

# VEGETAL 001

HERBAL, GREEN, FRESH

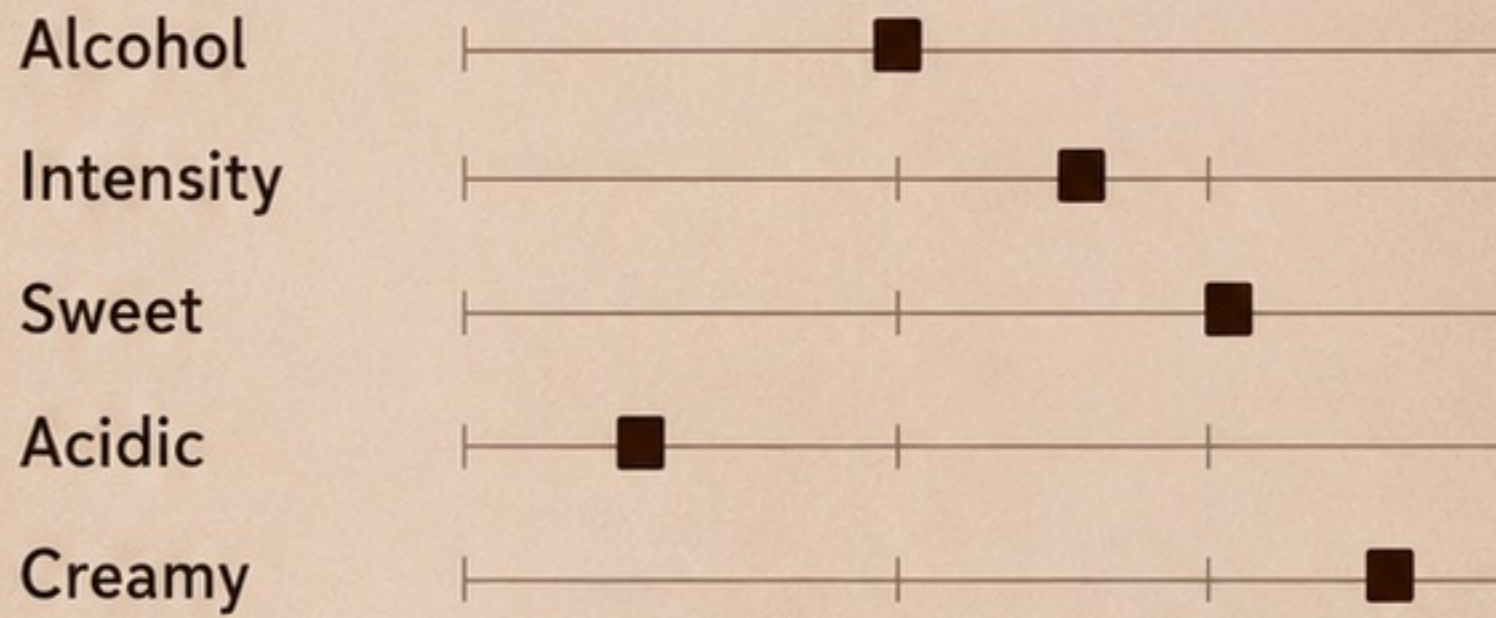


INGREDIENT	FUNCTION IN THE COCKTAIL	FLAVOR PROFILE
<b>TARRAGON-INFUSED GIN</b>	Alcoholic base	Herbal, aniseed, fresh
<b>PEA CORDIAL</b>	Sweetness / body	Sweet, vegetal, smooth
<b>GREEN APPLE SYRUP</b>	Sweet-sour balance	Sweet, fresh, fruity
<b>VERJUS</b>	Acidity	Acidic, fresh, fruity
<b>SOUR BEETROOT FOAM TOP</b>	Texture / visual aromatic layer	Earthy, slightly sweet, acidic

14.00

# MELAZA 002

SWEET, INTENSE, CREAMY



INGREDIENT	FUNCTION IN THE COCKTAIL	FLAVOR PROFILE
<b>WHITE RUM</b>	Alcoholic base	Warm, light, vibrant
<b>CLARIFIED COCA-COLA SYRUP</b>	Complex sweetness	Molasses, dark, cola
<b>MOSCATEL ORO</b>	Aromatic and wine-like	Fresh, deeply sweet
<b>SUPERSOUR MIX</b>	Acidity and balance	Elegant acidity, dry
<b>VANILLA FOAM TOP WITH TONKA BEAN SHAVINGS</b>	Creamy texture and aroma	Sweet, smooth, sophisticated with spiced notes

