

ANTIPASTI

We use wood-fire charcoal grill by JOSPER®
Chef de Cuisine: ROMANO 'ROCKY' BOLGACCIO

Starters & Sharing Snacks

Olives (100g) ... 5,9 € Smoked Almonds (60g) ... 4,9 € Bread (+EV00)... 5,5 €

VEAL BROTH SOUP (330ml - 1,3,9) Comforting beef soup with veal oxtails, tagliolini, root vegetables	7 €	ITALIAN POMODORO SOUP (v) (330ml - 7,12) Tomato soup, pecorino fonduta, basil, parmesan	7 €
CALAMARI FRITTI (250g - 1,2,3,7,10,14) Crispy-fried squid rings, Padrón peppers, lemon, Aioli mayo	11 €	PADRÓN Peppers (v) (230g - 1,3,6,7,8,10,12) Charcoal grilled Padrón peppers, romesco, parmesan, pine nuts	11 €
ARANCINA ALLA MILANESE (140g - 1,3,4,7,9,12) Crispy-fried rice ball filled with saffron risotto with pulled veal, 'nduja & parmesan, choose sauce: Truffle / Puttanesca	12 €	TUNA TARTARE (135g/40g - 1,3,4,6,7,10,11) Fresh raw tuna, yuzu ponzu with truffles, togarashi kimchi mayo, sweetpeas, microgreens, crispy kadaif, green oil	13 €
BEEF CARPACCIO (120g/60g - 3,7,10,12) Thin slices of beef sirloin from Aberdeen Angus (Uruguay), chimichurri salsa verde, rocket, parmesan, green oil, aioli	14 €	WAGYU TARTARE AL TARTUFO Beef tartare from A5 Wagyu Miyazaki - Japan, brioche toast, truffle mayo, sesame, green oil (100g/30g - 1,3,6,7,10,11,12)	19 €
WAGYU GYOZA (130g/260g - 1,6,11,12) 3ks / 6ks 12 € / 18 € Our gyoza dumplings filled with Wagyu minced beef in Shawarma spices & portobello mushrooms, truffle ponzu, chilli, Togarashi		POTATO FRIES with truffle mayo dip (240g 3,10) 6,9 €	
		SWEET POTATO FRIES gochujang mayo (240g, 1,3,6,10,11,12) 7,9 €	

INSALATE

INSALATA di GAMBERI (220g/80g - 1,2,3,10,11,12) Grilled prawns, avocado, mixed leaves with fennel, cucumber, cherry tomatoes, apple, spicy kimchi mayo, togarashi	16 €	INSALATA di MANZO (220g/80g - 1,3,6,10,12) Strips of Black Angus beef fillet tenderloin, mango, green salad, fennel, cherry tomatoes, cucumber, yuzu truffle ponzu, szechuan	19 €
SEXY SALAD (vg) (450g - 1,6,11) Avocado, cucumber, wakame, edamame, soba noodles, sesame, yuzu ponzu, mint, strawberries, chilli, watermelon, mango	14 €	CAESAR SALAD (250g - 1,3,4,6,7,10,12) Baby Gem leaves, grilled guanciale bacon, sourdough croûtons, parmesan, caesar dressing with anchovies, poached egg	13 €

ADD TO SALAD: +Grilled Prawns 7,9€ +Beef Tenderloin Strips 80g 11,9€ +Burrata 5,9€
+Grilled Chicken 6,9€ +Crispy-fried Chicken 6,9€ +Halloumi 5,9€ +Grilled Tofu 3,9€ +Poached Egg 1,5€

