



FOOD

## CHEF IKER'S TASTING MENU

475 PER PERSON (TABLES OF 2 ONLY)

### STARTERS COLD

Pan con tomate, toasted bread, grated tomato, garlic	(V)	
Spanish sea bass tiradito with tiger milk	(GF)	
Spanish 50 days dry aged beef tenderloin tartare		

### STARTERS HOT

Padrón peppers	(V)	
Spicy garlic prawns	(GF)(A)(S)	
Mushroom & truffle croquetas (4pcs)	(V)	

### MAINS

Sea bass grill bilbaina 1.2kg or 35 days aged striploin 400g  
*(items subject to availability)*

### SIDES

Piquillo pepper confit or baby spinach catalana	(V)(GF)	
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### DESSERTS

Goat Basque cheesecake, honey		
Catalan burnt cream	(GF)	

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### APPETIZERS

Pan con tomate, toasted bread, grated tomato, garlic	(V)	52
Gazpacho, cold tomato soup	(V)(GF)	45
Orange stuffed olives	(V)(GF)	21
Olives stuffed with anchovies & piquillos	(GF)	40
Marinated Spanish anchovies	(GF)	90
Marinated roasted capsicum	(V)	40
Padrón peppers	(V)	38
Gilda Bluefin tuna	(GF)	42
Spanish cheeses marinated in olive oil	(GF)	40

### COLD

Escalivada, roasted aubergine, capsicum, onion	(V)(GF)	30
Sea bass tiradito	(GF)	85
Ajoblanco tomato & scallops tartare	(S)(GF)	135
Bluefin tuna carpaccio	(GF)	110
Spanish dry aged beef tenderloin tartare		165
Seafood Russian salad	(S)	105
Cheese platter	(V)(GF)	190
Fresh oysters <i>per piece</i>	(S)(GF)	21
Oscietra caviar	(GF)	580

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## HOT

Tortilla	(GF)	50
Tortilla, black truffle	(GF)(V)	90
Tortilla caviar	(GF)	245
Tuna empanada		50
Fried potatoes with beef chorizo, fried egg, manchego cheese	(GF)	62
Spicy garlic prawns	(GF)(A)(S)	105
Fried calamari, coriander spicy mayo		70
Grilled sliced octopus	(GF)	120
Patatas bravas, aioli, spicy sauce	(GF)	58
Spicy beef chorizo croquetas		48
Mushroom & truffle croquetas	(V)	58
Grilled calamari ink	(GF)	160
Glazed Spanish chicken wings	(GF)	50
Roasted eggplant, romesco sauce	(V)	50
Sautéed Spanish mussels, salsa verde	(A)(GF)(S)	95
Sautéed Spanish clams, salsa verde	(A)(S)	135
Fried stuffed mussels	(S)(A)	90
Marinated lamb skewers	(GF)	62

## SALADS

Roasted beef and quail eggs salad, butter lettuce, capers, horseradish vinaigrette	(GF)	75
Rock melon & beef pancetta salad	(GF)	62
Lobster and quinoa salad, tomato, avocado, mango	(S)(GF)	235
Tagomago romaine salad, crispy bacon, truffle, croutons, manchego dressing		65

## MAINS/FROM THE GRILL

Spanish Bluefin tuna piperada	(GF)	175
Chargrilled octopus, baby potatoes, paprika mayo	(GF)	155
Grilled carabineros per piece 100g*	(S)(GF)	185
Lamb chops, honey aioli	(GF)	190
Grilled Spanish beef tenderloin 50 days aged 250g*	(GF)	310
Marinated Spanish baby chicken	(N)	135

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## TO SHARE

Fried sea bass filet, spicy salsa	(GF)	342
Roasted Spanish corn-fed whole chicken, confit garlic, thyme jus		185
Cachopo Spanish beef striploin, ham and cheese		352
Grilled catch of the day, <i>per 100g</i>		49
Grilled Spanish beef striploin 35 days aged 400g*	(GF)	410
All shared mains include: Salsas españolas (Romesco (N), aioli, green picado)		

