

AMARO

LOBBY BAR & LOUNGE // // // // // //



TODO EL DIA

Italicus, raspberry shrub, cava

PUESTA DE SOL

Nordes gin, sage&pear, lime juice, foam

SAN JUAN

Havana 7, honey & ginger, sherry

WHY NOT

Bourbon, port, cocoa, coconut brew, dom Benedictine

EL PRIMERO

Carlos I, apricot cordial, tio Pepe, bitters

¿CÓMO TE VA?

Montelobos, don Julio Blanco, falernum, almond orgeat, lime

BARSIK

Savoia americano, grapefruit, sparkling

CHAMA

Espolon reposado, ipa&jalapenos reduction, lime juice, ancho reies

ROMAN'S MARTINI (REGIONAL INGREDIENTS)

GUD gin, dry vermouth, sage & lemon

MILANO*Campari, prosecco***VENEZIA***Select, prosecco***PADOVA***Aperol, prosecco***NEW AGE***Limoncello pallini, sparkling wine, fresh mint leaves***TINTO DE VERANO***Red wine; sprite / lemonade***CLASSIC COCKTAILS****TUXEDO N 2***London n3 Gin, cinzano dry, maraschino, absinthe, orange bitter***BOADAS***Caribbean rum, cinzano 1757, Campari, grand marnier***JUNGLE BIRD***Appleton, Campari, pineapple, lime juice***CHAMPS ELYSEES***Cognac, green chartreuse, lemon juice, simple syrup, angostura bitter***EL TORERO***Espolon blanco, apricot brandy, rum***RUSSIAN SPRING PUNCH***Vodka stolichnaya, crème de cassis, lemon, sparkling wine***HANKY PANKY***Bulldogg gin, vermouth del professore red, fernet branca***GRASSHOPPER***Crème de cacao, crème de mint, fresh cream***CORPSE REVIVER N1***Carlos I, calvados, sweet vermouth***BOBBY BURNS***Blended scotch whiskey, cinzano 1757 red vermouth, dom benedectine, bitters***BETWEEN THE SHEETS***Carlos I, kingston 62, cointreau, lemon juice***AVIATION***Bulldogg gin, crème de violette, lemon juice, maraschino*

MOCKTAILS

3000🍷 12€

VIRGIN MOJITO

Fresh mint leaves, fresh lime juice, brown sugar, soda water

VIRGIN MARY

Tomatoes bio juice, fresh lime juice, mix spices, salt and pepper

VIRGIN MULE

Ginger beer, fresh lime juice

ROMA

Pineapple juice, cucumber, lime, brown sugar, cranberry juice on top

VILLA AGRIPPINA(REGIONAL INGREDIENTS)

Lemon juice,local mint,cedar soda

APERITIVI & VERMOUTH

2750🍷 13 €

CAMPARI

SAVOIA AMERICANO CYNAR

CINZANO 1757 ROSSO

CINZANO BIANCO

COCCHI ROSSO

CARPANO ANTICA FORMULA

ST. GERMAIN

ITALICUS

BEERS

DRAFT BEER

ASAHI (JAPANESE LAGER) - 40 CL	• 2500	10€
ASAHI (JAPANESE LAGER) - 20 CL	• 1750	7€

BEER BY BOTTLE

PERONI NASTRO AZZURRO/PERONI NASTRO AZZURRO STILE CAPRI / RAFFO LAVORAZIONE GREZZA/PERONI CRUDA/PERONI GRAN RISERVA/ PERONI GRAN RISERVA BIANCA	• 3000	14€
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SOFT DRINKS

SOFT DRINKS / JUICES	• 2250	9€
ITALIAN STILL WATER PANNA 75 CL	• 1000	6€
ITALIAN SPARKLING WATER S. PELLEGRINO 75 CL	• 1000	6€
LOCAL SPARKLING WATER NEPI 75 CL	• 1000	6€
BIOLOGIC AND ARTESANAL JUICE - POMEGRANADE 100%	• 2500	12€
BIOLOGIC AND ARTESANAL JUICE - APPLE 100%	• 2500	12€
PERONI NASTRO AZZURRO 0.0%	• 2500	12€

CAFFETTERIA - COFFEE

ESPRESSO	• 1250	5€
DECAF. ESPRESSO	• 1500	6€
CAFFÈ AMERICANO	• 1750	7€
DOUBLE ESPRESSO	• 1750	7€
CAPPUCCINO	• 1750	7€
THE & INFUSIONS	• 2000	8€
ARTESANAL LOCAL COFFEE SEL. CASTRONI	• 2000	9€



