

Our cocktails list has the spark of mixing cultures and ingredients.
 The classical recipes of the European bars blended with
 local herbs, fruits, spices and homemade mixtures.
 The inspired drinks are reborn and emerge a scent of Europe
 and Corfu in an irresistible combination

Cocktails

	€		€
1. Spianada o'clock	8,00	6. Conte Negroni	9,00
London dry gin, Kumquat liqueur, Fresh lemon juice, 3 cents Ginger beer.		Citadelle gin infused with kumquat and Sichuan pepper, Campari, Carpano antica formula vermouth, Tio pepe sherry.	
<i>Occasion: Brunch - all day</i>		<i>Occasion: Aperitif, All day</i>	
<i>Taste Profile: Sweet & Sour / Spicy</i>		<i>Taste Profile: Bitter, Sweet</i>	
2. Snapper Rosso	10,00	7. Porta Reale	9,00
Opihr gin infused with Corfu butter, Fresh lemon juice, Tabasco, Salt, Pepper, tomato juice infused with spices.		London dry gin, Fresh lemon juice, orange liqueur, Foam of (blackberry, orange, ginger), Peach Bitters, Pine nuts.	
<i>Occasion: Brunch – Dinner</i>		<i>Occasion: All day</i>	
<i>Taste Profile: Savory, Spicy</i>		<i>Taste Profile: Sweet & Sour, Fruity</i>	
3. Serenissima	9,00	8. Matthias Punch	9,00
Campari, Homemade citrus cordial, Ouzo, Orange liqueur, 3 Cents Dry tonic water.		Blend of rums, Fresh lime juice, Homemade Orgeat syrup, Spices, Season fruits.	
<i>Occasion: Pre dinner</i>		<i>Occasion: Dinner – afterdinner</i>	
<i>Taste Profile: Bitter, Sweet, Fizzy</i>		<i>Taste Profile: Sweet & Sour, spices</i>	
4. Venetian Spritz	9,00	9. Signorina Nina	10,00
Airone rosso aperitivo, Kumquat liqueur infused with strawberries, Prosecco, Homemade soda water.		Grace gin, Cream kumquat liqueur, Fresh lemon juice, lemon thyme syrup, Homemade soda water.	
<i>Occasion: Aperitif, All day</i>		<i>Occasion: Dinner – After dinner</i>	
<i>Taste Profile: Bitter, Sweet</i>		<i>Taste Profile: Sweet & Sour</i>	
5. French Apple	12,00	10. Liston Espresso Martini	10,00
Calvados Brandy, Apple juice, Sugar syrup, champagne, Aromatic bitters.		Rum Xaymaca, Cognac, Espresso ristretto, Coffee liqueur.	
<i>Occasion: Aperitif, All day</i>		<i>Occasion: After dinner – digestive</i>	
<i>Taste Profile: Sour, Fizzy</i>		<i>Taste Profile: Bitter, Sweet</i>	