

## SENSORY AND VISION

THE CONCEPT BAR

SENSORY – SENTIRE

*“Sipping a drink can be a full sensory experience, and each sense is meticulously considered.”*

The following pages are a homage to flavour inspired by, and dedicated to , some of the greatest examples of hospitality we've had the pleasure of encountering over the years.



## SIGHT

*“The faculty or power of seeing”.*

2 Drinks based on fresh french oak 5 litre barrels that have been dressed and set to age them for a minimum of 60 day

### Negroni

€12

A well balanced classic version of the Negroni cocktail aged in oak barrels washed with Commandaria

Citadelle Original Dry Gin , Cocchi Vermouth Rosso , Campari Bitter

### Old Fashioned

€12

A twist to the classic old fashioned cocktail, with herbs used straight from our premise. These are used to ensure the balance and long lasting of the drink in the fresh oak barrels where it is aged for a minimum of 60 days.

Michter's Kentucky Straight Bourbon, Herb Infused Demerara Syrup, Walnut Bitters.







## Dune Bug

€12

Floral, Balanced, Undeniably Tasty

Tanqueray Ten London Dry Gin, Sencha lemon, St Germain, Blood Orange, Passion Fruit Soda

## Bonnelli's Pride

€13

Sophisticated, Well Presented, Old Time Classic

Belvedere Estate Rye Forest, Spices, Citrus Juice, Tomato Mix, Natural Acid's

## SOUND

*“ Vibrations that travel through the air or another medium and can be heard when they reach a person's ear.”*





## TASTE

*“ The sensation of flavour perceived in the mouth and throat on contact with a substance*

### Dilemma

Balanced, Thick, Coffee

€12

A Delightful Harmony Of Sweet And Bitter Notes,  
Perfect After Dinner Match And Not Only.

Rum, Espresso, Cacao Taxini, Cherry Foam

### Sandia

Evocative flavours capture the imagination and take the  
senses to cherished scenes and feelings.

€13

Arrete Tequila Blanco, Ancho Reyes Verde, Amaro Vecchio Del  
Capo, Rhubarb Cordial, Optional Spice.

### Katana

Hype, Refreshing, Fizzy

€35

Smooth Introduction To The Japanese Single Malt World.

The Yamazaki Japanese Single Malt, Yuzu Bitter  
Soda, Cane Stick







## SMELL

*“The faculty or power of perceiving odours or scents by means of the organs in the nose”.*

### Frangia

Healthy, Fruity, Light

€12

A Low A.B.V Delicate Infusion Of Floral Essences,  
Offering A Fragrant And Sophisticated Taste Of Nature.

Mastiha Liqueur, Home Made Berries Soda,  
Citrus Cucumber

### J.Lo

Fruity, Refreshing, Zingy

€13

Balance Of Sour & Sweet Fruits With a Refreshing Finish.

Kettle One Kiwi Infuse, Melon, Sour Apple, Bubbles







## TOUCH

*“Come into or be in contact with”.*

### Naughty Congee

€13

Sticky, Healthy, Funky

Plantation Stiggins Fancy Pineapple Rum, Amaro Vecchio Del Capo, Matcha, Fresh Ginger, Citrus , Passion Fruit.

### Medusa

€12

Sour Trilogy, Curious, Sharp

Sour Start With Slightly Sweet Finish.

Martin Millers Gin, Sours, Berries

## APERITIF CORNER

A Corner Of this menu based on a Italian myth  
of aperitif Cocktails, Here is a few twist's on this then!

### Min-thy

€11

Aperol infused rose pepper and strawberries,  
Grapefruit soda, Bitters, Extra dry Prosecco

### Salt & Fire

€11

Homemade Pink Peppercorn and Strawberry Wine,  
Rhubarb, Thyme, Jasmine and Peach Soda

### The Classic's

€11

So Folks, We serve most of the classics, here is a few of them:

Aperol Spritz

Hugo Spritz

Cosmopolitan

Mojito

Classic Daiquiris

Margarita's

Negroni

Dry Martini

Manhattan

Sours Paloma



## THE BORING STUFF

We take Great Pride and care in delivering fun but complex cocktails. There are a lot of ingredients going into creating the flavours in our drinks, locally sourced in Our gardens. We Have a full list of allergens available, for any assistance please inform a member of our staff.

YIAMAS!



