HARMONÌA

*Special menu
HARMONÍA

The word harmony comes from the Latin «harmonía», 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
# CONTENTS

| CHAPTER I  | Cocktails .................................. 1 |
| CHAPTER II | Distillates .................................. 11 |
| CHAPTER III| Beers ........................................ 21 |
|            | Wines ....................................... 21 |
| CHAPTER IV | Aperitifs .................................... 22 |
| CHAPTER V  | Digestives ................................... 23 |
| CHAPTER VI | Waters & Soft drinks ....................... 25 |
| CHAPTER VII| Coffees, teas & Hot chocolate ............. 26 |
|            | Snacks ...................................... 26 |
| CHAPTER VIII| Hand-rolled cigars ......................... 27 |
| CHAPTER IX | Musical guide ................................ 35 |

### 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

IMPROVED EMIGRANT SOUR 10€

Cynar
Campari
Aperol
Strega
Lemon
Orange oleo-saccharum
Egg white

AFFINITY
Orange + Olive oil + Almonds

Camus – Lucio Dalla
BLOODY RAMEN 10€

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

⊕ | AFFINITY
Shiitake + Katsuobushi + Teriyaki

Air - Alone in Kyoto
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 - Buenavista Social Club
**Tico Punch 10€**

Abuelo 7 rum  
Coconut water  
Lime  
Coconut water syrup  
Pineapple, papaya, banana and mango  
Cinnamon and Jamaica pepper  
Orange peel  
Coconut milk

```
\text{\sc{\textbf{CONTRAST}}}  
\text{Prawns + Tropical ketchup}
```

\textit{Tico tico - Zequinha de Abreu}
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
AZTECA MOLE 12€

Curado Cupreata tequila macerated with cocoa nibs
Tamarind
Peanut butter syrup
Lemon
Aztec chocolate bitter

EXTENSION
Chocolate + Spices + Lemon | Δ

Malagueña salerosa - Chingón
AVANVERA 10€

Torres 15 brandy
Punt e Mes
Strega
Orange bitter

EXTENSION
Pineapple + Anise + Mint

Bella ciao - Banda Bassotti
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

New York, New York – Frank Sinatra

-10-
Served at 50ml
(Premium soft drink 2.50€ supplement)

**VODKA**

<table>
<thead>
<tr>
<th>Vodka Type</th>
<th>Price</th>
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<tr>
<td>Belvedere</td>
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<tr>
<td>Reyka</td>
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<td>Grey Goose</td>
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<td>Ketel One</td>
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<td>Belvedere Single Estate Smogory</td>
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<td>Tito’s</td>
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Gin

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<td>Gin Mare</td>
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<td>Beefeater 24</td>
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<td>Gin del Professore Mensieure</td>
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<td>Gin del Professore Madame</td>
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<td>Old English</td>
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<td>Filliers 28</td>
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<td>209</td>
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<td>Thomas Dakin</td>
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<tr>
<td>Plymouth (navy strength)</td>
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<tr>
<td>Nordés</td>
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<tr>
<td>The Botanist</td>
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<tr>
<td>Nouvasion gin</td>
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<td>Williams Chase</td>
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<td>Black tomato gin</td>
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<td>Hendrick’s Orbium</td>
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<td>Hendrick’s Midsummer Solstice</td>
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<td>Citadelle Old Tom</td>
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<tr>
<td>Bols Genever</td>
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<tr>
<td>Plymouth (sloe)</td>
<td>12€</td>
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<td>9€</td>
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<td>Abuelo 7</td>
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<tr>
<td>Appleton VX</td>
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<td>Dos Maderas 5+3</td>
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<td>17€</td>
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<td>Mount Gay Extra Old</td>
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<td>Abuelo Tawny</td>
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<td>Abuelo Centuria</td>
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<td>25€</td>
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<td>Zacapa XO</td>
<td>35€</td>
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<td>Havana Club Professional Edition A</td>
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<td>Havana Club Professional Edition D</td>
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<td>Plantation Jamaica 2002</td>
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<td>Plantation Guyana 2005</td>
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<td>Trois Riviéres blanc</td>
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<td>JM blanc</td>
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<td>Trois Riviéres Cuvée del l’ocean</td>
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<td>Trois Riviéres ambrè</td>
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<td>Clément 10Y</td>
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<td>JM VSOP</td>
<td>12€</td>
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<tr>
<td>Trois Riviéres VSOP</td>
<td>12€</td>
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<tr>
<td>Clément VSOP</td>
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</table>
IRISH WHISKEY

