

Starters

We use wood-fire charcoal grill by JOSPER®
Chef de cuisine: Roman Bolgáč

STARTERS & SNACKS FOR SHARING

Olives (100g) ... 5,9 € Smoked Almonds (60g) ... 4,9 € Bread (+butter)... 5,5 €

SUNDAY BEEF CONSOMMÉ SOUP (330ml - 1,3,9)

8 €

Strong beef broth with meat chunks, noodles, root vegetables

PADRON Peppers (v) (230g - 1,3,6,7,10)

12 €

Charcoal grilled Padrón peppers, basil pesto, pamesan, pine nuts

GUACAMOLE & NACHOS (vg) (200g - 12)

14 €

Housemade com nachos, avocado guacamole, pico de gallo, salsa verde, lime, tajin chilli

AVO TOAST (vg) (210g - 1,6,8)

11 €

Fresh avocado on sourdough bread, pomegranate, chilli, coriander, greens, harissa +Feta 2,9€ +Poached egg 1,5€

WAGYU GYOZA (130g/260g - 1,6,11,12) 3pcs / 6pcs 12 € / 19 €

Our gyoza dumplings filled with Wagyu minced beef in Shawarma spices & portobello mushrooms, truffle ponzu, chilli, Togarashi

KOREAN BEEF TARTARE (130g/50g - 1,3,6,11)

17 €

Hand cut Black Angus fillet, sesame, gochujang chilli, shallots, yuzu, basil oil, avocado gel, aioli, crispy onion, wonton crisp

TUNA TARTARE (135g/40g - 1,3,4,6,7,10,11)

14 €

Fresh raw tuna, yuzu ponzu with truffles, togarashi kimchi mayo, sweetpeas, microgreens, crispy kadaif, green oil

BEEF CARPACCIO (120g/60g - 3,4,7,12)

15 €

Thin slices of beef sirloin from Aberdeen Angus (Uruguay), chimichurri, rocket, pamesan, green oil, aioli

Salads

SEXY SALAD (vg) (450g - 1,6,11)

14 €

Avocado, cucumber, wakame, edamame, soba noodles, sesame, yuzu ponzu, mint, strawberries, chilli, watermelon, mango

CAESAR SALAD (250g - 1,3,4,6,7,10,12)

17 €

Baby Gem leaves, grilled guanciale bacon, sourdough croûtons, pamesan, caesar dressing with anchovies, poached egg

ADD TO SALAD: +Fried Prawns 7,9€ +Halloumi 5,9€ +Pulled Chicken 6,9€ +Duck Teriyaki 8,9€
+Grilled Chicken 6,9€ +Crispy-fried Chicken 6,9€ +Grilled Tofu 3,9€ +Feta cheese 2,9€ +Poached Egg 1,5€

Pasta

RIGATONI ALLA VODKA (v) (370g - 1,3,7,12)

17 €

Fresh pasta, spicy Alla Vodka sauce with pomodoro, topped with creamy Burrata, pine nuts, pamesan, basil pesto
+Crispy Prawns 7,9€ +Grill.Chicken 6,9€ +Fried Chicken 6,9€

SHRIMP RISOTTO (400g - 2,3,7,9,12,14)

18 €

Creamy risotto with Arborio rice, tiger shrimps, basil pesto, prawn bisque, microgreens

Street Food

DUCK WAFFLE (330g/60g - 1,3,6,7,10,11)

16 €

Pulled duck meat, housemade waffle, Teriyaki, kewpie mayo, sesame red cabbage slaw, deep-fried egg

CHICKEN QUESADILLA TACOS

18 €

3 com tortillas, pulled chicken in chipotle Tinga sauce, Monterey Jack cheese, chilli, coriander, lime, salsa, feta dip, padrons (330g/150g - 6,7,12)

BEEF STEAK TACOS (300g/100g - 1,7,12)

21 €

3 com tortillas, sliced New York Strip Steak, Monterey Jack cheese, picked onions, coriander, crispy onion, lime, salsa

DUCK BAO BUN BURGER (200g/40g - 1,3,4,6,7,10,11)

12 €

Steamed bao bun, pulled duck thigh in Teriyaki, togarashi kimchi mayo, friseé, chilli, cucumber, sesame, red cabbage slaw

BLACK ANGUS BURGER 25 €

Double Smashed Burger with 240g Black Angus beef, Monterey Jack cheese, secret sauce, crispy onions, gherkins, salad, peppercom dip (520g/240g IRL - 1,3,7,9,10,11,12)

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

(vg) = vegan, (v) = vegetarian. Please inform the staff of any FOOD ALLERGIES when ordering. Executive chef Roman Bolgáč. Prices include VAT.

