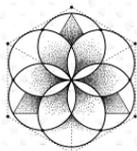


Atelier.  
COCKTAIL BAR



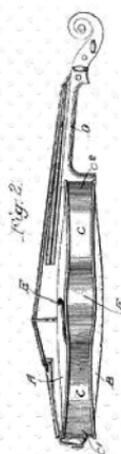
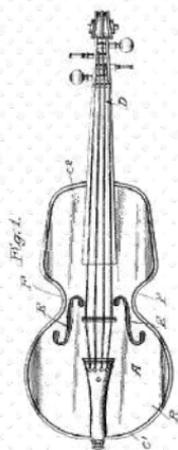
HARMONĪA  
*ἀρμονία*

# HARMONĪA

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*The word harmony comes from the Latin «harmonia», which derives from the Greek ἁρμονία, meaning arms (joint, shoulders). It comes from the -ar root that means union, disposition, also common to art and arithmetic.*

1. It signifies agreement, combination, balance, proportion and concordance between the different elements as a whole: harmony of colours, sounds styles. Castles, churches and farms outline the harmony of the landscape; the harmony of creation.
2. (Mus.) The art of the simultaneous combination of several sounds and, therefore, the formation, the relationship and concatenation of chords; particularly, a set of theoretical and practical ideas that define and regulate the structure of chords based on the principle of tonality.



## PREFACE

*Harmony is found in music, in words, in relationships, in colours, in movement, in voices, in writing, in the manner of dressing, in calligraphy and in any other facet of beauty that life presents us with; it is a sublime concept.*

*It is not just emotional and intimate harmony, it is not just a union of purposes or an alliance; neither is it just a refined proportion or a careful combination among different elements. Harmony is like the perfect union of beams that make up a ship as a whole, a ship that has an end and that is able to sail with the voluntary disposition of each piece, responding calmly and elegantly to the fury of the elements of the sea.*

*Harmony emerges when there is balance, the right proportion, concordance and reciprocity between one thing and another. When it emerges it is pleasing to the senses; to the sight, using the right combination of colours or, to taste, after eating a delicious chocolate cake.*

Raimondo Palomba, Bar Manager  
@raipalomba

 | **Pairings** by **RICARD MARTÍNEZ**  
@ricmaiz

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## HARMONIES GUIDE

-  **AFFINITY:** *Ingredients that are in the cocktail.*
-  **CONTRAST:** *Ingredients that contrast with the cocktail.*
-  **EXTENSION:** *Ingredients that are not in the cocktail but extend its complexity.*

-CHAPTER I-

# AMERICHIÑO 10€

Punt & Mes  
Zucca Ruibarbo  
Chinotto Quaglia  
Soda water



**CONTRAST**

Rhubarb + Ginger



*Tu mo fa' l'Americano - Renato Carosone*

# NEGRONI CAPRESE 10€

Gin Mare  
Del Professore white vermouth  
Luxardo Bitter  
Clarified tomato water  
Basil tincture



**EXTENSION** |   
*Raspberry + Lychee + Rose*



*Qui, sotto il cielo di Capri - Claudio Villa*

# MARTINI PERFECT 12€

N° 3 gin  
Dolin Dry vermouth  
Carpano white vermouth  
Orange bitter  
Lemon peel



≡ | **CONTRAST**  
*Green Olive + Lemon*



*Live and let die - Paul McCartney*

# NEGRAMARO 12€

Del Maguey Vida mezcál  
Del Professore red vermouth  
Amaro del Capo  
Amaro Montenegro  
Orange bitter  
Lemon peel



**CONTRAST** |   
Foie + Corn



*Rotolando verso sud - Negrita*



# MONK WINE 10€

Nonino Vuisinâr Riserva 2 Anni grappa  
Gentiane Chartreuse  
White Port  
Fino sherry  
Palo Santo tincture