Caffè prodotto da agricoltura sostenibile - *Coffee from sustainable farming*

SPIRITS

VODKA

STOLICHNAYA	• 3250	15€
KETEL ONE	• 3250	15€
TITO'S HANDMADE GLUTIN FREE	• 3750	17€
POTOCKI	• 3750	17€
CHOPIN	• 3750	17€
BELVEDERE	• 4500	19€
GREY GOOSE	• 4500	21€
STOLICHNAYA ELIT LUXURY	• 5000	22€
BELUGA GOLD LINE	• 5000	22€
KAUFFMAN	• 5000	22€

GIN

BULLDOG (UK)	• 3250	15€
TANQUERAY (UK)	• 3250	15€
BOMBAY SAPPHIRE (UK)	• 3250	15€
SABATINI (ITALY)	• 3750	17€
HENDRICK'S (IRISH)	• 3750	17€
BOTANIST (IRISH)	• 3750	17€
GINARTE (IT)	• 3750	17€
BEEFEATER 24 (UK)	• 3750	17€
LONDON DRY N. 3 (UK)	• 3750	17€
MARTIN MILLER'S (UK)	• 3750	17€
FIFTY POUNDS (UK)	• 3750	17€
TANQUERAY TEN (UK)	• 3750	17€
OXLEY (UK)	• 3750	17€
NORDES (SPAIN)	• 3750	17€
ROKU (JAPAN)	• 3750	17€
GIN MARE (SPAIN)	• 3750	17€
ELEPHANT (GERMANY)	• 4500	19€
MONKEY 47 (GERMANY)	• 4500	19€

TEQUILA & MEZCAL

ESPOLÓN BLANCO	• 3250	15€
OCHO BLANCO	• 3250	15€
MIEL DE TIERRA (MEZCAL)	• 3250	15€
ESPOLÓN REPOSADO	• 3750	17€
OCHO REPOSADO	• 3750	17€
NUESTRA SOLEDAD EJUETA (MEZCAL)	• 3750	17€
ILEGAL JOVEN (MEZCAL)	• 3750	17€
MONTELOBOS ESPADIN (MEZCAL)	• 3750	17€
DON JULIO REPOSADO	• 4500	19€
ILEGAL REPOSADO (MEZCAL)	• 4500	19€
PATRON SILVER	• 4500	19€
PATRON REPOSADO	• 5500	24€

RUM

PLANTATION 3 STARS (JAMAICA, BARBADOS, TRINIDAD)	• 3250	15€
SAILOR JERRY SPICED RUM (REP.DOMINICANA, CARAIBI)	• 3250	15€
APPLETON 8Y (JAMAICA)	• 3750	17€
ELDORADO 12 YO DEMERARA (GUYANA)	• 3750	17€
DIPLOMÁTICO RESERVA EXCLUSIVA (VENEZUELA)	• 4500	20€
HAMPDEN ESTATE 8Y (JAMAICA)	• 4500	20€
JM XO TRES VIEUX (MARTINIQUE)	• 4500	20€
J. BALLY (MARTINICA)	• 4500	20€
SANTA TERESA ANTIGUO 1796 (VENEZUELA)	• 4500	20€
ZACAPA 23 YO SISTEMA SOLERA (GUATEMALA)	• 6250	27€
ZACAPA XO (GUATEMALA)	• 8750	37€

OUR WHISKY SELECTION

WILD TURKEY (BOURBON, USA).....	• 3250	15€
JAMESON (IRISH)	• 3250	15€
JACK DANIEL'S GENTLEMEN JACK (TENNESSE, USA)	• 3250	15€
BULLEIT (BOURBON, USA)	• 3250	15€
JHONNIE WALKER BLACK (BLENDED, SCOTCH)	• 3750	17€
MAKER'S MARK (BOURBON, USA)	• 3750	17€
BULLEIT (RYE, USA)	• 3750	17€
LAPHROAIG 10 YO (ISLAY, SINGLE MALT SCOTCH)	• 3750	17€
TALISKER SKYE (SKYE, SINGLE MALT SCOTCH)	• 3750	17€
ARBEG 10 YO (ISLAY, SINGLE MALT SCOTCH)	• 3750	17€
KNOB CREEK (BOURBON, USA)	• 3750	17€
CAOL ILA 12 YO (ISLAY, SINGLE MALT SCOTCH)	• 4500	20€
WOODFORD RESERVE (BOURBON, USA)	• 4500	20€
HIGHLAND PARK 12 YO (HIGHLAND, SINGLE MALT SCOTCH)	• 4500	20€
LAGAVULIN 16 YO (ISLAY, SINGLE MALT SCOTCH)	• 4500	20€
MACALLAN 12 YO TRIPLE CASK (SPEYSIDE, SINGLE MALT SCOTCH)	• 5000	22€
NIKKA FROM THE BARREL (BLENDED, JAPAN) 51,4% VOL.	• 5000	22€
NIKKA YOICHI 12 YO (BLENDED, JAPAN) 45% VOL.	• 5500	24€
NIKKA TAKETSUSU (BLENDED, JAPAN) 43% VOL.	• 6000	26€
GLENMORANGIE 18 YO (HIGHLAND, SINGLE MALT SCOTCH)	• 6250	27€
ROYAL SALUTE CHIVAS 21 YO (BLENDED, SCOTCH)	• 7500	32€
JHONNIE WALKER BLUE (BLENDED, SCOTCH)	• 8750	37€