Mains - Fish & Grill

PIRi PIRi CHiCKEN (450g/250g - 6,7,10,12) 21 €

Roast chicken suprême marinated in piri-iri spices & lemon, charcoal-grilled in Josper Grill and served with tomato & beans BBQ-ragú with chorizo

BRIXTON FISH & CHIPS (480g/150g - 1,3,4,7,10,12) 22 €

Crispy-fried Sea Bass Fillet in Guinness-beer batter, potato fries, housemade tartare sauce, minted pea puree, lemon

JERK CHiCKEN (450g/200g - 1,3,6,7,12) 17 €

Roasted chicken leg in aromatic caribbean spices & chilli, served with rice, pico de gallo, Togarashi Kimchi Mayo & lime

MASSAMAN THAi CURRY (vg) (600g/300ml - 1,6) 16 €

Aromatic thai coconut curry, green asparagus, sugarsnap peas, zucchini, cauliflower, chilli, coriander, lime, rice with peas
+ Prawns 7,9€ + Fried/Grilled Chicken 6,9€ + Duck Teriyaki 8,9€

TUNA STEAK (360g/150g - 1,4,6,12) 27 €

Grilled fillet of Yellowfin Tuna, pink on the inside, grilled vegetables, yuzu jalapeño ponzu sauce, lemon

PRAWNS PiL PiL C (300g/180g - 1,2,7,12) 19 €

Grilled tiger prawns in garlic butter sauce with white wine, parsley, chilli, lemon, served with sourdough bread

Charcoal Grilled Steaks from Josper Grill

BECAUSE COOKING OVER A LIVE WOOD FIRE SIMPLY TASTES BETTER

PEPPERCORN STEAK & FRIES (540g/200g - 7,9,10,12) 39 €

200g Filet Mignon steak (URG) charcoal grilled in Josper Grill, green peppercorn sauce, potato fries, side salad

RiB EYE STEAK 300g (7) 35 €

Entrecôte beef steak from Black Angus, Argentina, grass-fed

FiLET MiGNON STEAK 200g (7) 32 €

Tenderloin beef fillet from Black Angus, Uruguay

SEA BASS FILLET 140g (7) ... 17 €

TAGLiATA STEAK (400g - 4,7,10) 29 €

Sliced 250g New York Strip Steak, rocket & fennel salad with cherry tomatoes, parmesan, chimichurri salsa verde

SiRLOiN / NEW YORK STRiP 250g (7) 25 €

NY sirloin beef steak from Aberdeen Angus, Uruguay

A5 WAGYU SiRLOiN STEAK 100g (7) 45 €

New York Strip steak from Wagyu A5 Miyazaki, Japan

TUNA FILLET 150g (7) Yellowfin ... 19 €

SAUCES

PEPPERCORN SAUCE (80ml - 7,9,10,12) 4,9 €

steak jus with green peppercorns & Martel VS cognac

CHIMICHURRI SALSA VERDE (40g - 4,12) with anchovies 2,9 €

Gochujang Mayo (1,3,6,10,11)

Tartare Sauce (3,10,12)

Truffle Ponzu (1,6,12)

Togarashi Kimchi Mayo (3,6,10,11,12)

TRUFFLE COFFEE JUS (80ml - 6,7,9) 4,9 €

steak sauce with specialty coffee, butter & truffle

BBQ BEANS bean-tomato ragú with chorizo (150g-10,12) 4,9 €

Garlic Aioli (3,10)

Buffalo Chilli Mayo (3,10)

Feta Dip (7)

