

BARCELONA

BAR • FOOD • LOUNGE

AVIATION

Created in the early 20th century by New York bartender Hugo Ensslin.

A classic cocktail using Gin, lemon juice, maraschino and a touch of violette liqueur, which gives the cocktail a beautiful sky- blue colour.

DAIQUIRI

Originating from Havana, Cuba and famously drunk by Ernest Hemingway and John F Kennedy, the Daiquiri consist of white rum, lime juice and sugar, similar to that of the grog drank by British sailors from the 1740s onwards.

ESPRESSO MARTINI

aka Pharmaceutical Stimulant, created by legendary London bartender Dick Bradsell in 1984, when asked by a model to create a drink that would 'wake me up, then f*** me up!'

Easily enough, a shot of espresso accompanied by vodka and kahlua.

SIXTEEN DOLLAR COCKTAILS

MOJITO

Born from the heart of Cuba, in the early 1800s, another favourite drink of Ernest Hemingway, the Mojito contains a hefty shot of white rum then balanced out with lime juice, sugar, mint and a dash of soda.

AIRMAIL

The precise origin of this potent little cocktail cannot be said as it just showed up within the generations. Let's just say the Airmail was the last word to get you from point A to point B, quickly! A mix of rum, lime juice, honey and topped with brut.

TOMMY'S MARGARITA

Possibly the best margarita you'll ever taste, created by the world's leading tequila expert, Julio Bermejo. Lots of tequila, but easy drinking when matched with the sweetness of Agave syrup and lime juice.

MINT JULEP

Originated in the southern U.S.A in the early 1800s, Julep generally meaning a 'sweet drink' is served over crushed ice, with a punch of bourbon whisky, sugar, mint and a dash of water.

CAIPIRINHA CAIPIROSKA

Caipirinha is Brazil's national cocktail, made with cachaca, lime and sugar. Deviations of the Caipirinha is that of the Caipiroska where vodka will substitute the cachaca.

KNICKERBOCKER

'The spiritual progenitor of tiki drinks,, published in 1850s by David Wondrich. The Knickerbocker a regular summer favourite made with dark rum, lime juice, orange liqueur and a dash of raspberry syrup.

BRAMBLE

Alternate to the cosmopolitan, the bramble was invented in the 80s by famed UK bartender Dick Bradsell, containing Gin, lemon juice, sugar and blackberry liqueur.

MAI TAI

Invented in California in 1944, by tiki legend Trader Vic.

The name 'Mai Tai' translated in Tahitian 'maita'i roa ae!' (Meaning, 'very good, Out of this world, the very best!')

Using dark and white rum, fruity flavours of orange and lime and a hint of almond syrup the Mai Tai is certainly out of this world.

OLD FASHION

Allegedly first made at a gentleman's club in Kentucky in the 1880s. A potent concoction of bourbon, bitters, sugar, and a twist of citrus rind, just what you need if feeling like a stiff drink!

COSMOPOLITAN

The Cosmo, one of the ladies favourites, originating from the early 1970s, and gaining popularity fairly quickly. Containing a sexy combination of Vodka, orange liqueur, fresh lime and Cranberry juice.

Perfect for a girls night out!

THE FRENCH MARTINI

A French Martini is a deliciously tart and sweet combination of fresh pineapple, vodka and Chambord, a raspberry Liqueur. All part of the new crave for fruit martinis.