COGNAC, ARMAGNAC, BRANDY, CALVADOS

BRANDY CARLOSI	• 3750	17€
BRANDY LEPANTO SOLERA GRAN RESERVA	• 4500	19€
CALVADOS PERE MAGLOIRE XO	• 4500	19€
ARMAGNAC SAMALENS XO	• 5000	22€
COGNAC REMY MARTIN V.S.O.P.	• 5500	24€
COGNAC REMY MARTIN XO	• 8750	337€

PORTO & SHERRY

PORTO RUBY	• 2500	12€
SHERRY DRY TIO PEPE	• 3000	14€
SHERRY PEDRO XIMENEZ	• 3750	17€
PORTO GRAHAMS 20 YO	• 3750	17€
PORTO GRAHAMS 30 YO	• 5000	22€

GRAPPE & ACQUAVITI

GRAPPA BIANCA	• 3750	17€
GRAPPA BARRIQUE MORBIDA	• 4500	20€

AMARI & LIQUORI

2500 12€

AVERNA	FORMIDABILE
BRAULIO	UNICUM
AMARO DEL CAPO	SAMBUCA
MONTENEGRO	GRAN MARNIER
JAGERMEISTER	BAILEYS
FERNET BRANCA	KAHLUA
RAMAZZOTTI	AMARETTO DI SARONNO
BRANCAMENTA	FRANGELICO
LIMONCELLO	

MESCITE BOLLICINE / SPARKLING WINE BY THE GLASS

SANDRO PROSECCO EXTRA DRY DOC V8+ - Veneto (Glera)	• 3000W	14€
FRANCIACORTA DOCG BRUT AZ. COLA BATTISTA - Lombardia (Chardonnay).....	• 3500W	18€
AB ORIGENS ROSÈ BRUT - Catalogna (Trepas, Pinot Nero)	• 3500W	16€
CHAMPAGNE POMERY BRUT APANAGE - Francia (Chardonnay, Pinot Noir)	• 6250W	25€

MESCITE BIANCO / WHITE WINE BY THE GLASS

CUCÙ 2022 - Castilla y León (Verdejo)	• 3000W	14€
SAUVIGNON TERAMARA PRAVIS - Trentino Alto Adige (Sauvignon).....	• 4000W	16€
ALBARIÑO ETIQUETA VERDE 2021 - Galicia (Albariño).....	• 3250W	15€
ROSA DI POGGIO ROSATO - POGGIOMANDORLO - Toscana (Merlot, Sangiovese).....	• 4000W	16€

MESCITE ROSSO / RED WINE BY THE GLASS

CALZADAS 2018 - Rioja (Tempranillo, Garnacha, Graciano)	• 3000W	14€
MERLOT IL VIGNETO DI POGGIO - Toscana (Merlot)	• 3000W	14€
RE MINOR 2019 - Ribera del Duero (Tempranillo)	• 3000W	14€

BOLLICINE / SPARKLING WINE

SANDRO PROSECCO EXTRA DRY DOC V8+ - Veneto (Glera)	• 10000W	50€
FRANCIACORTA DOCG BRUT - AZ COLA BATTISTA - Lombardia (Chardonnay)	• 12500W	60€
AB ORIGENS ROSÈ BRUT - Catalogna (Trepas, Pinot Nero)	• 12500W	60€
CHAMPAGNE POMERY BRUT APANAGE - France (Chardonnay, Pinot Noir)	• 22500W	100€

VINO BIANCO & ROSE' / WHIT&ROSE' WINE

CUCÙ 2022 - Castilla y León (Verdejo)	• 11250W	55€
SAUVIGNON TERAMARA PRAVIS - Trentino Alto Adige (Sauvignon)	• 15000W	65€
ALBARIÑO ETIQUETA VERDE 2021 - Galicia (Albariño)	• 15000W	65€
ROSA DI POGGIO ROSATO - POGGIOMANDORLO - Toscana (Merlot, Sangiovese).....	• 15000W	65€