Basil Pesto

(50g) 2,9 €

(50g) 2,9 €

SIDES

BABY CAESAR SALAD (220g - 1,3,4,6,7,10,12) 12 €

Baby Gem, caesar dressing w anchovies, crispy onion, parmesan, szechuan

CORN RIBS (200g - 1,7) 6,9 €

charcoal grilled, buttered, with tajin chili

GREEN SALAD (100g - 10,12) 7,9 €

mixed leaves with fennel, cherry tomatoes, cucumber, apple, vinaigrette

GRILLED VEGETABLES (180g, 7) 7,9 €

asparagus, beets, baby carrots, zucchini, cauliflower, sugarsnap peas

POTATO FRIES (200g) 6,9 €

SWEET POTATO FRIES (200g) 7,9 €

MASHED POTATOES (200g - 7) 6,9 €

whipped potatoes with brown butter & chives

TRUFFLED MASHED POTATOES (230g - 6,7,9) 8,9 €

whipped buttered potatoes, topped with truffle gravy

LOADED BAKED POTATOES (220g - 7) 7,9 €

fire roasted baby potatoes, feta, crème fraîche, bacon, chives

PADRON PEPPERS (100g) 5,9 €

charcoal grilled in Josper Grill

ROASTED BABY POTATOES with butter & parsley (200g) 4,9 €

RICE with peas (150g - 11) 3,9€ SOURDOUGH BREAD (1) 3,5€

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Desserts

NEVER SAY NO TO A HAPPY ENDING

COCKTAIL

ESPRESSO MARTINI 11,9

Ketel One Vodka, Mr. Black Cold Brew Liqueur, our specialty coffee, simple syrup

PISTACHIO TIRAMISU with butterscotch caramel (230g - 1,3,7,8) 9,9 €

BANOFFEE LOTUS TART banana, caramel, Nutella, Biscoff, Ararat, Chantilly Cream (170g - 1,6,7,8) 6,9 €

Cookie Pie with Ice Cream

Biscoff, miso, pecan nuts, caramel, chocolate, vanilla ice cream

(230g - 1,3,6,7,8)

8,9 €

JASMINE MANGO CHEESECAKE with white chocolate, mango & passion fruit (155g - 1,3,6,7) 6,9 €

NUTELLA PASSIONFRUIT CHEESECAKE belgian chocolate, Nutella, passion fruit(gf) (155g - 3,7,8) 7,5 €

CHOCOLATE MALT TART with caramel, belgian chocolate, served with whipped cream (130g - 1,3,7) 7,9 €

Ice cream

by Daniela Šandorová

SORBETS: Mango / Lemon / BlackCurrant (vg, 130g) ... 3,9 €

ICE CREAMS: Vanilla / Chocolate / Coconut (130g, 3,7) ... 3,9 €

+ TOPPING: Butterscotch CKaramel (7,40g) ... 1,9 €

"Happy Birthday" / "Happy F#cking Birthday" chocolate chip & candle surcharge ... 1 €

Ask the staff what's available TODAY, we do have SPECIALS as well, or come and have a look at the pastry display.

We use free range eggs. (gf) = glutenfree. Please inform the staff of any FOOD ALLERGIES. Created by our pastry chef Daniela Šandorová.

Coffee & Tea Menu

BARISTA SPECIALS

MATCHA Latte with jasmine, vanilla, oat 250ml, iced/hot	7,9 €	Pumpkin Spice Latte (270ml, 9g coffee, milk)	6,9 €
MATCHA Tonic matcha tea with tonic, yuzu, rose	7,9 €	Espresso Tonic (double espresso with tonic & yuzu)	7,9 €
CHAI Latte (spiced/vanilla), 250ml, iced/hot	6,9 €	Affogato (double espresso with vanilla icecream)	6,9 €

BRIXTON IRISH COFFEE Jameson whisky, filtered specialty coffee, double cream, tonka, vanilla, orange bitters ... 9,9 €

All coffee drinks available with dairy-free - **OAT Milk** / **COCONUT Milk** ... 0,5 €

COFFEE

*we use specialty coffees from Goriffée and guest roasters
feel free to ask us what we have today*

