



Mixology List

Frizzanti €9.00

Our Twisted Bellini

Prosecco | Seasonal Molecular Fruit foam.

Lemongrass & Wild Chilli €11.00

Signature Cocktail 2021

*Home Infused Lemongrass & Chilli Vodka | Pressed Tropical Juice | Kiwi Liqueur |
Fresh Citrus Juice | Cardamon Syrup.*

Twisted Daiquiri €10.50

Inspired by El Floridita Bar | Old Havana 1930s

*Premium Cuban Rum | Fresh Lime Juice | Home-made Syrup | Seasonal Molecular
Fruit foam.*

Kentucky-Mule €9.50

USA - 1950

Bourbon Whisky | Fresh Lime | Ginger Beer | Aromatic Bitters.

'Tuffieħ u Għasel' €10.50

Our Signature Cocktail 2021

Mixology of Apples & Honey | Infused Rum | Melon Liqueur.

Grand Cognac Manhattan €11.00

Twisted Mixology Recipe

Cognac | Lillet Rouge | Angostura Bitters | Cherry Essence | Orange Fragrance.

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Gin & Tonic Culture

Vovis Gin | Local Maltese Recipe €8.50

Botanicals of Mandarin | Zesty Orange | Citrus | Cinnamon (Malta)

Gin Mare €9.50

Mediterranean botanicals | Rosemary | Basil | Thyme | Rich Citrus (Spain)

Monkey 47 Gin €8.50

Botanicals of Pineapple | Sage | Lemon | Verbena | Hibiscus (Germany)

Drumshanbo Gunpowder Gin €9.00

Botanicals of Green Tea | Oriental Botanicals (Ireland)

Cotswolds London Dry €8.50

Botanicals of Grapefruit | Lavender | Angelica Root | Lime (England)

Cotswolds Ginger Gin €9.00

Botanicals of Candied Ginger | Piney Juniper | Sweet Orange | Honey (England)

Served with London Essence Pineapple Soda

Cotswolds Pink Wildflower Gin €8.50

Botanicals of Wild Flower | Juniper | Coriander | Orange | Rhubarb (England)

The Botanist Islay Gin €8.50

Botanicals of Juniper Berries | Lemon | Orange | Mingling (Scotland)

Roku Gin €9.00

Japanese botanicals | Sakura Flowers | Sencha & Gyokuro Tea |

Sansho Pepper | Yuzu & Orange Peel (Japan)

Served with London Essence Premium Tonic Water

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