

Costa Tomazos started the first Meat Company in Johannesburg, South Africa in 1976.

The premise is simple and has remained unaltered. Take a large measure of South African roots and a nation's taste for perfectly aged prime cuts of superior quality beef. Apply Costa's homemade baste and promptly grill them to individual perfection. Enhance each meal with an extensive range of great South African and international wines. Scatter a carefully hand-picked blend of African and non-native staff across your empire ensuring an unwavering commitment to excellent customer service no matter where you may dine at a Meat Company restaurant anywhere in the world.

Care for, nurture and grow in a global culinary environment.

RAW BAR

Freshly Shucked	Oysters (C)	
Fin de Claire Dibba Bay local	6 Pcs / 12 Pcs 6 Pcs / 12 Pcs	90/160 120/190
Tuna Tartare (s)(ss)	75
Bigeye tuna with chives, lin crispy cracker, cress & fis		
Home Cured Atla	ntic Salmon ((S) 68
Atlantic salmon with Berga citrus gel, cream fraiche 8		
Mini Lobster Rol	l (c)	85
Maine lobster meat with fe old bay & granny smith ap		aw,
Prime Steak Tarta	are	90
Hand chopped raw prime classic accompaniments, h puffed wild rice, caper ber	omemade ketchup,	
Home Cured Wag	yu Bresaola (N) 85
24-month dry cured wag Goats cheese mousse, bee crumbled walnuts & toast		
Wagyu Carpaccio		85
Served with quail eggs, sn	noked mayo, truffle	

carpaccio, croutons, cress & crackers

ENTREES

Roasted Bone Marrow	68	Pan Seared Hokkaido Scallops (C)	78
Pistachio & green herb crusted marrow bone with roasted mushroom, chili jam & brioche toast		Served with green pea purée, beef chorizo, buttered samphire, smoked paprika & pea shoots	
Salt & Pepper Calamari (s) (A house favourite for a decade) Scored calamari lightly tossed in salt, pepper & spiced flour. Shallow fried & served with yuzu & samphire	72	Red Chilli Prawns (C) (A house favourite for a decade) Succulent Gulf prawns pan-fried with garlic, ginger, red chilli, lemongrass & cream. Served with jasmine rice	93
Fresh Italian Burrata Cheese (V) Served with rocket, heirloom tomato, basil emulsion & aged balsamic caviar	75	Wagyu Boerewors Grilled pure wagyu boerewors with South African spices, served with polenta chips, chakalaka sauce & micro herbs	75
Rib Meat Cigars Braised beef rib meat with truffle pesto & roasted mushroom wrapped in filo pastry. Served with kimchi mayo & smoked paprika	76	Entree Platter (for sharing) (C) Grilled lamb cutlets, home cured salmon, pan-seared scallops, fresh oysters & rib meat cigars	195
Grilled Octopus (s) Char-grilled octopus tentacles with lemon olive oil, fregola sarda, quinoa & florina pepper	85		

SALADS

SOUP & BREAD

Organic Red Quinoa Salad (N)(V)

Cooked red & white quinoa, chickpeas, pinenuts, pomegranate, cucumber, Feta cheese, avocado, & quinoa cracker, with yogurt & lemon dressing

61 Chef's Soup of the Day (V)

63

71

69

72

45

Wholesome bowl of fresh soup prepared daily.

Rocket, Apple & Walnut Salad (N)(V)

Fresh rocket leaves & pomegranate drizzled with balsamic dressing. Topped with shavings of aged Parmesan, sliced apple, beetroot & spiced walnuts

Our Famous Cheesy Garlic Bread (v) 100

A crisp baked baguette with garlic & parsley butter & a loaded cheese crust. Served with home-made dip & marinated olives

Lobster & Crab Salad (C)

Marinated fresh crab & lobster meat, avocado, tomato & cucumber salsa

VEGETARIAN

Greek Salad (v)

Cherry tomatoes tossed in an olive oil & vinegar dressing with cucumber, Kalamata olives, onion, capsicum, croutons & Greek Feta cheese

Potato Gnocchi (v)

100

Homemade potato gnocchi with spinach, datterini tomato sauce, aged Parmesan cheese & basil oil

