

## RAW + CURED

<b>NAKED OYSTERS</b>	<b>45 EACH</b>
<b>SALMON TIRADITO</b>	<b>140</b>
Chili, lime and cilantro cured smoked salmon trout garnished with fresh cilantro, toasted coconut shavings and papadums	

## PARA PICAR Our nibbles pair perfectly with an aperitif

<b>BLISTERED EDAMAME BEANS</b>	<b>97</b>
Edamame beans splashed with rock salt, chilli, soya and lime	
<b>HOT FRIED OLIVES</b>	<b>95</b>
Green Manzanilla olives stuffed with salt-cured lemon rind and fresh pimento, panko crusted and shallow fried. Caper parsley aioli	
<b>ZUCCHINI FRIES</b>	<b>80</b>
Crunchy panko-crusted zucchini served with garlic aioli	
<b>PAN DE TOMATE</b>	<b>70</b>
Petite Spanish flatbread dressed with fresh chopped marinated tomatoes, garlic, herbs, and olive oil	
<b>ROASTED BONE MARROW</b>	<b>82</b>
A woodfired roasted marrow topped with chimichurri, gremolata, and hazelnut praline	
<b>QUESO LIGERO</b>	<b>88</b>
Three slices of crispy maple streaky bacon paired with goat cheese and a black olive tapenade, served with two slices of sourdough bread	
<b>PAN DE BOQUERONES</b>	<b>80</b>
Petite Spanish flatbread topped with garlic, sundried tomatoes and anchovies	

## ENSALADAS

<b>SHRIMP &amp; ARTICHOKE GREEN SALAD</b>	<b>148</b>
Pan-fried Italian-herbed shrimps, artichoke hearts, fresh tomatoes, toasted pine nuts and zesty lemon vinaigrette	
<b>POLLO AL LIMÓN</b>	<b>155</b>
Grilled chicken breast, fresh lemon, spinach, basil, mixed greens, tomatoes, corn, feta, olives, rocket served with a basil pesto dressing	
<b>MEXICANA</b>	<b>135</b>
Black bean, charred corn, avo, olives, cherry tomatoes, red onion and jalapenos on a rocket bed accompanied with a coconut dressing	
<b>GOATS CHEESE &amp; GRAPES</b>	<b>165</b>
Panko crusted goat cheese rounds served with walnuts, mixed greens, sundried tomatoes and balsamic dressing	
<b>HALLOUMI &amp; MANGO</b>	<b>140</b>
Lemon infused couscous pearls, topped with grilled halloumi, chopped mango, cherry tomatoes, red peppers, red onions, crispy chickpeas and served with a ginger lemon dressing	

## FIDEUÁ pronounced: 'feed-eh-wah'

<b>SEAFOOD</b>	<b>245</b>
Mix of shrimps, calamari and clam shells in a rich seafood broth infused in crispy angel hair pasta	
<b>MUSHROOM</b>	<b>215</b>
Mix of seasonal mushrooms, spinach, peas, Asiago cheese with crispy angel hair pasta served with a garlic aioli Add: chicken 45	

## COCAS + QUESADILLAS

<b>PORK RIB FLATBREAD</b>	<b>150</b>
Pork rib sautéed in whiskey sauce, corn, red pepper, mozzarella cheese, on a Napolitano base	
<b>CHIPOTLE CHICKEN FLATBREAD</b>	<b>145</b>
Chicken breast, red onion, Chipotle sauce, and mozzarella cheese, topped with avo	
<b>SEAFOOD FLATBREAD</b>	<b>250</b>
A combination of anchovies, shrimps, mussel meat and roasted red peppers on a smoky mozzarella and napolitano base	
<b>FOCACCIA</b>	<b>78</b>
Blend of herbs, fresh garlic and a touch of mozzarella	
<b>SEASONAL MUSHROOM QUESADILLA</b>	<b>130</b>
A variety of seasonal mushrooms, mixed with kale, goat cheese crema and salsa verde between toasted tortillas	
<b>LAMB QUESADILLA</b>	<b>160</b>
Lamb mince cooked with leeks, celery, carrots, and tomato purée served between toasted tortillas	

