

# MAX BEACH SPECIAL COCKTAILS

**GINGER MARITA** 15.00  
Gold tequila, ginger syrup, fresh lemon,  
agave syrup, egg white

**GRINGOS PEPINO** 15.00  
Gold tequila, triple sec, cucumber syrup,  
agave syrup, lemon juice

**CARAMEL BAILEYS COLADA** 15.00  
Vodka caramel, Baileys, espresso, vanilla  
syrup, heavy cream

**MANGO SPRITZ** 15.00  
Aperol, mango syrup, soda water,  
Prosecco, fresh mango

**SOUR APPLES** 15.00  
Apple infused Pisco, lemon juice, sugar  
syrup, egg white

**PINK FLOYD MAYWEATHER** 15.00  
Raspberry Absolut, Bulldog gin, Puerto de Indias,  
red berries, berry tonic

**RUBABU** 15.00  
Rhubarb infused sake, vodka, lemon juice,  
passion fruit purée, sugar syrup

**KIWI DE JANEIRO** 15.00  
Cachaça, lemon juice, kiwi syrup, fresh kiwi

**LYCHINI** 15.00  
Dry Martini, Absolut vodka, lychee syrup, egg white

**MY THAI** 15.00  
Kraken rum, Havana 3, orgeat, lemon juice,  
sugar syrup, pineapple juice, yellow chilli,  
kaffir lime leaf

**OPIUM #198** 15.00  
Gin, poppy liquor, sweet vermouth, hibiscus  
bitters, yuzu juice, sugar cane syrup

**SHISO AND KUMQUAT MULE** 15.00  
Vodka, kumquat liquor, shiso infused syrup,  
yuzu juice, ginger beer

# CÓCTELES ESPECIALES MAX BEACH

- GINGER MARITA** 15.00  
Tequila dorada, jarabe de jengibre, limón fresco, jarabe de agave, clara de huevo
- GRINGOS PEPINO** 15.00  
Tequila dorada, triple sec, jarabe de pepino, jarabe de agave, zumo de limón
- CARAMEL BAILEYS COLADA** 15.00  
Vodka de caramelo, Baileys, expreso, vainilla jarabe, crema espesa
- MANGO SPRITZ** 15.00  
Aperol, jarabe de mango, agua de soda, Prosecco, mango fresco
- SOUR APPLES** 15.00  
Pisco con infusión de manzana, zumo de limón, jarabe de azúcar, clara de huevo
- PINK FLOYD MAYWEATHER** 15.00  
Frambuesa Absolut, Bulldog gin, Puerto de Indias, frutos rojos, tónica de baya
- RUBABU** 15.00  
Ruibarbo infusión sake, vodka, zumo de limón, puré de maracuyá, jarabe de azúcar
- KIWI DE JANEIRO** 15.00  
Cachaça, zumo de limón, jarabe de kiwi, kiwi fresco
- LYCHINI** 15.00  
Martini seco, vodka Absolut, jarabe de lichi, clara de huevo
- MY THAI** 15.00  
Ron Kraken, Havana 3, orgeat, zumo de limón, jarabe de azúcar, zumo de piña, chile amarillo, hoja de lima kafir
- OPIUM #198** 15.00  
Ginebra, licor de amapola, vermú dulce, bitter de hibisco, zumo de yuzu, jarabe de caña de azúcar
- SHISO Y KUMQUAT MULE** 15.00  
Vodka, licor de kumquat, jarabe con infusión de shiso, zumo de yuzu, cerveza de jengibre

# GIN MENU

SERVED WITH FEVER TREE PREMIUM TONIC

<b>BULLDOG</b>	<b>14.00</b>
Pomegranate seeds, blackberries, mint	
<b>HAYES RHUBARB</b>	<b>14.00</b>
Fennel seeds, lemon zest, juniper berries	
<b>MONKEY 47</b>	<b>14.00</b>
Cardamom seeds, orange zest, cinnamon stick	
<b>BROCKMANS</b>	<b>14.00</b>
Blackberries, raspberries, mint	
<b>MARTIN MILLER</b>	<b>14.00</b>
Strawberries, black peppercorns, grapefruit zest	
<b>GIN MARE</b>	<b>14.00</b>
Rosemary, cucumber, sprig of thyme	
<b>SEAGRAMS</b>	<b>14.00</b>
Lemongrass, cardamom seeds, goji berries	
<b>GIN VINE</b>	<b>14.00</b>
Star anise, ginger, lime zest	
<b>MOMBASA</b>	<b>14.00</b>
Goji berries, orange zest, black peppercorns	
<b>HAYES BLOOD ORANGE AND GINGER</b>	<b>14.00</b>
Juniper berries, orange zest, fennel seeds	