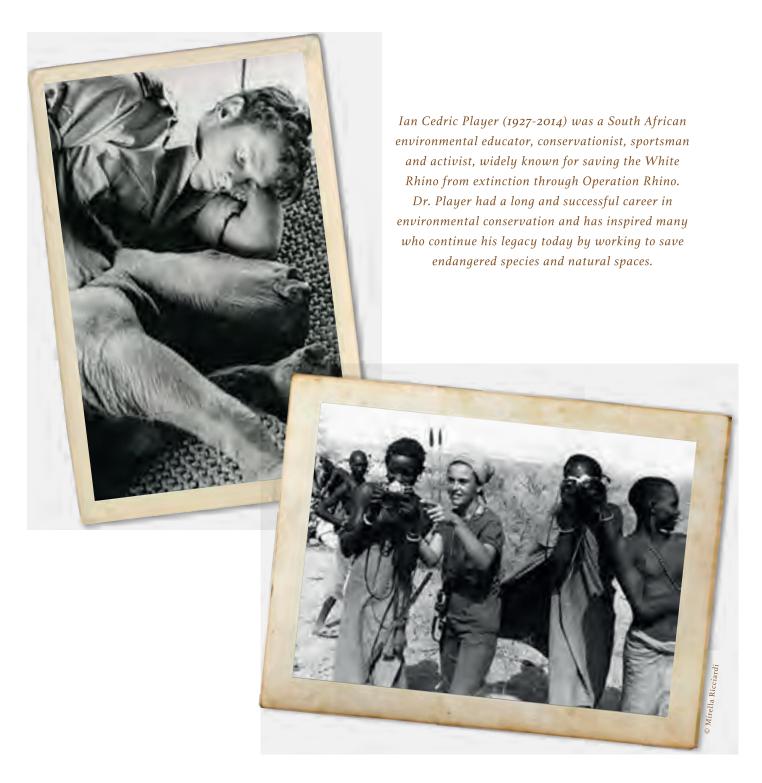
Chicken Caesar Salad (S)

Baby Cos lettuce, crispy beef bacon, croutons, egg, chicken breast roulade, Parmesan shavings, tossed with Caesar dressing

Wild Mushroom Risotto (V)

105

Creamy risotto with roasted wild mushrooms, truffle carpaccio & cheese



Born in 1931 in Kenya, Mirella Ricciardi grew up on the shores of Lake Naivasha. Her life's path was set when her mother, Giselle Bunau-Varilla who had studied under August Rodin, suggested that she explore photography. Mirella was introduced to the great Franco-Russian fashion photographer Harry Meerson and worked for him as an unpaid apprentice for two years. He awoke in her an aptitude to recognise an image, a fleeting expression, a graphic shape that her mother a sculptor and artist had endowed her with. She then moved to New York where she honed her craft further before returning to her motherland, Africa.

GOURMET BURGERS

A superb, 100% pure beef burger, seasoned, basted & flame-grilled. (SS) Served with greens, fresh onion, tomato, pink sauce, chips & onion rings.

Cheese Burger (200g/300g) 90/116

With Cheddar cheese

Wagyu Burger (200g) 125

With caramelised onions & melted cheese

The Meat Co Specialty
Rib Meat Burger (200g/300g) 121/153

Slow braised beef rib meat, with baked garlic Portobello mushroom

Chicken Burger (200g/300g) **75/95**

Personalise your burger with one of these extra toppings

Beef bacon, Comte cheese, avocado or truffle pesto

18
Fried egg or grilled pineapple

10

CHICKEN

SEAFOOD

Char-Grilled Chicken Breast	125	Fish & Chips (S)	135
Skinless chicken breasts marinated in lemon & herb, Peri-Peri or BBQ, flame-grilled & served with creamy mash & asparagus		Hammour fillet served with straight cut chips, fresh lemon & tartare sauce	
Pan Roasted Chicken Roasted chicken leg & breast, with broad bean cassolette, beef bacon, snow peas, Paris mash & chicken jus	128	Atlantic Cod Fillet (C)(S) Herb crusted Atlantic cod with seafood orzo pasta, lobster bisque & pea shoots	180
		Salmon Fillet (C)(S)	175
Grilled Chicken Skewer	126	Pan seared salmon fillet with crushed potatoes,	
Thigh fillets, marinated with Middle Eastern spices, skewered with peppers & flame-grilled, with your choice of starch		fresh peas, poached prawns, buttered samphire & leek veloute sauce	
		Grilled Giant Prawns (C)	235
Peri-Peri Boneless Chicken	Succulent giant Gulf prawns, marinated & grille		
Whole boneless chicken, marinated and basted with our unique Peri-Peri seasoning.		with garlic, chilli, thyme & lemon, served with coriander rice & garlic & chive butter	
		Maine Grilled Lobster (C)	270
		600-700g lobster, char-grilled & served with grilled asparagus & green salad	
		Maine Lobster Thermidor (C)	285
		600–700g lobster, served with chilli broccolini & green salad	

SUPER AGED MEAT

Steak is our speciality ... Enhance your steak with one of our 'steak style' sauces or side dishes.