**CONTRAST**

*Pork + Spicy mayonnaise*



*Into Great silence -Grande Chartreuse*

# BLOODY RAMEN 10€

Sho Chiku Bai Extra Dry Junmai shake  
Homemade tare sauce  
Ponzu cordial  
Tomato juice  
Lemon  
Tabasco  
Spicy salt  
Pepper



⊕ | **AFFINITY**  
Shiitake + Katsubushi + Teriyaki



# SURF, BEER & ROCK'N'ROLL 10€

Buffalo Trace bourbon whiskey

Cordial of beer and banana

Lemon

Ginger beer foam



**EXTENSION** |

Banana + Nutmeg + Lemon



*Can't stop - Red Hot Chili Peppers*





# FLORIDITA 2.0 10€

Havana Club Professional Edition A rum

Supasawa

Coconut Water Syrup

Maraschino

Lemon peel



**CONTRAST**

Popcorn + Caramel + Salt



*Chan chan - Buena Vista Social Club*



# ASIAN ALOHE 12€

Gin Xoriguer  
Saint Germain Elderflower liqueur  
Aloe juice  
Grape syrup  
Yuzu  
Green shiso  
Sparkling wine



**EXTENSION** |   
Green apple + Salmon



*Here comes the sun - The Beatles*

# EDEN 13€

Père Magloire VSOP calvados

Red apple shrub

Lemon

Chartreuse VEP yellow liqueur

Cider



**EXTENSION**

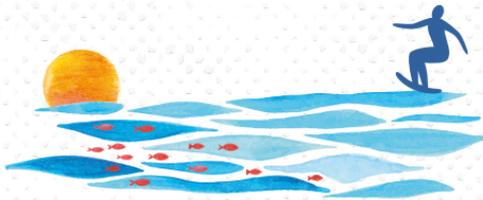
*Apple + Caramel*



*Tears in Heaven - Eric Clapton*

# SUSTAINABLE TIKI 12€

Abuelo 7 rum macerated with pineapple peels  
Plantation 3 Stars rum macerated with banana peels  
Ferrand Dry Curaçao  
Natural orange juice  
Lime  
Orgeat pistachio  
Indian tuno grenadine  
Angostura



**AFFINITY** | ⊕  
*Pistachio + Salt*



# MANZANILLA MARTINI 10€

Belvedere vodka  
Camomilla Quaglia  
Manzanilla wine  
Orange bitter  
Lemon peel



## EXTENSION

Herreño cheese + Orange



*El aire de la calle - Los Delincuentes*



# AVANVERA 10€

Torres 15 brandy  
Punt e Mes  
Strega  
Orange bitter



**EXTENSION**

*Pineapple + Anise + Mint*



*Bella ciao - Banda Bassotti*

# TROPICAL OLD FASHIONED 10€

Bulleit Rye whiskey macerated with  
pineapple peels  
Homemade coconut sugar  
Pierre Ferrand Dry Curaçao  
Lime peel  
Angostura  
Mint



**AFFINITY** | ⊕  
*Coconut + Pineapple + Mint*



# HAPPY END 10€

Glenmorangie 10Y whisky fat-washed blue cheese  
Homemade nut milk  
French wine syrup



△ | EXTENSION  
Strawberry + Walnut



*Carmen - L'amour est un oiseau rebelle*

# BOHEMIAN RHAPSODY 13€

Hennessy VS cognac  
Peach brandy Barbadillo  
Cherry brandy  
Grand Marnier  
Orange bitter  
Grapefruit bitter



**CONTRAST** |   
*Foie + Wine*



*Bohemian Rhapsody - Queen*

# WET WOOD 13€

Torres 15 brandy macerated with funghi porcini  
Del Professore red vermouth fat-washed parmiggiano  
Angostura

