

THE
BEACH

LUXURY CLUB
ITALIAN RESTAURANT, SUSHI & THAI

WE ARE BUILDING A NEW STORY

F O O D

B R E A K F A S T

B E V E R A G E

I dreamed a journey of flavors.

*I imagined what i would have liked to eat,
drink, see & listen to enjoy great dinner.*

*I created a Mediterranean fusion menu
with influences from international cuisines.*

*Driven by my passion for quality, food,
cooking and love for my job.*

S T A R T E R S

MINI BEEF BURGER

mixed salad and km 0 tomatoes | extra virgin olive oil | Maldon salt | pink mayo
L.E. 855

CHICKEN TACOS

red onion | km 0 peppers | homemade sauce | tomato | avocado | toasted cashews | grilled lime
L.E. 705

NACHOS SUPREME

Corn tortillas | Melted cheese | Mexican beans | Sour cream | Sweet chili sauce | Pimenton
L.E. 640

PRAWN CHIPS

Prawn chips with smoked paprika | Lime zest
L.E. 415

B U R G E R S & C O .

BURGER THE BEACH

Homemade BUN sandwich | 160g beef hamburger | Mixed salad | Buffalo stracciatella | Dried tomato cream | Fresh tomato | Caramelized onion | Cocktail sauce
Served with french fries.
L.E. 890

FAJITAS TEX MEX

Corn tortilla roll | Marinated grilled chicken | Peppers | Grilled onions | Mex sauce | Spicy mayo
L.E. 665

AVOCADO TOAST

Toasted bread with butter | Avocado | Buffalo mozzarella | Egg | Truffle flakes
L.E. 690

SALMON TOAST

Toasted bread with butter | Avocado | Buffalo mozzarella | Smoked salmon
L.E. 775

SALADS

ALL SERVED WITH MIXED SALAD AND KM 0 VEGETABLES

THE BEACH SALAD

Tuna | Corn | Olives | Buffalo mozzarella | Carrots | Eggs | Beach sauce
L.E. 730

CAESAR SALAD

Cherry tomatoes | Olives | Parmesan flakes | Walnuts | Grilled chicken
Flavored croutons | Caesar sauce
L.E. 730

HAWAIIAN POKE BOWL

Compose your poke, choose between:
Black venus rice or white rice or quinoa
Mediterranean red tuna or salmon
Carrots | Cucumbers | Nuts | Wakame seaweed | Avocado | Purple cabbage
Mango sauce | Sesame
L.E. 855

APPETIZERS

PERUVIAN CEVICHE

Mediterranean bluefin tuna | Salmon | Sea bass | Citrus oil | Sweet red onion | Coconut milk
Leche de tigre | Coriander oil | Siracha | Tapioka crackers.
L.E. 1000

SMOKED SALMON

Smoked salmon | Feta | 0 km basil extract | Chopped pistachios
L.E. 1000

MEDITERRANEAN OCTOPUS

octopus | potatoes | capers | olives powder | EVO oil | sprouts | lime
L.E. 825

VEAL MILLEFEUILLE

veal cooked at low temperature | Km 0 grilled zucchini | cappers | tuna mayonnaise | olives
powder | dehydrated parsley
L.E. 890

BRESAOLA

Bresaola tip | Mushroom salad | Porcini mushroom gel | Parmesan flakes
L.E. 890

BRESAOLA DELUXE

Bresaola | buffalo mozzarella | truffle flakes
L.E. 965

TARTARE

DELUXE BEEF TARTARE

Oil | salt | pepper | egg yolk | black honey | moutarde ancienne | black truffle
L.E. 1270

TUNA TARTARE

Citrus oil | mint | sesame sauce | toasted cashew nuts | siracha ponzu sauce
L.E. 935

SALMON TARTARE

Citrus oil | avocado | dates | crunchy bread crumbs | teriyaki sauce
L.E. 1030

TRIS TARTARE

Salmon | citrus oil | avocado | dates | crunchy panure | teriyaki sauce
Mediterranean red tuna | citrus oil | mint | sesame sauce | toasted cashew nuts | siracha
ponzu sauce
sea bass | citrus oil | black venere rice | citronette | pistachio
L.E. 1125