PASTA

RIGATONI ALLA VODKA (v) (320g - 1,3,7,12) Rigatoni pasta, spicy Alla Vodka sauce with pomodoro, pine nuts, parmesan, basil +Grilled Prawns 7,9€ +Grill.Chicken 6,9€ +Fried Chicken 6,9€	11 €	CACIO e PEPE (v) (300g - 1,3,7) Fresh tagliolini pasta in Pecorino sauce with our blend of black peppercoms: Kampot, Tellichery, Malabar & smoked Banasura + Tuna Mini-Tartare 5€ + Guanciale Bacon 3€	13 €
RAGÙ alla CACCIATORA (320g - 1,3,7,9,12) Tuscan style ragù with rabbit, expensive Barolo wine, root vegetables, rosemary, sage, parmesan, Mafaldine pasta	15 €	MAFALDINE AL TARTUFO (v) (330g - 1,3,7) Mafaldine pasta, brown butter sauce with parmesan, black truffle, truffle oil	14 €
SPICY BEEF SPAGHETTI (320g/80g - 1,3,7,12) Spaghetti alla chitarra with Black Angus beef tenderloin strips, beurre blanc sauce, garlic, chilli, parsley, parmesan	19 €	LASAGNE alla BOLOGNESE (370g - 1,3,7,12) Rolled lasagne with Black Angus beef Bolognese, bechamel, Provolone cheese, rocket, parmesan, spicy Alla Vodka sauce	16 €
PUTTANESCA (360g - 1,3,4,7,12) Rigatoni pasta, tomatoes, anchovies, olives, capers, chilli, garlic, parsley, parmesan + Tuna Mini-Tartare 5€ + Guanciale Bacon 3€	12 €	SHRIMP SCAMPI CHITARRA (340g - 1,2,3,7,12) Spaghetti alla chitarra with grilled tiger shrimp, garlic, white wine, butter, lemon, cherry tomatoes, parsey, chilli + Tuna Mini-Tartare 5€ + Guanciale Bacon 3€	15 €

RISOTTO alla MILANESE (v) (400g - 7,9,12) 13 €

Creamy saffron risotto with Arborio rice, pumpkin seeds, crispy sage, parmesan, artichokes, pecorino fonduta sauce
+Grilled Prawns 7,9€ +Grilled Chicken 6,9€ +Crispy-fried Chicken 6,9€ +Beef Tenderloin Strips 80g 11,9€

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.

SECONDI

PIRI PIRI CHICKEN (400g/250g - 1,6,7,9) 19 €	GAMBAS PIL PIL C (300g/180g - 1,2,7,12) 16 €
Roast chicken suprême marinated in piri-piri chilli spices & lemon, charcoal-grilled in Josper Grill, served with truffle jus with guanciale	Grilled tiger prawns in garlic butter sauce with white wine, parsley, chilli, lemon, served with sourdough bread
BRIXTON FISH & CHIPS (480g/150g - 1,3,4,7,10,12) 21 €	TONNO alla GRIGLIA (320g/150g - 1,3,4,7,12) 24 €
Crispy-fried Sea Bass Fillet in Guinness-beer batter, potato fries, housemade tartare sauce, minted pea puree, lemon	Grilled fillet of Yellowfin Tuna, pink on the inside, Puttanesca sauce with olives, tomatoes, garlic, anchovies, capers, chilli
VEAL MILANESE (350g/250g - 1,3,7,8,12) 25 €	BRANZINO RIVIERA (280g/140g - 4,8,12) 23 €
On-the-bone veal cotoletta crispy-fried in breadcrumbs, served on romesco salsa, green oil and topped with rocket salad	Mediterranean sea bass fillet, Salsa Mediterranea, almonds, cherry tomatoes, baby spinach, parsley, capers, lemon

BLACK ANGUS BURGER AL TARTUFO 19 €

Double Smashed Burger with 180g Black Angus beef, Provolone cheese, truffle sauce, bacon jam, gherkins
(330g/180g Ireland - 1,3,7,10,11,12)

CHARCOAL GRILLED STEAKS FROM JOSPER GRILL

BECAUSE COOKING OVER A LIVE WOOD FIRE SIMPLY TASTES BETTER

FILETTO AL PEPE VERDE (540g/200g - 7,9,10,12) 35 €	TAGLIATA DI MANZO (400g - 7,10) 29 €
200g Filet Mignon steak (URG) charcoal grilled in Josper Grill, green peppercorn sauce, potato fries, side salad	Sliced 250g New York Strip Steak, rocket & fennel salad with chery tomatoes, pamesan, chimichurri salsa verde
RIB EYE STEAK 300g (7) 34 €	SIRLOIN - NEW YORK STRIP 250g (7) 25 €
Entrecôte beef 'Costata', Black Angus, Argentina, grass-fed	NY sirloin 'Controfiletto' beef steak from Aberdeen Angus, Uruguay
FILET MIGNON STEAK 200g (7) 29 €	A5 WAGYU SIRLOIN STEAK 100g (7) 39 €
Tenderloin beef fillet from Black Angus, Uruguay	New York Strip steak from Wagyu A5 Miyazaki, Japan
FISH: SEA BASS FILLET 140g (7) Branzino ... 16 €	TUNA FILLET 150g (7) Yellowfin ... 17 €

