

COCKTAILS

LYCHEE AND CHILLI MARTINI 22,00

Chili infused vodka, lychee liquor, lemon juice and egg white.

VALPARAISO 21,00

Fruity and Pisco based, this cocktail is perfectly balanced with strawberry, martini fiero, lemon, sugar syrup and a dash of soda

GREEN VALLEY 22,00

Get closer to your 5 a day with this refreshing Hendricks Gin based cocktail, made with fresh cucumber, Falhernum, apple liquor, lime, sugar syrup and soda

ZOMBIE 25,00

Rum based Cocktail balanced with fresh grapefruit juice, grenadine syrup, lime and bitters. Watch out for the eyebrows

SPICY AZTECA 21,00

This chilli infused mezcal based cocktail, reveals smoked and spiced notes mixed with Lillet Blanc, pineapple juice, Ancho Reyes, lime and sugar syrup

COYOTE 21,00

Mezcal and Bourbon based cocktail mixed with Cynar, peach liquor, orgeat syrup, lemon and egg white

VUE D'HIVER 21,00

Winter Mood cocktail with our homemade cacao infused cognac, completed with Cointreau, lemon, sugar syrup and egg white

HULK'S MULE 22,00

The one you might forget, Chartreuse and Ginger with lime and bitters

THE GEISHA 21,00

Refreshing cocktail with an Asian touch thanks to Yuzu liquor, mixed with vodka, lavender, egg white, fresh mint and cucumber

FARINELLINI 21,00

Zubrowka, rhubarb & ginger liquor, apple juice, passion fruit puree, Organics pink berry soda, lemon, sugar syrup

PRICKLY ROSE 21,00

Floral gin-based cocktail. Mixed with Rose & Strawberry liquor, lemon, cranberry juice and egg white.

MAMITA COLADA 21,00

Refreshing and slightly spicy cocktail based on rum and passion fruit. Mixed with homemade infused chili mezcal, malibu, lime and sugar syrup

Falhernum

Farinet



THE LOUNGE

Farinet