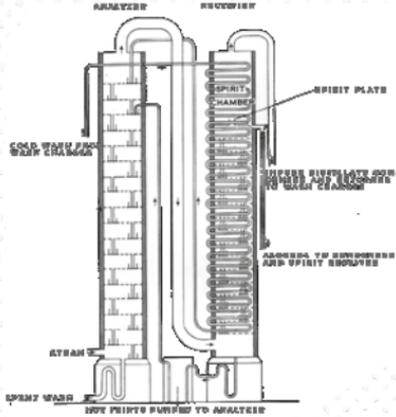


⊕ | **AFFINITY**  
Hazelnut + Truffle + Mushrooms



# IRISH COFFEY 12€

Dead Rabbit Irish whiskey cold dripped coffee  
 Chinotto Quaglia  
 Palm honey  
 Chocolate bitter  
 Guinness beer foam



**AFFINITY**

Guinness beer + Cocoa + Palm honey



*Dry Old Town - The Dubliners*

# HOUSE MANHATTAN 11€

Rye Bulleit whiskey infused with Maraschino cherries

Del Professore red vermouth

Dolin dry vermouth

Angostura

*(aged 30 days in French oak barrels  
and soaked in balsamic vinegar)*



**EXTENSION**

*Cherries + Cream + Chocolate*



-CHAPTER IV-



♫ **Classic cocktails**  
not on the menu from 10€

## VIRGIN TIKI 9€

Natural orange juice  
Lime  
Orgeat pistachio  
Indian tuno grenadine  
Ginger beer

## VIRGIN BLOOD 9€

Pink grapefruit  
Agave syrup  
Wasabi

## VIRGIN ALOHE 9€

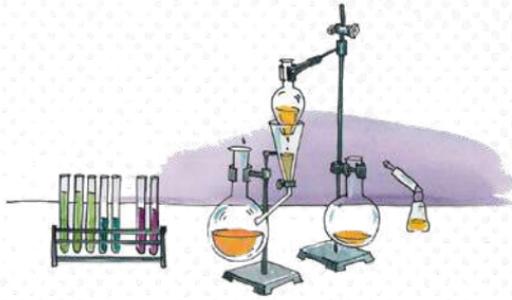
Aloe juice  
Grape syrup  
Yuzu  
Green shiso

## VIRGIN RAMEN 9€

Tomato juice  
Homemade tare sauce  
Ponzu cordial  
Lemon  
Tabasco  
Spicy salt  
Pepper

## VIRGIN MOLE 9€

Tamarind  
Peanut butter syrup  
Lemon  
Sriracha sauce



## ECLECTIC SOFT DRINKS

### #1 ECLECTIC 7€

Cucumber shrub, ginger, apple + Soda water

### #2 ECLECTIC 7€

Plum shrub, cinnamon, Jerez + Soda water

### #3 ECLECTIC 8€

Red berries shrub, wine + Soda water

-CHAPTER V-

🎵 Served at 50ml  
(Premium soft drink 2,50€ supplement)

## VODKA

Belvedere

12€

Reyka

10€

Grey Goose	11€
Ketel One	10€
Mamont	14€
Belvedere Single Estate Smogory	15€
Belvedere Single Estate Bartezek	15€
Chopin Potato	11€
Zubrowka	9€
Tito's	11€

## GIN

Xoriguer	9€
Gin N° 3	12€
Gin Mare	13€
Hendrick's	12€
Beefeater 24	10€
Tanqueray Ten	10€
Seagram's	10€
Monkey 47	15€
Gin del Professore Mensieure	13€
Gin del Professore Madame	13€
Old English	15€
Junipero	14€

Sipsmith	13€
Oxley	15€
Filliers 28	14€
209	12€
Thomas Dakin	10€
Plymouth (navy strength)	15€
Nordés	10€
The Botanist	14€
Nouvasion gin	14€
Williams Chase	14€
Black tomato gin	12€
Hendrick's Orbium	14€
Hendrick's Midsummer Solstice	14€
Citadelle Old Tom	15€
Bols Genever	9€
Plymouth (sloe)	12€