## FESTEJAR Feasting. Sharing plates for two or three

<b>PAELLA DE BOQUERIA</b>	<b>390</b>
Smoked pork neck and chipotle pepper chicken with white wine, braised fennel, roasted red onions, corn, edamame beans, black beans, saffron bomba rice and crispy sage	
<b>PAELLA DE MARISCOS</b>	<b>570</b>
Paprika and chilli prawns, linefish, mussels and calamari with braised leeks, peas, roasted red peppers and spicy tomato bomba rice	
<b>PAELLA DE CHAMPIÑONES</b>	<b>350</b>
Button mushrooms, white onion, black beans, fennel bulb and vegetable based Napolitano sauce in Bomba rice, topped with crispy sage and a whole brown mushroom brushed with garlic	
<b>CHURRASCO DE PICANHA</b>	<b>575</b>
750g coal-grilled matured beef rump picanha. Served with chimichurri, salsa asado and rosemary-roasted crushed baby potatoes with olive relish	
<b>LBQR FRIED CHICKEN</b>	<b>375</b>
Deboned whole chicken, coated in buttermilk and spices, fried until golden, and served with smokey aioli, buttered greens and hand-cut potato chips	
<b>COAL-FIRE ROASTED CHICKEN</b>	<b>375</b>
Full chicken marinated overnight in lemon and herbs then coal fire roasted with a rosemary & whiskey BBQ sauce, served with roasted baby potatoes and brussel sprouts	

## TAPAS Our favourite Hispanic small plates

<b>CLÁSICAS</b>	
<b>TRINCHADO DE CARNE</b>	<b>120</b>
Tender beef, smothered in a creamy garlic, onion, chilli and red wine sauce with a dash of cream	
<b>CHIPIRONES A LA ROMANA</b>	<b>110</b>
Crispy squid heads and tubes fried to perfection and served crispy with a garlic aioli	
<b>POLLO NAPOLITANA</b>	<b>110</b>
Bite-size pieces of marinated chicken breast in a hearty napolitano sauce seasoned with a blend of aromatic spices	
<b>MUSSELS</b>	<b>140</b>
Full-shell mussels in a creamy coconut lemon grass sauce	
<b>WOOD-FIRED GOAT CHEESE</b>	<b>115</b>
Spanish goat cheese with rustic tomato salsa, green olive pesto and crusty market bread	
<b>CAJUN CHICKEN WINGS</b>	<b>110</b>
3 Crumbed wings roasted with a honey chipotle sauce finished with toasted sesame seeds	
<b>LBQR FRIED CHICKEN</b>	<b>120</b>
Deboned chicken, coated in buttermilk and spices, fried until golden, and served with smokey aioli	
<b>CAJUN CALAMARI</b>	<b>120</b>
Cajun calamari tubes, onions, garlic, salt, black pepper, chilli and cream. Served with fresh ciabata	
<b>SWEET POTATO TAMAL</b>	<b>120</b>
Crispy sweet potatoes slices served with a garlic and herb guacamole, micros greens and chili avo oil	
<b>CORDERA EMPANADA</b>	<b>130</b>
Lamb mixed with leeks, celery, carrots and tomato puree, folded in a baked corn dough, on a red pepper crema	
<b>CONFIT DUCK ARANCINI</b>	<b>120</b>
Pulled confit duck and bomba rice rolled, crumbed and deep fried. Served with a charred onion aioli and beet sprouts	
<b>ARTICHOKE AND FENNEL CROQUETTES</b>	<b>85</b>
With asiago cheese and a lemon, chilli and garlic aioli	
<b>CROQUETTA DE JAMÓN</b>	<b>105</b>
Ham, chicken and parmesan cheese croquette on beef mince and chorizo bed. Served with a Saffron aioli	
<b>GAMBAS</b>	<b>90</b>
3 Shrimps pan-fried with lemon zest, cherry tomatoes, mix of green and black olives. Served with toasted ciabatta	
<b>SPANISH MEATBALLS</b>	<b>88</b>
Panko crumbed beef meat balls seasoned with cumin and smoked paprika served with a sweet onion sauce	
<b>PRAWNS &amp; MUSSELS</b>	<b>150</b>
Mussels prepared in a lemon and garlic sauce, gratinated with cheddar cheese served with grilled prawns in a garlic butter	

<b>ASPARAGUS &amp; BACON</b>	<b>85</b>
Asparagus spears served with crispy bacon bits, cherry tomatoes and hollandaise sauce	

<b>TACOS</b>	
<b>MOJO PORK TACO</b>	<b>110</b>
Rum, orange and chilli marinated pulled pork with cucumber, Spanish pickled onions, topped with a honey soya aioli and peanut praline	

