, miel et citron. Rafraîchissant et plein d'énergie.

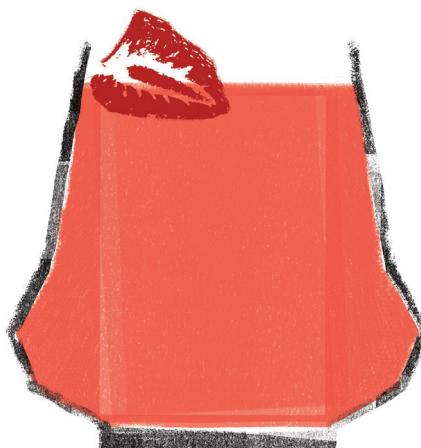
Mocktail 8€

BITTER PORT SYMPHONY

8

Explosive freshness!
Cisa vermouth, grapefruit liqueur, dandelion kombucha, blueberries and strawberries. Perfect for a sophisticated aperitivo.

Une fraîcheur explosive ! Vermouth Cisa, liqueur de pamplemousse, kombucha de pissemil, myrtilles et fraise. Parfait pour un apéritif raffiné.

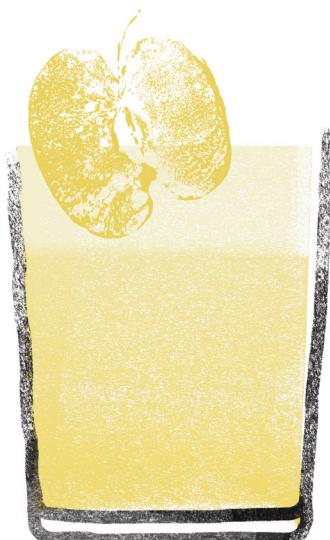


HAZY HORIZON

10,5

Smooth Mascaró Brandy with coffee liqueur, milk kefir and hazelnut syrup. Promises an unforgettable experience.

La douceur du Brandy Mascaró avec de la liqueur de café, du kéfir de lait et du sirop de noisette. La promesse d'une expérience inoubliable.



PINE-APPLE ORCHARD SOUR

13

Mare Capri gin, green apple, condensed milk, ginger and pine liqueur. A sophisticated sour with local ingredients.

Gin Mare Capri, pomme verte, lait concentré, gingembre et liqueur de pin. Un sour sophistiqué avec des ingrédients locaux.

Mocktail 9€

GOLDEN CHAMOMILE FIZZ

9,5

Anahita Brut Nature ECO cava, pear juice, lemongrass syrup, chamomile and anise. Light and fruity, ideal for appreciating quality and local ingredients.

Cava Anahita Brut Nature
ECO, jus de poire, sirop de
citronnelle, camomille et anis.
Léger et fruité, idéal pour
apprecier la qualité et la
proximité.



POMEGRANATE FIESTA

12,5

Bacardi Carta Blanca rum,
raspberry kombucha, echinacea
and rose, lemon juice
and pomegranate bubbles.
Surprising and fruity!

Rhum Bacardi Carta Blanca,
kombucha de framboise,
échinacée et rose, jus de
citron et bulles de grenade.
Surprenant et fruité!

Mocktail 9,5€



FENNEL TROPIC COLADA

14

Diplomatico R.E. rum,
pineapple and coconut kefir,
coconut water and fennel
caviar. Tropical freshness
and creaminess.

Rhum Diplomatico R.E.,
kéfir d'ananas et de noix de
coco, eau de noix de coco et
caviar de fenouil. Fraîcheur
tropicale et onctuosité.

← Mocktail 8€

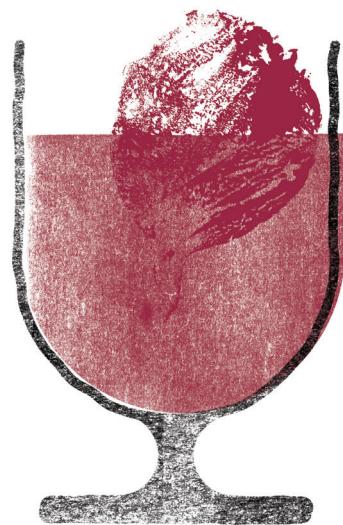
TEQUILA GREEN SPLASH

13,5

1800 Silver tequila,
watermelon juice with
spirulina, lemon and
stevia. Fresh, earthy and
citrusy, garnished with
radishes.