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

BLENDDED 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€

-16-
### Japanese Whisky

<table>
<thead>
<tr>
<th>Whisky</th>
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<tbody>
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<td>Nikka from the barrel</td>
<td>14€</td>
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<tr>
<td>Tottori Blended</td>
<td>12€</td>
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<tr>
<td>Kurayoshi Blended</td>
<td>21€</td>
</tr>
<tr>
<td>Nikka Yoichi</td>
<td>17€</td>
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<tr>
<td>Yamazaki 12</td>
<td>24€</td>
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### American Whiskey

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<td>Buffalo Trace</td>
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<td>Bulleit Bourbon</td>
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<tr>
<td>Maker’s Mark</td>
<td>10€</td>
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<tr>
<td>Woodford</td>
<td>11€</td>
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<tr>
<td>Blanton’s Single Barrel</td>
<td>13€</td>
</tr>
<tr>
<td>Michter’s Bourbon</td>
<td>16€</td>
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<tr>
<td>Willet</td>
<td>20€</td>
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<tr>
<td>Sazerac Rye</td>
<td>12€</td>
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<tr>
<td>Bulleit Rye</td>
<td>10€</td>
</tr>
<tr>
<td>Michter’s Rye</td>
<td>16€</td>
</tr>
<tr>
<td>Hudson Rye</td>
<td>25€</td>
</tr>
<tr>
<td>Jack Daniel’s Single Barrel</td>
<td>12€</td>
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<tr>
<td>Ole Smoky Tennessee Moonshine</td>
<td>15€</td>
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<tr>
<td>Plate Valley</td>
<td>10€</td>
</tr>
</tbody>
</table>
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€  

-18-
ARMAGNAC

Croix de Salles VSOP 11€
Bas Armagnac Dartigalongue 12€

CALVADOS

Pére Magloire VSOP 8€
Pére 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!**
-CHAPTER III-

**Beers**

Viva Especial draught 0,3l  
Viva Especial draught 0,5l  
Cerveza sin (non-alcoholic beer)  

4€  
5,5€  
4€

**Wines**

Glass of white wine  
Glass of rosé wine  
Glass of red wine  
Glass of champagne  
Glass of cava  

7€  
7€  
7€  
12€  
12€

*Ask for the wine of the day*
-CHAPTER IV-

APERITIFS

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

Served at 50ml
Carpano Antica Formula vermouth 7€
Cocchi rosso vermouth 8€
Punt e mes 7€
Cynar 7€
Ricard 45° 7€
Pernot 40° 7€

-CHAPTER V-

DIGESTIVES

Nonino bianca grappa 9€
Nonino Vuisinar grappa - Riserva 2 anni 10€
Pinot Grigio grappa 10€
Moscato Barrique grappa 12€
Grappa 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 green  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 (sparkling water)  4€
- Acqua Panna 0,5l (still water)  4€

## Soft Drinks

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<th>Drink</th>
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<td>Coca Cola</td>
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<tr>
<td>Coca Cola Light</td>
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<td>Coca Cola Zero</td>
<td>4€</td>
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<tr>
<td>Sprite</td>
<td>4€</td>
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<tr>
<td>Schweppes orange</td>
<td>4€</td>
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<tr>
<td>Schweppes lemon</td>
<td>4€</td>
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<tr>
<td>Nestea</td>
<td>4€</td>
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<tr>
<td>Ginger ale</td>
<td>5€</td>
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<tr>
<td>Ginger beer</td>
<td>5€</td>
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<tr>
<td>Schweppes tonic water</td>
<td>5€</td>
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<tr>
<td>Thomas Henry tonic water</td>
<td>4€</td>
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<tr>
<td>Fentimans tonic water</td>
<td>4€</td>
</tr>
<tr>
<td>Fever tree tonic water</td>
<td>5€</td>
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</table>
COFFEES, TEAS & HOT CHOCOLATE

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

SNACKS

Nuts 3€
Marinated olives 3€
-CHAPTER VIII-

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 height 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 grapper. 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.

![Panetela size](image)

**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.

- 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 diametre 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.

<table>
<thead>
<tr>
<th>BLACK WRAPPER</th>
<th>-Single</th>
<th>10€</th>
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</thead>
</table>
**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 diametre 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€  |

-34-
MUSICAL GUIDE

1. Improved Emigrant Sour
   Caruso, Lucio Dalla

2. Bloody Ramen
   Alone in Kioto, Air

3. Surf, beer & Rock’n’roll
   Can't stop, Red Hot Chili Peppers

4. Floridita 2.0
   Chan Chan, Buenavista Social Club

5. Tico Punch
   Tico Tico, Zequinha de Abreu

6. Asian Alohe
   Here comes the sun, The beatles

7. Azteca Mole
   Malagueña salerosa, Chingón

8. Avanvera
   Bella ciao, Banda Bassotti

9. Irish Coffey
   Dry Old Town, The Dubliners

10. House Manhattan
    New York, New York, Frank Sinatra
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Point your phone towards the Spotify Code and then ENJOY THE MUSIC!
The end.