CROSTONE

THE BEACH BEEF CROSTONE

Oil | Salt | Pepper | Capers | Anchovy sauce | Moutarde ancienne
L.E. 1030

CROSTONE WITH COLONNATA LARD

Colonnata lard | red tomato km 0 | Oil | Pepper | Basil
L.E. 950

CANTABRIAN CROSTONE

Anchovies in oil | Butter | Lemon zest
L.E. 870

SASHIMI NEW STYLE

SEARED WITH SHABU - SHABU TECHNIQUE

SALMON

Citrus marinated salmon | crunchy salad | truffle | teriyaki sauce | cooked shabu-shabu
(7 pcs)
L.E. 890

TUNA

Citrus marinated Mediterranean tuna | crunchy salad | truffle | teriyaki sauce | cooked
shabu-shabu (7 pcs)
L.E. 935

SEA BASS

Citrus marinated sea bass | crunchy salad | truffle | teriyaki sauce | cooked shabu-shabu
(7 pcs)
L.E. 890

MIX

Citrus marinated salmon | Mediterranean red tuna | sea bass | crunchy salad | truffle |
teriyaki sauce | cooked shabu-shabu (9 pcs)
L.E. 1045

GUNKAN

EBI TEMPURA

Rice | Salmon | Tempura prawn | Soft cream cheese | Teriyaki sauce (2 pieces)
L.E. 540

SPICY TUNA

Rice | Mediterranean red tuna | Toasted almonds | Spicy sauce (2 pieces)
L.E. 475

U R A M A K I

CALIFORNIA

Rice | Salmon | Avocado | Surimi | Cucumber | Nori seaweed | Caviar (8 pieces)
L.E. 730

PHILADELPHIA

Rice | Salmon | Nori seaweed | Philadelphia | Avocado (8 pieces)
L.E. 730

RAINBOW

Rice | Tuna | Salmon | Prawn | Avocado (8 pieces)
L.E. 825

U R A M A K I T H E B E A C H

HOT ROLLS

Fried roll | Prawn | Smoked salmon | Soft cream cheese | Teriyaki sauce (8 pieces)
L.E. 730

SAKE TRUFFLE ROLL

Rice | Salmon | Avocado | External smoked salmon | Truffle | Mayonnaise with sesame seeds (8 pieces)
L.E. 890

GOLD DRAGON

Rice | Tempura prawn | Avocado | Mediterranean bluefin tuna | Spicy mayo (4 pieces)
L.E. 825

PISTACHIO BEACH ROLL

Rice | Salmon | Avocado | Nori seaweed | Philadelphia | External salmon | Philadelphia with pesto
Chopped pistachios (4 pieces)
L.E. 825

TUNA LUXURY ROLL

Rice | Mediterranean bluefin tuna | Avocado | External tuna | Philadelphia with pesto
Chopped pistachios (4 pieces)
L.E. 890

SPECIAL NIGIRI

TUNA

Crispy rice | Mediterranean red tuna | Soy | Ginger | Spicy sauce (2 pieces)
L.E. 570

SALMON

Crispy rice | Salmon | Soy | Wasabi (2PZ)
L.E. 555

PRAWN

Crispy rice | Prawn | Caviar | Spicy sauce (2 pieces)
L.E. 555

SUSHI BOAT

SPECIAL BOAT

(32 pieces)
L.E. 2375

LUXURY BOAT

(64 pieces)
L.E. 4750

THE BEACH BOAT

(100 pieces)
L.E. 7600

S O U P S

RED SEA

Mediterranean octopus | Fresh tomato | Oregano | Pepper | EVO oil
L.E. 715

HABIBI

0 km lentil cream | Flavored bread croutons | Pepper | EVO oil
L.E. 665

THE BEACH

0 km chickpea cream | Prawns | Black truffle oil | Pepper | Flavored bread croutons
L.E. 760

V E G E T A R I A N

TRILOGY OF BAKED TARTS

Mushrooms | Carrots | Spinach | Parmesan | Walnut fondue
L.E. 700

BUFFALO CAPRESE

Bite of buffalo mozzarella 220g | Tomato and basil km 0, EVO oil
L.E. 650

QUINOA SALAD

Quinoa | Carrots | Cucumbers | Tomato
L.E. 620

COUS COUS

Couscous with seasonal vegetables
L.E. 620

THE CHILDREN'S MENU

PASTA WITH TOMATO SAUCE

L.E. 525

PASTA WITH PESTO

L.E. 525

CUTLET AND CHIPS

L.E. 525

BAKED CHICKEN NUGGETS AND POTATOES

L.E. 525

PASTA & RISOTTO

CAVIAR

Bronze drawn Gagnano spaghetti | Cantabrian anchovies | Parsley | Garlic
Crunchy breadcrumbs | Caviar
L.E. 825

