# COCKTAILS

## THE DÔME SPRITZ. 14

#### A classic reinvented with a modern twist.

Let yourself be surprised by our Spritz, topped with a fabulous Aperol foam and a delicate lavender aroma. Cheers!

## TEQUILAME MUCHO. 14

#### The perfect combination:

Tequila, our homemade pear and cucumber juice, a touch of poblano liqueur and a refreshing lime finish.

## COLADA POR Ti. 14

#### Your Caribbean getaway!

A tempting combination of Bacardi Carta Negra, pineapple and soy oleo saccharum, balanced with a delicate coconut milk foam.

## ROSÉGRONI. 14

#### A perfectly balanced and vibrant mix:

Bombay Bramble gin, Mallorcan rosé vermouth, and white bitters. An ideal cocktail to enjoy as an appetizer.

## THE GOLDEN GOOSE. 14

#### Mystical and refreshing:

Grey Goose infused with strawberry and lemongrass, rhubarb pureé shaken with lemon juice, served in a martini glass and topped with chamomile foam, elderflower and a touch of gold.

## SALTED FASHION. 14

#### A robust yet pleasant mix:

Dewar's 8 whisky combined with our homemade salted caramel syrup and hazelnut liqueur.

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### SOUR 0.0%. 10

## Don't worry! We've also thought of those who can't indulge today.

This sour, made with Tanqueray 0.0% alcohol-free gin,
Mallorcan Hierbas 0.0% with a chamomile and orange syrup.
Will not disappoint you.
0.0% ALCOHOL.

## LOLA BUNNY. 10

Looking for something spicier and unexpected?

This drink, made with carrot juice and turmeric, lemon, and finished with ginger ale, will surprise you.

0.0% ALCOHOL.

## SANGRÍA FORN PROJECTS. 26

The SANGRÍA DE FORN PROJECTS is a fruity blend that can be adapted to red wine, white wine, or cava.

Made with peach purée, Canonita, Martini Fiero, a splash of gin, brandy, and orange juice.

This sangria is the perfect balance of sweet and spicy flavors.

CLASSIC COCKTAILS OFF THE MENU, ASK ABOUT THEM.

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