## RUM

Plantation 3 stars	9€
Abuelo 7	9€

Appleton VX	10€
Dos Maderas 5+3	11€
Gosling's	10€
Abuelo 12	12€
Appleton 12	11€
El Dorado 12	12€
Millonario 15	13€
El Dorado 15Y	17€
Mount Gay Extra Old	14€
Havana Club Selección de Maestros	12€
Abuelo Oloroso	20€
Abuelo Napoleón	20€
Abuelo Tawny	20€
Abuelo Centuria	35€
Plantation XO	25€
Zacapa XO	35€
Havana Club Edición profesional A	12€
Havana Club Edición profesional B	12€
Havana Club Edición profesional C	15€
Havana Club Edición profesional D	15€
Plantation Jamaica 2002	15€
Plantation Guyana 2005	16€
Plantation Dark Overproof	11€
Dos Maderas PX	13€
Trois Rivières blanc	10€

JM blanc	10€
Trois Rivières Cuvée del l'océan	10€
Trois Rivières ambrè	10€
Clément 10Y	25€
JM VSOP	12€
Trois Rivières VSOP	12€
Clément VSOP	12€

## IRISH WHISKEY

The Dead Rabbit	12€
The Irishman Founder	10€
The Irishman Single Malt	12€

## BLENDED SCOTCH WHISKY

Monkey Shoulder	9€
Johnnie Walker Black label	10€
Monkey Shoulder Smokey	12€
Spice Tree	15€
Highland Dream	15€



## SINGLE MALT SCOTCH WHISKY

Glenmorangie 10Y	10€
Glenrothes 1998	11€
Knockando	10€
Bruichladdich The Classic Laddie	16€
Jura 10Y	10€
Ardbeg 10Y	13€
Laphroaig 10Y	10€
Talisker 10Y	11€
Highland park	12€
Macallan 12Y	15€
Oban 14Y	14€
Dalmore 15Y	17€
Dalwhinnie 15Y	10€
Lagavulin 16Y	15€
Glen Grant 16Y	10€
Glenmorangie Lasanta	14€
Glenfiddich IPA	12€
Ardbeg An Oa	16€
Ardbeg Corryvreckan	23€

## JAPANESE WHISKY

Nikka from the barrel	14€
Tottori Blended	12€
Kurayoshi Blended	21€
Nikka Yoichi	17€
Yamazaki 12	24€

## AMERICAN WHISKEY

Buffalo Trace	9€
Bulleit Bourbon	10€
Maker's Mark	10€
Woodford	11€
Blanton's Single Barrel	13€
Michter's Bourbon	16€
Willet	20€
Sazerac Rye	12€
Bulleit Rye	10€
Michter's Rye	16€
Hudson Rye	25€
Jack Daniel's Single Barrel	12€
Ole Smoky Tennessee Moonshine	15€
Plate Valley	10€



## BRANDY

Torres 15Y	9€
Cardenal Mendoza	9€
Gran Duque de Alba	9€
Carlos I Imperial	13€
Brandy Barbadillo Gran Reserva	19€
Luis Felipe	28€
Ysabel Regina	13€

## COGNAC

Hennessy VS	9€
Martell VS	9€
Pierre Ferrand	14€
Hennessy Fine	11€
Martell VSOP	10€
Remy Martin VSOP	13€
Courvoisier VSOP	10€
Hine rare VSOP	10€
Hennessy XO	55€

# ARMAGNAC

Croix de Salles VSOP	11€
Bas Armagnac Dartigalongue	12€

# CALVADOS

Père Magloire VSOP	8€
Père Magloire XO	15€

# TEQUILA



Tequila 8 blanco	9€
Calle 23 blanco	9€
Calle 23 añejo	9€
Calle 23 reposado	9€
Casamigos blanco	10€
Casamigos reposado	15€
Casamigos añejo	16€

Fortaleza blanco	20€
Cabeza blanco	12€
Curado espadín	10€
Curado Cupreata	10€
Curado Blue Agave	10€

## MEZCAL

Del Maguey Vida	10€
Montelobos	9€
Bruxo espadín	13€
Mexxico	12€
Siete Misterios Doba-Yej	10€
Alipus Santa Ana del Río	12€
Alipus San Batazar espadín	14€
Amores Cupreata	20€
Del Maguey Tobala	35€
Del Maguey Tepextate	32€

VIVA  
MEXICO!