14.00



# SEMILLA 003

TOASTED, CREAMY, DEEP

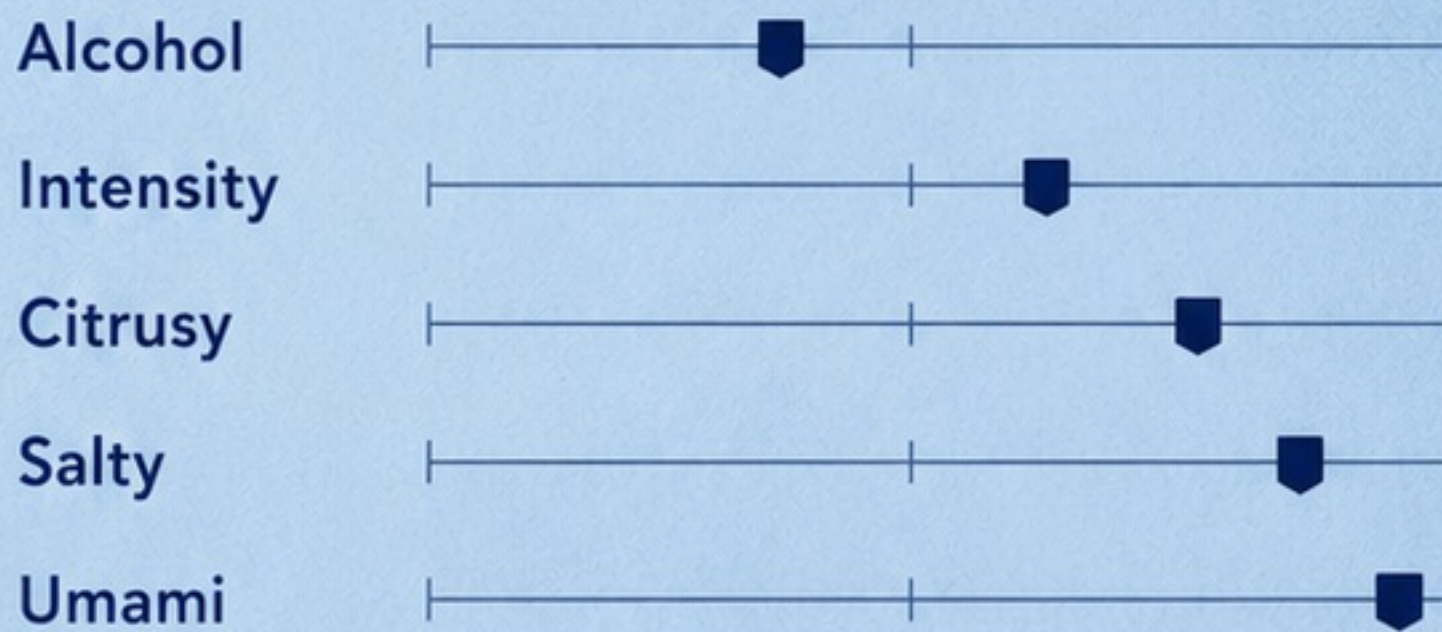


INGREDIENT	FUNCTION IN THE COCKTAIL	FLAVOR PROFILE
VODKA	Alcoholic base	Neutral, clean, structural
WHITE AND BLACK SESAME SYRUP	Sweetness / body	Creamy, toasted, deep
AMONTILLADO SHERRY	Aromatic and wine-like	Dry, nutty, elegant
COFFEE COLD BREW	Balance / bitterness	Coffee, dry, slightly acidic
VERJUS	Acidity and freshness	Elegant acidity, dry, vibrant