All of our steaks are cooked in butter & glazed with our unique sauce. Please ask your waiter for dairy free option.

From The Great Plains of the USA 150 Day Grain-Fed Beef

Fillet (200g/300g) 294 / 399

New Yorker (Sirloin) (200g/400g) 284 / 336

Rib-Eye (200g/300g) 305

Stockyard Certified Australian Angus (CAAB) 250 Day Gold Grain-Fed Beef

Fillet (200g/300g) 275 / 370
Rib-Eye (300g/400g) 294 / 342
Rump (300g/400g) 205 / 242

Canadian Pure Heritage Angus 180 Day Grain-Fed Beef

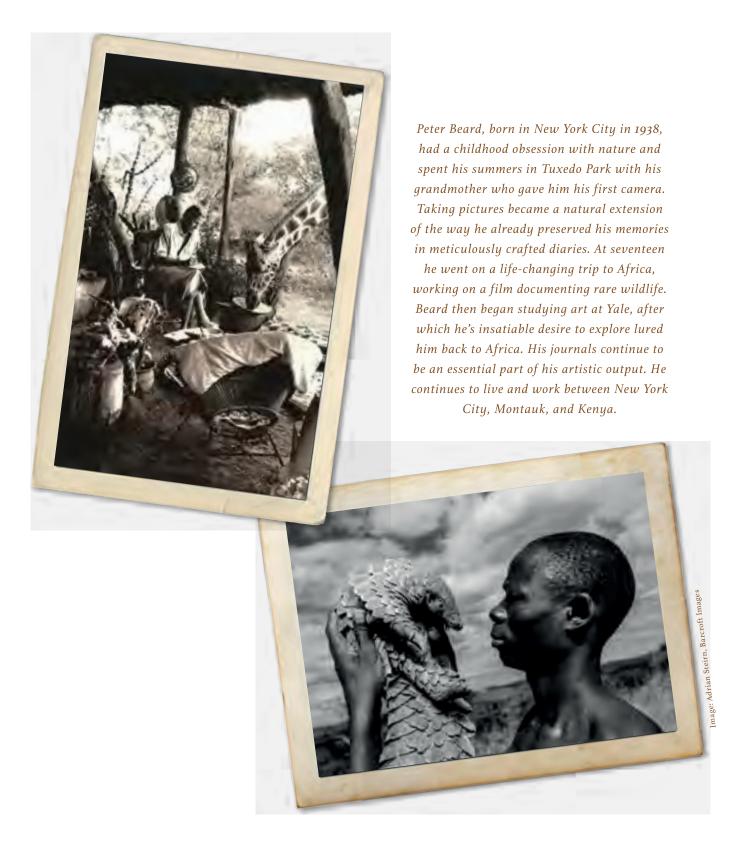
Fillet (200g/300g) 320 / 410 Rib-Eye (300g) 320

Silver Fern New Zealand A-Grade Grass-Fed Beef

New Yorker (Sirloin) (300g/400g) 200 / 237 Fillet (200g/300g/400g) 231 / 263 / 294

Enhance Your Steak Experience ...

Half Maine Lobster (C)	95
2 Grilled Jumbo Prawns (C)	72
Truffle Carpaccio	37
Mushroom & Truffle Butter	21



The Tikki Hywood Foundation has been incredibly fortunate in developing a collaborative partnership with world renowned photographer Adrian Steirn, who came to Zimbabwe recently to document an aspect of the rehabilitation process, of the Tikki Hywood Foundation and filmed a short documentary called, the Pangolin Men. The series features pangolin minders who work at the Tikki Hywood Foundation and have developed a relationship with the individual pangolin under their care. The pangolin are extremely vulnerable and that is why the Foundation's supportive care is so vital in order for them to be able to be rehabilitated and returned back into the wild and given a second chance.

CONNOISSEURS CHOICE

Australian Mayura Station Signature Full Blood Wagyu Marble score of 10+

(300g) **690**

First established in 1845, Mayura Station is a National award winning boutique beef producer specialising in Full-blood Wagyu beef. Topped with shaved black truffle carpaccio

Japanese F1 2GR Full Blood Wagyu Marble score 9+

(300g) **595**

Topped with shaved black truffle carpaccio. Served with your choice of side

Rangers Valley Wagyu Marble Score 7+

Flame-grilled to your liking, served with wild mushroom ragout & your choice of side

Fillet (200g/300g) 455/590 Rib-Eye (300g) 460

Rangers Valley Wagyu Marble Score 5+

Flame-grilled to your liking, served with grilled asparagus & your choice of side

Fillet (200g/300g) 395/495 Rib-Eye (300g) 395

The above products are available in limited quantities. Please ask your waiter regarding availability.

