HARMONIA

*Special menu
HARMONIA

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

 гармонії by RICARD MARTÍNEZ
@ricmaiz
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**Harmonies guide**

⊕ **AFFINITY:** Ingredients that are in the cocktail.

DataContract: 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

Canto - Lucio Dalla

-1-
Bloody ramen 10€

Sho Chiku Bai Extra Dry Junmai sake
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
**HALF BLOOD £12**

Tequila 8 blanco  
Pink grapefruit  
Agave syrup  
Wasabi

△ | EXTENSION  
Quail egg + Soy + Sesame

Clandestino - Mann Chao
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

\[\begin{align*}
\text{CONTRAST} \\
\text{Prawns + Tropical ketchup}
\end{align*}\]

\[\begin{align*}
\text{Tico tico - Zequinha de Abreu}
\end{align*}\]
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

Malagueña salerosa - Chingón
AVANVERA 10€

Torres 15 brandy
Punt e Mes
Strega
Orange bitter

EXTENSION
Pineapple + Anise + Mint

Bella ciao - Banda Bassotti
**Bohemian Rhapsody 13€**

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

**CONTRAST**
Foie + Wine

[Bohemian Rhapsody - Queen]
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
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€
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<td>Hendrick’s Orbium</td>
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<td>Hendrick’s Midsummer Solstice</td>
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<td>Abuelo 7</td>
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<td>El Dorado 15Y</td>
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<td>Bebida</td>
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<td>Mount Gay Extra Old</td>
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<td>Havana Club Selección de Maestros</td>
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<td>Zacapa XO</td>
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<td>JM VSOP</td>
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<td>Trois Rivières VSOP</td>
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<td>Clément VSOP</td>
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</table>
IRISH WHISKEY

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

BLENDENED SCOTCH WHISKY

Monkey Shoulder  9€
Johnnie Walker Black label  10€
Monkey Shoulder Smokey  12€
Spice Tree  15€
Highland Dream  15€
# Single Malt Scotch Whisky

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<tr>
<td>Knockando</td>
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<td>Bruichladdich The Classic Laddie</td>
<td>16€</td>
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<tr>
<td>Jura 10Y</td>
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<tr>
<td>Ardbeg 10Y</td>
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<td>Laphroaig 10Y</td>
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<td>Talisker 10Y</td>
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<td>Highland park</td>
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<td>Macallan 12Y</td>
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<td>Oban 14Y</td>
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<td>Dalmore 15Y</td>
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<td>Dalwhinnie 15Y</td>
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<td>Lagavulin 16Y</td>
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<td>Glenmorangie Lasanta</td>
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<tr>
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<td>Ardbeg An Oa</td>
<td>16€</td>
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<td>Ardbeg Corryvreckan</td>
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</table>
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

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 Bataraz espadín  14€
Amores Cupreata  20€
Del Maguey Tobala  35€
Del Maguey Tepextate  32€

**VIVA MEXICO!**
CHAPTER III

BEERS

Viva Especial draught 0,3l 4€
Viva Especial draught 0,5l 5,5€
Cerveza sin (non-alcoholic beer) 4€

WINES

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

*Ask for the wine of the day
# APERITIFS

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<tr>
<td>Campari</td>
<td>7€</td>
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<tr>
<td>Campari Orange</td>
<td>10€</td>
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<tr>
<td>Fino</td>
<td>7€</td>
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<tr>
<td>Manzanilla</td>
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<tr>
<td>Cocchi Americano</td>
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<tr>
<td>Lillet blanc</td>
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<tr>
<td>Mancino dry vermouth</td>
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<td>Dolin dry vermouth</td>
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<tr>
<td>Carpano bianco vermouth</td>
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<td>Del Professore classico vermouth</td>
<td>7€</td>
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<td>Mancino bianco vermouth</td>
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<td>Dolin blanc vermouth</td>
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<td>Cinzano 1757 vermouth</td>
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<td>Del Professore rosso vermouth</td>
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<tr>
<td>Mancino rosso vermouth</td>
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🗹 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€
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<td>Amaro Mandragola</td>
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<td>Santa María al Monte</td>
<td>7€</td>
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<tr>
<td>Fernet Branca</td>
<td>7€</td>
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<tr>
<td>Borsci Elisir San Marzano</td>
<td>7€</td>
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<tr>
<td>Zucca Ruibarbo</td>
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<td>Mirto Ratafia del Poeti</td>
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<td>Nocino del Monte Poro</td>
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<td>Limoncello</td>
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<td>Absenta</td>
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<td>Chartreuse VEP green</td>
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<td>Borghetti Coffee</td>
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<td>IllyQuore</td>
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<td>Cocchi Barolo Chinato</td>
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*Served at 50ml*
-CHAPTER VI-

WATERS

San Pellegrino 0,5l (sparkling water) 4€
Acqua Panna 0,5l (still water) 4€

SOFT DRINKS

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

<table>
<thead>
<tr>
<th>SUMATRA WRAPPER</th>
<th>- Pack 25 units 60€</th>
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<tbody>
<tr>
<td></td>
<td>- Single 5€</td>
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</table>

-30-
**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.

![Image](image1.png)

| 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 diametre of almost 2cm, as well as intense notes of flavour and aroma to be found as each stage progresses.

![Image](image2.png)
| 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€
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 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€ |
1. Improved Emigrant Sour  Caruso, Lucio Dalla
2. Bloody Ramen    Alone in Kioto, Air
3. Half blood     Clandestino, Manu Chao
4. Surf, beer & Rock’n’roll  Can't stop, Red Hot Chili Peppers
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. Bohemian Rhapsody  Bohemian Rhapsody, Queen
10. Irish Coffey  Dry Old Town, The Dubliners
11. House Manhattan New York, New York, Frank Sinatra
PLAY THE CONTENT:

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On the SEARCH PAGE click on

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

1. 2. 3.

4. 5. 6.
The end.