14.00

# MARINO 004

CITRUSY, SALTY, UMAMI

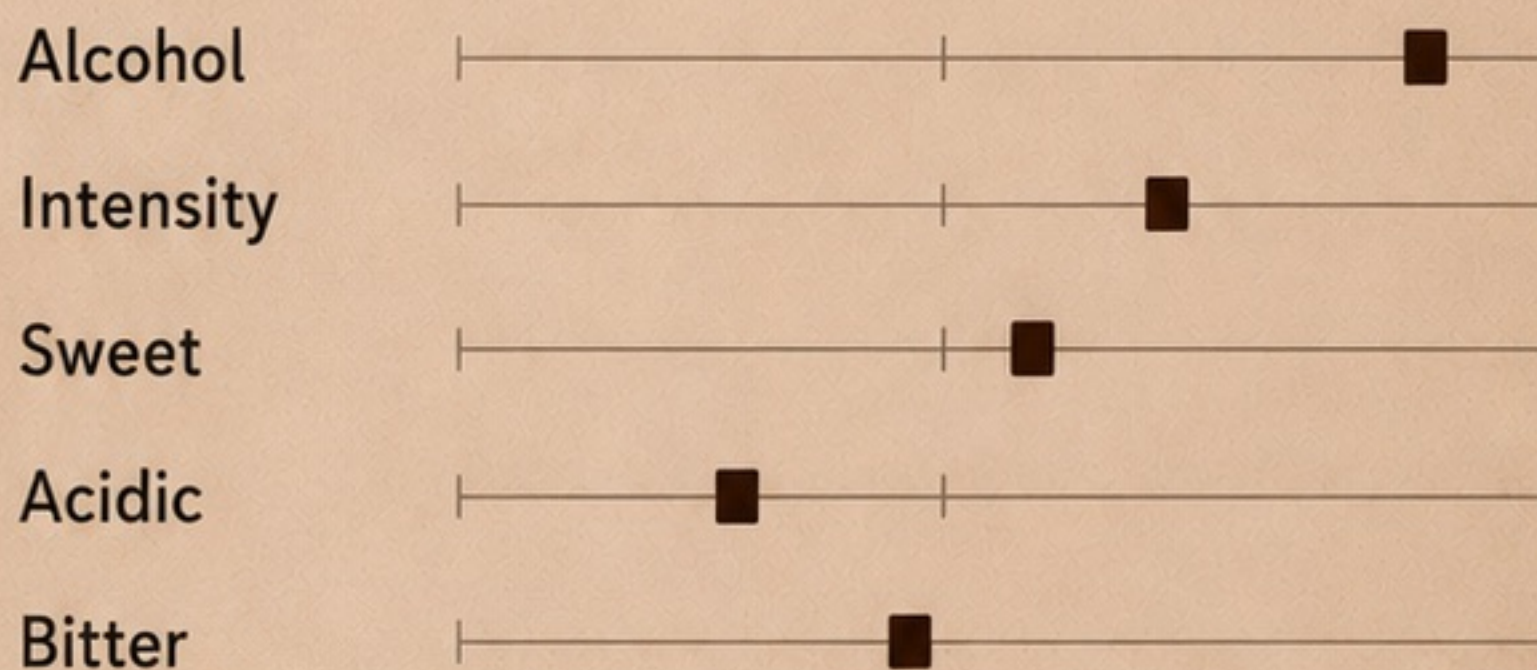


INGREDIENT	FUNCTION IN THE COCKTAIL	FLAVOR PROFILE
PISCO	Alcoholic base	Dry, clean, fruity
CEVICHE CORDIAL	Acidity / umami	Citrusy, saline, umami
SMOKED CHIPOTLE LIQUEUR	Depth / smokiness	Smoky, spicy, seasoned
SALINE SOLUTION	Flavor enhancer	Saline, enhancing, balancing
GODELLO WINE	Roundness / balance	Dry, fruity, elegant
SALT-CURED SEA BASS SLICE WITH PICKLED ONION AND KALAMATA OLIVE SOIL	Garnish / texture, contrast and umami	Marine, saline, acidic, umami with earthy and olive notes