Prime Tomahawk Steak

(1.2kg) 685

(Serves 2 - allow 30 minutes to prepare)
If you love your meat, this is the one for you.
Grilled Tomahawk steak, then roasted in the oven to create the perfect meat-lover's steak. Served with your choice of side

Australian Angus (CAAB) 250 Day Gold Grain-Fed T-Bone

(1kg) **545**

(Serves 2 or 1 very hungry)

Carved & served on a sizzling lava rock or served whole, with choice of your side

Chateaubriand

(500g) **590**

(Serves two or 1 very hungry)
US 150 Day Grain-Fed Fillet roasted to
perfection & carved, cut from the centre of
the beef tenderloin. Served with glazed baby
potatoes, steamed asparagus, sauteed
mushrooms & Bearnaise sauce

Connoisseur's Sauce

39

Wild Mushroom Cafe-au-Lait

Blue: Sealed, very red in the centre. Room temperature / Rare: Red in the centre. Lukewarm temperature

Medium-Rare: Pinkish-red in the centre. Warm temperature / Medium: Pink in the centre. Hot temperature

Medium-Well: Very little pink in the centre. Hot temperature / Well-Done: No pink, brown in the centre. Hot temperature

HANGING SKEWERS SPECIALITIES

Fillet Butcher's Skewer	280	Barbeque Beef Ribs	231
Skewered with mixed peppers, flame-grilled with your choice of mashed potato, chips or baked potato		Beef ribs braised in a special BBQ marinade & flame-grilled. Served with your choice of mashed potato, chips or baked potato	
Angus Butcher's Skewer	210	Lamb Cutlets	241
A selection of marinated, aged Angus beef cuts, skewered with onions & peppers. Flame grilled with our unique house basting		Grilled lamb cutlets, marinated in Mauritian spices, served with potato & olive salad with a red pepper coulis	
Marinated Lamb Skewer (Australia)	195	Slow Braised Beef Short Ribs Braised for 3 hours, then grilled with our	268
Tender lamb chump cubes, marinated in Mauritian spices, garlic, ginger & olive oil. Skewered with peppers & flame-grilled		home-made BBQ sauce. Served with your choice of mashed potato, chips or baked potato	

SIDES SAUCES

Steak Cut Chips, Baked Potato, or Mashed Potato	18	Compliment your steak with one of our Chef's style sauces prepared daily.	classic
Steamed Seasonal Vegetables	22	Peri-Peri	15
Side Salad	22	BBQ Relish	15
Sauteed Mushrooms	28	Creamy Mushroom	18
Creamed Spinach	28	Creamy Peppercorn	18
Broccoli with Chilli & Garlic	28	Bearnaise	18
Char-grilled Corn Cob (sliced)	28	Creamy Blue Cheese	18
Crushed Rosemary & Garlic Potatoes	28	Wild Mushroom Cafe-au-Lait	39
Truffle Fries with Aged Parmesan & Parsley	28		
Grilled Corn Kernels with Shallots & Crubled Feta	28		
Cherry Tomato & Feta Salad	28		
Grilled White Asparagus	35		
Baked Asparagus with Feta Lemon Zest & Oregano	35		

Known as the "Father of Lions"
(Bwana Simba), George Adamson was the pioneer of lion conservation. He and his wife Joy raised the orphaned cub Elsa (and if the story sounds familiar, it's the true story behind the movie "Born Free"). Adamson also rehabilitated the Englishborn lion Christian and 23 other lions in Kora National Park until his tragic murder in 1989. His assistant Tony Fitzjohn founded the George Adamson Wildlife Preservation Trust to continue the protection of these big cats, their habitat and other wildlife.



A poignant photograph, taken by photographer Jo-Anne McArthur, of a young gorilla in the arms of the man who saved her from a bushmeat market has won the Wildlife Photographer of the Year People's Choice Award. The image shows Pikin, a lowland gorilla being moved from the safe forest sanctuary she was taken to after her rescue in Cameroon, to a new, larger one. Ahead of the move Pikin was sedated but during the journey she awoke. Fortunately she was still drowsy, and her rescuer, Appolinaire Ndohoudou, of Ape Action Africa, was close at hand so she remained calm for the duration of the bumpy journey.