## SIDES

Baby spinach catalana	(V)(GF)	40
Roasted vegetables	(V)(GF)	38
Patatas bravas & aioli spicy sauce	(GF)	58
Tomato and cucumber	(V)(GF)	45
Confit piquillo pepper	(V)(GF)	30

## RICES, FIDEUAS AND MELOSO'S

*Traditional Spanish rice or pasta*

### CARNE

Valenciana Rabbit, chicken	(GF)	2pax 265 4pax 505
Costilla Beef short ribs	(GF)	2pax 335 4pax 625
Chuleta Spanish striploin	(GF)	2pax 475 4pax 895

### MARISCO

Marisco Seafood (shrimps, clams, mussels, calamari, langoustines)	(S)(GF)	2pax 505 4pax 998
Arroz Negro, squid ink	(S)(GF)	2pax 310 4pax 598
Add on Carabinero, per piece ( <i>as per request</i> )	(S)(GF)	185

## KIDS MENU

Soup of the day		30
Crispy mozzarella sticks, tomato salsa	(V)	35
Spanish chicken strips with aioli		45
Fish fingers, lemon		58
Beef and cheese sliders		60
Pasta, homemade tomato sauce		45
Mac and cheese		55

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## DESSERTS

Goat Basque cheesecake, honey		45
Churros, chocolate sauce		38
Catalan burnt cream	(GF)	40
Spicy chocolate mousse	(GF)	42
Torrija de crema , Bailey's, traditional ice cream <i>(to share)</i>	(A)	76
Flan <i>(to share)</i>		60
Fruit salad		100
Ice cream or sorbet <i>per scoop</i>	(N)	19
Helados		
- Chocolate		
- Vanilla		
- Strawberry		
Sorbetes		
- Passion fruit mint		
- Piña colada		
- Forest berries		
Chef's Signature		
- Goat Cheese		
- Strawberry red wine	(A)	
- Honey & pistachio		



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## COCKTAILS

FARO TONIC	65
<i>Thyme &amp; rosemary infused Gin combined with wild elderflower cordial lengthened with natural tonic</i>	
PALOMINO	58
<i>Fino sherry and Albariño white wine shaken with white port, grapefruit oleo sacrum, yuzu &amp; grapefruit Soda</i>	
EL PADRON	62
<i>Aperol shaken with Amaras chili &amp; bell pepper infused Mescal, fresh orange juice and citrus</i>	
LA PRIMAVERA	76
<i>St. Germaine, complimented by Spanish sparkling wine and rose lemonade</i>	
EL CAMINO REAL	62
<i>Tropical wine mixed with Amaras Mescal, orange liqueur shaken with fresh blueberries &amp; yuzu citrus</i>	
SIERRA DORADA	67
<i>Gin &amp; passion fruit mixed with citrus mix, fresh ginger and natural tonic</i>	
KALIMOTXO	65
<i>Bourbon, dark rum and red wine with strawberry liquor topped up with Cola</i>	
HIBISCO SPRITZ	65
<i>Vodka infused hibiscus mixed with jasmine lemongrass cordial &amp; creme de violette, plum top up Cava and rose lemonade</i>	
DOMINGO	62
<i>Black Rum stirred with banana liqueur, chocolate and orange bitters</i>	
AGUA DE VALENCIA	68
<i>Tarragon spiced cordial mixed with Gin, Orange fizzy juice topped up with sparkling Spanish wine</i>	

## SANGRIAS

	GLASS (600ML)	PITCHER (1200ML)
WHITE SANGRIA	59	378
<i>Albarino white wine, grapefruit cordial &amp; honey topped up with soda and sprite</i>		
RED SANGRIA	61	378
<i>Red wine complimented with cinnamon liqueur, fresh pineapple and brandy, a touch of soda and sprite</i>		
ROSE SPARKLING SANGRIA	63	482
<i>Rose wine mixed with Spanish sparkling wine, fresh fruits, rose lemonade and elderflower liqueur</i>		