14:00

# CAMUFLAJE 005

SMOKY, CITRUSY, DEEP

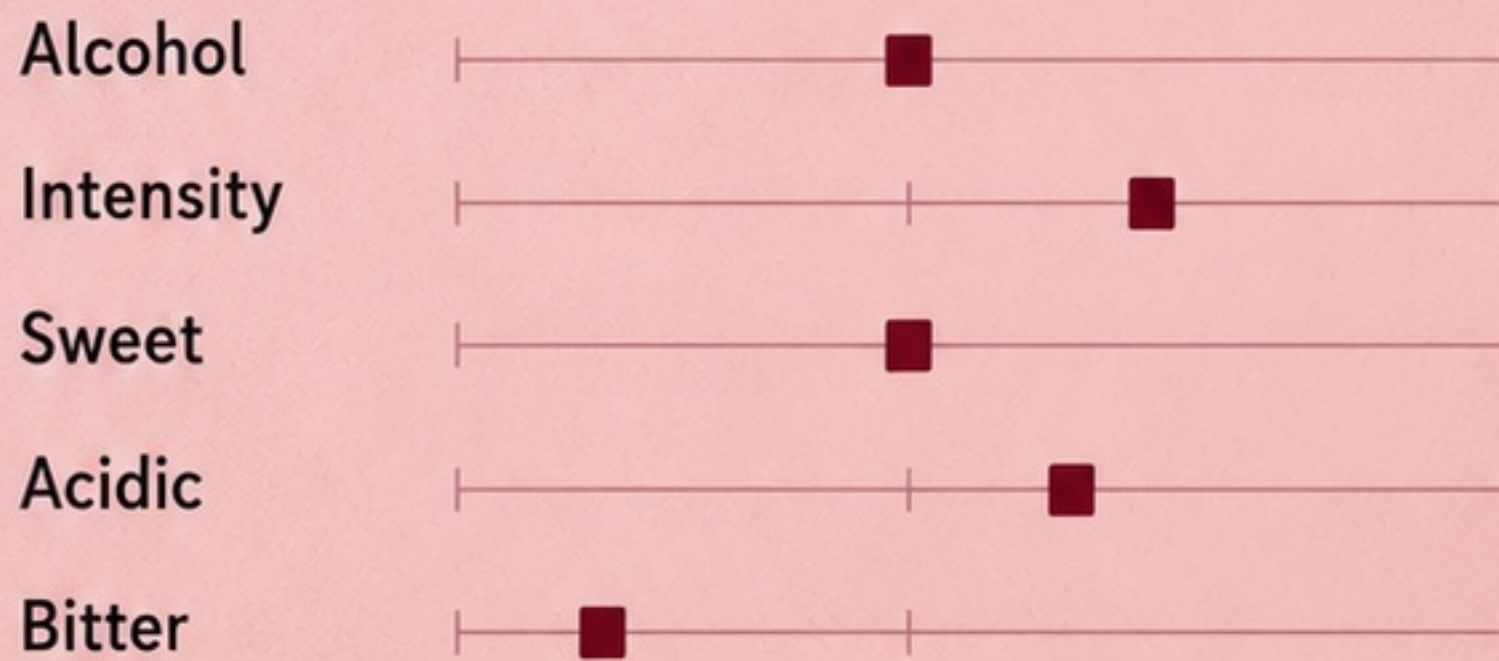


INGREDIENT	FUNCTION IN THE COCKTAIL	FLAVOR PROFILE
<b>MEZCAL</b>	Alcoholic base	Smoky, earthy, deep
<b>APEROL</b>	Aromatic / bitter	Citrusy, herbal, slightly bitter
<b>WHITE CHOCOLATE SYRUP</b>	Sweetness / body	Sweet, creamy, smooth
<b>SUPERSOUR MIX</b>	Acidity and balance	Elegant acidity, dry
<b>CITRUS CAMOUFLAGE GARNISH (PEELS OF VARIOUS CITRUS FRUITS)</b>	Garnish / final aroma	Citrusy, aromatic, vibrant