Espresso (singleshot) 9g	3,5 €
Espresso (doubleshot) 18g	4,5 €
Americano (250ml) - 18g coffee	4,9 €
Long Black (100ml) - 18g coffee	4,9 €
Cappuccino (180ml, 9g espresso, milk)	4,9 €
Flat White (150ml, 18g espresso, milk)	5,9 €
Latte (250ml, 9g espresso, milk)	5,9 €
Filter Coffee - Batch Brew (200ml), REFILL for 2€!	3,9 €

TEA

loose leaf, served in 400ml teapot

Lavender & Chamomile	5,9 €
Green Tea Lung-ching West Lake Organic / Jasmine	5,9 €
Black Tea - Earl Grey / Darjeeling	5,9 €
Immunity Tea 17 herbs	5,9 €
Thai Spice lemongrass, coconut, pineapple, ginger, cinnamon	5,9 €
Rooibos - with grapefruit, lemon, sunflower, rose, cornflower	5,9 €
Fruit Tea - with sea buckthorn, pineapple, lemongrass	5,9 €
Fresh Mint Tea / Fresh Ginger Tea	5,9 €

Soft Drinks

MOCKTAILS

non alcoholic cocktails

NOgroni Americano

9,9 €

Toison 0%, Nochino Ruby, Monin Bitter,
Coffee, Passionfruit, Soda

Vir-GiN TONiC

9,9 €

Nochino Spring Spirit, housemade Brixton Tonic,
Juniper, Lime

Virgin Pornstar Martini

9,9 €

Nochino Citrus, Passionfruit Puree, Vanilla, Fresh Citrus
Juices, Hubert Sparkling Non-alcoholic Wine

ViRGiN SiNGAPORE SLiNG

9,9 €

Nochino Ruby, Cherries, Pineapple, Juniper,
Glitters, Amarena

LEMONADES

all housemade - 400ml

Yuzu Pornstar Lemonade!

7,9 €

Passionfruit, Vanilla, Yuzu, Pink Peppercorn, Mint

PiNK Lemonade

6,9 €

Rhubarb, Strawberry, Mint

Brixton ICED TEA

Peach, Mint, Gunpowder, Rooibos, SeaBuckthorn, Lemongrass

6,9 €

K O M B U C H A S

our production

Passionfruit Kombucha w/ Jasmine green tea 250ml

3,9 €

Strawberry & Basil Kombucha 250ml

3,9 €

Ginger Kombucha with white tea 250ml

3,9 €

C O L D P R E S S J U I C E S

CiTRUS Juice

7,9 €

orange, grapefruit, lemon, lime, 200ml

GiNGER Shot

3,9 €

ginger, apple, lemon, 100ml

BOTTLED SOFT DRINKS

COLA Franklin & Sons 1886 Original (275ml)

5,9 €

Iconic COLA Zero (330ml)

5,9 €

Tonic Franklin&Sons (200ml)

5,9 €

Classic / LIGHT / Rhubarb & Hibiscus / Elderflower & Cucumber

Mineral Water Fatra (sparkling, 250ml)

4,9 €

Mineral Water Budiš (sparkling, 330ml)

3,9 €

Mineral Water Budiš (still, 330ml)

3,9 €

RedBull (regular / ZERO, 250ml)

6,5 €

Smoothies served daily until 4pm

✚Add ASHWAGANDHA +1€

S M O O T H I E S

VERY BERRY SMOOTHIE

8,9 €

Strawberry, blueberry, raspberry, banana, goji, lime, maca

✚HEMP PROTEIN +1€

IMMUNITY SMOOTHIE

8,9 €

Turmeric, banana, orange, avocado, ginger, grapefruit, agave

✚HEMP PROTEIN +1€

Cocktails

Created by Filip Rebroš
& The Brixton Bar Team

DINNER

MARTINI

11,9 €

Ketel One Vodka or Tanqueray Gin, Vermouth Blend
choose: *Classic Dry / Dirty / Filthy / Gibson / 50:50*