## MOCKTAILS

SIDRA	38
<i>Red berries &amp; peach cordial topped up with soda</i>	
REFRESCO DE SANTIAGO	36
<i>Orgeat syrup shaken with agave &amp; citrus and topped up with soda</i>	
DE BENINO	52
<i>Belli-no &amp; fresh premium fruit</i>	

## CHIRINGUITO SMOOTHIES

MANGO PARADISE	48
<i>Fresh mango, pineapple &amp; passion fruit</i>	
ACAI KICK	52
<i>Acai, blueberry, mango &amp; banana</i>	
EL FARO DE TAGOMAGO	49
<i>Dragon fruit, strawberry, mango</i>	

## ICED COFFEE

WHITE ICED MOCHA	28
<i>White chocolate sauce, coffee, cream, milk</i>	
MATCHA ICED LATTE	28
<i>Matcha powder, vanilla syrup, milk, cream, coffee</i>	

## WINES BY GLASS

### CHAMPAGNE

<i>Moët &amp; Chandon Imperial Brut</i>	124
<i>Moët &amp; Chandon Imperial Rosé</i>	150

### SPARKLING WINE

<i>Freixenet, Cordon Negro, Cava</i>	58
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### ROSE

<i>Château Minuty, M de Minuty, Côtes de Provence, France</i>	68
<i>Chateau d'Esclans, Whispering Angel, Côtes de Provence, France</i>	94
<i>Obelo, Côtes de Provence, France</i>	103

### WHITE

<i>Familia Torres, Pazo das Bruxas, Albariño, Rías Baixas, Spain</i>	69
<i>Celeste Verdejo, Rueda, Spain</i>	61
<i>J.Moreau &amp; Fils Chablis, Burgundy, France</i>	93
<i>Allegrini Corte Giara, Pinot Grigio, Veneto, Italy</i>	57

### RED

<i>Château Pierrefitte, Lalande-de-Pomerol, France</i>	81
<i>Palacios Remondo, La Montesa, Grenache, Rioja, Spain</i>	107
<i>Alamos, Malbec, Mendoza, Argentina</i>	61
<i>Hacienda de Arinzano, Tempranillo, Arinzano, Spain</i>	70

### SWEET WINE

	70 mL
<i>Floralis Moscatel Oro, Familia Torres, Penedes, Spain</i>	55
<i>San Emilio Pedro Ximénez Sherry, Lustau, Spain</i>	73
<i>Taylor's, 10-Year-Old Tawny Port, Portugal</i>	110

## THE EXCLUSIVE CORAVIN SELECTION

### WHITE

<i>Familia Torres, Fransola, Sauvignon Blanc, Penedès, Spain</i>	150
<i>Ca'Marcanda Vistamare, Gaja, Tuscany, Italy</i>	247
<i>Pazo Barrantes, , Albariño, Rías Baixas</i>	145

### RED

<i>2ωR Priorat, Gratavinum, Spain</i>	139
<i>Marqués de Cáceres, Tempranillo, Rioja Gran Reserva, Spain</i>	135
<i>Bodegas Caro, Malbec - Cabernet Sauvignon, Mendoza, Spain</i>	237

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## CHAMPAGNE

BRUT / EXTRA BRUT	750 mL	1.5 L	3 L
<i>Billecart-Salmon, Brut Reserve</i>	1030		
<i>Moët &amp; Chandon, Impérial Brut</i>	830	1820	5775
<i>Moët &amp; Chandon Ice Imperial Reserve</i>	925	2310	
<i>Ruinart, Blanc de Blancs</i>	1575		
<i>Dom Pérignon</i>	5040	11340	
<i>Laurent-Perrier, Ultra Brut</i>	1385		

### ROSE

<i>Ruinart, Rosé</i>	1449		
<i>Dom Pérignon Rose</i>	8085		
<i>Moët &amp; Chandon, Impérial Rosé Brut</i>	925	2580	