## BEERS

Viva Especial <i>draught</i> 0,3l	4€
Viva Especial <i>draught</i> 0,5l	5,5€
Dorada sin 25ml ( <i>non-alcoholic</i> )	4€
Dorada roja	5€
Peroni	5€

### ARTISAN BEERS

Somos Costeros ( <i>Oktoberfest</i> )	5€
Gara ( <i>Pils</i> )	5€
Pícaro ( <i>Bio</i> )	5€
Viva Trigo 0,5l ( <i>Weißbier</i> )	5€
Happyness 0,5l ( <i>Stout</i> )	5€

## WINES

Glass of white/rosé/red wine	7€
Glass of champagne/cava	12€



\*Ask for the wine of the day

# APERITIFS



Aperol	7€
Aperol <i>Spritz</i>	10€
Campari	7€
Campari <i>Orange</i>	10€
Fino	7€
Manzanilla	7€
Cocchi <i>Americano</i>	7€
Lillet blanc	7€
Mancino dry <i>vermouth</i>	7€
Dolin dry <i>vermouth</i>	7€
Carpano bianco <i>vermouth</i>	7€
Del Professore classico <i>vermouth</i>	7€
Mancino bianco <i>vermouth</i>	8€
Dolin blanc <i>vermouth</i>	7€
Cinzano 1757 <i>vermouth</i>	7€
Del Professore rosso <i>vermouth</i>	7€
Mancino rosso <i>vermouth</i>	8€

 Served at 50ml

Carpano Antica Formula <i>vermouth</i>	7€
Cocchi rosso <i>vermouth</i>	8€
Punt e mes	7€
Cynar	7€
Ricard 45°	7€
Pernot 40°	7€

-CHAPTER VIII-

## DIGESTIVES



Nonino bianca <i>grappa</i>	9€
Nonino Vuisinar <i>grappa</i> - <i>Riserva 2 anni</i>	10€
Pinot Grigio <i>grappa</i>	10€
Moscato Barrique <i>grappa</i>	12€
<i>Grappa</i> di Amarone Barrique	19€
Vecchio Amaro del Capo	7€
Amaro Montenegro	7€
Amaro Ramazzotti	7€

Amaro Mandragola	9€
Santa María al Monte	7€
Fernet Branca	7€
Borsci Elisir San Marzano	7€
Zucca Ruibarbo	7€
Mirto Ratafia del Poeti	7€
Nocino del Monte Poro	7€
Limoncello	7€
Absenta	7€
Gentiane Chartreuse	9€
Strega	7€
Chartreuse VEP <i>green</i>	25€
Borghetti Coffee	7€
IllyQuore	7€
Cocchi Barolo Chinato	18€
Pedro Ximénez	7€
Oporto blanco	7€
Oporto	7€

 Served at 50ml

## WATERS

San Pellegrino 0,5l ( <i>sparkling water</i> )	4€
Acqua Panna 0,5l ( <i>still water</i> )	4€

## SOFT DRINKS

Coca Cola	4€
Coca Cola <i>Light</i>	4€
Coca Cola <i>Zero</i>	4€
Sprite	4€
Schweppes <i>orange</i>	4€
Schweppes <i>lemon</i>	4€
Nestea	4€
Ginger ale	5€
Ginger beer	5€
Schweppes <i>tonic water</i>	5€
Thomas Henry <i>tonic water</i>	4€
Fentimans <i>tonic water</i>	4€
Fever tree <i>tonic water</i>	5€