TTequila 1800 Silver, jus
de pastèque à la spiruline,
citron et stévia. Frais,
terreux et citronné, et
décoré avec des radis.





EARTHY ESSENCE 12

Bombay Sapphire gin, a fresh blend of tomato, cucumber and beetroot with salt. Refreshing and surprising.

Gin Le Tribute, mélange frais de tomate, de concombre et de betterave avec du sel. Rafraîchissant et surprenant.

Mocktail 8€

RASPBERRY MINT MOJITO 9,5

Bacardi Carta Blanca rum, muddled raspberries, fresh mint and cold-pressed apple juice. Fresh and invigorating.

Rhum Bacardi Carta Blanca, framboises concassées, menthe fraîche et jus de pomme pressé à froid. Frais et provocateur.

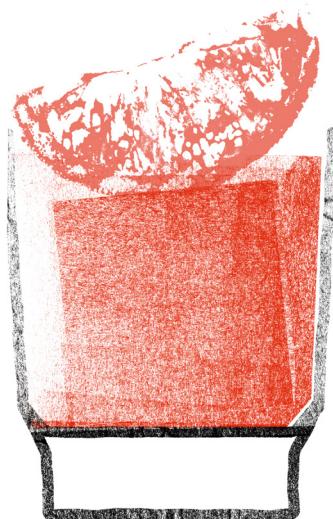


BLANC DE BLANCS SPRITZ

13,5

Mare Capri gin, Anahita Brut Nature Eco cava, Bitter Martini Fiero, chilled lemon and grape juice. Sparkling, fresh and with a subtle bitter note.

Gin Mare Capri, cava Anahita Brut Nature Eco, Bitter Martini Fiero, jus de citron et de raisin, distillés à froid. Pétillant, frais et avec une subtile note amère.



SPICY TEQUILA RADISH

10,5

1800 Silver tequila infused with strawberries, radish cordial, yellow pepper and chili. A burst of flavour and spiciness.

Tequila 1800 silver infusée avec des fraises, cordial de radis, poivron jaune et piment. Une explosion de saveurs piquantes.



ESPRESSO MARTINI

12

Sophistication in every sip:
Grey Goose Vodka, espresso
coffee, Onilic coffee liqueur
and a hint of vanilla syrup.
Perfect for ending a meal with
character.

*Sophistication à chaque
gorgée: Vodka Grey Goose,
café espresso, liqueur de café
Onilic et une touche de sirop
de vanille. Parfait pour une
fin de repas avec du caractère.*

SPIRITS & LIQUEURS

SPIRITUEUX ET LIQUEURS



GIN & TONIC

Gin Mare Capri (Barcelona)	13.5
Gin Mare (Barcelona)	13
Ginebra Le Tribute (Barcelona)	14
Bombay Sapphire	11.5
Hendrick's	13
Martin Miller's	13

VODKAS

Grey Goose	12	13.5
Vodka Tito's Handmade	10	11.5
Stolichnaya	8	9.5

TEQUILAS

Tequila Maestro Dobel Diamante	7	14	15.5
Patrón Reposado	5	10	11.5
1800 Cristalino	5	10	11.5
Jose Cuervo Reposado	4.5	9	10.5



RUM / RHOM

Zacapa XO	19	20.5
Diplomático Reserva Exclusiva	12	13.5
Brugal	9	10.5
Bacardi Carta Blanca	9	10.5

WHISKY & BOURBON

Macallan 15A Double cask	22	23.5
Macallen 12 Doubel Cask	20	21.5
Johnnie Walker Gold Label Reserve	13	14.5
Hibiki Japanese Harmony	22	23.5
Jack Daniels	10	11.5
Eagle Rare Bourbon	12	13.5
Bushmills Original Malta	9	10.5

COGNACS & BRANDY

Mascaró (Penedes)	10
Carlos I Imperial	15

5cl

LIQUEURS

Crema Catalana (Cataluña)	6.5
Anis del Mono (Barcelona)	6.5
Ratafia (Montserrat)	6.5
Licor de cafe Onalic (Barcelona)	7
Jagermeister	6.5
Baileys	7
Limoncello	6.5
Grappa Le Diciotto Lune	7
Berta Grappa Di Nebbiolo -Nibbio	8
Pazo Valdomiño	7
Martin Codax	7

PANTEA
GROUP

PANTEAGROUP.ES



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