## ROSE WINES

	750 mL	1.5 L	3 L
<i>Château Minuty, Minuty 281,</i>			
<i>Côtes de Provence</i>	1155	2255	
<i>Château Minuty, M de Minuty,</i>			
<i>Côtes de Provence</i>	370	730	
<i>Chateau d'Esclans, Whispering Angel,</i>			
<i>Côtes de Provence</i>	498	935	2310
<i>Obelo, Côtes de Provence</i>	565	1135	
<i>Miraval, Côtes de Provence</i>	470	1095	

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## WHITE WINES

### SPAIN

<i>Paco &amp; Lola, Albariño, Rías Baixas</i>	610
<i>Fransola, Familia Torres, Sauvignon Blanc, Penedès</i>	925
<i>Familia Torres Pazo das Bruxas, Albariño, Rías Baixas</i>	335
<i>Clos Mogador Nelin, Priorat, 2017</i>	860
<i>Pazo Barrantes, Albariño, Rías Baixas</i>	830
<i>Bodegas Virgen de Galir Pagos del Galir Godello, Catalunya</i>	578
<i>Celeste Verdejo, Rueda</i>	368
<i>Can Sumoi Xarel-lo, Penedes</i>	440

### OLD WORLD WINES

<i>Domaine Laroche St. Martin, Chablis, France</i>	725
<i>Domaine William Fèvre Chablis 1er Cru Vaillons, France</i>	925
<i>Villa Sparina, Gavi, Piedmont, Italy</i>	1155
<i>J.Moreau &amp; Fils Chablis, Burgundy, France</i>	480
<i>Prà Monte Grande Soave Classico, Italy</i>	820
<i>Allegrini Corte Giara, Pinot Grigio, Veneto, Italy</i>	355
<i>Pio Cesare, L'Altro Chardonnay, Piedmont, Italy</i>	578
<i>Leon Beyer Les Ecaillers Riesling, Alsace, France</i>	905
<i>Alteni di Brassica, Gaja, Sauvignon Blanc, Piedmont, Italy</i>	2730
<i>Jerman, Dreams, Chardonnay, Venice, Italy</i>	1775
<i>Aegerter, Puligny-Montrachet 1Cru 'Les Champgains', France</i>	3780
<i>Ca'Marcanda Vistamare, Gaja, Tuscany, Italy</i>	1280

### AROUND THE WORLD

<i>La Crema, Chardonnay, USA</i>	670
<i>Golan, Yarden Chardonnay, Israel</i>	505
<i>Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand</i>	670
<i>Cloudy Bay, Chardonnay, Marlborough, New Zealand</i>	785

### MAGNUMS

<i>Domaine Laroche, Chablis "Saint Martin", Burgundy, France</i>	1135
<i>Cossetti Gavi di Gavi DOCG Piedmont, Italy</i>	755
<i>Vette, Sauvignon Blanc, Tenuta San Leonardo, Italy</i>	1310

## RED WINES

### SPAIN

<i>Can Sumoi Sumoll Garnacha, Catalunya</i>	440
<i>Marqués de Cáceres, Tempranillo, Rioja Gran Reserva</i>	725
<i>Bodegas Roda, Rioja</i>	925
<i>La Rioja Alta Viña Ardanza Reserca</i>	945
<i>La Planta, Tempranillo, Ribera del Duero</i>	410
<i>Palacios Remondo, La Montesa, Grenache, Rioja</i>	650
<i>Arzuaga Pago Florentino, Castilla</i>	505
<i>Familia Torres Atrium, Merlot, Penedès</i>	335
<i>Mas La Plana, Familia Torres, Cabernet Sauvignon</i>	1355
<i>Hacienda de Arinzano, Tempranillo, Arinzano</i>	410
<i>Vega Sicilia Valbuena 5º</i>	2678
<i>Bodegas La Horra Corimbo, Tempranillo, Ribera del Duero</i>	755
<i>Alión, Tempranillo, Rbera del Duero</i>	1490
<i>R. López de Heredia Viña Bosconia Reserva, Rioja Alta</i>	610
<i>Muga Prado Enea Gran Reserva, Rioja, 2015</i>	1440