# MENÚ DE GINEBRA

SERVIDA CON FEVER TREE PREMIUM TONICA

<b>BULLDOG</b> Semillas de granada, moras, menta	<b>14.00</b>
<b>HAYES RHUBARB</b> Semillas de hinojo, ralladura de limón, bayas de enebro	<b>14.00</b>
<b>MONKEY 47</b> Semillas de cardamomo, ralladura de naranja, canela en rama	<b>14.00</b>
<b>BROCKMANS</b> Moras, frambuesas, menta	<b>14.00</b>
<b>MARTIN MILLER</b> Fresas, granos de pimienta negra, ralladura de pomelo	<b>14.00</b>
<b>GIN MARE</b> Romero, pepino, ramita de tomillo	<b>14.00</b>
<b>SEAGRAMS</b> Hierba de limón, semillas de cardamomo, bayas de goji	<b>14.00</b>
<b>GIN VINE</b> Anís estrellado, jengibre, ralladura de lima	<b>14.00</b>
<b>MOMBASA</b> Bayas de Goji, ralladura de naranja, granos de pimienta negra	<b>14.00</b>
<b>HAYES BLOOD ORANGE AND GINGER</b> Bayas de enebro, ralladura de naranja, semillas de hinojo	<b>14.00</b>

# CHAMPAGNE COCKTAILS

<b>BELLINI</b>	<b>16.00</b>
Peach, champagne	
<b>MIMOSA MARGARITA</b>	<b>16.00</b>
Fresh orange juice, Jose Cuervo tequila, topped up with champagne	
<b>MAO APERITIF</b>	<b>16.00</b>
Lychee juice, poppy liquor, topped up with champagne	
<b>ELDERFLOWER FIZZ</b>	<b>16.00</b>
Elderflower cordial, mint leaves, champagne	
<b>ALMOND KISS</b>	<b>16.00</b>
Amaretto, orange juice, champagne	

# CLASSIC COCKTAILS

<b>MOSCOW MULE</b>	<b>13.50</b>
Absolut vodka, ginger syrup, ginger beer, lemon juice	
<b>SINGAPORE SLING</b>	<b>13.50</b>
Larios gin, cherry brandy, Benedictine, Cointreau, lemon juice, pineapple juice	
<b>NEGRONI</b>	<b>13.50</b>
Larios gin, Campari, Martini Rosso, orange bitters	
<b>ESPRESSO MARTINI</b>	<b>13.50</b>
Kahlua, Absolut Vanilla, espresso	
<b>PORNSTAR MARTINI</b>	<b>13.50</b>
Absolut Vanilla, Passoã, passion fruit syrup, shot of cava	
<b>OLD FASHIONED</b>	<b>13.50</b>
Brown sugar, orange bitters, Johnnie Walker Black label	
<b>DARK AND STORMY</b>	<b>13.50</b>
Captain Morgan dark rum, lemon juice, ginger beer	
<b>SOURS (YOUR CHOICE)</b>	<b>13.50</b>
Lemon juice, sugar syrup, choice of spirit	

## CÓCTELES CON CHAMPÁN

<b>BELLINI</b>	<b>16.00</b>
Melocotón, champán	
<b>MIMOSA MARGARITA</b>	<b>16.00</b>
Zumo de naranja natural, tequila José Cuervo y champán	
<b>MAO APERITIF</b>	<b>16.00</b>
Zumo de lichi, licor de amapola y champán	
<b>ELDERFLOWER FIZZ</b>	<b>16.00</b>
Licor de flor de saúco, hojas de menta, champán	
<b>ALMOND KISS</b>	<b>16.00</b>
Amaretto, zumo de naranja, champán	