CLAMS

Bronze drawn Gagnano spaghetti | Dehydrated parsley | Garlic | Mediterranean clams
L.E. 890

CHEESE & PEPPER

Bronze-drawn Gagnano spaghetti | DOP pecorino romano cream | Pepper | Seared prawns
L.E. 855

LIGURIAN

Bronze-drawn Gagnano linguine | 0 km basil pesto | Tomato brunoise
L.E. 670

FARFALLE WITH PISTACHIO AND SALMON PESTO

Bronze-drawn Gagnano farfalette | Smoked salmon | Pistachio pesto
L.E. 1000

CARBONARA

Bronze drawn Gagnano spaghetti | Egg yolk | Pecorino romano | Pepper | Bacon
L.E. 1000

EARTH AND COFFEE RISOTTO

Carnaroli rice | Beetroot puree | DOP pecorino romano cream | Coffee gel
L.E. 870

CRAB GNOCCHI

Homemade gnocchi | Garlic | Parsley | Crab meat | Tomato
L.E. 855

TORDELLO TOSCANO

handmade fresh pasta filled with beef | typical of Tuscany tradition | served with red ragù |
parmigiano cheese
L.E. 795

M A I N C O U R S E

TATAKI

Mediterranean bluefin tuna marinated in citrus fruits | Sweet and sour caponatina
Toasted cashews | Cane sugar | Maldon salt
L.E. 1155

SEARED SALMON

Seared salmon bar served with green pepper sauce
L.E. 1205

SEA BASS, COCONUT, GINGER & LIME

Seared sea bass fillet | Coconut milk cream | Lime | Ginger extract | Tomato gel | Herb
sauce
L.E. 1140

CATCH OF THE DAY

Ask the staff for the day's proposals
L.E. 365 hg

CHICKEN NUGGETS

Curry sauce served with basmati rice
L.E. 840

SEA BOUCHER "1600 gr"

Grilled proposal according to the catch of the day at the fireplace
L.E. 11555

RYBEYE SUPREME "300 gr"

L.E. 2610

TOMAHAWK SUPREME "1200 gr"

L.E. 7320

BRAZILIAN FILET "200 gr"

L.E. 1285

S I D E D I S H E S

WHITE RICE

L.E. 320

GRILLED VEGETABLES KM O

L.E. 320

BAKED POTATOES

L.E. 320

FRENCH FRIES

L.E. 320

MIXED SALAD

Selection of the best herbs

L.E. 525

S W E E T S

CHOCOLATE CAKE

L.E. 525

NUTELLA TART

L.E. 415

ALMOND PARFAIT

L.E. 525

GOURMET COFFEE

L.E. 525

SELECTION OF SEASONAL FRUIT

L.E. 525

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B R E A K F A S T

TART

L.E. 160

CROISSANT

L.E. 160

PLUMCAKE

L.E. 160

BISCUITS

L.E. 100

SELECTION OF SEASONAL FRUIT

L.E. 525

OMELETTE

L.E. 380

OMELETTE MOZZARELLA

L.E. 380

TURKEY OMELETTE

L.E. 430

AVOCADO TOAST

L.E. 690

SALMON TOAST

L.E. 775

CLUB SANDWICH

Toasted Bread | Turkey | Buffalo Mozzarella | Egg | Mayonnaise | Tomato | Salad
L.E. 640

TUNA CLUB SANDWICH

Toasted Bread | Tuna | Buffalo Mozzarella | Egg | Mayonnaise | Tomato | Salad
L.E. 640

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W H I T E W I N E C E L L A R

SHAHRAZADE VIN D'EGYPTE

This cuvée is characterized by a fragrant lime blossom with floral and orchard fruits delicately seasoned with minerality. The finish is fresh, balanced and slightly sweet
L.E. 1315 Bottle / L.E. 365 Glass

GRAND MARQUISE

Straw yellow color with a reserved aroma showing a hint of spice.
Buttery palate with vanilla nuances showing good weight and length
L.E. 1520 Bottle / L.E. 475 Glass

JARDIN DU NIL GRAN VIN D'EGYPTE

Fresh and sparkling with a very long finish. A mixture of lime and pineapple.
Slightly mineral with floral aromas
L.E. 1520 Bottle / L.E. 475 Glass

