



ONLY AVAILABLE ON SUNDAYS,
MONDAYS, WEDNESDAY AND THURSDAYS

YOUR IDEAL GIN

IN 3
STEPS



THE ENTRÉE

1ST STEP

SEE
FLORAL
GLOSSARY
AT THE END

CHOOSE YOUR FAVORITE BOTANICAL!

- FLORALS**
Rose petals, Calendula, Lavender Flower, Jasmine bud, Hibiscus.
- SPICED**
Anisette, Licorice, Cinnamon, Pink Pepper, Jamaican Pepper, Nutmeg.
- FRUITY**
Cucumber, Grapefruit, Lemon, Orange, Lime.

2ND STEP

WHAT TONIC WATER WOULD YOU LIKE TO LIVE THIS EXPERIENCE WITH?

- CLASSIC SANTA QUINA**
Unique and delicate flavor, which strikes the right balance between freshness, bitterness and the unmistakable presence of citrus scents.
- GRAPEFRUIT SANTA QUINA**
Just the right proportion of sweet and bitter. Its combination with quinine triggers a fresh outbreak of citrus with the power of fresh grapefruit.
- GINGER ALE SANTA QUINA**
Citric and delicate, prepared with natural ingredients. The ginger extracts provide a crunchy and refreshing quality.
- CUCUMBER SANTA QUINA**
The freshness of cucumber is boosted by the fine and integrated bubbles combined with natural quinine.
- BITTER SANTA QUINA**
Non-alcoholic aperitif, that strikes the right balance between freshness and bitterness, citric scents and flavors, and a strong presence of orange.

3RD STEP

LET THE ENDING HAVE A CITRIC TOUCH!

- LEMON, GRAPEFRUIT OR ORANGE TWIST**

CHOOSE 1

CHOOSE YOUR FAVOURITE ENTRÉE!

- FALAFEL VEGANO**
VEGAN FALAFEL
Spiced chickpeas with almond mozzarella and hummus.
- EMPANADITAS (4u) DE MATAMBRE**
BEEF ROULADE PASTIES 4u.
Shredded beef roulade with onion, pepper, scallion and egg.
- EMPANADITAS (4u) DE CAMARÓN**
SHRIMP PASTIES 4u.
Shrimp, grilled provolone cheese and caramelized onion.
- PAPAS REJILLAS**
GRID-CUT POTATOES
Grid-cut potatoes with aioli and herb mayonnaise.
- TORTILLA JR RELLENA**
STUFFED SPANISH TORTILLA
Potatoes, caramelized onion and grilled mozzarella with marinated tomatoes.
- PROVOLIENTA**
PROVOSTRONG
Provolone cheese patty with tomato chutney.

FLORAL GLOSSARY

PÉTALOS DE ROSA, ROSE PETALS: Sweet and soft flavor with rose scent.

PIMPOLLOS DE JAZMÍN, JASMINE BUDS: It provides a floral scent and a subtle butter-like color to the glass. Scent and elegance with just one bud.

CALENDULA, CALENDULA: Calendula petals have a slightly bitter and spicy flavor, with a somewhat resinous taste. They are generally used to add color.

FLORES DE LAVANDA, LAVENDER FLOWERS: It is one of the most valuable herbs in botany and not only for its therapeutic and relaxing qualities, but also for its tremendous aromatic capacity.

HIBISCUS, HIBISCUS: Its flavor is characteristic and complex, very fruity and also slightly sour. The hibiscus flower is native to Africa and it's famous worldwide for its multiple benefits.

ANIS, ANISETTE: Intense scent. Its flavor is sweet and aromatic.

REGALIZ, LICORICE: It has a sweet flavor with aniseed touches. It offers an equally sweet and bitter scent, with wood undertones.

CANELA, CINNAMON: With a sweet and woody flavor, cinnamon also has a slight citric touch, and its spicy flavor is often similar to the powerful touch of cloves.

PIMIENTA ROSA, PINK PEPPER: Its fragrance is fresh, very intense, diffusive, dry, warm, sweet-and-spiced with a slight floral essence, a dry-and-woody base, slightly smoked and with angelica and juniper undertones.

PIMIENTA JAMAICA, JAMAICAN PEPPER: It has an intense flavor that resembles cinnamon, nutmeg and clove.

NUEZ MOSCADA, NUTMEG: The scent is intense and somewhat sweet, with touches of wood and pepper.

2 (two) 3-STEP GIN TONICS + 1 (one) ENTRÉE OF YOUR CHOICE \$15.000