<b>HONEY CHICKEN &amp; BACON TACO</b>	<b>115</b>
Chicken grilled in honey and chipotle peppers, with tomato, lettuce and crispy bacon topped with avo crema	

<b>POLLO FRITO TACO</b>	<b>115</b>
Crispy beer-battered fried chicken, sriracha aioli, cabbage curtido, mint and spring onion	

<b>PRAWN TACO</b>	<b>130</b>
Crispy butterflied prawns, splashed with sherry garlic crema, topped with diced red pepper, pineapple, tomato, cilantro and oregano	

<b>TACO VERDURAS</b>	<b>90</b>
Beetroot and black bean falafel, hummus, roasted red peppers, corn, and a coconut and lime cream	

<b>GRILLED TEQUILA LIME CHICKEN TACO</b>	<b>115</b>
Garlic and tequila marinated chicken, grilled and topped with cabbage, red onion, queso fresco, avo and cilantro	

## COAL + HEARTH Cooking on coals and in our wood-fired oven adds a unique flavour to our dishes

<b>LOMO KABOB</b>	<b>285</b>	<b>ARTICHOKE &amp; FENNEL BAKED FISH</b>	<b>315</b>
Beef fillet kabob marinated in soya, chilli, lime and oyster sauce. Charred saffron sweet peppers, marinated sundried tomatoes Suggestion: Add Side		Fresh line fish, oven baked with artichoke, fennel, wild mushrooms, basil and garlic cream; topped with orange, mint, red onion and caper berries. Select a side of your choice	
<b>PORK FILLET LA LENA</b>	<b>230</b>	<b>GRILLED LINE FISH WITH OLIVE TAPENADE</b>	<b>315</b>
Citrus-marinated pork tenderloin with green peppercorn and sage sauce, topped with a drunken salsa and roasted sweet potato		Fresh line fish, grilled and finished with an olive oil sauce consisting of a mix of marinated green and black olives, roasted red peppers, cherry tomatoes, garlic, paprika, chopped capers and fresh herbs. Select a side of your choice	
<b>WHISKEY GLAZED RIBS</b>	<b>396</b>	<b>LAND AND SEA</b>	<b>295</b>
Spice-rubbed, coal-grilled, whiskey pork ribs served with grilled corn		200g Beef Fillet coal-grilled topped with 3 shrimps served with buttered baby carrots, sautéed spinach, sliced roast potatoes and onions and a green peppercorn sauce	
<b>CHILLI &amp; LIME PAN OF PRAWNS</b>	<b>465</b>	<b>LAMB CUTLETS</b>	<b>315</b>
Wood fire baked chilli & lime prawns served with pico de gallo and Spanish rice		300g Rosemary and garlic grilled Lamb served with a cream and butter potato puree, sautéed asparagus and a red wine jus	
<b>LAMB ENCHILADA</b>	<b>240</b>	<b>BUTCHER'S DAUGHTER</b>	<b>320</b>
Slow-cooked pulled lamb prepared with rosemary, garlic and roasted red peppers, rolled in a tortilla before being finished in a wood-fired oven and topped with a homemade spicy enchilada sauce and mozzarella cheese		300g Matured rib-eye with chimichurri patatas, sautéed greens and hazelnut praline	
<b>MUSSEL POT</b>	<b>220</b>	<b>CHIPOTLE CHICKEN</b>	<b>295</b>
Full-shell mussels in a creamy coconut lemongrass sauce		Smokey jalapeño and paprika thighs, fried sweet potato, wood-roasted edamame salsa	
<b>PORK ESPETADA</b>	<b>230</b>		
250g Marinated pork neck, skewered and flame grilled served with buttered pumpkin puree roast potatoes, maple glazed apples, caramelised onions, and apple cider jus			
<b>MUSHROOM BOURGUIGNON</b>	<b>200</b>		
An assortment of mushrooms cooked in rich red wine sauce served with vegan mash potatoes			

## LADOS Sides

<b>VEGETABLE SALVADO</b>	<b>50</b>
Sautéed baby spinach, green beans and blistered vine tomatoes	
<b>VEGETABLE CATALANA</b>	<b>50</b>
Roast vegetables with Napolitano sauce	
<b>PATATAS BRAVAS</b>	<b>57</b>
Crispy potatoes, smoked paprika salt, tomato salsa aioli and onion crumble	
<b>ESQUITES</b>	<b>55</b>
Mexican street corn with cilantro, jalapeño, avo, red onion, chilli and lemon aioli	
<b>HAND CUT CHIPS</b>	<b>55</b>
Potato or sweet potato chips	
<b>GRILLED CORN RIBLETS</b>	<b>65</b>
Olive oil & paprika-marinated, charcoal-grilled corn riblets	
<b>BROCCOLINI</b>	<b>70</b>
Chargrilled broccoli	
<b>PORTOBELLO MUSHROOMS</b>	<b>75</b>
Stir fried mushrooms cooked with white wine, garlic and soya sauce	