CAPE BAY SOUTH AFRICA

On the nose it presents fruity elements combined with elegant floral notes that recall the flowering of fruit in spring. The palate is light and refreshing, with pineapple, juicy white pear and melon
L.E. 1680 Bottle / L.E. 525 Glass

CHATEAU DE GRANVILLE

Light-bodied white wine, pale lemon color with light aromas that develop pleasant citrus notes.
Dry lemon flavors with good breadth and rewarding acidity
L.E. 1990 Bottle

BEAUSOLEIL BENNATI

The only Egyptian Bannati grape variety, coming from Upper Egypt.
Golden lemon colour, with aromas of honey and melon, long toasted finish with a vanilla flavour.
Alcohol content: 12.5%
L.E. 1900 Bottle

NALA

Succulent aromas of fresh grapefruit, ripe pear and honey are complemented by an elegant palate with notes of vanilla, toasted oak and crisp minerality.
L.E. 2535 Bottle

BAILA VERDEJO

Verdejo grapes.
Exquisite floral note combined with the refreshing sweetness of pear and honey flavors.
On the palate it is fresh, sparkling and bright with a certain mineral complexity.
L.E. 2850 Bottle

ROSÉ WINE CELLAR

OMAR KHAYYAM VIN ROSÉ

Pale pink color with a sweet strawberry aroma. Flavors of ripe strawberry, raspberry and plum develop on the palate. A light but vibrant wine
L.E. 1365 Bottle

BEAUSOLEIL ROSÉ

Full-bodied rosé wine made from Merlot grapes. Rhubarb-salmon color. Well balanced and crunchy, aromas of cherries and mandarin zest
Alcohol content: 12.5%
L.E. 1900 Bottle

BAILA TEMPRANILLO ROSÉ

An exquisite blend that offers the perfect balance between acidity and spicy fruity notes. A medium ruby color that guarantees a tasty finish suitable for any occasion
L.E. 2850 Bottle

RED WINE CELLAR

SHAHRAZADE

This cuvée is characterized by aromas of red fruits and spices, mixed with fruits macerated in jam. Medium-bodied palate, complemented by silky-smooth tannins.
L.E. 1315 Bottle / L.E. 365 Glass

GRAND MARQUISE

Intense red color. The nose is of bitter plum and chocolate. On the palate it is soft and characteristic of plum with hints of vanilla and chocolate. Good length with well-balanced acidity.
L.E. 1520 Bottle / L.E. 475 Glass

CAPE BAY

Blend: Cabernet sauvignon / Merlot Intense red color. The nose shows red cherries and the palate is fruity with good depth and balanced acidity. Velvety and smooth texture with a long and fine aftertaste
.L.E. 1680 Bottle / L.E. 525 Glass

R E D W I N E C E L L A R

CASTELLO DI TREVI NERO D'AVOLA

On the nose it presents black fruits (blackberry, blackcurrant), herbaceous notes (thyme) and a hint of fresh mint. On the palate it is soft and round, with a very pleasant length, well integrated tannins and flavors of ripe black fruits and sweet spices (cocoa)

L.E. 1995 Bottle

NALA

This dark garnet gemstone offers vibrant notes of berry, cake, strawberry and raspberry. The shiraz pinotage blend gives a full mouthfeel that finishes with notes of vanilla and silky, rich tannins.

L.E. 2535 Bottle

BEAUSOLEIL RED SYRAH

Purple and violet red colour, characterized by its rich aromas of red fruits and velvety roundness on the palate. The silky tannins and fresh acidity characterize an extremely balanced wine.

Alcohol content: 12.5%

L.E. 1900 Bottle

BEAUSOLEIL RED CABERNET SAUVIGNON

Structured wine, dark red and full-bodied, is the result of well-ripened grapes that add special aromas of toasted nuts, baking spices, cloves and vanilla.

Alcohol content: 12.5%

L.E. 1900 Bottle

BEAUSOLEIL PORT-STYLE

dark purple color with bright crimson reflections and a fragrant aroma of ripe fruit, soft and silky texture, elegant and sweet finish.

Alcohol content: 12.5%

L.E. 1900 Bottle

CHÂTEAU BYBLOS RED

A complex red wine aged in oak barrels containing aromas of black plums and cherries with hints of mint dark chocolate.

Very generous on the palate with a strong presence of sweet oak spices in every sip.

L.E. 2220 Bottle

BAILA TEMPRANILLO

Spicy, full-bodied and tart wine, the tannins are ripe, soft and in perfect harmony with a very light acidity. A flavor of dried fig and cedar embellishes the persistent and complex aftertaste.