VINO ROSSO / RED WINE

CALZADAS 2018 - Rioja (Tempranillo, Garnacha, Graciano)	• 11250W	55€
MERLOT IL VIGNETO DI POGGIO - Toscana (Merlot)	• 11250W	55€
RE MINOR 2019 - Ribera del Duero (Tempranillo)	• 11250W	55€

PATATAS DE LA CASA

Cestino di chips fatto in casa
Home made fries basket

ACEITUNAS ESPAÑOLAS

Bowl di olive condite
Bowl of seasonal olives

PINCHOS Y TAPAS

	PINCHO	TAPA
JAMÓN DE CEBO 50% IBÉRICO ACOMPAÑADO CON PAN CRISTAL Y TOMATE (1,15)		
<i>Prosciutto di Cebo 50% Iberico con pane di cristallo e pomodoro rapè</i>	• 1250	• 5500
50% Cebo Iberian Spanish ham served with roasted bread and grated tomato	6€	22€
CROQUETAS DE BACALAO Y VINAGRE BALSÁMICO (1-3-4-7-15)		
<i>Crocchette di Baccala con aceto balsamico</i>	• 1250	• 4000
Croquettes of salted cod served with balsamic vinegar	6€	16€
CROQUETAS DE JAMÓN IBÉRICO (1,3,7,15)		
<i>Crocchette di patate e prosciutto iberico</i>	• 1250	• 4000
Croquettes of potatoes and Iberian raw ham	6€	16€
CROQUETAS DE QUESO AZUL ASTURIANO Y MEMBRILLO (1-3-7-15)		
<i>Crocchette di formaggio erborinato e salsa di mele cotogne</i>	• 1250	• 4000
Croquettes of Asturian blue cheese and quince sauce	6€	16€
TORTILLA VAGA DE PATATAS Y ALCACHOFAS (1,3)		
<i>Tortilla di patate, cipolle, carciofi croccanti</i>	• 1250	• 3750
Tortilla of potatoes, onions, crunchy artichokes	6€	15€
TORTILLA DE PATATAS Y CHORIZO (1,3)		
<i>Tortilla di patate e chorizo spagnolo</i>	• 1250	• 3750
Tortilla of potatoes with spanish chorizo	6€	15€
TORTILLA DE PATATAS Y TARTAR DE ATÚN (1-3-4-11-15)		
<i>Tortilla di patate con tartare di tonno</i>	• 1250	• 4750
Tortilla of potatoes with tuna tartare	6€	19€
ALBÓNDIGAS EN SALSA (1-3-6-7-9-15)		
<i>Polpette al sugo</i>	• 1250	• 4500
Meatball in tomatoes sauce	6€	18€
PULPO A FEIRA (1,4,14,15)		
<i>Polpo croccante, paprika affumicata, olio Evo su patata al vapore</i>	• 1250	• 4500
Crispy octopus, sweet and chili smoked paprika, olive oil with steamed potato on the bed	6€	18€
PIMIENTOS DE PADRÓN (1)		
<i>Peperoncini spagnoli verdi fritti del Padron</i>	• 1250	• 3000
Crispy fried Spanish Padron green pepper	6€	12€
ANCHOAS LOCAL FRITAS CON REDUCCIÓN DE NARANJAS DE VALENCIA (1-4-15)		
<i>Alici fritte con riduzione di arance di Valencia</i>	• 4500	
Fried Anchovies with reduction of Valencian oranges	18€	
BOCADILLO DE CHIPIRÓN A LA ANDALUZA CON ALIOLI (1,4,7,14,15)		
<i>Bocconcini di pan di cristallo spagnolo, calamaretti fritti all'Andaluza e salsa Ali Oli</i>	• 4500	
Spanish homemade buns stuffed with fried squid "Andalusa" style and Ali Oli sauce	18€	
BACALAO CONFITADO SOBRE PIL-PIL CREMOSO Y PIQUILLOS A LA MIEL (1,4,15)		
<i>Baccalà confit con salsa Pil Pil e peperoni piquillo al miele</i>	• 5000	
Confit codfish served with pil pil sauce and piquillo pepper flavored with honey	20€	
PATATAS BRAVAS (1,9)		
<i>Patate al forno con salsa "Brava" alla paprika e aglio</i>	• 3000	
Roasted potatoes in smoked paprika and garlic "Brava" sauce	12€	

FOOD MENU

MEJILLONES A LA MARINERA (1,12,14)

