

omertà

Cucina & Theater Bar

Omertà \$12

Zacapa 23 Rum, Grand Marnier, Orange Bitter

Holy Bevanda \$12

Zacapa 23 Rum, Fresh Lime, Mint, Papelon Juice

Temptation \$12

Casamigo Tequila, Agave Nectar, Fresh Lime, Guava Juice

G Spot \$12

Kettle One Vodka, Passion Fruit Pulp, Fresh Lime, Canton Green Jalapeño, Chili Flakes

Fantasia \$12

Titos Vodka, Lychee Purée, Soho Liquor, Rose Water, Coco Lopez

Venecia \$12

Tanqueray Gin, Grape Fruit, Campari, Lemon Bitter

Speedy Treno \$12

Black Label Whiskey, Blackberries, Lime Juice, Pimm's, Egg White

Secreto \$12

Black Label Whiskey, Grand Marnier, Guava Juice, Coconut Water

Sweet Coco \$12

Malibu Rum, Mint, Coconut Cream, Lime, Pineapple Juice

Moglie E Marito \$12

Zacapa 23 Rum, Orchata Syrup, Orange Bitter

Royalty \$12

Don Julio Tequila, Mango Juice, Passion Fruit, Grand Marnier

Gintino \$12

Tanqueray Gin, Cucumber, Ginger Bear

Down To Earth \$12

Tanqueray Gin, Cucumber, Grape Fruit, Lime, Ginger Bear

Passaporto \$12

Sake, Mint, Lime, Agave Syrup, Green Tea

Buonasera \$12

Santa Teresa Rum, Papelon Syrup, Mint, Lime

Grazie Mille \$12

Lola's White Sangria, Mango Juice, Peach Juice, Mint

Rouge \$12

Lola's Red Sangria, Rose Water, Rose

WHISKY

	BOTELLA	COPA
Red Seal	\$350	-
Blue Label	\$500	-
Buchanan's 18	\$245	\$15
Chivas Regal 18	\$245	\$15
McAllan 18	\$250	-
Chivas Extra	\$200	-
Buchanan's Master	\$200	\$12
Gold Label	\$200	-
Johnnie Walker Platinum	\$200	-
Buchanan's 12	\$180	\$10
Old Parr 12	\$180	\$10
Black Label 12	\$180	\$10
Chivas Regal	\$180	\$10
Bourbon Makers Mark	-	\$10
Bourbon Jim Bean	-	\$10
Bourbon Bulleit	-	\$10
Yamazaki 12	\$300	-
Jameson	-	\$10
Glen Livet 18	\$300	-
Glen Livet 12	\$200	\$12
Glen Livet 15	\$250	-

RUM

Zacapa XO	\$380	-
Zacapa 23	\$250	\$12
1796 Santa Teresa	\$200	\$10
Malibu	-	\$10
Naked Turtle	-	\$10
Captain Morgan	-	\$10
Myers	-	\$10

VODKA

Smirnoff	-	\$9
Absolut	-	\$10
Belvedere	\$200	\$12
Titos	\$200	\$12
Kettle One	\$200	\$12
Ciroc	\$200	\$12
Ciroc Peach	\$200	\$12
Ciroc Coconut	\$200	\$12
Ciroc Red Berry	\$200	\$12
Absolut Mango	\$180	\$10
Absolut Mandarin	\$180	\$10
Absolut Citron	\$180	\$10
Absolut MIA	\$180	\$10
Absolut Raspberry	\$180	\$10
Absolut Pear	\$180	\$10

GIN

Tanqueray	\$180	\$10
Tanqueray Ten	\$200	\$12
Hendricks	\$200	\$12
Aristocrat	-	\$10
Monkey 47	\$150	-

TEQUILA

Don Julio Blanco	\$200	\$10
Don Julio Reposado	\$250	\$12
Don Julio Añejo	\$300	\$15
Casamigos Silver	\$200	\$10
Casamigos Reposado	\$250	\$12
Casamigos Añejo	\$300	\$15
Patron Silver	\$200	\$10
Patron Reposado	\$250	\$12
Patron Añejo	\$300	\$15
Patron XO Café	\$250	\$12
Sauza	-	\$10

