

## ANTIPASTI

<b>Verdure alla Griglia</b> ●	22,95	<b>Carpaccio di Polipo (cold)</b> ●	19,95
Seasonal grilled marinated vegetables w buffalo mozzarella		Homemade octopus carpaccio, thyme and roasted caramelized cherry tomatoes, yummy!	
<b>Insalata Tricolore</b> ●	21,95	<b>Carpaccio di Salmone con Rucola (cold)</b> ●	19,95
Avocado, tomatoes and buffalo mozzarella salad		Salmon carpaccio w olive oil, rocket and lemon	
<b>Insalata Positano</b> ● ●	24,95	<b>Carpaccio di Tonno (cold)</b> ● ●	19,95
Octopus salad w potatoes drizzled w olive oil and lemon		Tuna carpaccio served w french mustard and roasted caramelized cherry tomatoes	
<b>Insalata Cape'mont</b> ● ●	21,95	<b>Carpaccio di Manzo, Rucola e Parmigiano (cold)</b> ●	19,95
Goat cheese salad w spinach, walnuts, apple and vinaigrette sauce		Beef carpaccio w rocket and parmesan shavings	
<b>Insalata Classica</b> ●	18,00	<b>Crostino Saporito</b> ● ●	18,95
The classic italian rocket salad w parmesan shavings and cherry tomatoes		Tried bread, covered w tomato sauce and melted smoky mozzarella	
<b>Insalata Sfiziosa</b>	23,95	<b>Prosciutto e Melone</b>	21,95
Avocado and bacon w vinaigrette sauce		The original San Daniele ham served w fresh melon	
<b>Insalata Tropicale</b> ●	19,95	<b>Mozzarella Caprese (di Bufala)</b> ●	20,95
Avocado, prawns and fresh fruits w vinaigrette sauce		Buffalo mozzarella w thin sliced tomatoes and basil	
<b>Insalata di Pollo</b> ●	23,95	<b>Bresaola con Rucola e Parmigiano (cold) (veal)</b> ●	22,95
Grilled chicken breast stripes w the traditional pink sauce		Cured smoked beef covered w rocket and parmesan shavings, lovely!	
<b>Insalata di Mare</b> ● ●	28,95	<b>Cocktail di Gamberetti</b> ● ●	19,95
Clams, mussels, prawns and calamari in a lemon sauce		Prawns cocktail	
<b>Insalata di Carciofi</b> ●	23,95	<b>Avocado alla Vinaigrette</b>	16,95
Artichoke salad w rocket, avocado and parmesan shavings in a vinaigrette sauce		Avocado in a vinaigrette sauce	
<b>Provola alla Griglia</b> ●	18,95	<b>Salame e Parmigiano</b> ●	22,95
Italian provolone cheese grilled, sweet or spicy		Tasteful Neapolitan salami served w parmesan cheese	
<b>Vitello Tonnato (white veal)</b> ● ●	19,95	<b>Zuppa di Cipolla</b> ●	14,95
Thin cut roasted baby veal w a homemade tuna sauce		tasteful homemade sweet onion soup w cheese	
<b>Avocado con gamberetti</b> ● ●	21,95	<b>Zuppa Minestrone</b>	14,95
Prawns and avocado in a pink sauce		The traditional mix of veggies soup	
<b>Pil Pil di Gamberetti</b> ●	21,95	<b>Zuppa di Pomodoro</b> ●	14,95
		Tomato soup	
<b>Calamari Baby Fritti</b> ●	22,95	<b>Zuppa di Pesce</b> ● ● ●	24,95
Deep fried baby calamari, wow!		Seafood soup served w grilled bread	
<b>Mortadella Fresca</b>	18,50	<b>Sopa de marisco</b>	
Thin cut italian cured meat			



