

MAYA
LATIN INSPIRED CUISINE
COCKTAILS

Singles/Pitchers 110/375,-

Sparkling Sangria

Sparkling wine, calvados, yuzu, elderflower, agave, apple juice

Paloma

Vanilla infused Olmeca tequila, agave, lime, grapefruit soda, salt

Dark 'n' Ginger

Havana Club Especial, molasses, lime, ginger beer, Angostura bitters

Mango Bubbz

Havana 3 Rum, mango, passionfruit, prosecco, lemon & ginger tea, vanilla

Red Garden

Lillet Rosé, prosecco, pomegranate, vanilla, lemon, sparkling water

Seasonal 120,-

Into The Woods

Jameson Black Barrel, Amaro Montenegro, Crème de Cassis, Grenadine, lemon, egg white

Dreaming of Summer

Monkey Sloe Gin, Havana 3 Years Rum, Angostura Bitters, vanilla, sugarcane syrup, mint, lime, egg white

Chilli-Kiss-Cacao

Jameson Irish whisky, Passionfruit, Hot chocolate, Cream infused with Mangalore

Latin Specials 120,-

Mariachi's Margarita

Jalapeño-infused tequila, mezcal, Mangalore, agave, lime

Horchata Daiquiri

Rum 3 years, Saké, lactose-free cream with Falernum, pineapple, cinnamon, coconut, lime

Amarillo

Tequila Blanco, Red peppercorn, Agave, Amaretto, Coffee, Fee Brothers Turkish Tobacco bitter

Canonita Spritz

Canonita, prosecco, Luxardo Maraschino, Tajin, grapefruit, agave, lime

Signatures 120,-

Espresso martini

Vodka, vanilla vodka, Kahlua, Crème de Cacao, hazelnut, cold-brew coffee

Big in Japan

Vodka, aloe vera, yuzu, lemon

Salted-Caramel Whisky Sour

Whiskey, Licor 43, Angostura bitter, sea salt caramel, sugar, lemon, egg white

Amaretto Sour

Amaretto, Bourbon, Angostura Bitter, sugar, lemon, egg white