

COCKTAILS



The Ones We Made 165:-

La Barra Mojito

Bacardi White rum infused with vanilla, cinnamon, star anis, lime, fresh mint.

Miss Berry

Tanqueray Gin infused raspberry with lemon, honey, smokey apple wood.

El Patron

Patron Silver Tequila, Del Maguey Mescal, Giffard Cassis noir de Bourgogne, ginger, jalapenjo, lime, Agave.

End of Summer

Strawberry and Rosella Infused Aperol, Campari & Cava.

Depresso

Absolut Vanilla, Borghetti coffee liqueur, Espresso, sugar, Chocolate & Espresso Condensed Milk Foam.

Classics 155:-

Mojito

Rum, Lime, Sugar, Mint & Soda

Margarita

Tequila, Cointreau, Lime & Sugar

Paloma

Tequila, Lime, Sugar & Grapefruit soda

Pornstar Martini

Absolut Vanilla, Passion pure, vanilla, Lime.

Daquiri

Rum, Lime, Sugar.

White Negroni

Gin, Dry Vermouth, Italicus

And many more classics...

Ask your waiter!

Snacks From The Bar

Oliver 69:-

Mandlar 69:-

Chips 69:-

Fuet Korv 89:-

la barra



SANGRIA



125:- / 495:-

Red or Cava

BEERS



Fat / Draught

Estrella Galicia Cana	59:-
Estrella Galicia 40cl	89:-

Flaska / Bottle

Estrella Galicia	79:-
Estrella Galicia Sin Gluten	79:-
Hazy Daze IPA	94:-
Lagunitas IPA	94:-
Carlsberg Hof	79:-

CIDER



Briska Pärön	79:-
Kiviks Torr Äppelcider	89:-

NON ALCOHOLIC



Mocktails

92:-

Fresh Lemonade
Strawberry Mojito

Soft drinks

Läsk / Sodas	42:-
Fever tree tonic / Gingerbeer	62:-
Three cent pink grapefruit soda	62:-
Ramlösa Sparkling Water	42:-
Redbull	49:-
Estrella Galicia 0,0%	42:-
Cava Alcoholfree	89:-

la barra



Spirits



Brandy

Carlos I	36: -/cl
Carlos I 1540	60: -/cl

Wiskey

Single Malt

Laphroaig 12yo	30: -/cl
Jameson	25: -/cl
Famous Grouse	28: -/cl
Highland Park 12yo	30: -/cl
Balvenie Peel Week 14yo	48: -/cl
Agitator	30: -/cl

Bourbon

Jim Beam	25: -/cl
Makers Mark	30: -/cl
Jack Daniels	25: -/cl

Rye

Bulleit 95	30: -/cl
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Calvados

Boulard Grand Solage	28: -/cl
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Cognac

Martell VSOP	30: -/cl
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Vodka

Absolut	25: -/cl
Pravda	30: -/cl
Grey Goose /cl	35: -

Tequila

Reposado

Herencia De Plata	32: -/cl
Don Julio	30: -/cl
Don Julia 1942	100: -/cl
Rooster Rojo	35: -/cl
Tosco	30: -/cl
Olmeca Altos	30: -/cl

Blanco

Olmeca Altos	25: -/cl
Patron Silver	34: -/cl

Rom

Plantation XO 20th	34: -/cl
Plantation Pineapple	32: -/cl
Plantation 3 Star	30: -/cl
Diplomatico Res Exclusiva	36: -/cl
Bacardi Reserva Ocho	32: -/cl

Järn

110: - / 4cl

Hot Shot	110: -
Skakad Shot	95: -

la barra



RED WINE



Rioja

Excellens Cuvee Especial, Tempranillo	125:- / 499:-
Finca La Montesa, Garnacha	150:- / 600:-
Ramon Bilbao Edicion Limitada, Tempranillo	155:- / 610:-
Mirto Ramon Bilbao, Tempranillo	1295:-

Priorat

Camins Del Priorat, Garnacha, Cariñena, Syrah mm	175:- / 710:-
Camins Del Priorat Magnum	1420:-

Ribera Del Duero

La Capilla Crianza, Tempranillo	795:-
Corimbo, Tinta Del País	895:-
Vega Sicilia Valbueno 2014, Tinto Fino, Merlot	3795:-

Valencia

Audentia Reserva, Tempranillo, Monastrell, Cabernet Sauvignon	520:-
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Bourgogne France

Andre Goichot Pinot Noir	150:- / 599:-
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WHITE WINE



Marques De Caceres, Verdejo	125:- / 499:-
Pulpo, Albarino	135:- / 540:-
Weingut Leth Klassik, Riesling	155:- / 620:-
Baudouin Millet Chablis, Chardonnay	165:- / 660:-
La Capilla Rueda, Sauvignon Blanc	165:- / 660:-
Plácet De Valtomelloso, Viura	1059:-

ROSE



Excellens	115:- / 460:-
Ramon Bilbao	125:- / 499:-

CAVA



Marques De Caceres	110:- / 495:-
Pares Balta Brut (Eco)	115:- / 535:-
Ramiro II Brut Nature	120:- / 560:-

la barra



CONCA

Raventos Blanc de Blancs Brut	795:-
De Nit Raventos (Rose)	695:-
De Nit Raventos Magnum	1390:-

CHAMPAGNE



Louis Massing Grande Reserve	120:- / 580:-
Alexandre Bonnet Blanc De Noirs	1100:-

la barra