# COFFEES, TEAS & HOT CHOCOLATE

Decaff coffee	4€
American	4€
Espresso	4€
Double espresso	4€
Espresso with milk	4€
Coffee with milk	4€
Latte macchiato	4€
Cappuccino	4€
Hot chocolate	7€
Green Chaud ( <i>Hot chocolate+Green Chartreuse</i> )	9€
Teas & Infusions	4€

# SNACKS



Vegetable chips	3,5€
Nuts	3€
Marinated olives	3€

# HAND-ROLLED CIGARS FROM LA PALMA



Using only the finest plants from around the world and tobacco from his own personal harvest, our master craftsman *Elías Fernández (Armas Tobaccos)* has meticulously prepared this exquisite selection of cigars, 100% hand-rolled and certified produce of the Biosphere Reserve of the island of La Palma.

*Choose from our favourite wrappers:*

## SUMATRA WRAPPER

An excellent wrapper from the island of Sumatra (Indonesia). One of the best regarding its burn, with a smooth and even combustion ring and a fine ash of light grey with dark streaks.

## BLACK WRAPPER

A mature wrapper from the Havana seed, albeit grown in the Eastern Amazon, Peru. It burns perfectly, with a little strong draw owing to the high quality of the wrapper, with ash of an even white that is both aromatic and subtle. The favourite of the most experienced smokers.

## CONNECTICUT WRAPPER

An elegant wrapper for an elegant cigar. A perfect, unblemished colour, elastic and fine-veined; truly the best wrapper for the finest cigars. Smooth but with delicate notes of bitterness.

*The differences between Medium and Premium cigars:*

## MEDIUM

One of the most notable differences between the different types of cigars is to be found in the filler, the whole leaves inside the cigar hidden by the elegant wrapper. An *Armas Medium cigar* is made of three filler leaves, as well as clippings from carefully selected leaves.

## SIZES

***Panetela:*** Cigar rolled with Cuban tobacco and the finest clippings selected to create the most enjoyable smoke that combines the full flavour of an *Armas* in a single cigar, short but refined.



- | **SUMATRA WRAPPER** - Pack 25 units 60€
- Single 5€

**Medio Nunzio:** Balance is the word that best defines this cigar, as it is just the right length and thickness for a good long smoke.



| **BLACK WRAPPER** -Pack 25 units 70€  
-Single 7€

| **CONNECTICUT WRAPPER** -Pack 25 units 70€  
-Single 7€

**Nunzio:** Striking and consistent are the words that define this cigar. Its combustion and pull are perfect, with an unusually large quantity of smoke owing to its large diameter of almost 2cm, as well as intense notes of flavour and aroma to be found as each stage progresses.



| **CONNECTICUT WRAPPER** -Pack 25 units 80€  
-Single 8€

**Robusto:** It allows for as strong a pull as the one on a longer cigar, but without the intensity that such would give.

A tasty cigar ideal for a smoke session of between 30 and 40 minutes.



| **SUMATRA WRAPPER** -Pack 25 units 70€  
-Single 7€

| **BLACK WRAPPER** -Pack 25 units 80€  
-Single 8€

## PREMIUM

These cigars are the fruits of years of experience in the tobacconist tradition of the island of *La Palma* which make Palmero cigars famous worldwide.

The focus of master craftsman *Elías Fernández* is on growing his own tobacco and saving a native seed that was once almost lost: it is through sustainable and environmentally-friendly methods that he produces this tobacco so unique in the world.

## SIZES

***Panetela***: Cigar rolled with Cuban tobacco and the finest clippings selected to create the most enjoyable smoke that combines the full flavour of an *Armas* in a single cigar, short but refined.



| **BLACK WRAPPER** -Single 10€

**Medio Nunzio:** Balance is the word that best defines this cigar, as it is just the right length and thickness for a good long smoke.



| **BLACK WRAPPER** -Single 12€

| **CONNECTICUT WRAPPER** -Single 12€

**Nunzio:** Striking and consistent are the words that define this cigar. Its combustion and pull are perfect, with an unusually large quantity of smoke owing to its large diameter of almost 2cm, as well as intense notes of flavour and aroma to be found as each stage progresses.



| **BLACK WRAPPER** -Single 15€

| **CONNECTICUT WRAPPER** -Single 12€

**Robusto:** It allows for as strong a pull as the one on a longer cigar, but without the intensity that such would give.