## POSTRES Desserts

<b>CHURROS</b>	<b>85</b>
Churros with a chilli chocolate sauce	
<b>CHOCOLATE NEMESIS</b>	<b>125</b>
Dark chocolate hazelnut brownie and salted chocolate mousse with burned meringue, salted caramel ice cream and berries	
<b>DRUNKEN CREMA</b>	<b>110</b>
Honey and whiskey flavoured panna cotta served with granadilla and almond praline	
<b>CHOCOLATE CARAMEL SUNDAE</b>	<b>125</b>
Chocolate brownie truffle rolled in pistachio nuts, salted caramel ice cream, vanilla gelato, and blue berries, with whipped cream and caramel sauce	
<b>STRAWBERRY &amp; COOKIE SUNDAE</b>	<b>125</b>
Strawberry sorbet, cookie dough dairy free ice cream, berry coulis, maraschino cherry, blueberries, strawberries, and a biscuit crumble	
<b>PERA AL VINO</b>	<b>125</b>
Red wine poached pear served with tonka bean mousse, roasted pistachio nuts and maraschino cherries	
<b>PANNA COTTA CON DULCE DE LECHE</b>	<b>115</b>
Dulce chocolate base topped with panna cotta and served with a berry compote, vanilla ice cream and candied oranges	
<b>CRÈME CARAMEL</b>	<b>90</b>
Spanish flan drenched in caramel sauce served with vanilla ice cream and fresh berries	



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View our menu online

# COCKTAILS

COCKTAIL LEGEND: (A) Aperitif | (G) Gin | (R) Rum | (T) Tequila | (V) Vodka | (W) Whisky & Whiskey | (B) Bourbon

## PREMIUM

### OLD FASHION (W)

Jack Daniels, simple syrup and bitters

### I MET A STRANGE LADY (R)

Baron Samedi rum, Campari, sugar syrup, fresh lemon and pineapple juice topped with ginger ale

## SIGNATURES

### MAJOR TOM (W)

Woodford Reserve Bourbon, mango syrup, fresh lemon juice, litchi juice, cherry marmalade Pinotage and aquafaba

### LIMA SUPREME (G)

Beefeater gin, lemon juice, Sauvignon Blanc, roasted apples and cucumber topped with Stoney Ginger Beer

### MOJITO FRESCA (R)

Bicardi Rum, lime, mint, mixed berries & soda

### BERRY BASIL SMASH (W)

Jameson, cranberry syrup, citrus and mint topped with soda

### DISCO SOUR (V)

Beefeater Gin, Cointreau, aquafaba, sugar syrup & fresh lemon juice

### VALENCIAS LOVE (V)

Absolut Vodka, orange juice, citrus with a kiss of strawberry

### LA CONCHITA (V)

Absolut, vanilla, fresh pineapple juice and granadilla pulp. Served with a double shot of Cinzano Pro Spritz

### SCOTCH & GINGER HI BALL (W)

Jameson, citrus juice, lemon grass and ginger topped with Stoney Ginger Beer and bitters

### MY COUSIN TOMMY (W)

El Jimador Reposado, Woodford Bourbon, sugar syrup and bitters

## CLASSICS

### APEROL SPRITZ (A)

Aperol, Cinzano to spritz topped with soda,

### CAIPIRINHA (T)

Lime, sugar syrup, cachaça and lime wedge garnish

### MARGARITA (T)

SHAKEN OR FROZEN OR JUG  
Classic El Jimador Blanco or Premium Kah Reposado

### CLASSICO CLASSIC PREMIUM

Triple Sec, Simple Syrup and Lime

### ARANDANO CLASSIC PREMIUM

Blue Curacao, Blue Pea Syrup and Lime

### NARANJA SANGUINE CLASSIC PREMIUM

Triple Sec, Orange, Sanguine Syrup, and Lime

### DARKEST BLACK CLASSIC PREMIUM

Triple Sec, Simple Syrup, Lime and Activated Charcoal

### PALOMA (T)

El Jimador Blanco, fresh grapefruit juice, fresh citrus juice topped with soda and served with a salted rim

### NEGRONI (G)

Beefeater gin, Campari and Cinzano Rosso

### MOSCOW MULE (V)

Absolut Vodka, fresh lemon juice topped with ginger beer.

