



Cocktails



GIN GARDEN

Gin, elderflower and cucumber. Smooth, slightly sweet, citrusy and refreshing. 20



BEES KNEES N.2

A prohibition-era favorite, with a twist. Colombo 7 gin, lemon, kitul treacle. 22



ANNASI

Cuban rum paired with fresh lime, burnt pineapple and spices from our cabinet. Daily dose of fruit, tick. 22



SPICE MERCHANT

Our signature cocktail. Bourbon, vodka, Italian vanilla and the spice merchants' blend of spices from the island of Ceylon. Complex, balanced with a long lasting finish. 25



Spritz & Aperitivo Bar

APEROL - The classic. Aperol, prosecco & seltz. 16

HUGO - Refreshing elderflower, prosecco, seltz & mint. 16

LEMON - Limoncello, prosecco & seltz. 16

SBAGLIATO - Vermouth, bitter & prosecco. 16

NEGRONI - Gin, bitter & vermouth. 20

AMERICANO - Bitter, vermouth & seltz. 15



AZTEC

Arrack, vodka, Italian vanilla, Aztec Cocoa Bitters and a dash of orange bitters to round things up. Complex, fresh, with notes of chocolate and spices - exploring our sweeter side. 22



CEYLON SOUR

How to try Ceylon Arrack if not in a sour... 22



ESPRESSO MARTINI

The everyday classic - vodka, fresh shot of espresso and simple syrup. 20



ARTE DE VOLAR

The art of flying. Cazadores tequila and fresh lemon with notes of maraschino and violet to add balance. 22



COLOMBO LIBRE

Arrack and cola lightened with a squeeze of fresh lime. The everyday classic. 15

The Gin Garden

COLOMBO No7 G&T. 18

HENDRICKS G&T. 18

MEDITERRANEAN G&T. 18

FOUR PILLARS G&T. 18

BOMBAY G&T. 15

GIN/LEMON. 15