SALSE

PEPPERCORN SAUCE - AU POIVRE (80ml - 7,9,10,12) 4,9 €	TRUFFLE COFFEE JUS (80ml - 6,7,9) 3,9 €
steak jus with green peppercorns & Martel VS cognac	steak sauce with specialty coffee, butter, guanciale & truffle
CHIMICHURRI SALSA VERDE (40g - 12) 2,9 €	PECORINO FONDUE cheese sauce (80ml - 7) 3,9 €
Gochujang Mayo (1,3,6,10,11) Tartare Sauce (3,10,12)	Garlic Aioli (3,10) Truffle Mayo (3,10) (50g) 2,9 €
Truffle Ponzu (1,6,12) Togarashi Kimchi Mayo (3,6,10,11,12)	Romesco Salsa (8,12) Minted Pea Puree (0) (50g) 2,9 €

CONTORNI

BABY CAESAR SALAD (200g - 1,3,4,6,7,10,12) 9,9 €	PURÈ DI PATATE - MASHED POTATOES (200g - 7) 6,9 €
Baby Gem, caesar dressing w anchovies, crispy onion, pamesan, szechuan	whipped potatoes with brown butter & chives
GREEN ASPARAGUS (130g - 7) 7,9 €	TRUFFLED MASHED POTATOES (230g - 6,7,9) 8,9 €
with pecorino fondue sauce	whipped buttered potatoes, topped with truffle gravy
INSALATA VERDE - GREEN SALAD (100g - 10,12) 7,9 €	PATATE AL FORNO (260g - 7) 7,9 €
mixed leaves with fennel, cherry tomatoes, cucumber, apple, vinaigrette	fire-roasted baby potatoes, pecorino fonduta, guanciale, chives
VERDURA alla GRIGLIA - GRILLED VEGETABLES (180g, 7) 7,9 €	PADRON PEPPERS (100g) 5,9 €
asparagus, beets, baby carrots, zucchini, cauliflower, sugarsnap peas	charcoal grilled in Josper Grill
POTATO FRIES with truffle mayo dip (240g - 3,10) 6,9 €	ROASTED BABY POTATOES w/ butter & rosemary (200g,7) 4,9 €
SWEET POTATO FRIES gochujang mayo (240g - 1,3,6,10,11,12) 7,9 €	SPINACI ALL'OLIO Spinach sautéed in extra virgin olive oil 4,9 €

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DESSERT

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

- PROFITEROLES** homemade choux pastry puffs filled with vanilla ice-cream, praline cream, 2pcs ... 6,9
topped with chocolate ganache & sprinkled with crushed hazelnuts (170g/340g -1,3,7,8) 4pcs ... 9,9
- CHEESECAKE AL PISTACCHIO** baked ricotta cheesecake with love, amaretto & pistachios (180g -1,3,7,8) 6,9 €
- CRÈME BRÛLÉE** vanilla, tonka, flame-caramelised crust, praline base on bottom (gf) (180g -3,7,8) 8,9 €

TIRAMISU

Prepared tableside - our housemade savoiardi, espresso, amaretto, mascarpone cream, cocoa

(160g -1,3,7)

7,9 €

- COOKIE PIE WITH ICE CREAM** Biscoff, miso, pecan nuts, caramel, chocolate, vanilla ice cream (230g-1,3,6,7,8) 8,9 €
- 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

- GELATO AL PISTACCHIO** Pistachio icecream, praline cream, savoiardi, olive oil, salt (1,3,7,8) 7,9 €
- SORBETS:** Lemon / BlackCurrant (vg,130g) ... 3,9 €
- ICE CREAM SCOOP:** Vanilla (130g,3,7) ... 3,9 €
- + TOPPINGS:** Butterscotch Caramel (7,40g) / Chocolate Ganache (7,40g) / Praline Cream (8,40g) ... 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.