CHAMPAGNE

Krug Grande Cuvee Naked	\$600	-
Don Perignon 2004	\$400	-
Don Perignon Vintage	\$550	-
Veuve Clicquot	\$200	-
Veuve Clicquot Rose	\$250	\$28
Moet Imperial	\$150	\$14
Moet Ice	\$200	-
Moet Rose	\$300	-

CORDIALS

Baileys	-	\$10
Grand Marnier	-	\$10
Sambuca Romana	-	\$10
Genesis Cognac	-	\$10
Kappa Pisco	-	\$10
Limoncello	-	\$10
Amaretto	-	\$10
Peach Tree	-	\$10
Crème De Violette	-	\$10
Pitu Cachaca	-	\$10
Dolin Vermouth De Chambéry Rouge	-	\$10
Dolin Vermouth De Chambéry Dry	-	\$10
Dolin Vermouth De Chambéry Blanc	-	\$10

SANGRIAS

Lolea Blanca	\$35	\$12
Lolea Roja	\$35	\$12

QUESOS Y EMBUTIDOS

Manchego \$6
Sheep's Milk Cheese, La Mancha

Mahón \$5
Cow's Milk Cheese, Menorca

Idiazábal \$5
Laxta Sheep's Milk Cheese, Pais Vasco

Serrano \$8
'Monte Nevado Serrano Ham', La Rioja

Chorizo Cantimpalo \$6
Spicy Pork Sausage, Segovia

Butifarra Catalana \$5
White Sausage, Spices, Catalunya

Jamón Ibérico '5J' \$23/oz
Acorn-Fed Pure Spanish Ham

Cordero \$29
New Zealand Lamb Lollipops, Sweet Truffle Demi,
Taro Root Mash

Pulpo \$18
Charred Octopus, Zucchini, Sweet Peppers,
Herb-Infused Oil

Ravioles \$16
Artichoke Stuffed Ravioli, Sage Butter,
Cherry Tomatoes

Chuletón \$42
Bone-In Rib Eye 22oz, Fingerling Potatoes,
Piquillo Peppers, Salsa Verde

Langostino \$23
Golf Coast Prawns, Garlic-Infused Oil,
Hot Peppers

Ravioles \$17
Gorgonzola & Pear Stuffed Ravioli,
Truffle Sauce, Pecorino

Pan Con Tomate \$4
Toasted Bread, Grated Tomato,
Maldon Salt

Salmon Tartare \$13
Yuca Chips, Arugula, Peanut Ginger Sauce,
Pistachio Dust

Aceitunas Alineadas \$5
Marinated Mixed Olives, Herbs,
Orange Peel

Bruselas \$9
Blistered Brussels Sprouts, Glazed Hoisin Sauce,
Hazelnut

Papas Bravas \$8
Crispy Potatoes, Citrus Aioli, Rocoto Sauce

Ceviche Clásico \$14
Corvina Fish, Yellow Pepper, Lime,
Crispy Peruvian Corn

Tempura de Camarón \$14
Shrimp Tempura, Thai Chili Sauce, Chives

Costillitas \$13
Baby Back Ribs, Guava BBQ Sauce, Molasses,
Truffle Shoestring Fries

Escolar \$15
White Tuna, Coconut Milk, Avocado Purée,
Roasted Almonds, Shrimp

Alcachofa \$8
Tempura Artichokes, Lemon, Cilantro Aioli

Crema Catalana \$7
Crème Brûlée, Strawberries, Caramel

Soufflé de Chocolate \$9
Chocolate Souffle, Vanilla Ice Cream

Panna Cotta \$7
Greek Yogurt Panna Cotta, Berries, Almond Dust

PARA LA MESA

TAPAS

POSTRES

amerita
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