

LA SARDINETA DRINK-TRUCK

Cola, Cola Zero, Fanta, Sprite, Fuze Tea 35cl	3,70€
Cup of wine young / aged	3,90€ / 4,60€
Cup of Priorat wine	5,60€
Draft beer 33cl / 50cl / 100cl	3,80€ / 5,60€ / 9,90€
Artisan beer Blond / Toasty 50cl	6,50€
Red Bull	4,50€
Fresh lemonade	5,50€
Fresh orange juice / pineapple juice	5,90€
Homemade Kombucha with passion fruit	4,90€

BREWERY

Estrella Damm, Daura ☒, Free Damm (Normal, Tostada, Con limón)	33cl	3,90€
Complot IPA, Turia, Voll-Damm	33cl	4,50€
Els Pils, La Llarga & Gebrada de Forès (Saison, Trepada y IPA)	50cl	6,50€

APERITIFS

Pack Vermut (with olives and crisps)	7,50€
Vermut Yzaguirre Reserva	4,90€
Vermut Padró Rojo Amargo	5,90€
Vermut Yzaguirre 1884	7,50€
Bitter Kas	3,90€
Olives	4,00€
Seasoned Cockles	15,00€
Crisps	2,50€

Cocktails Classic & fruity

Fresa / Maracuyá

Mojito 164 Kcal <i>Ron Bacardí, mint, lime, sugar & soda</i>	8,90€
Margarita Rocks 163 Kcal <i>Tequila 100%, Triple seco, lime juice & agave syrup</i>	8,90€
Caipirinha / Caipiroska 134 Kcal <i>Cachaça / Vodka Eristoff, lime & sugar</i>	8,90€
Piña Colada 215 Kcal <i>Ron Bacardí Blanco y Oakheart, fresh pineapple juice, lime juice & coconut</i>	9,50€

Cocktails especiales

Sardineta 206 Kcal <i>Vodka Grey Goose Pear, Saint Germain, aloe vera juice, lime juice & agave syrup</i>	11,90€
Pink Panther 220 Kcal <i>Strawberry gin, fresh pineapple juice & coconut</i>	9,50€
Mezcal Batanga 185 Kcal <i>Mezcal Espadín, Tequila 100%, passion fruit, agave & chile</i>	12,50€
Penicillin 220 Kcal <i>Whisky Dewar's Caribbean, Lagavulin 16 años, Ginger Beer, lemon juice & honey</i>	14,90€
Caprita de manzana y canela 170 Kcal <i>Tequila 100%, Saint Germain, lime juice, agave syrup and cinnamon</i>	12,50€

MIXED DRINKS

Gin

Bombay	9,90€
Bombay Sapphire	10,50€
Beefeater	9,90€
Tanqueray	9,90€
Puerto de Indias	9,90€
Brockman's	12,90€
G'Vine Florasion	14,90€
Martin Miller's	12,50€
Star of Bombay	12,50€
Hendrick's	12,50€
Gin Mare	12,90€
Nordés	11,90€
Bulldog	12,50€
Monkey 47	14,90€
With Fever-Tree	+2.00€

Whisky

Dewar's	9,50€
Four Roses	10,90€
Jhonnie Walker Black Label	11,50€
Jack Daniel's	11,90€
Red Bull	+2,00€

Rum

Bacardí (blanco, negro y spiced)	9,50€
Santa Teresa Gran Añejo	9,90€
Barceló	9,50€
Brugal	9,90€
Bacardí 8 años	10,90€
Botran 8 años	11,50€
Santa Teresa 1796	13,50€
Havana 7 años	11,90€
Zacapa 23 años	17,50€
Brugal 1888 Gran reserva	17,50€

Vodka

Eristoff	9,50€
Eristoff Black	9,50€
Grey goose	13,50€
Absolut	10,90€

Tequila

José Cuervo reposado	4,50€
Tequila 100% agave	3,90€
Tequi Superior 100% agave	8,50€
Mezcal Espadín joven	8,50€

WHISKY CORNER

(Chupito 4cl / Copa 6cl)

Jhonnie Walker Gold Label "Highlands"	11€ / 16€
<i>Blend premium. Herbaceous, fruity and woody notes</i>	
Tomatin 12 años "Highlands"	10€ / 14€
<i>Single malt. Caramelized with light hints of apple, pear, nuts and citrus</i>	
Dewar's 12 años "Highlands"	10€ / 14€
<i>Blend. Delicaded notes of honey, caramelized apples and caramel</i>	
The Macallan 12 años "Speyside"	15€ / 21€
<i>Single malt double barrel Aged in sherry barrels, fruity and balanced</i>	
Glenfiddich 12 años "Speyside"	11€ / 15€
<i>Single malt. With soft, fresh and fruity notes</i>	
Lagavulin 16 años "Islay"	15€ / 21€
<i>Single malt. Robust with notable smoky notes and a delicate marine touch</i>	
Bowmore 12 años "Islay"	11€ / 19€
<i>Single malt. Notes of dark chocolate and peat in perfect balance</i>	
Talisker 10 años "Islands"	12€ / 18€
<i>Single malt. Aroma of nuts with smoky and slightly spicy notes</i>	
Hibiki harmony "Japón"	18€ / 25€
<i>Blend. Complex and flourishing in character, Japan's most awarded whisky</i>	
Oban 14 años "West Highlands"	15€ / 20€
<i>Single Malt. Delicate notes of honey, citrus and figs with an elegant touch of peat and sea</i>	
Dalwhinnie 15 años "Highlands"	12€ / 18€
<i>Single Malt. Delicate notes of honey, citrus and figs with an elegant touch of peat and sea</i>	
Jura 10 años "Isle of Jura"	10€ / 15€
<i>Single Malt. Rich and balanced with soft smoky notes and a sherry cask finish</i>	
Laphroaig four oak "Islay"	12€ / 18€
<i>Single Malt. Aged in four barrels with delicate notes of peat, stewed fruit and toasted vanilla.</i>	