### OLD WORLD WINES

<i>M. Chapatier, Crozes-Hermitage Les Meysonniers, France</i>	505
<i>Gaja, Ca'Marcanda Promis, Toscana, Italy</i>	925
<i>Tenuta Frescobaldi di Castiglioni, Sangiovese, Toscana, Italy</i>	620
<i>Domaine Louis Latour Aloxe-Corton, France</i>	1450
<i>Château Gruaud Larose, Saint Julien, France</i>	2080
<i>Pio Cesare, Mosconi Barolo, Italy</i>	2575
<i>Domaine de la Janasse, Châteauneuf-du-Pape, France</i>	1315
<i>Couvent des Jacobins, Louis Jadot, Bourgogne, France</i>	725
<i>Château Pierrefitte, Lalande-de-Pomerol, France</i>	565
<i>Castello Nipozzano, Mormoreto Toscana, Italy</i>	1890
<i>Jean-Claude Boisset, Volnay 1er Cru 'Santenots', France</i>	1765
<i>Marchesi di Barolo, Barolo del Commune di Barolo, Italy</i>	1575

### AROUND THE WORLD

<i>Golan, Yarden Cabernet Sauvignon, Israel</i>	840
<i>Cloudy Bay, Pinot Noir, Marlborough, New Zealand</i>	1030
<i>Alamos, Malbec, Mendoza, Argentina</i>	440
<i>Marques de Casa Concha, Etiqueta Negra, Chile</i>	610
<i>Bodegas Caro, Malbec - Cavernet Sauvignon, Mendoza</i>	1030

### MAGNUMS

<i>Marchesi di Barolo, Barolo del Commune di Barolo, Italy</i>	2310
<i>Malbec, Catena, Mendoza, Argentina</i>	945
<i>Château Batailley, Pauillac, France</i>	2675



## SPIRITS

VODKA	(30 ML)
<i>Grey Goose</i>	58
<i>Grey Goose Watermelon &amp; Basil</i>	58
<i>Beluga Noble</i>	65
<i>Beluga Gold</i>	140
<i>Tito's</i>	42
<i>Elit by Stolichnaya</i>	60
<i>Belvedere</i>	60
<i>Ketel One</i>	47
<i>Ciroc</i>	60
GIN	(30 ML)
<i>Hendrick's</i>	60
<i>Tanqueray Flor De Sevilla</i>	48
<i>Tanqueray No. Ten</i>	52
<i>Gin Mare</i>	55
<i>Tanqueray</i>	42
<i>Malfy Rose</i>	52
<i>Malfy Limone</i>	52
<i>Roku</i>	55
<i>Monkey 47</i>	75
<i>Botanist</i>	58
<i>Bombay Sapphire</i>	47
TEQUILA	(30 ML)
<i>Clase Azul Reposado</i>	180
<i>Clase Azul Ultra Anejo</i>	3360
<i>Mijenta Blanco</i>	75
<i>Mijenta Reposado</i>	110
<i>Komos Rosa</i>	130
<i>Don Julio Blanco</i>	72
<i>Don Julio Reposado</i>	90
<i>Don Julio Anejo</i>	92
<i>Patron Silver</i>	52
<i>Don Julio 1942</i>	330
MEZCAL	(30 ML)
<i>Mezcal Amarás</i>	52
<i>Clase Azul Mezcal</i>	505
RUM	(30 ML)
<i>Ron Zacapa 23 (Guatemala)</i>	82
<i>Ron Zacapa XO (Guatemala)</i>	105
<i>Captain Morgan Spiced (Jamaica)</i>	42
<i>Kraken (Trinidad &amp; Tobago)</i>	52

