



# ———— Bubbles & Wines ————

## **Prosecco**

Alberto Nani, Organic, Extra Dry

## **Rosé Wine**

M de Minuty, Provence

## **White Wine**

Chardonnay “Castello Pomino”, Frescobaldi

## **Red Wine**

Shiraz , Wolf Blass, Varossa Valley

# ———— Spirits ————

## **Vodka**

Grey Goose

## **Tequila**

Don Julio Blanco / Reposado

## **Gin**

Tanqueray London Dry

## **Ron**

Matusalem Platino

## **Blended Whiskey**

Monkey Shoulder

## **Scotch**

Macallan 12 YO

## **American Whiskey**

Michter’s American Whiskey

## **Cognac**

Martell VS

# ———— Cocktails ————

## **Caribbean Negroni**

Blended Aged Ron, Rosso Vermouth,  
Italian Bitter, Orange Bitters

## **Tonica Floreal**

Gin, Melon Vermouth, Grapefruit,  
Blood Orange & Elderflower Tonic

# ———— Beers ————

## **Peroni Nastro Azzurro**

## **Asahi Super Dry**

# ———— Mocktails ————

## **Scorched Almond**

Chocolate, Strawberry, Orgeat, Soda

## **Sea-jito**

Sea Arch, Lime, Mint, Cane, Bubbles

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# Comida

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**Fresh Oysters**

**Bluefin Tuna Taco**

**Waguy Tartare**

**Zapallo & Truffle Tart**

**Garlic & Prawn Croquette**

**Arepas de Cordero**

**Fried Chicken Steamed Bao**

**Wagyu Picanha**

**Mushroom & Truffle Quesadilla**

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**Caviar Macaroon**

**Alfajores**

**Suspiro Limeño**

Please highlight any specific food allergies or intolerances to our colleagues before ordering.

**Smoke &  
Mirrors**