### ESPRESSO MARTINI (V)

Absolut Vodka, Kahlua and fresh espresso

### MONKEY SHOULDER SOUR (W)

Monkey Shoulder Whisky, fresh lemon juice, sugar and aquafaba

## SUMMER

### DULCE AMOR (W)

Bains Whisky, fig jam, litchi syrup shaken with lemon juice

### SOL DE VERANO (G)

Amarula Gin, St-Germain Elderflower liqueur, peach puree, raspberry syrup, topped up with lemon juice and soda and a dash of Peychaud Bitters

### CRUZ CÍTRICO (V)

Cruz Lush Berry Vodka, elderflower syrup, lemon juice, grapefruit juice and aquafaba

### AMATROPICANA (W)

Bains Whisky, pineapple and cumin syrup, celery bitters and lemon juice

### ¡HOLA PIÑA! (V)

Cruz Pineapple Vodka, vanilla liqueur, pineapple syrup and juice and lime topped with aquafaba

### VAN RYN'S PURA VIDA

Van Ryn's 10yr Single Potstill Brandy, raspberry liqueur and puree and lemon juice served on crushed ice

### JUST GINGER ICE TEA

Sol Beer, peach ice tea, lemon and ginger syrup

## TEQUILERIA

<b>TEQUILA</b> <b>CLASE AZUL</b> Jalisco Mexico 250 <b>EL JIMADOR</b> Jalisco Mexico 40 Reposado/Blanco <b>ESPOLON</b> Oaxaca Mexico 57 Reposado/Blanco <b>HERRADURA</b> Jalisco Mexico 90	<b>DON JULIO</b> Jalisco Mexico Blanco 90 Reposado 125 Anejo 195 1942 450	<b>CODIGO 1530</b> Jalisco Mexico 'Rosa' Napa Cabernet Barrel Rested 85 Reposado 95 Anejo 180	<b>MEZCAL</b> <b>LOS DANZANTES</b> Espadín Oaxaca Mexico Joven 85 Reposado 95
	<b>ROOSTER ROJO</b> Jalisco Mexico Reposado 50 Anejo 55	<b>KAH</b> Jalisco Mexico Reposado 95 Anejo 105	<b>LEONISTA MEZCAL KAROO</b> 55 Reposado / Honey
	<b>CENOTE</b> Jalisco Mexico Reposado 110 Anejo 125	<b>MIJENTA</b> Blanco 95 Reposado 145 <b>LOS LOCOS REPESADO</b> Jalisco Mexico 90 <b>VOLCAN REPESADO</b> 90	<b>SE BUSCA</b> Oaxaca Mexico Reposado 100 Anejo 125

Bottle Service Available on Request please ask your Server for more details

## VODKA

<b>CRUZ VINTAGE BLACK</b>	45
<b>ABSOLUT BLUE</b> Sweden	35
<b>CRYSTAL SKUL</b> Canada	100
<b>GREY GOOSE</b> France	60

## GIN

<b>LOCAL</b>	
<b>AMARULA PREMIUM</b> South Africa	45
<b>BLOEDLEMOEN</b> Salt River Cape Town	45
<b>INVERROCHE</b> Cape Town Classic/Verdant/Amber	50
<b>MUSGRAVE</b> Salt River Cape Town Classic/Pink	48
<b>GINIFER</b> Johannesburg	42
<b>MIRARI</b> Johannesburg Damask Rose/Orient Spiced/Amber	52
<b>SIX DOGS</b> Blue Gin	48
<b>WILDERER GIN</b> Cape Town Fynbos/Rose	40
<b>INTERNATIONAL</b>	
<b>MALFY</b> Amalfi Coast Italy Grapefruit/Blood orange/Lemon	45
<b>BOTANIST ISLAY</b> Scotland	60
<b>HENDRICK'S</b> Scotland Classic	44
<b>GIN MARE</b> Barcelona Spain	58
<b>BULLDOG GIN</b> England	40
<b>BEEFEATER</b> London	38

## NON ALCOHOLIC

<b>ABSTINENCE*</b> (non-alcoholic) Cape Town Spice/Citrus	38
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## WHISKY & WHISKEY