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## LE PASTE

<b>Cartoccio/Sexy Pasta</b> ●●●	29,99	<b>Risotto Giuseppone</b> ●●	25,95
Salsa de tomate, nata, parmesano pesto y mozzarella		The proper seafood risotto!	
<b>Risotto Capri</b> ●	25,95	<b>Risotto all'Astice</b> ●	55,95
Vegetable rice w spinach, cherry tomatoes and rocket		Lobster risotto	
<b>Ravioli Affumicati</b> ●●●	21,95	<b>Farfalle Mare e Monti</b> ●●●	21,95
Stuffed ravioli w spinach and ricotta cheese in a cherry tomatoes and provolone sauce		White cream and tomato sauce makes it pink w prawns and mushrooms	
<b>Orecchiette Braccio di Ferro</b> ●●●	19,95	<b>Farfalle Salmone e Broccoli</b> ●●●	22,95
Olive oil, garlic and chilli sauce w broccoli and spinach		Salmon and broccoli in a white creamy sauce	
<b>Orecchiette al Tegamino</b> ●●	23,95	<b>Spaghetti al nero di seppia</b> ●●●	25,95
Oven gratinated pasta in a tomato, provola and aubergine sauce w parmesan		Calamari chunks in its own black ink sauce	
<b>Penne alla Siciliana</b> ●●	22,95	<b>Spaghetti alle Cozze</b> ●●	19,95
Tomato sauce and smoked mozzarella, w aubergine, sicilian style!		Con salsa de tomate, ajo y mejillones	
<b>Penne Arrabbiata</b> ●	19,95	<b>Spaghetti ai Frutti di Mare</b> ●●●	25,95
The authentic! tomato sauce, garlic and just the right spiciness		Seafood Spaghetti in a garlicky tomato sauce	
<b>Spaghetti Aglio, Olio e Peperoncino</b> ●	19,95	<b>Linguine con Gamberoni</b> ●●	39,95
the unique! lots of garlic, olive oil and fresh chili, lighter would be impossible!		Lingoustine in a natural tomatoes and garlic sauce	
<b>Linguine con Olive e Capperi</b> ●	19,95	<b>Linguine all'Astice</b> ●●	55,95
in a black olives, garlic and capers sauce		Lobster in a cherry tomatoes and garlic sauce	
<b>Pappardelle al Garciofo</b> ●●	20,95	<b>Orecchiette in Bianco</b> ●●●	22,95
I love it! a homemade artichoke sauce w a flat, wide and long pasta, La Pappardella!		In a white sauce with cream, onion, peas, bacon and nutmeg, gratinated	
<b>Pappardelle Lino</b> ●●●	22,95	<b>Tortellini Masaniello</b> ●●●	22,95
Tomato sauce, touch of cream, the gentle ricotta cheese and basil		Tilled with beef in a white cream and ham	
<b>Paglia e Fieno alla Pappardella</b> ●●●	19,95	<b>Fettuccine al Curry</b> ●●●	19,95
In a pink sauce w mushrooms		Curry and chicken	
<b>Gnocchi Sorrentina</b> ●●●	19,95	<b>Fettuccine Smirnoff</b> ●●●	19,95
Homemade potato dumplings in a tomato, mozzarella and parmesan sauce		In a white cream and ham, with a touch of vodka	
<b>Gnocchi Dolcelatte</b> ●●●	19,95	<b>Fettuccine al Pollo</b> ●●●	22,95
Homemade potato dumplings in a white creamy sauce w gorgonzola cheese dolcelatte		White cream and mushrooms sauce with chicken breast	
<b>Cannelloni Vegetariani</b> ●●●	21,95	<b>Spaghetti Bolognese (100% beef)</b> ●●	19,95
Homemade thin crepes filled w spinach and gentle ricotta cheese		The classic homemade bolognese	
<b>Linguine Vieras</b> ●●	25,95	<b>Lasagna della MAMMA (100% beef)</b> ●●●	22,95
Scallops w cherry tomatoes and garlic		Grandmama's lasagna with minced beef, tomato sauce and a touch of cream	
		<b>Paglia e Fieno alla Diavola</b> ●●	19,95
		Chorizo and spicy with a garlicky tomato sauce Pasta sin gluten disponible	