L.E. 2850 Bottle

S P A R K I N G W I N E

VALMONT BRUT

It is characterized by a pale gold color and has a scent of white flowers on the nose
On the palate, the attack is bright, with delicate flavors of citrus and white fruits
The grapes all come from the best Egyptian vineyards
L.E. 1995 Bottle / L.E. 475 Glass

VALMONT ROSÉ

On the nose: pear, peach and apricot with notes of red fruits (cherry and strawberry)
On the palate it shows good acidity and a touch of red fruits
The grapes all come from the best Egyptian vineyards
L.E. 2250 Bottle / L.E. 525 Glass

LA VITA ROSÉ

A perfect delicate blend of dark fruits and cherries. With a light, distinguishable body and a crisp, tart finish, Lavita rose will tickle your tongue with its light, frothy bubbles
L.E. 2060 Bottle

C H A M P A G N E

MOËT & CHANDON

Created with over 100 different wines, of which 20-30% are reserve wines specially selected to enhance their maturity, complexity and coherence, the blend reflects the distinctive and complementary characteristics of the three grape varieties:
PINOT NERO / PINOT MEUNIER / CHARDONNAY
Elegant color, straw yellow with golden reflections and green veins
L.E. 21525 Bottle

MOËT & CHANDON ICE IMPERIAL

Ice Impérial, the first champagne created specifically to be served with ice (the first and only champagne designed specifically to be served "on the rocks"). A new champagne experience that encompasses fun, freshness and freedom, while respecting the Moët & Chandon style: a style that stands out for its brilliantly fruity taste, seductive palate and elegant maturity.
Color Rich, intensely golden with amber veins. The vigorous aroma of tropical fruits (mango, guava) the sumptuousness of stone fruits (nectarine) an original raspberry note
L.E. 24215 Bottle

VUEVE CLICQUOT

The Brut "Yellow Label" perfectly embodies the style of the maison characterized by elegance, energy and liveliness, linked to the predominance of Pinot Noir in the composition of the cuvée, and the use of high percentages of reserve wines.
Golden yellow with fine perlage, fresh, elegant, dry and mineral taste, with light toasted notes on the finish. Delicate and fruity aroma, with hints of peach, vanilla, yellow fruit and mineral and toasted nuances
L.E. 21525 Bottle

15% DISCOUNT FOR COUNTRY CLUB MEMBERS & D CLUB MEMBERS
BEACH SERVICE 10%

C H A M P A G N E

DOM PERIGNON

Produced with the Champenoise Method, in Italy called Classic Method, which involves refermentation in the bottle and disgorgement.

In the glass the champagne has a straw yellow color with golden reflections, enlivened by a fine perlage. With its scent the sweetness of tropical fruit shines: green mango, melon and pineapple. Then more temperate notes emerge: the tingling of one orange peel, the mist of a mandarin. The wine breathes and its freshness is revealed. Flowering after the rain. A tactile sensation of peony, jasmine and lilac. Its taste quickly reveals its full, rich, intense character. An interesting maturation and tactile sensation follow the aromatic experience.

On the palate the material takes shape, generous, decisive, controlled.

Then it strengthens, making the wine vibrate on spicy and peppery notes.

The energy is prolonged, up to a magnificent saline finish.

L.E. 53810 Bottle

CRISTAL

Elaborated only in the "great vintages", when the maturity of the Chardonnay (about 40%) and Pinot Noir (about 60%) that compose it is perfect, Cristal ages in the cellar for 6 years and rests for 8 months after disgorgement. Of notable balance, Cristal is a linear champagne, with an absolutely unique persistence in the mouth. The velvety consistency reveals fruit aromas supported by a mineral strength from which notes of white fruits and citrus fruits are released.

L.E. 64575 Bottle

ARMAND DE BRIGNAC

Chardonnay 34%, pinot noir 33%, pinot meunier

Straw yellow color with bright golden reflections and very fast, fine-grained bubbles. On the nose it releases notes of yellow pulp fruit, together with hints of brioche and pastry with, in the background, the characteristic underlying theme of minerality. The taste is creamy, enveloping and rounded, yet decisive in its freshness which gives depth of flavor and a long and silky finish.