## CÓCTELES CLÁSICOS

<b>MOSCOW MULE</b>	<b>13.50</b>
Absolut vodka, jarabe de jengibre, cerveza de jengibre, zumo de limon	
<b>SINGAPORE SLING</b>	<b>13.50</b>
Ginebra Larios, aguardiente de cereza, benedictino, Cointreau, zumo de limón, zumo de piña	
<b>NEGRONI</b>	<b>13.50</b>
Ginebra Larios, Campari, Martini Rosso, amargo de naranja	
<b>ESPRESSO MARTINI</b>	<b>13.50</b>
Kahlua, Absolut Vanilla, Espresso	
<b>PORNSTAR MARTINI</b>	<b>13.50</b>
Absolut Vanilla, Passoã, jarabe de Fruta de la pasión, chupito de cava	
<b>OLD FASHIONED</b>	<b>13.50</b>
Azúcar moreno, amargo de naranja, Johnnie Walker Etiqueta negra	
<b>DARK AND STORMY</b>	<b>13.50</b>
Ron oscuro Captain Morgan, zumo de limón, cerveza de jengibre	
<b>SOURS (SU ELECCIÓN)</b>	<b>13.50</b>
Zumo de limón, jarabe de azúcar, elección de bebida alcohólica	

# WINES BY THE GLASS

## SPARKLING

Moet & Chandon Brut Imperial €16.00  
Codorniu Prima Vides, Cava €7.00  
Moscato D'Asti Il Falchetto, Italy €7.50

## WHITE WINES

Yllera Sauvignon Blanc, Castilla y Leon €6.00  
Jose Pariente, Verdejo, Rueda €6.50  
Pixel, Ariyanas, Moscatel y PX Seco, Malaga €6.75  
Señorio de Sobral, Albariño, Rias Baixas €7.00  
Thierry Mothe, Petit Chablis, France €9.00

## ROSÉ WINES

Ramon Bilbao Rose, La Rioja €6.50  
Pinot Grigio Blush, Italy €7.00  
AIX, Côtes de Provence €9.00

## RED WINES

Yllera 9 meses, Tempranillo, Castilla y León €6.00  
Viña Pomal Crianza, Tempranillo, La Rioja €6.50  
Ninin, Tinta del País, Ribera del Duero €7.50  
Château Marjosse, Cabernet-Merlot, Bordeaux €9.00

## SWEET AND FORTIFIED WINES

Tawny Port, Grahams €6.00  
Zumbral Moscatel, Malaga €6.50  
Tokaj Oremus 3 Puttonyos €14.00