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## LE PIZZE

<b>Margherita</b> ●●	16,95	<b>Salame Italiano</b> ●●	20,95
La clásica! salsa de tomate y mozzarella		The best italian salami on a base of tomato sauce and mozzarella	
<b>Quattro Formaggi</b> ●●	21,95	<b>Pizza Arábica</b> ●●	25,95
Four cheeses		Chicken, peppers, jalapenos, olives, it's spicy!	
<b>Del Sud</b> ●●	25,95	<b>Viva España</b> ●●	21,95
Buffalo mozzarella, cherry tomatoes and basil		Tomato sauce, mozzarella, bacon and onion	
<b>Pizza di Capra</b> ●●	20,95	<b>Pizza Pascal</b> ●●●	20,95
Goat cheese and rocket		Tomato sauce, mozzarella, ham and eggs	
<b>Zola e Mele</b> ●●	21,95	<b>Pizza Vikingo (beef)</b> ●●	26,95
Tomato sauce and mozzarella with apple and gorgonzola		Tomato sauce, mozzarella, thin sliced and grilled steak w mushrooms and red onion	
<b>Vegetariana</b> ●●	22,95	<b>Cacciatore</b> ●●	22,95
Aubergine, peppers, mushrooms, onions, olives and asparagus		Tomato sauce, mozzarella, mushrooms, chicken and corn	
<b>Toscana Calzone</b> ●●	21,95	<b>Di Carne (beef)</b> ●●	20,95
White cream, mozzarella, mushrooms, gorgonzola cheese on a bed of rocket		With bolognese	
<b>Melanzane</b> ●●	21,95	<b>American Hot</b> ●●	20,95
Tomato sauce and mozzarella with mushrooms and fried aubergine		Tomato sauce, mozzarella, chorizo and chilli oil	
<b>Spinaci</b> ●●	21,95	<b>4 Stagioni</b> ●●	21,95
Tomato sauce and mozzarella with spinach and parmesan		Tomato sauce, mozzarella, ham, mushrooms, chorizo, olives and capers	
<b>Funghi</b> ●●	19,95	<b>Calzone</b> ●●	21,95
Tomato sauce, mozzarella and mushrooms		As same as the "4 Stagioni pizza" but wrapped as a calzone	
<b>Imperiale</b> ●●●	21,95	<b>Rucola e Prosciutto</b> ●●	24,95
Tomato sauce, sliced fresh tomatoes, mozzarella and two sunny side up		Tomato sauce, mozzarella, rocket and Parma ham San Daniele	
<b>Non lo so'</b> ●●●	21,95	<b>Pappardella</b> ●●	21,95
White with mozzarella, prawns, rocket and cherry tomatoes		Tomato sauce, mozzarella, artichokes, ham and chorizo	
<b>Pizza al Salmone</b> ●●●	25,95	<b>Capricciosa</b> ●●●	22,95
Tomato sauce, mozzarella and salmon		As same as the "4 Stagioni pizza" with an extra egg	
<b>Nettuno</b> ●●●	20,95	<b>Funghi e Prosciutto</b> ●●	20,95
Tomato sauce, mozzarella, olives, capers, onion and tuna		Tomato sauce, mozzarella, mushrooms and ham	
<b>Tutto Mare</b> ●●●●	26,95	<b>Hawai</b> ●●	20,95
Seafood, mozzarella with tomato sauce and garlic		Tomato sauce, mozzarella, ham and pineapple	
<b>Napoletana</b> ●●●	20,95		
Tomato sauce, mozzarella, anchovies, olives and capers			
<b>Affumicata (beef)</b> ●●	25,95		
Margherita base, bresaola (cured meat) and rocket			