Cozze cotte in salsa di pomodoro, aglio e vino bianco

Mussels with tomatoes sauce, garlic and white wine

• 3750₩
15€

ALCACHOFAS EN SALSA VERDE

Carciofi stufati in salsa verde

Stewed artichokes served with green sauce

• 3750₩
15€

COCHINILLO ASADO Y MEMBRILLO

Maialino arrostito con salsa di mela cotogna e patate

Roasted suckling pig with apple sauce and potatoes

• 5000₩
20€

EMPANADILLAS DE RABO DE TORO (1,3,9,12)

Empanadilla di stracotto di coda di toro

Empanadilla filled with bull's overcooked tail

• 4500₩
18€

TABLA DE EMBUTIDOS Y QUESOS ESPAÑOLES (8)

Tagliere di Salumi e formaggi spagnoli

Board of spanish cheeses and cold cuts

• 6500₩
25€

PAELLA (MÍNIMO PARA 2 PERSONAS)

PAELLA DE MARISCO (2,4,9,14,15) 🍷 🍴 🌱

Paella di pesce e crostacei

Seafood Paella

• 11250₩
45€

PAELLA DE CARNE (9) 🍷 🍴

Paella di carne (pollo e coniglio)

Meat Paella (chicken and rabbit)

• 10000₩
40€

PAELLA DE VERDURAS DE TEMPORADA (9) 🍷 🍴 🌱

Paella di verdure miste di stagione

Mix seasonal vegetarian Paella

• 8750₩
35€

PINSA

PINSA CON JAMÓN IBÉRICO Y MOZZARELLA DE BUFALA (1-7-15)

Pinsa Romana con Jamon Iberico e mozzarella di bufala

Typical Roman pizza with spanish ham and buffalo Mozzarella

• 7500₩
30€

PINSA CON TOMATE, MOZZARELLA Y CHORIZO (1-7-15)

Pinsa Romana con mozzarella di bufala e chorizo spagnolo

Typical Roman pizza with buffalo Mozzarella and Spanish chorizo

• 4500₩
18€

PINSA CON QUESOS ESPAÑOLES (1-7-15)

Pinsa Romana con formaggi spagnoli

Typical Roman pizza with spanish cheeses

• 4500₩
18€

PINSA CON PIMIENTOS Y ANCHOAS (1-4-7-15)

Pinsa Romana con peperoncini spagnoli e alici

Typical Roman pizza with spanish pepper and anchovies

• 5000₩
20€

POSTRES / DESSERTS

CHEESECAKE DE QUESO MANCHEGO Y FRUTA DE LA PASIÓN (1-3-7-8)

Cheesecake con formaggio spagnolo e frutto della passione

Cheesecake with Spanish cheese and passion fruit

• 2500₩
10€

CREMA CATALANA (1-3-7-8)

Crema Catalana

Catalán cream

• 2500₩
10€

CHURROS CON CHOCOLATE (1-3-7-8)

Churros con cioccolato

Churros With Chocolate

• 2500₩
10€

SOSTANZE / PRODOTTI CHE PROVOCANO ALLERGIE /
INTOLERANZE E PRODOTTI CONGELATI

- 1.Cereali contenenti glutine 2.Crostacei 3.Uova 4.Pesce 5.Arachidi
6.Soya 7.Latte e prodotti a base di latte (incluso lattosio)
8.Frutta a guscio 9.Sedano 10.Senape 11.Semi di sesamo
12.Anidride solforosa 13.Lupini 14.Molluschi 15.Prodotto congelato



Sostenibile



Vegano



Senza Glutine



Senza Lattosio

IL NOSTRO PESCE DERIVA DA PESCA SOSTENIBILE

Secondo le esigenze di lavorazione i prodotti possono subire un processo di abbattimento della temperatura fino a -18° Il pesce crudo è sottoposto ad abbattimento della temperatura per garantire la salubrità del prodotto In caso di allergia o intolleranza alimentare, per favore richiedi informazioni al nostro personale. Regolamento UE 1169/2011.

SUBSTANCES / PRODUCTS THAT MAY CAUSE ALLERGIES /
INTOLERANCES AND FROZEN PRODUCTS

- 1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts
6.Soy 7.Milk and products with lactose
8.Nuts 9.Celery 10.Mustard 11.Sesami seeds
12.Sulfur dioxide 13.Lupins 14.Sea food 15.Frozen



Sustainable



Vegan



Gluten Free



Lactose Free

OUR FISH FROM SUSTAINABLE FISHING

According to the working requirements, food may be subjected to blast chilling up to -18° Our raw fish undergoes a process of blast chilling in order to guarantee the absolute integrity of the product In the case of allergy or any food intolerance, please ask us. European Food Legislation 1169/2011.