# WINES BY THE BOTTLE

## CHAMPAGNES

Moët & Chandon Brut Imperial €100 / €195 1.5l

Veuve Clicquot Brut €110

Moët Ice Imperial €145 / €270 1.5l

Moët Ice Imperial Rose €175 / €330 1.5l

Delamotte Blanc de Blancs €145

Laurent Perrier Rose €175 / €330 1.5l

Armand de Brignac €390 / €960 1.5l

Armand de Brignac Rose €750 / €1560 1.5l

Louis Roederer Cristal Vintage €390

Dom Perignon Vintage €450

## SPARKLING

Codorniu Prima Vides, Cava €32

Anna de Codorniu Rose, Cava €34

Moscato D`Asti Il Falchetto €34

Prosecco Riondo DOC Extra Dry €38

Gramona La Cuvee, Corpinnat €48

## WHITE WINES

### SPAIN

Yllera Sauvignon Blanc, Castilla y Leon €24

Viña Matalian Palomino Fino, Chiclana €24

The Flower & the Bee, Treixadura, Ribeiro €26

Jose Pariente, Verdejo, Rueda €36 / €70 1.5l

Señorio de Sobral, Albariño, Rias Baixas €32

Pixel, Ariyanas, Moscatel y PX Seco, Malaga €32

Guitian Godello, Valdeorras €34

Mar de Frades, Albariño, Rias Baixas €45 / €85 1.5l

Finca la Colina, Sauvignon Blanc, Rueda €44

Ossian, Verdejo, Segovia €75

### FRANCE

Thierry Motte, Petit Chablis €46

Thierry Motte, Chablis €48

Sancerre Saint Pierre, Pierre Prieur, Loire €52

Bouzeron Aligote, Domaine de Villane, Borgoña €68

Pouilly Fumé, Pascal Jolivet, Loire €79

L. Jadot Puligny Montrachet, Beaune €180

### NEW ZEALAND

Cloudy Bay, Sauvignon Blanc €72



# WINES BY THE BOTTLE

## ITALY

Gavi dei Gavi Roveretto, Piemonte €37

Jermann Pinot Grigio, Friuli €58

## USA

Miramar Torres, Chardonnay, California €68

## ROSÉ WINES

Ramon Bilbao Rose, La Rioja €33

Pinot Grigio Blush, Italy €35

Ultimate Provence €52 / €100 1.5l

AIX, Côtes de Provence €54 / €105 1.5l

M de Minuty, Côtes de Provence €55 / €105 1.5l

Whispering Angel €75 / €140 1.5l

Domaines OTT, Côtes de Provence €84

## RED WINES

### SPAIN

Yllera 9 Meses, Tempranillo, Castilla y León €24

Casa Castillo, La Tendida, Monastrell, Murcia €28

Viña Pomal Crianza, Tempranillo, La Rioja €30

Ramon Bilbao Edicion Limitada, La Rioja €30

Ninin, Tinta del País, Ribera del Duero €35

Talum, Ronda €36

Baron de Ley Finca Monasterio Reserva, Rioja €46

Artadi Viñas de Gain, La Rioja €54

Pago de los Capellanes, Crianza, R. del Duero €59

Valduero, Tierra Alta, Ribera del Duero €68

Hacienda Monasterio Reserva, R. del Duero €93

Tadeo Tinaja, Petit Verdot, Ronda €122

PSI, Ribera del Duero €125

Vega Sicilia Valbuena 5º Año, R. del Duero €240

### ARGENTINA

Gran Callejón del Crimen, Malbec €48

### NEW ZEALAND

St Clair Pioneer Block 10, Pinot Noir, Blenheim €66

# WINES BY THE BOTTLE

## FRANCE

Château Marjosse Cabernet Merlot, Bordeaux €38

Relais de la Dominique, Grand Cru, Merlot, Bordeaux €64

D.Bedrthelemot Gevrey-Chambertin Craite Paille €76

## ITALY

Chianti Clasico, Monteraponi, Tuscany €58

Amarone della Valpolicella Clasico, Campagnola €64

Barolo, Domenico Clerico, Piemonte €92

Brunello di Montalcino, Pian delle Vigne, Tuscany €118

# MAX BEACH HIDDEN WINE CELLAR

## BY THE GLASS – CORAVIN

### WHITE

Ossian, Verdejo Rueda €16

Pouilly Fumé, Pascal Jolivet, Loire €17

### RED

Relais de la Dominique, Grand Cru, Merlot €14

Amarone della Valpolicella Clasico, Campagnola €14

St Clair Pioneer Block 10, Pinot Noir, Blenheim €16

## BY THE BOTTLE

Amancio 2019, Sierra Cantabria. La Rioja €190

Casa Castillo Pie Franco 2019, Monastrell, Jumilla €220

El Bosque 2018, Sierra Cantabria, La Rioja €245

Egly Ouriet, VP, Champagne €280

J. Drouhin Corton-Charlemagne Gran Cru 2018 €390

Vega Sicilia Unico, Ribera del Duero €450

De Sousa Des Caudalies 2010, Champagne €480

Gaja Barbaresco 2017, Piemonte €610

# COLD DRINKS REFRESCOS

## BEER / CERVEZA

Draught beer / barril

San Miguel 4.50

Stella Artois 5.00

Bottled beer / Cerveza en botella, from/desde 6.00

## LIGHT DRINKS

Soft drinks / Refrescos 4.50

Red Bull / Fever Tree tonic 5.00

## FRESH LEMONADE / ICED TEAS 6.00

Fresh lemon juice, syrup, fruit of choice:

Strawberry, Green Apple, Watermelon, Peach, Kiwi,

Pineapple, Cucumber, Ginger, Elderflower

## LIMONADA FRESCA / TÉ HELADO 6.00

Zumo de limón fresco, sirope, fruta a elegir:

Fresa, manzana verde, sandía, melocotón,

kiwi, piña, pepino, jengibre, flor de saúco

# SPIRITS BY THE BOTTLE

Mixers included / Refrescos incluidos

## VODKA

Belvedere €165 / €300 1.75l / €565 3l / €1100 6l

Grey goose €165 / €300 1.75l

Ciroc €150

## GIN/GINEBRA

Tanqueray 10 €150

Seagrams €150

Hendricks €150

Puerta de India €140

Bombay Sapphire €150

## RUM/RON

Kraken €150

Barcelo €150

Bacardi €140

## WHISKEY

JW Black Label €150

Jim Beam €140

Jack Daniels €150

Ballantines €140

## TEQUILA

Tequila Rose €135

Patron Silver €140

Patron Reposado €150

Volcan Blanco €140

Volcan Reposado €150

Padre Azul Blanco €200

Padre Azul Reposado €250

Clase Azúl €450