Gluten-free Pizza available



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## SECONDI PIATTI

<b>Scaloppine al Limone</b> ●	26,95	<b>Funghetto Chicken</b> ●●	25,95
Thin sliced baby veal in beautiful lemon sauce and white wine		Chicken breast fillet in a creamy mushroom sauce	
<b>Scaloppina Milanese</b> ●●	28,95	<b>Gamberoni alla Griglia</b> ●	38,95
Baby veal escalope breaded and deep fried served w tomato spaghetti		Langoustine on the grill	
<b>Scaloppine alla Pizzaiola</b>	26,95	<b>Gamberoni all'Aglio</b> ●	38,95
Thin sliced baby veal in a garlicky tomato sauce w orégano		Langoustine cooked in garlic sauce and white wine, served with basmati rice	
<b>Scaloppina alla Parmigiana</b> ●	28,95	<b>Medaglioni alla Pappardella</b> ●●	36,95
Baby veal in a tomato sauce w melted mozzarella and aubergine		Fillet steak in a creamy mushroom sauce	
<b>Scaloppine al Marsala</b> ●	25,95	<b>Medaglioni al Pepe</b> ●●	36,95
Baby veal w marsala wine		Fillet steak in a creamy green pepper sauce	
<b>Saltimbocca alla Romana</b> ●	26,95		
Baby veal in a white wine sauce and sage w Parma ham			
<b>Pesce alla Griglia</b> ●	31,95	<b>SIDE DISHES</b>	
Either Seabass or Turbot of the mediterranean sea grilled at the italian style		<b>Mix salad</b>	8,95
<b>Pesce all'Acqua Pazza</b> ●●●	38,95	<b>Chips</b>	8,95
Either Seabass or Turbot served with cherry tomatoes and a mix of seafood		<b>Green salad</b>	8,95
<b>Bella Vita</b> ●	99,95	<b>Onions and tomatoes</b>	8,95
A whole lobster and a fillet steak served on the same plate		<b>Our famous pizza bread</b> ●	9,95
<b>Carpaccio di Manzo (beef) (main portion)</b> ●	26,95		
Beef carpaccio served w rocket and parmesan shavings		<b>EXTRAS FOR PASTAS</b>	
<b>Carpaccio di Salmone con Rucola (cold) (main portion)</b> ●	26,95	<b>Chicken</b>	4,00
Salmon carpaccio served w olive oil, rocket and lemon		<b>Mushrooms</b>	4,00
<b>Carpaccio di Tonno (cold) (main portion)</b> ●	26,95	<b>Prawns</b> ●	6,00
Tuna carpaccio served w french mustard		<b>Seafood</b> ●	10,00
<b>Curry Chicken</b> ●	25,95	<b>Pastas as a garnish</b> ●	8,95
Chicken breast fillet in a creamy curry sauce			
<b>Peperoni Chicken</b>	25,95		
Chicken breast fillet in a creamy red peppers sauce and tomatoes			
<b>Principessa Chicken</b> ●●	25,95		
Chicken breast fillet in a creamy asparagus sauce			



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## DESSERTS

<b>Chocolate Caprese Cake</b> ●●●	10,50
tarta casera de chocolate servida caliente con helado de vanilla	
<b>Lemmon Cake</b> ●●●	10,50
tarta casera con crema de limon y merengue	
<b>Cheese Cake</b> ●●●	10,50
tarta de queso casera servida con fresa fresca y nata batida	
<b>Tiramisu</b> ●●●	12,00
el clasico! Tiramisu' casero italiano vero	
<b>Crepe Suzette</b> ●●●	12,00
Crepe casera en la sartén difuminado con brandy	
<b>Pannacotta</b> ●●●	9,50
Pannacotta casera servida con frutos rojos y sirope de fruta fresca	
<b>Crepe Pappardella</b> ●●●	10,50
Crepe casera con helado de vanilla, nutella y salsa de chocolate	
<b>Orange flan</b> ●●	9,50
Casero acaramelado con naranja	
<b>Fruits</b>	8,50
Fruta de temporada	
<b>Ice creams</b> ●	8,50
Selección de helado	
<b>Profiterols</b> ●●	10,50
Bolas de crema de chocolate rellenas de crema	
<b>Lemon Sorbet</b>	10,50
Casero con vodka o cava	



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# La Pappardella

PUERTO BANUS

## DRINKS

WATERS		JUICES	
Aqua Thoreau	4,95	Zumo de Piña	5,95
Aqua Thoreau con gas	4,95	Zumo de Melocotón	5,95
Agua Ianjaron Natural	4,95	Zumo de Manzana	5,95
Agua San Pellegrino	4,95	Zumo de Tomate	5,95
		Zumo de Arándanos	5,95
		Zumo fresco de Naranja	7,95
		Batido de fruta	11,95
SODAS		BEERS	
Coca Cola	4,95	Caña	4,95
Coca Cola zero	4,95	Jarra	7,95
Coca cola light	4,95	Shandy	4,95
Sprite	4,95	Clara	4,95
Aquarius limón	4,95	Coronita	6,95
Aquarius naranja	4,95	Budweiser	6,95
Nestea	4,95	Peroni	6,95
Fanta de limón	4,95	Moretti	6,95
Fanta de naranja	4,95	San Miguel 0.0%	4,95
Tónica	4,95		
Ginger ale	4,95		
Soda	4,95		
Red Bull	4,95		
Tinto de verano	9,95		

