

## 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

**BULLDOG** 14.00  
Pomegranate seeds, blackberries, mint

**HAYES RHUBARB** 14.00  
Fennel seeds, lemon zest, juniper berries

**MONKEY 47** 14.00  
Cardamom seeds, orange zest, cinnamon stick

**BROCKMANS** 14.00  
Blackberries, raspberries, mint

**MARTIN MILLER** 14.00  
Strawberries, black peppercorns, grapefruit zest

**GIN MARE** 14.00  
Rosemary, cucumber, sprig of thyme

**SEAGRAMS** 14.00  
Lemongrass, cardamom seeds, goji berries

**GIN VINE** 14.00  
Star anise, ginger, lime zest

**MOMBASA** 14.00  
Goji berries, orange zest, black peppercorns

**HAYES BLOOD ORANGE  
AND GINGER** 14.00  
Juniper berries, orange zest, fennel seeds

# MENÚ DE GINEBRA

SERVIDA CON FEVER TREE PREMIUM TONICA

**BULLDOG** 14.00

Semillas de granada, moras, menta

**HAYES RHUBARB** 14.00

Semillas de hinojo, ralladura de limón,  
bayas de enebro

**MONKEY 47** 14.00

Semillas de cardamomo, ralladura de naranja,  
canela en rama

**BROCKMANS** 14.00

Moras, frambuesas, menta

**MARTIN MILLER** 14.00

Fresas, granos de pimienta negra,  
ralladura de pomelo

**GIN MARE** 14.00

Romero, pepino, ramita de tomillo

**SEAGRAMS** 14.00

Hierba de limón, semillas de cardamomo,  
bayas de goji

**GIN VINE** 14.00

Anís estrellado, jengibre, ralladura de lima

**MOMBASA** 14.00

Bayas de Goji, ralladura de naranja, granos de  
pimienta negra

**HAYES BLOOD ORANGE  
AND GINGER** 14.00

Bayas de enebro, ralladura de naranja,  
semillas de hinojo

## 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,<br>topped up with champagne |              |
| <b>MAO APERITIF</b>                                                  | <b>16.00</b> |
| Lychee juice, poppy liquor, topped up with<br>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,<br>lemon juice                           |              |
| <b>SINGAPORE SLING</b>                                                             | <b>13.50</b> |
| Larios gin, cherry brandy, Benedictine,<br>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,<br>shot of cava                      |              |
| <b>OLD FASHIONED</b>                                                               | <b>13.50</b> |
| Brown sugar, orange bitters, Johnnie Walker<br>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

**BELLINI** 16.00

Melocotón, champán

**MIMOSA MARGARITA** 16.00

Zumo de naranja natural, tequila José Cuervo  
y champán

**MAO APERITIF** 16.00

Zumo de lichi, licor de amapola y champán

**ELDERFLOWER FIZZ** 16.00

Licor de flor de saúco, hojas de menta, champán

**ALMOND KISS** 16.00

Amaretto, zumo de naranja, champán

## CÓCTELES CLÁSICOS

**MOSCOW MULE** 13.50

Absolut vodka, jarabe de jengibre, cerveza de  
jengibre, zumo de limon

**SINGAPORE SLING** 13.50

Ginebra Larios, aguardiente de cereza, benedictino,  
Cointreau, zumo de limón, zumo de piña

**NEGRONI** 13.50

Ginebra Larios, Campari, Martini Rosso,  
amargo de naranja

**ESPRESSO MARTINI** 13.50

Kahlua, Absolut Vanilla, Espresso

**PORNSTAR MARTINI** 13.50

Absolut Vanilla, Passoã, jarabe de Fruta de la pasión,  
chupito de cava

**OLD FASHIONED** 13.50

Azúcar moreno, amargo de naranja, Johnnie Walker  
Etiqueta negra

**DARK AND STORMY** 13.50

Ron oscuro Captain Morgan, zumo de limón,  
cerveza de jengibre

**SOURS (SU ELECCIÓN)** 13.50

Zumo de limón, jarabe de azúcar, elección de bebida  
alcoholica

# WINES BY THE GLASS

## SPARKLING

Moët & 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 / €190 1.5l

Veuve Clicquot Brut €110

Moët Ice Imperial €130 / €265 1.5l

Moët Ice Imperial Rose €160 / €330 1.5l

Delamotte Blanc de Blancs €145

Laurent Perrier Rose €160 / €320 1.5l

Armand de Brignac €380 / €960 1.5l

Armand de Brignac Rose €750 / €1560 1.5l

Louis Roederer Cristal Vintage €390

Dom Perignon Vintage €420

## 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 €30 / €62 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 €38 / €78 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 €34

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 €47 / €90 1.5l

AIX, Côtes de Provence €48 / €94 1.5l

M de Minuty, Côtes de Provence €52 / €96 1.5l

Whispering Angel €64 / €138 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 €150 / €285 1.75l / €565 3l / €1100 6l

Grey goose €150 / €285 1.75l

Ciroc €135

## GIN/GINEBRA

Tanqueray 10 €150

Seagrams €140

Hendricks €140

Puerta de India €135

Bombay Sapphire €135

## RUM/RON

Kraken €150

Barcelo €140

Bacardi oro €140

Bacardi €135

## WHISKEY

JW black label €150

Jim Beam €140

Jack Daniels €140

Ballantines €135

## 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