CHAMPAGNE & SPARKLING

glass 150ml / bottle

Pongrácz 336

Méthode Cap Classique, Stellenbosch, South Africa

Famiglia Zonin Prosecco 62 / 290 Veneto, Italy

Famiglia Zonin Prosecco Rosé 315 Veneto, Italy

Moët & Chandon Brut 155 / 765 **Imperial**

Champagne, France

Moët & Chandon Rosé 955

Champagne, France

WHITE WINE

CITRUSY & REFRESHING

glass 150ml / bottle

545

Pinot Grigio 52 / 250

Nederburg, Paarl, South Africa

Sauvignon Blanc 68 / 336

Kapuka, Marlborough, New Zealand

Chenin Blanc 265

False Bay, Coastal Vineyards, South Africa

Pinot Grigio 385

Alois Lageder, Alto Adige, Italy

Petit Chablis 415 J. Moreau & Fils, Burgundy, France

Sancerre

Pascal Jolivet, Loire, France

Sauvignon Blanc 565

Cloudy Bay, Marlborough, New Zealand

RICH & CREAMY

glass 150ml / bottle

Chardonnay 56 / 260

Nederburg, Paarl, South Africa

Chardonnay 345

Durbanville Hills, Rhinofields Reserve, Durbanville, South Africa

Chardonnay de Lardeche 385

Louis Latour, Burgundy, France

Chardonnay 445

Chateau Ste Michelle, Columbia Valley, USA

AROMATIC & FRAGRANT

glass 150ml / bottle

Petit - Chenin Blanc 58 / 275

Ken Forrester, Stellenbosch, South Africa

Viña Esmeralda 289

Familia Torres, Catalunya, Spain

Riesling 325

Dr. Loosen, Mosel, Germany

Pinot Gris Réserve 525

Trimbach Estate, Alsace, France

ROSÉ

glass 150ml / bottle

False Bay Rosé 58 / 240

Waterkloof, Coastal Vineyards, South Africa

Rosé d'Anjou 336

Sauvion et Fills, Loire, France

Whispering Angel Rosé 473

Chateau d'Esclans, Provence, France

RED WINE

DELICATE & ELEGANT

glass 150ml / bottle

Pinot Noir 89 / 389

Matua, Marlborough, New Zealand

Cinsault 410

Waterkloof, Stellenbosch, South Africa

Reserve Pinot Noir 415

The Winery of Good Hope, Elgin, South Africa

Pinot Noir 425

Wild Rock, Marlborough, New Zeland

Pinot Noir 'Attitude' 562

Pascal Jolivet, Loire, France

Côte de Nuits-Villages 756

Louis Jadot, Le Vaucrain, Burgundy, France

WELL ROUNDED & PRONOUNCED FRUITS

glass 150ml / bottle

63 / 260 **Pinotage**

False Bay, Coastal Bush Vine Vineyard,

South Africa

Merlot 65 / 275

Casillero del Diablo, Rapel Valley, Chile

Antoine Moueix 290

Le Grand Chapelain, Bordeaux, France

Merlot 305

Porcupine Ridge, Stellenbosch, South Africa

Pinotage 355

Durbanville Hills, Durbanville, South Africa

'Altos Ibéricos' 357

Familia Torres, Rioja, Spain

Côtes du Rhône Rouge 546

Guigal, Rhône, France

Merlot 641

Meerlust, Stellenbosch, South Africa

Châteauneuf-du-Pape 651

Clos de l'Oratoire, Rhone, France

850 Pinotage

Kanonkop Estate, Stellenbosch, South Africa

COMPLEX & SOPHISTOCATED

glass 150ml / bottle

567

615

Cabernet Sauvignon 58 / 241

Nederburg, Paarl, South Africa

Chianti 295

Rufino, Tuscany, Italy

Malbec 68 / 309

Familia Zuccardi, Mendoza, Argentina

Cordillera - Carmenére 375

Familia Torres, Curico Valley, Chile

Cabernet Sauvignon 399

Gran Coronas - Familia Torres, Penedès,

Spain

Shiraz 415

D'arenberg, The Footbolt, McLaren Valley, Australia

Malbec

Terrazas de los Andes, Mendoza, Argentina

St. Emilion Grand Cru

Château Eglise d'Armens, Bordeaux, France

Barolo 685

Dezzani, Piedmont, Italy

Gran Reserva 714

Marqués de Cáceres, Rioja, Spain

Meerlust Rubicon 746

Stellenbosh, South Africa

All prices inclusive of 7% Municipality Fees, 10% Service Gratuity & 5% VAT