14.00

# FRUCTOSA 006

ACIDIC, FRUITY, BALANCED

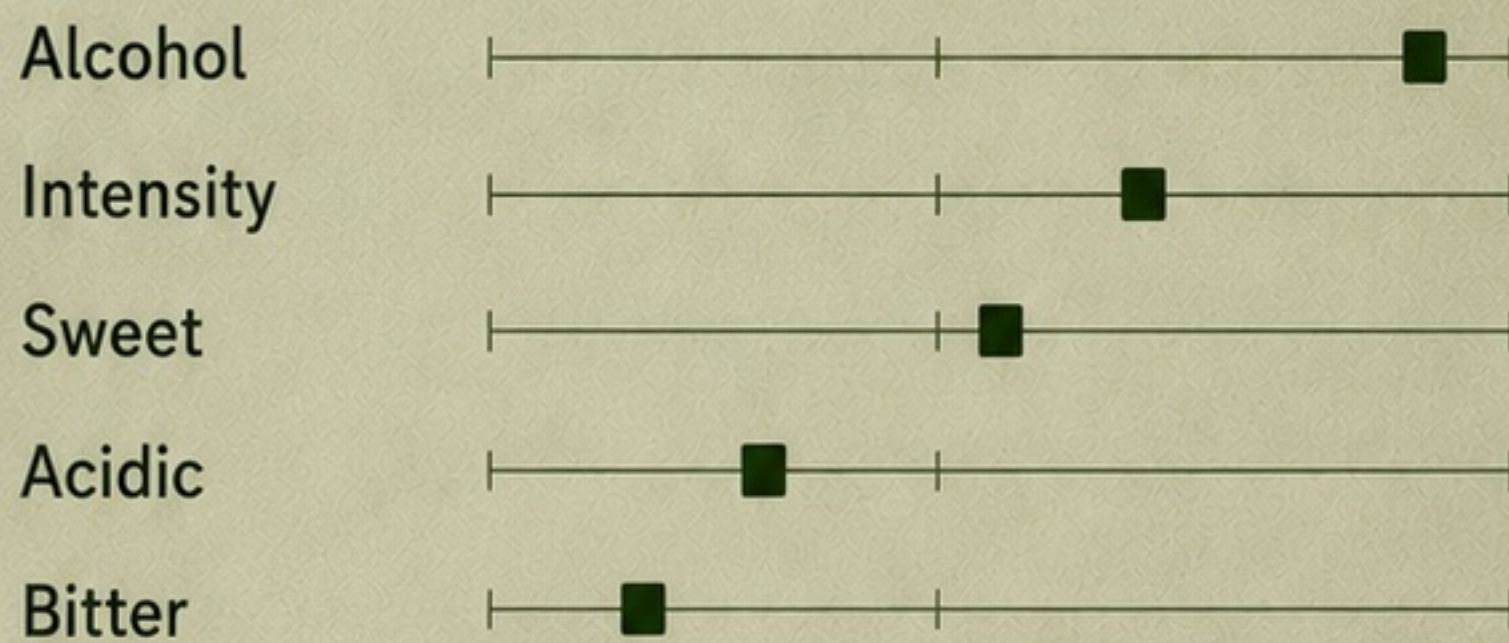


INGREDIENT	FUNCTION IN THE COCKTAIL	FLAVOR PROFILE
<b>CIROC PINEAPPLE VODKA</b>	Alcoholic base	Smooth, clean, slightly tropical
<b>RHUBARB PURÉE</b>	Texture and body	Fruity, acidic, slightly sweet
<b>SALINE SOLUTION</b>	Enhances and balances	Saline, enhancer
<b>SUPERSOUR MIX</b>	Acidity and freshness	Acidic, youthful, fruity
<b>SOUR RHUBARB GUMMY (GARNISH)</b>	Garnish / sensory experience	Acidic, fruity, refreshing with Blue Sugus notes

14.00

# BOSQUE 007

SMOKY, HERBAL, DEEP



INGREDIENT	FUNCTION IN THE COCKTAIL	FLAVOR PROFILE
<b>TOKI JAPANESE WHISKY</b>	Alcoholic base	Smooth, balanced, slightly fruity
<b>HOMEMADE IBIZAN HERBS SYRUP</b>	Aromatic / herbal	Herbal, fresh, wild, aromatic
<b>PEDRO XIMÉNEZ</b>	Depth / sweetness	Sweet, dark, with raisin and fig notes
<b>SUPERSOUR MIX</b>	Acidity and balance	Elegant acidity, dry and balanced
<b>SMOKED GLASS WITH PALO SANTO</b>	Garnish / sensory experience	Smoky, woody, earthy, spiritual

14.00

# SECRETO 008

SURPRISING, UNEXPECTED, SENSORY EXPERIENCE

Alcohol ?

Intensity ?

Sweet ?

Acidic ?

Bitter ?