VESPER

12,9 €

Belvedere Vodka, Tanqueray No.10 Gin,
Cocchi Americano

MINI COCKTAILS 50ml

MINI NEGRONI

6,9 €

Tanqueray No.10, Cinzano 1757, Nochino Ruby, Campari

MINI MANHATTAN

6,9 €

Bulleit Bourbon, Cinzano 1757 Vermouth,
Angostura Bitters, Amarena Cherry

MINI MARTINI

7,9 €

Tanqueray No.10 Gin, Vermouth Blend, Orange Bitters

MINI ROSITA

7,9 €

Teremana Reposado Tequila with Coffee & Jalapeno,
White & Red Vermouth Blends, Campari, Angostura

SEASONAL

BRIXTON HOT PUNCH

(served hot)

12,9 €

Hennessy VSOP Cognac, Bulleit Bourbon, Cinzano 1757,
Rooibos, Strawberry, Ginger, Vanilla, Tonka, Berries

MEAN GIRLS NEGRONI

14,9 €

Citadelle Jardin d'Été Gin, Campari, Cinzano 1757,
Passionfruit, Coffee, Moët & Chandon Champagne

PARTY 4 U

12,9 €

Johnnie Walker Black Label, Sour Cherries, Amarena
Cherry, White Cacao, Cocoa Nibs, Bitters

TROUBLE IN PARADISE

(Tiki)

14,9 €

Don Papa Rum, Pampero Blanco Rum, Falernum, Salted
Caramel, Banana, Lime, Passionfruit Kombucha

DREAMCATCHER

14,9 €

Moët & Chandon Champagne, Ketel One Vodka,
Pistachio Cordial, White Cacao Liqueur, Flower

CRUEL INTENTIONS

14,9 €

Singleton Whisky, Olorosso Sherry, Pedro Ximenez,
Peach, Apricot, Citrus, Oat, Chocolate Bitters

FROZEN

FROZEN PORNSTAR MARTINI

12,9 €

Belvedere Vodka, Passionfruit Puree, Vanilla, Pink
Peppercorn, Passoa Passion Liqueur, Prosecco, Flower

FROZEN MANGO DAIQUIRI

12,9 €

Pampero Aniversario Rum, Mango Puree, Fresh
Lime Juice, Peychaud's Bitters, Flower

SIGNATURE

PINK SPRITZ

12,9 €

Gordon's Pink Gin, Aperol, Strawberry, Rhubarb,
Prosecco, Orange Blossom Water, Flowers

Miss DIOR

16,9 €

Moët & Chandon Champagne, Tanqueray Gin, Jasmine,
Peach, Apricot, Strawberry, Nochino, Maraschino, Glitters

VOGUE

14,9 €

Belvedere Vodka, Cointreau, Strawberry,
Rhubarb, Lime, Rose Water Mist

TROPICAL SPRITZ

13,9 €

Aperol, Ferrand Yuzu Curacao, Passoa Passionfruit
Liqueur, Yuzu, Passionfruit, Prosecco, Orange, Flowers

TWISTED CLASSICS

Spicy Mango MARGARITA

14,9 €

Teremana Tequila, Ojo De Dios Mezcal, Cointreau,
Mango, Habanero, Labdanum, Lime, Almond, Tajin

Peach & Jasmine NEGRONI

13,9 €

Tanqueray Export Gin, Jasmine Green Tea,
Peach, Cinzano 1757 Vermouth, Campari

A TASTE OF HEAVEN

(Expresso Martini)

14,9 €

Volcan Tequila Blanco, Mr. Black Coffee Liqueur, Pandan,
Tiramisu, Citrus, Pineapple, Tonka, Foam

OMBRE NOMADE

(Old Fashioned)

14,9 €

Teremana Reposado Tequila, Teremana Blanco Tequila,
Agave, Mango, Sriracha, Beef Jerky

All classic cocktails 13,9 € - Pornstar Martini, Gin Tonic, Mojito, Manhattan, Negroni, Margarita...