L.E. 64575 Bottle

S O F T D R I N K S

PUVANA WATER "500 ml"
L.E. 130

PUVANA SPARKLING WATER "240 ml"
L.E. 130

FLO 50ml (Beach service)
L.E. 80

STILL (Beach service)
50ml L.E. 80 / 150ml L.E. 160

SPARKLING WATER (Beach service)
L.E. 130

COCA COLA / COCA COLA ZERO / FANTA / SPRITE /
SCHWEPPES LEMON & MINT / SCHWEPPES TONIC / SCHWEPPES SODA
L.E. 185

RED BULL
L.E. 260

B E E R

STELLA / SAKARA / HEINEKEN
L.E. 260

C O F F E E B A R

ESPRESSO

L.E. 105

AMERICAN COFFEE

L.E. 135

SHAKERED COFFEE

L.E. 130

CAPPUCCINO / COLD CAPPUCCINO

L.E. 160

CHOCOLATE FRAPPUCCINO / COCONUT FRAPPUCCINO / MANGO
FRAPPUCCINO / BANANA SMOOTHIE / MANGO SMOOTHIE / GRANITA

L.E. 195

ORANGE JUICE

L.E. 365

FRESH JUICE

L.E. 250

V I R G I N C O C K T A I L S

RED KISS

Orange Juice | Pineapple Juice | Strawberry Syrup

L.E. 430

VIRGIN MOJITO

Lime | Mint | Sugar | Soda

L.E. 430

VIRGIN COLADA

Pineapple Juice | Coconut

L.E. 430

MANGORITO

Mango Juice | Pineapple Juice | Guava Juice

L.E. 430

15% DISCOUNT FOR COUNTRY CLUB MEMBERS & D CLUB MEMBERS
BEACH SERVICE 10%

COCKTAILS & LONG DRINKS

	<u>LOCAL</u>	<u>IMPORTED</u>
APEROL SPRITZ <i>Aperol, Prosecco extra dry, Soda</i>	-	L.E. 785
CAMPARI SPRITZ <i>Bitter Campari, extra dry Prosecco, soda</i>	-	L.E. 785
NEGRONI <i>Bitter Campari, Dry Gin, Red Vermouth</i>	-	L.E. 785
WRONG NEGRONI <i>Bitter Campari, red Vermouth, dry Prosecco</i>	-	L.E. 785
AMERICAN <i>Bitter Campari, Red Vermouth, Soda</i>	-	L.E. 785
PINA COLADA <i>Light rum, coconut, pineapple</i>	L.E. 600	L.E. 785
DAIQUIRIS <i>Light rum, Sour mix</i>	L.E. 600	L.E. 785
MANGO DAIQUIRI <i>Light rum, Sour mix, Mango</i>	L.E. 600	L.E. 785
CAIPIROSKA <i>Lime pieces, cane sugar, vodka</i>	L.E. 600	L.E. 785
MARGARITA <i>Tequila silver, Triple sec, Lime</i>	-	L.E. 785
LONG ISLAND ICE TEA <i>Vodka, Dry Gin, Light Rum, Sour mix, Coca Cola</i>	-	L.E. 785
MIMOSA <i>Orange juice, extra dry Prosecco</i>	-	L.E. 600
ROSSINI <i>Strawberry puree, extra dry Prosecco</i>	-	L.E. 600
VODKA TONIC/LEMON/RED BULL <i>Belvedere/Beluga/Grey Goose/Smirnoff/Absolut</i>	L.E. 600	L.E. 785
GIN TONIC/LEMON	L.E. 600	L.E. 785

LIQUEURS & DIGESTIVES

RED LABEL WHISKY

L.E. 15670 Bottle / L.E. 555 Portion 3 cl

BLACK LABEL WHISKY

L.E. 17410 Bottle / L.E. 635 Portion 3 cl

JACK DANIEL'S WHISKY

L.E. 15670 Bottle / L.E. 555 Portion 3 cl

WHITE GRAPPA

L.E. 7835 Bottle / L.E. 475 Portion 3 cl

SAMBUCA

L.E. 15670 Bottle / L.E. 555 Portion 3 cl

BAILEYS

L.E. 15670 Bottle / L.E. 555 Portion 3 cl

JÄGERMEISTER BITTERS

L.E. 15670 Bottle / L.E. 555 Portion 3 cl

AMARO AVERNA

L.E. 15670 Bottle / L.E. 555 Portion 3 cl

LIMONCELLO

L.E. 15670 Bottle / L.E. 555 Portion 3 cl

MARTINI

Red/White

L.E. 15670 Bottle / L.E. 555 Portion 3 cl

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