

# gastro bar

## booze & bites

### 8 Sangria

#### EXOTICA

Our twist of the ultimate summer experience, enchanted by Licor43

#### CLASSICA

Authentic essence of the Spanish lifestyle, spiced up with rum

### 14 Spritz Mediterranea

#### CATALUNIA

Bonanto & Ars Collecta Rose

#### ATHINA

Otto's Athens & Peleano Rose

#### CORSE

Pampelle & Tagliamare di Sardegna

#### ALBA

Martini Fiero & Acquesi Brachetto

### 14 Coleccion Mediterranea

#### FLAMENCO

Larios, Plantation Pineapple, fresh lime juice, hibiscus syrup shaken with egg white

#### EL FUEGO

Montelobos Espadin, Bacardi Oakheart, Dom Benedictine, cinnamon smoke

#### TEARDROP

Masticha Koukoudo, Grey Goose, black cherry, fresh lime juice

#### GORILLA'S MILK

Licor43 Horchata, Plantation Overproof, macadamia syrup, almond milk

#### GREGRONI

Metaxa 12\*, Otto's Athens, Votanikon and Grand Marnier stirred

#### CYNCITY

Cynar, Tamdhu 12yo, Martini Riserva Rubino and orange mist

#### ARTEMIS

Votanikon, St. Germain, cucumber & green apple cordial, lime juice, olive bitter

#### DOLCE FAR NIENTE

Malfy Con Limone, Martini Riserva Ambrato and Italicus

### PINTXOS

	/pc
Toasted brioche, foie gras (g,d,e)	5
Mini Bocado with Chorizo Iberico, Kozani mayo (g,n)	6
Beef tartar with Oscietra caviar (g,f)	10
Focaccia Taleggio, Kalamon olives and fig vinegar (g,d)	5

### FRITTO MIXTO

Kozani saffron Arancini with Pimenton de la Vera (g,d)	5/pc
Crispy Halloumi stick (g,d,se)	10
Fisherman's accras with dill sour cream (d,g)	10
Zesty sweetcorn fries with Romesco sauce (g)	6

### ANTIPASTI

Iberico Bellota charcuteries of Chorizo, Lomo, Jamón, Salchichón, served with home-made pickles (g)	18
Cheese of the Mediterranean basin with home-made jam and dried fruits (g,d,n)	18

Dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff.

(d)airy, (g)luten, (e)gg, (n)ut, (f)ish, (m)olluscs, (se)same

All prices are in Euro (€) and include service charge plus VAT.