All spritzes 11,9 € - Aperol Spritz, Hugo Spritz, Campari Spritz, Americano, Cuba Libre

Wine List

"SPARKLING WINES"

	0,1 l / bottle 0,75 l
Prosecco Treviso Extra Dry DOC - Col Sandago - Italy	7,9 € / €45
Champagne <i>Moët & Chandon Brut Impérial</i> - France	13,9 € / €99
Champagne <i>Ruinart Blanc de Blancs Brut</i> - France	26,9 € / €199
...FOR MORE CHAMPAGNE - See Our Champagne Menu	
Cava Brut Nature Ecologic BIO - Josep Ventosa - Spain	€39
FERRARI Maximum Blanc de Blancs Brut DOC - Italy	€59

"WHITE WINES"

	0,15 l glass / bottle 0,75 l
Pinot Gris - Via Magna - Slovakia	7,9 € / €39
Pesecká Leánka - Frtus Winery - Slovakia	8,9 € / €42
Gavi DOCG BIO - Tenuta del Melo - Italy	9,9 € / €45
Sauvignon Blanc Black Label - Babich - New Zealand	13,9 € / €55
Riesling Liebling Ars In Vino - Via Jur - Slovakia - semi-sweet	€35
Pinot Grigio Delle Venezie DOC - Guerrieri Rizzardi - Italy	€39
Grüner Veltliner Organic Vision BIO - Huber - Austria	€49
Chablis - Domaine des Malandes - France	€59
Cloudy Bay Sauvignon Blanc - Marlborough - New Zealand	€69

"ROSE WINES"

	0,15 l glass / bottle 0,75 l
Cabernet Sauvignon Rosé - Via Magna - Slovakia - semi-dry	7,9 € / €39
Minuty "M" Rosé - Chateau Minuty - France	11,9 € / €49
Whispering Angel Rosé - Chateau d'Esclans - France	€59
Rock Angel Rosé - Chateau d'Esclans - France	€69
Château Minuty ROSÉ et OR - France	€69
Château Minuty 281 - France	€129

"RED WINES"

	0,15 l glass / bottle 0,75 l
Nero d'Avola IGT - Firriato Branciforti - Italy	8,9 € / €42
Montepulciano d'Abruzzo DOC - Masciarelli - Italy	11,9 € / €49
Terrazas De Los Andes Reserva Malbec - Mendoza - Argentina	13,9 € / €55
Primitivo VANITA IGP - Vigneti del Salento - Italy	€45
Chianti Superiore DOCG - Fiorini - Italy	€45
Dunaj - Velkeer - Slovakia	€47
Blafränkisch X-Line - Martin Pomfy - Slovakia	€49
Castillon Cotes de Bordeaux - Chateau La Brande - France	€49
Pinot Noir Cuvée St Vincent - Vincent Girardin - Italy	€75
Brunello di Montalcino BIO DOCG - Piancornello - Italy	€79

SPIRITS

All served as 0,04 L shots!

