

THE NEWS

Korenbeurs

**Calenda Mezcal • cucumber • dill
• soda water**

12

THE OLIVE

Ed van Pelt

**Gin No 3 • olive cordial
• Soda water**

12

THE LEGACY

St. Joris Doele

**Bobby's Pinang Raci • strawberry
lactic • cardamom • vanilla •
white pepper**

12.5

THE I.P.A.

Alambic

**Otenba • I.P.A syrup •
Jasmin Vert • pineapple**

In coloboration with Jasper Stadhouders 17/14

12

THE JAMAICA

Expreszo

**Chingon Mezcal • hibiscus •
Avallen Calvados •
Remi Martin cognac**

12.5

THE CANELÉ

De Bakkerette

**Diplomatico infused with canelé •
Merlet Peach • Dutch Cacao • Cava**

12.5

THE FEATHER

The Feather Store

**Bobby's Gin • Campari •
raspberry • chilli •
Parfait Amour • Amontillado**

12.5

THE OAK

Jenever Museum

**Old Schiedam 3y • Old Schiedam 10y
• Pedro Ximenes • Amontillado •
smoked with oak**

12.5

LA ROSA

De Bonte Koe

**Calenda Mezcal • Cascahuin
tequila • rhubarb & strawberry •
Campari • cacao butter**

12.5

classic cocktails

PORNSTAR MARTINI <i>100% Passionfruit – Vodka – Vanilla – Flowers</i>	13
AMARETTO SOUR <i>Amaretto – Lemon – Angostura</i>	12.5
GIMLET <i>Bobbys Dry Gin – Lime- Mint – There is coconut somewhere in this...</i>	11.5
OLD FASHION <i>Whiskey Blend – Angostura – Sugar – Big ice energy</i>	13.5
DRY MARTINI <i>No 3 Gin – Cocchi Blanco – Mezcal (don't take less than 3 of this)</i>	13.5
ESPRESSO MARTINI <i>Voerman Vieux - Dutch Cacao – Espresso – Vainilla bourbon – Looking fancy</i>	12.5
CHERRY NEGRONI <i>Cherry Heering – Campari – Cynar – Vermouth - Highly Adictive</i>	13
DAIQUIRI <i>Alibi Blend- Paranubes – Lime – There is coconut somewhere in this too...</i>	12
DARK & STORMY <i>Ginger beer – Abuelo 7 – Angostura – Mint - The calling of the dark side</i>	11.5
WHISKEY SOUR <i>Makers Mark – Nomad – Lemon – Good stuff</i>	12
SPICY MEZCALITA  <i>Madame Jeanette sirup – Calenda Mezcal- Derrumbes - Lime – Fuegooo</i>	12.5
PALOMA <i>Grapefruit soda – Cascahuin Tequila- Lime – Give me 5 of this!</i>	12
TOMMY'S MARGARITA <i>Pensador Mezcal - Agavesito - Lime</i>	13
	
CAMPARI SPRITZ <i>Bitter - Classic - Sweet</i>	9.5
ITALICUS SPRITZ <i>Aromatic - Citrus - Floral</i>	9.5
APEROL SPRITZ <i>Bitter - Sweet - Citrusy</i>	9.5
ELDERFLOWER SPRITZ <i>Light - Floral - Refreshing</i>	9.5
AMARO MONTENEGRO SPRITZ <i>Rich - Bittersweet - Herbal</i>	9.5

virgin cocktails

GIMLET <i>Oniria's tea blend- Lime-Lemon oleo saccharum</i>	10
IL LIMONE SIGNIORA <i>Oniria's tea blend- dried lemon peels - lemon oleo saccharum - bitter lemon - foamy sensation</i>	10
VIRGIN PORNSTAR MARTINI <i>Oniria's tea blend - 100% Passionfruit - Vanilla – Flowers</i>	10
(DON'T) SMASH THE BASIL <i>Oniria's tea blend – Basilicum – Lime – Salt - Anger issues solved</i>	10

white wines

UNX - GARNACHA BLANCA <i>Fresh and floral with hints of pear and Mediterranean herbs</i>	6/30FL
PANDRA - VERDEJO <i>Crisp and aromatic with notes of citrus zest and fennel</i>	6.7/ 35 FL
ONDALAN - TEMP, MALVASIA, SAUVIGNON <i>Elegant and layered, blending white fruit, citrus, and soft spice</i>	30 FL
MAR DE VIÑAS - ALBARIÑO <i>Mineral and vibrant, with peach, lime, and a salty sea breeze</i>	39FL
DELAMPA - CHARDONNAY <i>Smooth and round with tropical fruit and a soft vanilla touch</i>	34 FL

red wines

ONDALAN TINTO <i>Juicy and balanced with dark berries, spice, and a silky finish</i>	6/30 FL
BOTAS DE BARRO - GARNACHA TINTA <i>Lush and ripe with plum, red cherry, and a warm earthy tone</i>	7/36 FL
AUTOR - MONASTRELL <i>Bold and full-bodied with black fruit and a smoky edge</i>	9 / 47 FL
VALPOLICELLA RIPASSO <i>Velvety with notes of dried cherries, cocoa, and soft oak</i>	48 FL

rose wines

TUI ROSÉ <i>Delicate and dry with strawberries, grapefruit, and a floral lift</i>	6.5/ 35.5 FL
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cava

NAVERAN BRUT <i>Elegant and creamy, with apple, brioche, and fine bubbles</i>	8.5/ 43.5 FL
BARBADILLO - PALOMILLO & CHARDONNAY <i>Fresh and expressive, with citrus, almond, and coastal minerality</i>	45 FL

beers

MAHOU TAP IPA	3.7 8.5
LEFFE BLOND /0.0%	5/5
ALHAMBRA RESERVA 1925	6.75
ALHAMBRA ROJA	7.5
MAHOU 0.0%	6.25

sangria

Sangria Oniria (glass/jar) - White /Red	10 / 28 FL
Sangria Oniria (glass/jar) - Cava	12.5 / 34 FL

whisky

Lagavulin 8 yo.	21.5
Lagavulin 16 yo.	28
Highland Park 12 yo.	11.5
Talisker 10	13
Nomad	9
Michter's Bourbon	17.5
Sazerac Rye	14.5
Monkey Shoulder	9
Nikka From the Barrel	10

Bites

SOURDOUGH BREAD <i>Sourdough bread served with homemade butter and olive oil</i>	8
MARINATED OLIVES <i>Manzanilla olives marinated with our recipe</i>	8
SARDINAS EN ACEITE <i>Sardines marinated in pure olive oil</i>	12
TOASTED ALMONDS <i>Toasted almonds spiced by the chef</i>	6
DRUNKEN GRAPES <i>Grapes marinated in sherry wine, served with cheese & bread</i>	12