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<i>Bacardi Superior (Cuba)</i>	48
<i>Takamaka (Seychelles)</i>	42
<i>Havana 7 (Cuba)</i>	52
<i>Havana 3 (Cuba)</i>	52
WHISKEY	(30 ML)
<i>(Blended)</i>	
<i>Chivas Regal 12 years</i>	55
<i>Chivas Regal 18 years</i>	98
<i>Chivas Regal 21 years</i>	195
<i>Johnnie Walker Black Label</i>	55
<i>Johnnie Walker Blue Label</i>	305
<i>Monkey Shoulder</i>	52
<i>(Single Malt)</i>	
<i>The Macallan 12 years</i>	65
<i>The Macallan 15 years</i>	130
<i>The Macallan 18 years</i>	295
<i>Glenfiddich 12 years</i>	58
<i>Glenfiddich 15 years</i>	72
<i>Glenfiddich 18 years</i>	105
<i>Glenfiddich 21 years</i>	165
<i>Talisker Storm</i>	62
<i>Laphroaig 10 years</i>	65
<i>Glenmorangie Original</i>	55
<i>Glenmorangie 18 years</i>	100
<i>The Glenlivet 12 years</i>	55
<i>The Glenlivet 18 years</i>	118
AMERICAN WHISKEY	(30 ML)
<i>Woodford Reserve</i>	58
<i>Jack Daniel's</i>	42
<i>Makers Mark</i>	55
<i>Bulleit</i>	52
JAPANESE WHISKEY	(30 ML)
<i>Nikka From The Barrel</i>	68
<i>Hibiki Harmony</i>	90
COGNAC	(30 ML)
<i>Hennessy VSOP</i>	72
<i>Hennessy XO</i>	247
<i>Torres 15</i>	48
<i>Hennessy VS</i>	52
<i>Hennessy Paradis</i>	1134

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## BOTTLE SERVICE

	750 mL
<i>Ketel One</i>	1135
<i>Grey Goose</i>	1385
<i>Belvedere</i>	1345
<i>Beluga Noble</i>	1345
<i>Beluga Gold</i>	2940
<i>Tanqueray No Ten</i>	1145
<i>Hendrick's</i>	1250
<i>Monkey 47</i>	1260
<i>Chivas 18 years</i>	1995
<i>Macallan 15 years</i>	2940
<i>Royal Salut 21 years</i>	3675
<i>Johnnie Walker Blue</i>	5460
<i>Zacapa 23 years</i>	2080
<i>Zacapa XO</i>	2940
<i>Bacardi Superieur</i>	1155
<i>Don Julio 1942</i>	7245
<i>Casamigos Blanco</i>	1280
<i>Avion 44</i>	6720
<i>Clase Azul Reposado</i>	3990
<i>Clase Azul Ultra Añejo</i>	75600

## CIDER

<i>Magner's Original Cider (England)</i>	45
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## BEER

	330 mL
<i>Peroni (Italy)</i>	45
<i>Corona (Mexico)</i>	45

## DRAUGHT BEER

<i>Estrella Galicia (Spain) 290ml</i>	40
<i>Estrella Galicia (Spain) 540ml</i>	58

## WATER

<i>Evian Sparkling 330ml / 750 ml</i>	20 / 30
<i>Evian Still 330ml / 750 ml</i>	20 / 30

## COFFEE

<i>Espresso</i>	21
<i>Double Espresso</i>	27
<i>Cappuccino, Latte, Americano</i>	26

## TEA

GREEN TEA	
<i>Organic Jasmine Mao Jian</i>	27

BLACK TEA	
<i>Assam Breakfast</i>	27

HERBAL	
<i>Rooibos Vanilla Earl Grey</i>	27
<i>Organic Chamomile Cooler</i>	27

## FRESH JUICES

<i>Orange, Grapefruit, Watermelon, Pineapple, Apple</i>	29
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## SOFT DRINKS

<i>Coca Cola, Coca Cola Light, Coca Cola Zero, Sprite, Sprite Light</i>	30
<i>Goldberg Tonic, Soda, Ginger Ale, Ginger Beer, Yuzu Tonic</i>	30
<i>Red Bull, Red Bull Light, Red Bull Red edition</i>	45

BLUE BECOMES WHITE  
BECOMES PINK BECOMES  
GOLD BECOMES  
NIGHT