Lunch Drinks Menu

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 €

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€

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

COFFEE

we use specialty coffees from Goriffee and guest roasters

Espresso (single shot) 9g	3,5 €
Espresso (double shot) 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 €

All coffee drinks also available with - OAT / COCONUT Milk ... 0,5 € Milk with coffee 0,80€ / 50ml ... Honey 1,2€ / 30g ... Lemon 0,60€ / 20ml

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 €

LEMONADES & MOCKTAIL

Yuzu Pornstar Lemonade!	7,9 €
Passionfruit, Vanilla, Yuzu, Pink Peppercorn, Mint	
Brixton ICED TEA	6,9 €
Peach, Mint, Gunpowder, Rooibos, SeaBuckthorn, Lemongra	

PiNK Lemonade	6,9 €
Rhubarb, Strawberry, Mint	
Virgin Pornstar Martini (mocktail)	9,9 €
Nochino Citrus, Passionfruit, Vanilla, Citrus, Hubert Sparkling	

KOMBUCHAS

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 €

COLD PRESS JUICES

CITRUS Juice	7,9 €
Orange, grapefruit, lemon, lime, 200ml	
GINGER Shot	3,9 €
Ginger, apple, lemon, 100ml	

COCKTAILS

BRIXTON HOT PUNCH (served hot)	12,9 €
Hennessy VSOP Cognac, Bulleit Bourbon, Cinzano 1757, Rooibos, Strawberry, Ginger, Vanilla, Tonka, Berries	
Peach & Jasmine NEGRONI	13,9 €
Tanqueray Export Gin, Jasmine Green Tea, Peach, Cinzano 1757 Vermouth, Campari	
FROZEN PORNSTAR MARTINI	12,9 €
Belvedere Vodka, Passionfruit Puree, Vanilla, Pink Peppercorn, Passoa Passion Liqueur, Prosecco, Flower	

TROPICAL SPRITZ	13,9 €
Aperol, Ferrand Yuzu Curacao, Passoa Passionfruit Liqueur, Yuzu, Passionfruit, Prosecco, Orange, Flowers	
PiNK SPRITZ	12,9 €
Gordon's Pink Gin, Aperol, Strawberry, Rhubarb, Prosecco, Orange Blossom Water, Flowers	
FROZEN MANGO DAIQUIRI	12,9 €
Pampero Aniversario Rum, Mango Puree, Fresh Lime Juice, Peychaud's Bitters, Flower	

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

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

Wine List

"SPARKLING WINES"

	<u>0,1 l glass / bottle 0,75 l</u>
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
Cava Brut Nature Ecologic BIO - Josep Ventosa - Spain	€39
FERRARI Maximum Blanc de Blancs Brut DOC - Italy	€59

"WHITE WINES"

	<u>0,15 l glass / bottle 0,75 l</u>
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	12,9 € / €52
Riesling Liebling Ars In Vino - Via Jur - Slovakia - semi-sweet	€35
Pinot Grigio BIO DOC - Toblar - 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"

	<u>0,15 l glass / bottle 0,75 l</u>
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"

	<u>0,15 l glass / bottle 0,75 l</u>
Nero d'Avola IGT - Firriato Branciforti - Italy	7,9 € / €39
Primitivo VANITA IGP - Vigneti del Salento - Italy	8,9 € / €42
Dunaj - Velkeer - Slovakia	9,9 € / €45
Montepulciano d'Abruzzo DOC - Masciarelli - Italy	9,9 € / €45
Tempranillo - Valensico - Rioja - Spain	10,9 € / €47
Terrazas De Los Andes Reserva Malbec - Mendoza - Argentina	11,9 € / €49
Castillon Cotes de Bordeaux - Chateau La Brande - France	12,9 € / €52
Barolo Serralunga MAGNUM 1,5L - Tenuta Cucco - Italy	14,9 € / €119
Chianti Superiore DOCG - Fiorini - Italy	€45
Blafränkisch X-Line - Martin Pomfy - Slovakia	€49
Pinot Noir Cuvée St Vincent - Vincent Girardin - France	€75
Brunello di Montalcino BIO DOCG - Piancornello - Italy	€79

SPIRITS

All served as 0,04 L shots!