## I ROSSI - RED WINES

	Glass	Bottle		Glass	Bottle
Farina, Rosso Veronese, Veneto	7,50	33,00	Rivetto Barolo, Nebbiolo, Piemonte		85,00
Amarone Masi, Corvina/Rondinella, Veneto		95,00	Prosper Maufoux, Pinot Noire, Bourgogne		49,00
Ripasso Valpolicella, Corvina/Corvinone, Veneto		39,00	Fortius, Tempranillo, Navarra	7,50	29,90
Brunello di Montalcino, Sangiovese Toscana		68,00	Portia Crianza, Tempranillo, Ribera del Duero	8,95	38,90
Tignanello, Cabernet/Sangiovese/Sauvignon, Toscana		160,00	Una Cepa, Tinto fino, Ribera del duero		59,50
Bolgheri Sassicaia, Cabernet Sauvignon, Toscana		360,00	Vega Sicilia Único, Tempranillo, Ribera del duero		390,00
Chianti Classico Gallo Nero, Sangiovese, Toscana	8,90	39,00	Pago de los Capellanes, Tempranillo, Ribera del Duero		63,00
San Marzano 60 anni, Primitivo di Manduria, Puglia		49,50	Lan a Mano, Tempranillo/Graciano, Rioja		65,00
11 Filari Dulce, Primitivo di Manduria, Puglia	7,90	36,00	La Merce Crianza, Tempranillo, Rioja	7,95	35,00
Pio Cesare Barolo, Nebbiolo, Piemonte		110,00	Roda I Reserva, Tempranillo/Graciano, Rioja		89,90

## I BIANCHI - WHITE WINES

	Glass	Bottle		Glass	Bottle
Feudi, Greco di Tufo, Campania		40.00	Fortius, Viura / Chardonnay, Navarra	7.00	29.90
Uvam, Pinot Grigio, Veneto	7.50	29.90	Albert, Chardonnay, Navarra	7.50	32.00
Diamond Swarovski, Pinot Grigio, Veneto		39.00	Baron de Lei, Semi Dulce, Rioja	7.50	35.00
Gavi di Gavi, Cortese, Piemonte		35.90	Chablis, Chardonnay, Bourgogne		40.90
Ribolla Gialla, Friuli Venezia Giulia		30.95	Valduero, Albillo, Ribera del Duero		49.00
Vermentino, Sardegna	7.50	29.90	La Trucha, Albariño, Rias Baixa	7.95	36.00
Acontia, Verdejo, Toro	7.95	34.00			

## LE BOLLICINE - BUBBLES

Prosecco, Valdobbiadene	32.50	Laurent Perrier Rosé	140.00
Mini Prosecco, Valdobbiadene	11.00	Veuve Clicquot	80.50
La Vie en Rose, Cava rosé, Valencia	29.90	Dom Perignon	199.00
Lambrusco Tinto	20.00		

## I ROSÈ - ROSE WINES

	Glass	Bottle		Glass	Bottle
Uvam, Pinot grigio Blush, Veneto	8.50	35.90	Tramari, Primitivo di Manduria, Puglia	7.50	32.00
Bardolino Chiaretto, Corvina, Veneto	7.50	29.90	Leganza, Tempranillo, Castilla-La Mancha	7.50	29.90

## COCKTAILS

14,95

### **Pappardella Smoke**

Mezcal, mango, chai tea, lime, ginger beer

### **Vesuvio Smoke**

Ron anejo, disaronno, triple sec, lime, mango, orange juice

### **Sexy Cocktail**

Whisky, passion fruit, lima, egg white

### **Lucky Lucia Smoke**

Tequila, orgeat, lime, angostura, mint

### **Amalfi Mule**

Gin, lime, basil, wilde berries, ginger beer

### **Moscow Mule**

Vodka, lime, ginger beer

### **Aperol Spritz**

Aperol, prosecco, soda water

### **Bloody Mary**

Vodka, tomato juice, lemon, worcester, tabasco, black pepper, salt

### **Mojito**

Ron, sugar, mint, lime, soda water

### **Pina Colada**

Ron, pineapple juice, coconut milk

### **Margarita**

Tequila, triple sec, lime

### **Martini Cocktail**

Dry or Dirty?  
Vodka or Gin?