INGREDIENT	FUNCTION IN THE COCKTAIL	FLAVOR PROFILE
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14.00

# • OUR CLASSICS •

## CHINGADA WEY 13.00

TEQUILA, ELDERFLOWER LIQUEUR,  
PASSION FRUIT, MINT, GINGER BEER



Ingredient	Function in the cocktail	Flavor profile
Tequila	Alcoholic base	Dry, herbal, agave
Elderflower Liqueur	Floral aroma	Floral, delicate, sweet
Passion Fruit	Fruit and acidity	Tropical, acidic, juicy
Mint	Freshness	Fresh, herbal
Ginger Beer	Texture and effervescence	Spiced, citrusy, bubbly

## JACK SPARROW 13.00

RUM BLEND, TRIPLE SEC,  
ORGEAT, ANGOSTURA

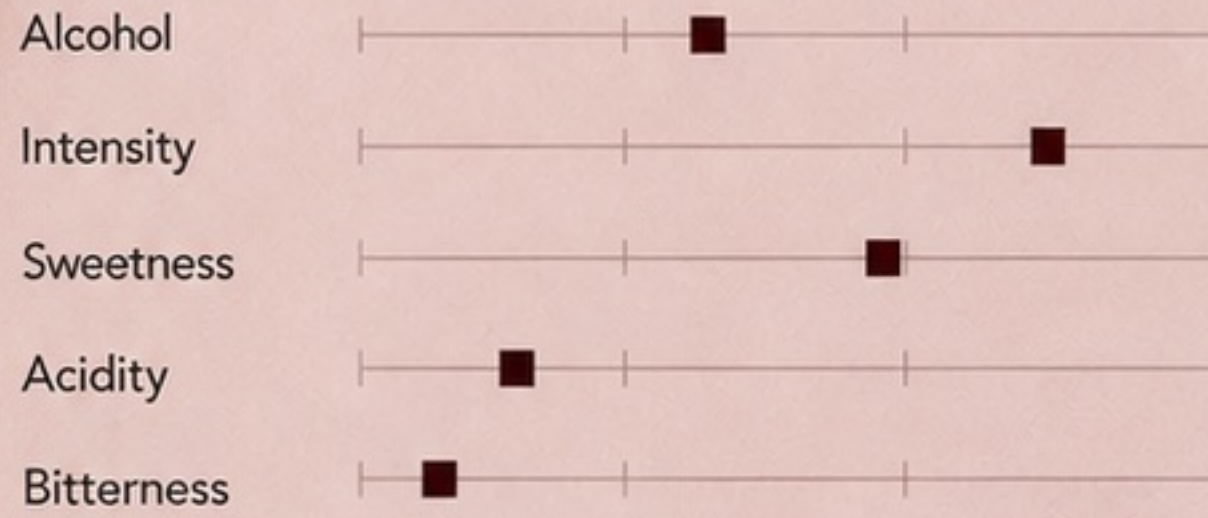


Ingredient	Function in the cocktail	Flavor profile
Rum Blend	Alcoholic base	Warm, spiced, deep
Triple Sec	Citrus and sweetness	Orange, sweet, citrusy
Orgeat	Texture and body	Almond, smooth, velvety
Angostura	Aromatic and bitters	Herbal, spiced, complex



