

B

RESTOBAR

PERUVIAN BOUTIQUE COCKTAILS

RITUAL 38

Pisco Tabernero Tres Cepas, Artisan Avelino Vermouth, passion fruit, kombucha, panela-huacatay powder and muña
(*citrus, semisweet-refreshing*)

BAOBAB 38

Whitley Neill Gin, Lillet Rosé, cilantro, grapefruit, Tahiti, Fee Brothers Orange Bitters, lime oils (aperitif-acid point)

CHINGÓN 38

Altos Silver Tequila, Aperol, grapefruit, agave syrup, Mr. Perkins Pink Soda, maras salt with grapefruit powder
(*citric-refreshing-saline*)

CANDELARIA 42

The Glenlivet 12, Matacuy, Molle Pepper, Huacatay, Honey, Tahiti, London Essence Ginger Ale (*refreshing-herbal*)

CARIBBEAN APERITIF 40

Rum Carúpano 12, Luxardo Maraschino, Martini Fiero, cocoa bitters, lulo (appetizer-spicy)

OFRENDA CONTEMPORÁNEA 40

Flor de Caña 12 rum, Cruz Conde Solera Cream, citrus cordial, orgeat, old fashioned bitters (*spicy-citric*)

CONCENTRACIÓN 38

Whitley Neill Vodka, Luxardo Bitter Bianco, Vermouth Amaro Cocchi, bitter chocolate, cassis, orange bitters (*appetizer-spicy*)

CAPITÁN DEL B 40

Pisco Campo de Encanto Moscatel, Avelino Peruvian Artisanal Vermouth, Gran Kafa, Campari, cocoa bitters (*appetizer*)

ZOMBIE AMAZÓNICO 40

Caña Alta Verde, Havana 7 rum, falernum, camu camu, lulo, tonka bean, sachaculantro, cacao bitters (*spicy-citric*)

CLOVER CLUB 38

Beefeater Pink, red berry Campari, Tahiti, red berry syrup, edible flowers, raspberries (*citric-fruity*)

INSPIRATION N°13 40

Chivas Regal Extra 13, Licor 43, red berry ferment, pineapple, old fashioned bitters, edible flowers (*fruity-spicy*)

LAST WORD 39

Gin, Green Chartreuse, Luxardo Maraschino, Tahiti, grapefruit oils (*citric-herbal*)

B SANGRÍA 38

Vittoria Reserva Cabernet Sauvignon, Aperol, Pisco, red fruit syrup, pineapple, blueberries, dehydrated orange (*fruity-citrus*)

NEGRONI AÑEJO 38

Gin Beefeater, Campari, Vermouth Rosso, aged in oak barrels, orange oils (*aperitif-complex-bitter*)



*All prices are in soles. Taxes and service are included.