		"PARTY SHOT LIQUEURS"			
		4cl			
"GIN"				"RUM"	
Citadelle Jardin d'Été	9,9 €	Fireball Cinnamon 33%	6,9 €	Canerock	12,9 €
Garage22 Habanero Mango	10,9 €	Jägermeister Orange 33%	6,9 €	Dictador 20yo	14,9 €
Gin Mare	12,9 €	Jägermeister 35%	7,9 €	Dictador Game Changer	24,9 €
Gin Sul	14,9 €	Jägermeister Manifest 38%	9,9 €	Diplomatico 12yo	11,9 €
Gordon's Pink	7,9 €	"VODKA"		Diplomatico Seleccion De Familia	14,9 €
Hendrick's	9,9 €	4cl		Don Papa	13,9 €
Hendrick's Oasium	11,9 €	Belvedere	12,9 €	El Dorado 15yo	13,9 €
Le Tribute	11,9 €	Belvedere 10 Diamond	29,9 €	Eminente 7yo Reserva	14,9 €
Opihr	9,9 €	Ketel One	9,9 €	Eminente Gran Reserva	17,9 €
Tanqueray No.10	9,9 €	Reyka Vodka	9,9 €	Kraken Black Spiced Rum	8,9 €
Tanqueray Rangpur	8,9 €	"TEQUILA & MEZCAL"		Pampero Aniversario	9,9 €
Tanqueray Royal	8,9 €	4cl		Pampero Blanco	7,9 €
Tanqueray Sevilla	8,9 €	818 Tequila Blanco	13,9 €	Piquero	10,9 €
Toison	9,9 €	818 Tequila Reposado	16,9 €	Planteray Pineapple	9,9 €
Toison Ruby Red	9,9 €	818 Tequila Anejo	17,9 €	Planteray XO 20th Anniversary	14,9 €
		Jose Cuervo Especial	8,9 €	Zacapa Centenario 23y	14,9 €
		Don Julio Blanco	13,9 €	"BRANDY & COGNAC"	
		Don Julio Anejo	15,9 €	4cl	
"WHISKY"		Clase Azul Plata	29,9 €	Hennessy VSOP	14,9 €
4cl		Clase Azul Reposado	39,9 €	Hennessy XO	34,9 €
Ardbeg 10 Year Old	14,9 €	Casamigos Reposado	16,9 €	Nega Fulô Cachaca	7,9 €
Balvenie 12yo Double Wood	16,9 €	Teremana Blanco (by The Rock)	10,9 €	Grappa Moscato Nonino	10,9 €
Glenfiddich 12y	12,9 €	Teremana Reposado (by The Rock)	12,9 €	Pisco Capel Moai Reservado	9,9 €
Glenfiddich 15y Solera	14,9 €	Teremana Anejo (by The Rock)	13,9 €	"VERMOUTHS"	
Glenfiddich 18y	17,9 €	Volcan Blanco Tequila	12,9 €	8cl	
Glenmorangie Nectar d'Or 12yo	16,9 €	Volcan Reposado Tequila	14,9 €	BALANCE Apéritif Wine	14,9 €
Johnnie Walker Black Label	9,9 €	Volcan Cristalino	17,9 €	Carpano Antica Formula	13,9 €
Monkey Shoulder	9,9 €	Volcan XA	39,9 €	Cinzano 1757	7,9 €
Nikka Coffey Grain	14,9 €	Mezcal Casamigos	17,9 €	Cocchi Americano Bianco	11,9 €
Nikka From The Barrel	16,9 €	Mezcal Ojo de Dios	13,9 €	Cocchi Americano Rosa	12,9 €
Singleton 12 Year Old	11,9 €	Mezcal Ojo De Dios Hibiscus	13,9 €	Noilly Prat Dry	8,9 €
Tullamore Dew	7,9 €	Mezcal Ojo de Dios Café	13,9 €	Punt e Mes	11,9 €
Tullamore Dew Honey	7,9 €	"LIQUEURS & AMAROS"		Sherry Alfonso Oloroso	7,9 €
"BOURBON & RYE"		4cl		Tio Pepe Palomino Fino Sherry	8,9 €
Bulleit Bourbon	9,9 €	Amaro Montenegro	6,9 €	Sherry Nectar Pedro Ximenez	7,9 €
Bulleit Rye	10,9 €	Aperol	5,9 €	"SWEET LIQUEURS"	
Jack Daniels Gentleman Jack	9,9 €	Becherovka	7,9 €	4cl	
Jack Daniels Single Barrel	13,9 €	Campari	5,9 €	Amaretto Di Saronno	6,9 €
Woodford Reserve	10,9 €	Fernet Branca	7,9 €	Cointreau	6,9 €
"LOCAL SPIRITS"		Italicus Rosolio Bergamoto	9,9 €	Ferrand Curacao	8,9 €
Domovina Borovička 45% (Juniper)	8,9 €	Suze Aperitif Elabore	6,9 €	Ferrand Curacao Yuzu	9,9 €
Domovina Slivovica 52% (Plum)	9,9 €	"ABSINTHE"		Kwai Feh Lychee	6,9 €
Domovina Hruškovica 42% (Pear)	8,9 €	4cl		Maraschino Luxardo	6,9 €
Domovina Marhuľovica 42% (Apricot)	8,9 €	Mansinthe Absinthe	13,9 €	Mr.Black Cold Brew Coffee	9,9 €
				Passoa	6,9 €