### SCOTCH WHISKEY

<b>COMPASS BOX</b>	
Hedonism	150
The Spaniard	95
Oak Cross & Orangerie	82
Peat Monster & Spice Tree	95
<b>GLENMORANGIE</b>	
The Original 10YO	58
The Lasanta 12YO - Sherry cask	70
The Quinta Ruban 14YO - Port cask	80
The Nectar D'or - Sauternes cask	105

<b>MONKEY SHOULDER</b> Blended Malt Scotch Whisky	40
<b>THE GLENLIVET</b> 12yr Single Malt Scotch Whisky	62
<b>THE GLENLIVET FOUNDERS RESERVE</b>	55
<b>BUNNAHBHAIN</b> 12yr Single Malt Scotch Whisky	79
<b>AULTMORE SPEYSIDE</b> Single Malt Scotch Whisky	
12 Year	110
18 Year	139
<b>LAPHROAIG</b> 10yr Islay single Malt	80
<b>ARBEG</b> 10yr Islay single Malt	78
<b>LAGAVULIN</b> 16yr Islay single Malt	135
<b>GLENFIDDICH</b> Single Malt Scotch Whisky	
12 Year	60
15 Year	85
18 Year	165
<b>MACALLAN HIGHLAND</b> Single Malt	
12 Year	130
15 Year	195
<b>BAINS SINGLE GRAIN</b>	40

## TONIC ESSENCE

<b>CAPERITIF KAAPSE DIEF</b> Swartland	28
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### JAPANESE WHISKY

<b>KAMIKI</b> Japanese blended Whisky	155
<b>IRISH WHISKEY</b>	
<b>TULLAMORE DEW</b>	40
<b>GLENGLASSAUGH</b> Revival Highland single malt	58
<b>THE POGUES</b> Irish Whiskey	45
<b>WEST CORK</b> 10yr Single Malt Irish Whiskey	58
<b>TEELING WHISKEY</b> Single Malt Irish Whiskey	55
<b>RED BREAST</b> 12yr Single Malt Irish Whiskey	76
<b>DEWARS</b> Blended Irish Whiskey	
12 Year	40
15 Year	78
<b>JAMESON</b> Blended Irish Whiskey	
Caskmate Stout	45
Caskmate IPA	45
Select reserve	52

### AMERICAN WHISKEY

<b>WOODFORD RESERVE</b> Kentucky Bourbon	50
<b>JACK DANIELS</b> Tennessee Whiskey	
Gentleman Jack	40
Honey	40
Apple	40

## TONIC

<b>FITCH &amp; LEEDS</b> Stellenbosch Indian/Pink/Blue/Light	30
<b>FEVERTREE</b> Elderflower/Mediterranean	46

## COGNAC

<b>HENNESSY</b> VS 58 / VSOP 90 / XO 250	
<b>BISCUIT &amp; DUBOUCHÉ</b> VS 55 /VSOP 88	
<b>REMY MARTIN</b> VSOP 85	
<b>COURVOISIER</b> VS 55	
<b>VAN RYNS SINGLE POTSTILL 12YR</b> 60	

## BEERS

<b>DRAGON FIRE GINGER BEER</b>	65
<b>DEVILS PEAK IPA</b>	65
<b>CASTLE LIGHT</b>	55
<b>HEINEKEN</b>	55
<b>HEINEKEN SILVER</b>	55
<b>WINDHOEK DRAUGHT</b>	52
<b>CORONA</b>	57
<b>SOL</b>	57
<b>JACK BLACK BREWERS LAGER</b>	40

## BEER ON TAP

<b>STELLA ARTOIS</b>	65
<b>CASTLE LITE</b>	60

## CIDERS & COOLERS

<b>HUNTERS DRY</b>	40
<b>KOPPARBERG STRAWBERRY &amp; LIME</b>	65
<b>SAVANNA LITE</b>	40
<b>SAVANNA DRY</b>	40

## APERITIF & DIGESTIFS

<b>ANTONELLA RED GRAPPA</b> Italy	95
<b>NONINO GRAPPA</b> Italy	75
<b>CARPANO ANTICA FORMULA</b> Italy	30
<b>FERREIRA RUBY PORT</b> Portugal	36
<b>JAGERMEISTER</b> Germany	40

## RUM BAR

<b>DON PAPA</b> Negros, Philippines	50
<b>SAILOR JERRY</b> Virgin Islands	35
<b>BACARDI</b> Cuba	
Oro	35
Negra	35
Anos	37