# PUSSY MARTINI *13.00*

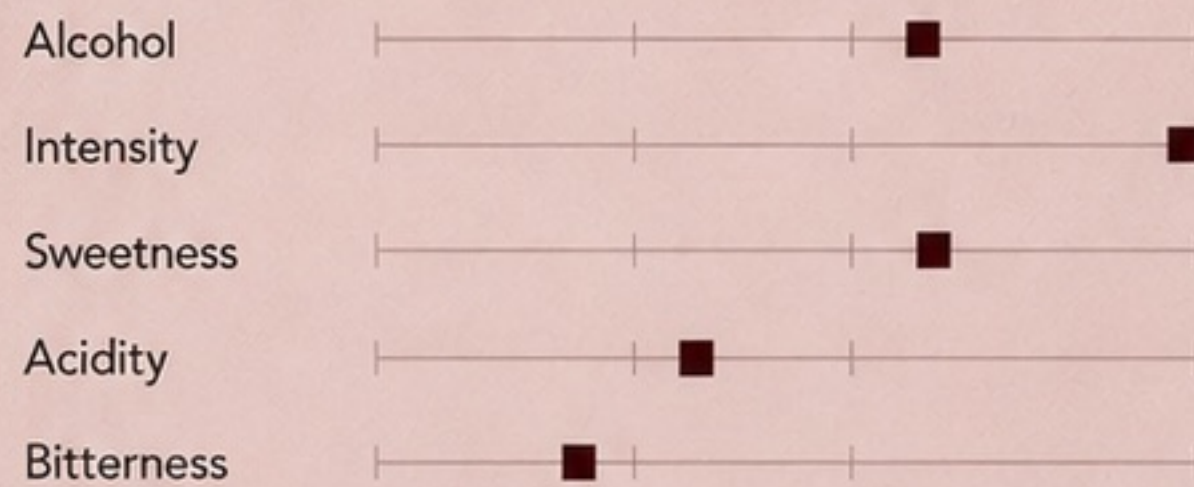
VODKA, LYCHEE, COCONUT,  
DRAGON FRUIT



Ingredient	Function in the cocktail	Flavor profile
Vodka	Alcoholic base	Smooth, neutral
Lychee	Fruit and sweetness	Tropical, sweet, floral
Coconut	Texture and creaminess	Smooth, creamy
Dragon Fruit	Acidity and freshness	Exotic, fresh, light

# FRENESÍ FOAM *13.00*

WHITE TEQUILA, MELON SUPERSOUR MIX,  
MANGO WASABI FOAM, AND  
FREEZE-DRIED RASPBERRIES



Ingredient	Function in the cocktail	Flavor profile
White Tequila	Alcoholic base	Smooth, fruity
Supersour Mix	Acidity and freshness	Acidic, vibrant
Melon Syrup	Sweetness and balance	Melon, sweet, fresh
Mango Wasabi Foam	Texture and balance	Tropical, spicy, umami
Freeze-Dried Raspberries	Garnish / contrast	Acidic, fruity, crunchy



# BONSAI

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## ·COCKTAILS CLÁSICOS·

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PALOMA DE TEQUILA <b>CASAMIGOS</b>	14.00
MULE (MEZCAL, MOSCOW, MEXICAN, LONDON)	12.00
APEROL SPRITZ	
MOJITO (PASSION, FRESA, ARÁNDANOS, FRAMBUESA, MANGO).	12.00
CAIPIRINHA	12.00
DAIKIRI	11.00
NEGRONI, NEGRONI SBAGLIATO Y AMERICANO	13.00
MARGARITA DE TEQUILA <b>CASAMIGOS</b>	14.00
PORNSTAR MARTINI	11.00
ESPRESSO MARTINI	11.00
BLOODY MARY	12.00
PIÑA COLADA	
SOUR (WHISKY, PISCO, AMARETTO)	12.00
OLD FASHIONED	

## ·MOCKTAILS·

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CHINGADA WEY	9.00
<b>PASSION, MENTA, GINGER BEER</b>	
MOJITO DE SABORES (PASSION, FRESA, ARANDANOS, FRAMBUESA)	11.50
PINK POTION	9.50
<b>AGUA DE COCO, FRESA, ZUMO DE LIMA, PIÑA</b>	
PIÑA COLADA	12.00
<b>ZUMO DE PIÑA, LECHE DE COCO, PURÉ DE COCO Y STROPE VAINILLA</b>	
ICED TEA (PASSION, ARÁNDANOS, FRESA, FRAMBUESA, MANGO)	9.00
<b>TÉ, MENTA, LIMA</b>	

# BONSAI



60 ml



70 ml



30 ml

## ·GIN·

Seagram's	9	7	4
Monkey	20	25	7
Hendrick's	12	10	6
Tanqueray	9	7	4
Bulldog	12	10	6
Gin mare	12	10	6
Gvine	12	10	6
Puerto de indias	9	7	4
Puerto de indias melón	9	7	4
Nordés	12	10	6
Martin miller's	12	10	6
Beefeater	9	7	4
Bombay dry	9	7	4
Bombay saphire	9	7	4
Akori gin	12	10	6
Brockmans	12	10	6
London n1	12	10	6
Mombasa	12	10	6
Law	12	10	6

## ·AGAVE·

Herencia de plata café	12	10	6
Gusano rojo	12	10	6
Jalisco	9	7	4
Jalisco reposado	12	10	6
Amores	22	20	10
Don julio silver	22	20	10
Don julio reposado	22	20	10
Padre azul silver	25	30	10
Padre azul reposado	30	35	15
Mezcal verde	22	20	10
Tequila casamigos	25	30	10
Clase azul plata	50	55	20
Clase azul reposado	85	90	40