RED WINE

The Gypsy

Ken Forrester, Stellenbosch, South Africa

RICH, BOLD AND OPULENT

RICH, BOLD AND OPULENT	
glass 150ml	/ bottle
Shiraz 5	8 / 241
Nederburg, Paarl, South Africa	
Cabernet Sauvignon-Shiraz	265
Simonsig, Stellenbosch, South Africa	
"Gamekeeper" Shiraz	336
St.Hallet, Barossa Valley, Australia	
Malbec	420
Viña Cobos, Felino, Mendoza, Argentina	
Big Easy	479
Ernie Els, Western Cape, South Africa	
Zinfandel	480
Kenwood Vineyards, Sonoma County, USA	
Syrah	483
Marques de Casa Concha, Maipo Valley, Chile	е
Shiraz-Cabernet	485
Penfolds, Koonunga Hill, South Australia	
Amarone della Valpolicella Luigi Righetti, Classico, Veneto, Italy	655

SOUTH AFRICA

South Africa is a diverse nation with many cultures & traditions. Nicknamed the Rainbow Nation, it is this diversity that attracts people from all over the world to experience the splendidly rich heritage.

Now the 8th largest producer of wine in the world, South African wine has a history dating back to 1659 when founder & Dutch surgeon Jan van Riebeeck produced the first bottle.

Much of the landscape in the Western Cape
Province of South Africa is made up of vineyards
draping the mountainsides and hugging the
coastlines. Production is concentrated around Cape
Town, with major vineyard and production centres
at Constantia, Paarl, Stellenbosch and Worcester.

SOUTH AFRICAN ICONS SERVED BY CORAVIN

WHITE WINE

glass 150ml / bottle

Sauvignon Blanc 2016 115 / 530
Waterkloof, Stellenbosch, South Africa

Chenin Blanc / Viognier 2011

Palladius, Swartland, South Africa 238 / 1115

RED WINE

767

glass 150ml / bottle

Pofadder 2015 145 / 675

Cinsault, Swartland, South Africa

The Chocolate Block 155 / 683

Boekenhoutskloof, Franschhoek

Syrah 2014 179 / 820

Mullineux, Swartland, South Africa

Cabernet Sauvignon 2015 235 / 1100

Boekenhoutskloof, Franschhoek,

CONNOISSEUR SELECTION

CHAMPAGNE

Dom Pérignon 3360
Champagne, France

WHITE WINE

Chablis Premier Cru

'Fourchaume', La Chablisienne, Burgundy,
France

Chablis Ier Cru Montmains

725

Jean-Paul & Benoit Droin, Burgundy, France

The FMC Chenin Blanc 859
Ken Forrester, Stellenbosch, South Africa

RED WINE

Tuscany, Italy

Gevrey-Chambertin 1125
Joseph Drouhin, Burgundy, France

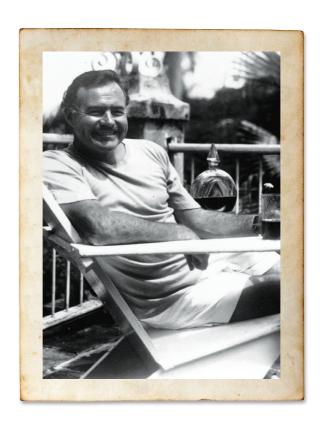
Brunello di Montalcino 1208
"CastelGiocondo", Frescobaldi,

Premier Grand Cru 3360

Chateau Figeac, St. Emilion, Bordeaux, France

"Wine is a Grand thing" – I said.
"It makes you forget all the bad."
Ernest Hemingway

All prices inclusive of 7% Municipality Fees, 10% Service Gratuity & 5% VAT



"P.P.S. Don't you drink? I notice you speak slightingly of the bottle. I have drunk since I was fifteen and few things have given me more pleasure. When you work hard all day with your head and know you must work again the next day what else can change your ideas and make them run on a different plane like whisky? When you are cold and wet what else can warm you? Before an attack who can say anything that gives you the momentary well being that rum does? I would as soon not eat at night as not to have red wine and water. The only time it isn't good for you is when you write or when you fight. You have to do that cold. But it always helps my shooting. Modern life, too, is often a mechanical oppression and liquor is the only mechanical relief."