A tasty cigar ideal for a smoke session of between 30 and 40 minutes.



| CONNECTICUT WRAPPER -Single 12€

THE END.

# MUSICAL GUIDE

1. **Americhino** - Tu vuo fa l'Americano, *Renato Carosone*
2. **Negrone Caprese** - Qui, sotto il cielo di Capri, *Claudio Villa*
3. **Martini Perfect** - Live and let die, *Paul McCartney*
4. **Negramaro** - Rotolando verso sud, *Negrita*
5. **Improved Emigrant Sour** - Caruso, *Lucio Dalla*
6. **Monk Wine** - Into Great silence, *Grande Chartreuse*
7. **Bloody Ramen** - Air - Alone in Kyoto
8. **Surf, beer & Rock'n'roll** - Can't stop, *Red Hot Chili Peppers*
9. **Half Blood** - Clandestino, *Manu Chao*
10. **Floridita 2.0** - Chan Chan, *Buenavista Social Club*
11. **Tico Punch** - Tico Tico, *Zequinha de Abreu*
12. **Asian Alohe** - Here comes the sun, *The Beatles*
13. **Eden** - Tears in Heaven, *Eric Clapton*
14. **Sustainable tiki** - - Heal the world, *Michael Jackson*
15. **Manzanilla Martini** - El aire de la calle, *Los Delincuentes*
16. **Azteca Mole** - Malagueña salerosa, *Chingón*
17. **Avanvera** - Bella ciao, *Banda Bassotti*
18. **Tropical Old Fashioned** - Guajira Guantanamera, *Compay Segundo*
19. **Happy End** - Carmen, *L'amour est un oiseau rebelle*
20. **Bohemian Rhapsody** - Bohemian Rhapsody, *Queen*
21. **Weet Wood** - Teardrop, *Massive Attack*
22. **Irish Coffey** - Dry Old Town, *The Dubliners*
23. **House Manhattan** - New York, New York, *Frank Sinatra*

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Point your phone towards the Spotify Code and then ENJOY THE MUSIC!

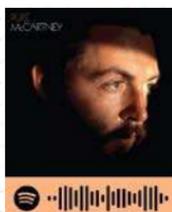
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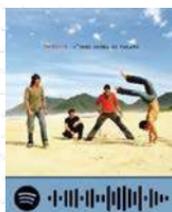
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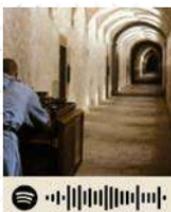
4.



5.



6.



7.



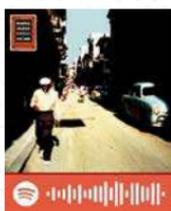
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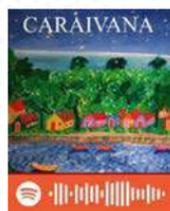
9.



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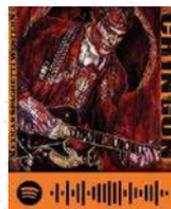
15.



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20.



21.



22.

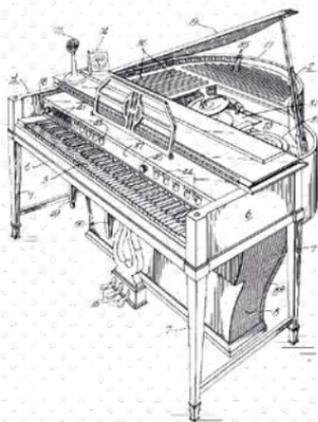


23.



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