## ·RON·

Zacapa xo	40	45	20
Zacapa 23	22	20	10
Santa Teresa gran reserva diplomático	9	7	4
don papa baroko	12	10	6
havana club 7 años	9	7	4
negrita	9	7	4
kraken	9	7	4
plantation 3 stars	9	7	4
el dorado 3 años	9	7	4
bacardi carta blanca	9	7	4
varadero 3 años	9	7	4
brugal añejo	9	7	4
barceló	9	7	4

# BONSAI

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## ·CERVEZA·

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CAÑA ESTRELLA DAMM	3.50
JARRA ESTRELLA DAMM	7.00
ALHAMBRA 1925	4.00
KIRIN	4.00
ESTRELLA DAMM O'O TOSTADA	4.00

## ·REFRESCOS·

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AGUA LANJARON 1/2 LITRO	3.50
AGUA SAN PEREGRINO CON GAS	4.00
COCACOLA	3.50
COCACOLA ZERO	3.50
FANTA LIMÓN	3.50
FANTA NARANJA	3.50
SPRITE	3.50
AQUARIUS LIMÓN	3.50
AQUARIUS NARANJA	3.50
TONICA SHWEPPE	3.50
GINGER BEER	3.50
ZUMO PIÑA	3.50
ZUMO NARANJA	3.50

## ·SANGRÍA·

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SANGRÍA DE CAVA (1'5L)	32.00
SANGRÍA DE TINTO/BLANCO (1'5L)	27.00
SANGRÍA MOËT IMPERIAL (1'5L)	120.00
COPA SANGRÍA DE CAVA	12.00
COPASA SANGRÍA DE TINTO/BLANCO	10.00
TINTO DE VERANO (1'5L)	22.00
COPA TINTO DE VERANO	7.00

# BONSAI



60 ml



70 ml



30 ml

## •RON•

zacapa xo	36	40	20
zacapa 23	20	18	10
santa Teresa gran reserva	9	7	4
diplomatico	12	10	6
don papa baroko	12	10	6
havana club 7 años	9	7	4
negrita	9	7	4
kraken	9	7	4
plantation 3 stars	9	7	4
el dorado 3 años	9	7	4
bacardi carta blanca	9	7	4
varadero 3 años	9	7	4
brugal añejo	9	7	4
barceló	9	7	4

## •LICORES•

Hierbas ibicencas	9	5	4
Limoncello	9	5	4
Crema ruavieja	9	5	4
Orujo ruavieja	9	5	4
Kahlua	9	5	4
Jägermeister	9	5	4
Campari	9	5	4
Ricard	9	5	4
Aperol	9	5	4
Anis del mono	9	5	4
Pacharan Etxeko	9	5	4
Cointreau	9	5	4
Disaronno	9	5	4
Baileys	9	5	4
Pisco	9	5	4

# BONSAI



60 ml



70 ml



30 ml

## ·WHISKY·

MACALLAN 12	26	30	15
GLENROTHES 10	22	20	10
GLENROTHES 12	22	20	10
BUCHANAN'S	22	20	10
MACALLAN TERRA	40	45	20
TOKI	22	20	0
TENJAKU	12	10	6
HIBIKI	40	45	20
WHITE LABEL	12	10	6
DEWARS	12	10	6
DEWARS 12	9	7	4
DEWARS 18	25	30	10
JW RED LABEL	9	7	4
JW BLACK LABEL	12	10	6
JACK DANIELS	9	7	4
MAKER'S MARK	12	10	6
BALLANTINES	9	7	4
J.B	9	7	4
JAMESON	9	7	4

## ·VODKA·

Grey goose	12	10	6
Belvedere	12	10	6
Eristoff	9	7	4
Tito's handmade	12	10	6
Ciroc	12	10	6
Ciroc pineapple	12	10	6
Ciroc mango	12	10	6
Beluga	12	10	6
Cristal head	12	10	6
Roberto cavalli	12	10	6

## ·VERMUTS·

Antica formula	12	10	6
Martini bianco	9	7	4
Martini rosso	9	7	4
Mysugorri	9	7	4
ostras pedrin	9	7	4
Petroni	12	10	6