

Rumours

Cocktails

Barrel Aged Negroni - *Short on ice, intense, bittersweet* - **9.5 €**
Gin, blend of vermouths, Campari, aged in French oak barrel.

Clarified Toasted Pinã Colada - *Coupette, complex, sweet* - **10.5 €**
Rum, lime, pineapple, toasted cocoa and pineapple, cloves, clarification process.

Wasabi Margarita - *Short Martini, tart, peppery* - **11 €**
Tequila, Amarguinha, lime, wasabi, jasmine.

Sunset sour - *Long on ice, fruity, sweet and sour* - **11 €**
Cachaça, Aperol, mango, caju, lemon, egg white, pumpkin jam, saffron.

Barrel Aged Tea Old Fashioned - *Short on ice, strong and intense* - **11.5 €**
Bulleit Whiskey, Angostura, lapsang souchong tea, earl gray syrup, aged in oak barrel.

Soy-ted Caramel Espresso Martini - *Coupette, bittersweet, rich* - **9.5 €**
Butter fat washed Rum, coffee, soy sauce, caramel.

Pink Star / Hot Star - *Coupette, Fruity, sweet, spicy or not?* - **10.5 €**
Vodka, beetroot shrub, lemon, eucalyptus, passion fruit, Spicy or not?

John the Green - *Long on ice, Fragrant, refreshing* - **10.5 €**
Gin, spirulina, elderflower, lemon, eucalyptus, sparkling water.

Rucola Sour - *Coupette, herbal and citrus* - **11.5 €**
Tequila, lemon, pineapple, egg white, jasmine, rucola.

Tropical Free - *Long on ice, refreshing fruity, sweet and sour* - **7.5 €**
Passion, mango, saffron, lemon, cherry jam.