Ernest Hemingway

COCKTAILS

7000 Miles Away	67
40 day aged tribute to Manhattan – same same, but different	
#semidry #bourbon #tangy #oaked #warming #complexfinis	h

Negroni NO.5

65

2 week barrel aged replica #bitter #sweet #spiced #gin #perfumed

"The Sun also Rises"

85

Proud Solera represents a Zacapa & Pedro Ximenez marriage
- lost in a fumy Spanish Clay
#warm #smooth #sweet #smokey #aromatic

Papa Havana

68

It's all about Havana & Banana #lightspice #rhum #citrusblossom #balanced #long

"Pewee"	69
Tropical drunk Pisco makes you disco	
#addictive #tropical #fruitbasket #intensivelyaromatic	
Deep Purple - "Smoke on the Water"	65
Let's rock the 'beet' whiskey sour	
#smoked #sweet #sour #earthy	
Vogue	82
Mrs. Hemingway's Daiquiri	
#ladies #love #rhum #juicy #tart #fashion #champagne	
"Tea Time Ma'am"	73
Royal English breakfast in a cup	
# herbal #Gin #fragranced #finesse #Rooibos #complex	

Classic cocktails are part of our daily flair - please ask for our classic cocktail selection

VODKA

single / double / bottle

Wheat

Russian Standard, Russia 45 / 80 / 700

Grey Goose, France 74 / 122 / 1055

Beluga gold line, Russia 3250 / 335 / 175

Corn

Tito's, Texas 850 / 95 / 50

Rye

Belvedere, Poland 74 / 122 / 1055

Grape

Ciroc, France 78 / 136 / 1200

GIN

single / double / bottle

Light & Floral

Hendrick's, Scottish Gin	63 / 95 / 900
The Botanist, Islay Gin	65 / 115 / 1100

Citrusy & Fresh

Tanqueray, London Dry Gin	50 / 85 / 750
Step 5, Premium South African	60 /103 / 980
Tanqueray 10, London Dry Gin	65 / 115 / 1100

Flavorful & Floral

Roku Gin, Japanese Gin	65 / 115 / 1100
Edgerton Pink, London Pink Gin	70 / 130 / 1050

Sweet & Savoury

Ophir Oriental Spiced, London Dry Gin	70 / 130 / 1050
Monkey 47, German Gin	95 / 165 / 1050

RUM

single / double / bottle

Blanco

Bacardi Carta Blanca, Cuba	45 / 80 / 700
Clément, rhum agricole, Martinique	60 / 110 / 1100

Spiced

Sailor Jerry,	Caribbean		45 / 80 / 750
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Aged & Dark Rum

Matusalem Gran Reserva, Cuba	63 / 105 / 1050
Flor de Caña 25, Nicaragua	1900 / 202 / 105
Facundo Exquisito. Puerto Rico	2600 / 265 / 140

Solera

Solera is a maturation system typical of sherry. Rum aged in this way tends to be smoother, rounder and softer.

Zacapa 23, Guatemala	90 / 137 / 1650
Zacapa XO, Guatemala	2500 / 240 / 125

TEQUILA

single / double / bottle

Blanco

El Jimador Blanco, Mexico 45 / 80 / 750

Reposado

Patrón Reposado, Mexico 74 / 105 / 1350

Clase Azul Reposado, Mexico 3900 / 399 / 205

Anejo

Patrón Anejo, Mexico 79 / 116 / 1450

Mezcal

Oaxaca Mezcal 55 / 98 / 850

Flavoured Tequila

Patrón XO Café 55 / 98 / 850

WHISKEY

single / double / bottle

SINGLE MALT

Light & Delicate

Most easy to approach with fresh fruit notes and light spices.

Glenmorangie Nectar D'Or, Highlands	75 / 142 / 1050
Glenfiddich 12 YO, Speyside	75 / 142 / 1050
Macallan 12 YO, Highlands	82 / 158 / 1350
Nikka Pure Malt Black, Japan	1100 / 172 / 90

Rich & Complex

More complex selection of whiskeys with dried fruit notes & sherry wood richness towards a spiced, woody complexity.

Auchentoshan Three Wood, Lowland	90 / 172 / 1500
Macallan 18 YO, Highlands	3850 / 365 / 195

Smoky, Peated & Complex

Here is the selection of most pungent whiskies with rich, sweet, peat-smoke notes with full-bodied complexity.

Laphroaig 10 YO, Islay	75 / 142 / 1050
Caol Ila 12 YO, Islay	88 / 168 / 1450
Lagavulin 16 YO, Islay	135 / 265 / 2750

Blended Whiskey

Our selection starts from light and fruity notes to almost drier peaty flavors with a long finish.