### **Cosmopolitan**

Vodka, triple sec, lime, cranberry

### **Amaretto Sour**

Amaretto, egg white, lime

### **Whisky Sour**

Bourbon, egg white, lime

### **Daiquiri**

### **White ron, lime, sugar**

Frozen or Classic?  
What flavour?

### **Negroni**

Gin, campari, red martini

### **Bellini**

Prosecco, peach puree

### **Rossini**

Prosecco, strawberry puree

### **Kir Royal**

Champagne, cassis

### **Passion fruit Martini**

Vanilla vodka, passion fruit, lime, prosecco

### **Capri Style**

Gin, rose syrup, will berries, lime, sugar

### **Amalfi Coast**

Gin, thyme syrup, st gin, egg white, sugar

### **Piaco Passion**

Pisco, passion fruit, lime, sugar, egg white



## DRINKS

### VODKAS

Smirnoff	10,95
Belvedere	14,95
Grey Goose	16,95
Beluga	12,95
Vodka Caramelo	10,95

### GINS

Gordons	10,95
Beefeater	10,95
Bombay	10,95
G'vine	13,95
Hendricks	14,95
Seagram's	10,95
Tanqueray	10,95
Gin Mare	14,95
Bulldog	13,95
Monkey 47	14,95
Puerto de Indias	10,95

### RUMS

Bacardi	10,95
Habana 3	10,95
Habana 7	10,95
Legendario	10,95
Brugal	10,95
Barcelo	10,95
Cacique	10,95
Pampero	10,95
Captain Morgan	10,95
Pampero Aniversario	10,95
Pampero Añejo Especial	10,95

### WHISKEYS

Ballantine's finest blended Scotch	10,95
Chivas 12 blended Scotch	10,95
Johnnie Walker Black Label	14,95
Johnnie Walker Red Label	10,95
Jack Daniels Tennessee	10,95
White Label blended Scotch	10,95
Jameson irish	10,95
Maker's Mark bourbon	10,95
Southern Comfort bourbon spezia	10,95
Bell's blended Scotch	10,95
Jim Beam Bourbon	10,95
Cutty Sark blended Scotch	10,95
Cardhu single malt Scotch	10,95
The Glenrothes single malt Scotch	14,95
Highland Park 18yo Scotch	10,95
Highland Dreams 12yo blended Scotch	14,95
Nikka Japonés single malt blended	14,95
Talisker 10 single malt Scotch	14,95
MaCallan 12 single malt Scotch	14,95
Glenfiddich single malt Scotch	14,95

## DRINKS

### BRANDYS Y COGÑACS

Carlos primero Gran Reserva	10,95
Carlos primero Imperial XO	25,00
Carlos tercero Solera Reserva	10,95
Torres 10 Imperial	10,95
Calvados VSOP	10,95
Cardenal Mendoza Gran Reserva	12,00
Gran Duque de Alba Gran Reserva	12,00
Remy Martin fine champagne cognac	18,95
1866 brandy Jerez	10,95
Vecchia Romagna	10,95

### DIGESTIVES

Frangelico	8,95
Amaretto Disaronno	8,95
Sambuca	8,95
Jagermeister	8,95
Pacharán	8,95
Amaro Montenegro	8,95
Fernet Branca Menta	8,95
Cynar	8,95
Martini Rosso	8,95
Martini Dry	8,95
Martini Bianco	8,95
Limoncello	8,95
Grappa Bottega Maestri	8,95
Grappa Chardonnay	8,95
Baileys	8,95
Martini Bianco Amaro Averna	8,95
Grappa Maestri	20,00

### TEQUILAS

Don Julio		10,95
Don Julio Reposado Reserva	14,95	(chupito) 8,95
Jose Cuervo		10,95
Patrón Cafe		(chupito) 8,95
Todos los chupitos		4,95

### COFFEES

Espresso	4,00
Ristretto	4,00
Doble espresso	4,00
Solo	4,00
Cortado	4,00
Cafe con leche	4,00
Cafe Latte	4,00
Americano	4,00
Cola Cao	4,00
Cappuccino	4,00
Nube	4,00
Calypso	10,00
Irish Coffee	10,00