"GIN"	4cl	"PARTY SHOT LIQUEURS"	4cl	"RUM"	4cl
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"	4cl	Diplomatico Selección De Familia	14,9 €
Hendrick's	9,9 €	Belvedere	12,9 €	Don Papa	13,9 €
Hendrick's Oasium	11,9 €	Belvedere 10 Diamond	29,9 €	El Dorado 15yo	13,9 €
Le Tribute	11,9 €	Ketel One	9,9 €	Eminente 7yo Reserva	14,9 €
Opihr	9,9 €	Reyka Vodka	9,9 €	Eminente Gran Reserva	17,9 €
Tanqueray No.10	9,9 €	"TEQUILA & MEZCAL"	4cl	Kraken Black Spiced Rum	8,9 €
Tanqueray Rangpur	8,9 €	818 Tequila Blanco	13,9 €	Pampero Aniversario	9,9 €
Tanqueray Royal	8,9 €	818 Tequila Reposado	16,9 €	Pampero Blanco	7,9 €
Tanqueray Sevilla	8,9 €	818 Tequila Anejo	17,9 €	Piquero	10,9 €
Toison	9,9 €	Jose Cuervo Especial	8,9 €	Planteray Pineapple	9,9 €
Toison Ruby Red	9,9 €	Don Julio Blanco	13,9 €	Planteray XO 20th Anniversary	14,9 €
		Don Julio Anejo	15,9 €	Zacapa Centenario 23y	14,9 €
"WHISKY"	4cl	Clase Azul Plata	29,9 €	"BRANDY & COGNAC"	4cl
Ardbeg 10 Year Old	14,9 €	Clase Azul Reposado	39,9 €	Hennessy VSOP	14,9 €
Balvenie 12yo Double Wood	16,9 €	Casamigos Reposado	16,9 €	Hennessy XO	34,9 €
Glenfiddich 12y	12,9 €	Teremana Blanco (by The Rock)	10,9 €	Nega Fulô Cachaca	7,9 €
Glenfiddich 15y Solera	14,9 €	Teremana Reposado (by The Rock)	12,9 €	Grappa Moscato Nonino	10,9 €
Glenfiddich 18y	17,9 €	Teremana Anejo (by The Rock)	13,9 €	Pisco Capel Moai Reservado	9,9 €
Glenmorangie Nectar d'Or 12yo	16,9 €	Volcan Blanco Tequila	12,9 €	"VERMOUTHS"	8cl
Johnnie Walker Black Label	9,9 €	Volcan Reposado Tequila	14,9 €	BALANCE Apéritif Wine	14,9 €
Monkey Shoulder	9,9 €	Volcan Cristalino	17,9 €	Carpano Antica Formula	13,9 €
Nikka Coffey Grain	14,9 €	Volcan XA	39,9 €	Cinzano 1757	7,9 €
Nikka From The Barrel	16,9 €	Mezcal Casamigos	17,9 €	Cocchi Americano Bianco	11,9 €
Singleton 12 Year Old	11,9 €	Mezcal Ojo de Dios	13,9 €	Cocchi Americano Rosa	12,9 €
Tullamore Dew	7,9 €	Mezcal Ojo De Dios Hibiscus	13,9 €	Noilly Prat Dry	8,9 €
Tullamore Dew Honey	7,9 €	Mezcal Ojo de Dios Café	13,9 €	Punt e Mes	11,9 €
"BOURBON & RYE"	4cl	"LIQUEURS & AMAROS"	4cl	Sherry Alfonso Oloroso	7,9 €
Bulleit Bourbon	9,9 €	Amaro Montenegro	6,9 €	Tio Pepe Palomino Fino Sherry	8,9 €
Bulleit Rye	10,9 €	Aperol	5,9 €	Sherry Nectar Pedro Ximenez	7,9 €
Jack Daniels Gentleman Jack	9,9 €	Becherovka	7,9 €	"SWEET LIQUEURS"	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"	4cl	Kwai Feh Lychee	6,9 €
Domovina Hruškovica 42% (Pear)	8,9 €	Mansinthe Absinthe	13,9 €	Maraschino Luxardo	6,9 €
Domovina Marhuľovica 42% (Apricot)	8,9 €			Mr.Black Cold Brew Coffee	9,9 €
				Passoa	6,9 €