Johnnie Walker, Red Label, Scotland	45 / 80 / 800
Jameson, Ireland	53 / 90 / 850
Chivas Regal 12 YO, Scotland	63 / 100 / 1250
Nikka From The Barrel, Japan	65 / 105 / 1150
Johnnie Walker, Black Label, Scotland	75 / 142 / 1300
Johnnie Walker, Blue Label, Scotland	195 / 365 / 3850

Bourbons & Tennessee Whiskey

Offering light vanilla notes with mellow ripe fruit flavors.

Jack Daniels, Tennessee	50 / 90 / 950
Jack Daniels Rye, Tennessee	50 / 90 / 950
Bulleit, Kentucky	50 /90 / 1100
Woodford Reserve, Kentucky	58 / 98/ 1050
Maker's Mark, Kentucky	63 / 100 / 1050

[&]quot;Never delay kissing a pretty girl or opening a bottle of whiskey."

Ernest Hemingway

COGNAC, BRANDY, PISCO & GRAPPA

	50ml
Known as the finest of all the spirits, it is a grape distilled spirit with thousands of flavors and sensations, ranging from fruitiness, warmth, spicy and dry to oaky notes.	
Hennessy VSOP, France	100
Hennessy XO, France	273
Torres 10, Spain	45
Pisco Puro Quebranta	65
Grappa Alexander	70

SHERRY & PORT

	60ml
Those belong to the family of fortified wine, displaying great complexity of flavor and aromas.	
Lustau PX, San Emilio Fine Sherry Wine, Solera Reserva, Pedro Ximénez	75
Taylor's Late Bottled Vintage Port, Portugal	85

LIQUEURS, APÉRITIF & DIGESTIF

We offer a vast selection of liqueurs, apéritifs and digestifs. Each $45\ \text{for}\ a\ \text{single}\ \text{shot}.$

HOPS

Bottled Beers & Ciders

Heineken, Netherlands, Lager, 5% ABV	40
Distinctively balanced premium lager, versatile and refreshing aftertaste with hints of fruit.	
Estrella Damm, Barcelona, Lager, 4.6% ABV	40
Stands out for its creamy hops-flavoured froth and refreshing taste.	
Corona, Mexico, Pale Lager, 4.6% ABV	43
Golden lager with a crisp and refreshing taste. A pleasant malt and hops flavour.	
Asahi Super Dry, Japan, Lager, 4.5% ABV	49
With its refreshing barley flavor and crisp aftertaste is by far the most popular high-quality beer in Japan.	
Paulaner Weiss, Germany, Weiss (Wheat) Beer, 4.9% ABV	63
Superbly refreshing and tingly natural wheat beer, sparklingly mild and fruity with a delicate yeast flavour.	
Savanna, South Africa, Premium Cider, 5% ABV	45
Crisp, refreshing, balanced premium dry cider.	

Draught Beers

Heineken, Netherlands, Lager, 5% ABV	54
Finely selected 100% barley malt, hops, pure water and it's unique A-yeast give this brew unsurpassed clarity with a fresh, mild bitter taste and fruity aroma.	
Guiness, Ireland, Draught Surger, 4.1%ABV	58
A perfect balance of bitter and sweet with malt and roast characters.	
Brewdog, UK, IPA, 5.6% ABV	64
Layered with new world hops, to create an explosion of tropical fruit and an all-out riot of grapefruit, pineapple and lychee, before a spiky bitter finish. This is transatlantic fusion running at the fences of lost empires.	

MOCKTAILS

Favorite Mojitos	43
#lemon&mint #freshstrawberry #passionfruit	
Mint Lemonade	43
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Popsicolada	45
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#creamy #coconut #pineapple #passionfruit #smooth #icepo	эÞ
Elixir of Youth	45
#berry #juicy #beetroot #ginger #spiced	
Passion Fashion	45
#citrussblossom #passionfruit #crisp #sour	
"Going Bananas"	45
#banana #jammy #long #smooth	

COLD BEVERAGES

%100 Juice

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Please ask your waiter for our freshly squeezed selection	31
Tea on Ice	
Choose from Lemon or Peach	33
Soft Drinks	
Coca-Cola, Coca-Cola Light, Sprite, Fanta Orange	18
3 Cents Collection - Tonic & Soda	31
Mineral Water	
Acqua Panna – Still Mineral Water – 0.5L	24
Acqua Panna – Still Mineral Water – 1L	34
S.Pellegrino – Sparkling Mineral Water – 0.5L	25
S.Pellegrino - Sparkling Mineral Water -1L	35

HOT BEVERAGES

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Coffee & Tea Time

Espresso	19 / 24
Macchiato	20
Cappuccino	21 / 26
Café Latte	21 / 26
Americano	24
Hot Chocolate	29
Tea Selection	25

