

## COFFEES

Coffee	International espresso	2.90€
American coffee	Large espresso	2.90€
Machiato	Espresso with steamed milk	2.90€
Caffé latte	Double espresso with steamed milk	3.50€
Cappuccino	Caffé latte, light fluffy foam & cacao	3.50€
Coffee laced with liquor	Coffee with or without milk and a splash of liquor	4.50€
Irish coffee	Coffee, Irish whiskey and cream	8.50€
Russian coffee	With a scoop of vanilla ice cream	4.50€
Viennese coffee	With vanilla ice cream, cream and a dusting of cinnamon	5.50€

## TEAS

4.00€

White tea	White Fresh. China tea antioxidant and toning
Green tea	China Mai Fong. Antioxidant and aromatic
Green mint tea	Antioxidant and refreshing. Tea of the desert
Green tea	Snow. Vanilla, orange, cinnamon, Antioxidant.
Red tea	Pu-erh . A strong, earthy flavour. Cleanser
Black tea	Cany Ceylán. Ideal served with milk
Black tea	Earl Grey. Quintessential English tea.
Black tea	India Chay. Cinnamon, cardamom, anise, orange peel and cloves. Ideal with milk

## HERBAL INFUSIONS 3.50€

Chamomile infusion	digestive soothing and calming
Lime flower Night	relaxing infusion
Mint infusion	stimulating effect on the digestive functions
Mint Splash	blackberry, mint, lemon grass, rose, orange blossom, lavender. A step beyond Poleo
Equilibrio infusion	Digestive properties with Roiboos
Ginger and lemon	Invigorating, digestive and antioxidant.
Red Fruits	Pleasant on the palate, detoxifying, slimming

## SOFT DRINKS 3,50€

### FRESHLY SQUEEZED FRUIT JUICE 6,50€

Orange, Apple, Pineapple, Pomegranate

### MINUTE MAID FRUIT JUICE 4,50€

Orange, Pineapple, Peach, Tomato

## BOTTLED WATER

Vilas del Turbón 33 cl	3,00€
Vilas del Turbón 75 cl	4,00€
Aquabona sparkling	3,00€
Perrier	4,50€
St. Pelegrino 75cl	4,50€

## BEER

Draft beer (20cl.)	3.00€	Inédit (33cl.)	6.00€
Draft beer (33cl.)	4.50€	Inédit (70cl.)	10.00€
Estrella	4.50€	SAAZ	5.00€
AK Damm	4.50€	Bock Damm	5.00€
Free Damm	4.50€	Dam Lemon	5.00€
Voll.damm	5.00€	La Chouffe	7.00€
Artesana	7.00€		

## APERITIFS

Aperol	7.00€	Martini blanco	5.50€
Campari	6.50€	Martini rojo	5.50€
Noilly Prat seco	6.50€	Cynar	6.50€
Dos Deus	6.50€		

## "AGUARDIENTE" LIQUORS

Orujo Valdominio blanco	6.50€	Limoncello	5.00€
Orujo Valdominio hierbas	6.00€	Grappa nonino	6.00€
Marc de cava	8.00€	Marc de champagne	14.00€

## ANISE-FLAVOURED LIQUORS

Marie Brizard	5.00€	Anis mono dulce	5.00€
Parcharán Baines Oro	8.50€	Pastis 51	6.50€

## WINE, CAVA AND CHAMPAGNE by glass

### Cava

Bertha 6,00€

### Champagne

Ruinart 12,00€

### White wine

Moli dels Capellans (*D.O. Conca de Barberà*) 4,50€

Can N'Estruc Xarello (*D.O. Catalunya*) 4,50€

Emina (*D.O. Rueda*) 4,50€

Arcán (*D.O. Rias Baixas*) 5,00€

### Rosé wine

Gran Feudo (*D.O. Navarra*) 4,00€

### Red wine

Clos d'Estima (*D.O. Penedès*) 4,50€

Mas Picoso (*D.O. Montsant*) 4,50€

Sierra Cantabria (*D.O. Rioja*) 5,00€

Pruno (*D.O. Ribera del Duero*) 5,00€

## SANGRIAS AND COCKTAILS

Sangría de vino 18,00€

Red Wine. Cointreau. Brandy. Angostura. Soda. Seasonal fresh fruit

## GIN TONIC

Beefeater	12.00€	Hendrick's	12.00€
Bombay	12.00€	London N°1	12.00€
Bombay Sapphire	12.00€	Martin Miller's	12.00€
Bulldog	12.00€	Brockman's	14.00€
Citadelle	12.00€	Seagram's	12.00€
G'vine floraison	14.00€	Tanqueray	12.00€
Gin Mare	14.00€	Tanqueray Ten	14.00€

We have more variety of special Gins

## COCKTAILS

Cuba libre	12.00€	Whisky	12.00€
Teq Tonic	12.00€	Vodka	12.00€

## RUM

Bacardi Superior	10.00€	Mount Gay Eclipse	10.00€
Bacardi 8	15.50€	Zacapa 23	23.00€
Matusalem	10.00€	Ron Pujol	8.00€
Santa Teresa añejo	10.00€	Plantation Sta. Lucia	11.00€
Cacique 500	12.00€	Kraken	15.50€
Ron Jeremy spiced	12.00€	Flor de Caña 7	9.00€
Barceló Añejo	10.00€	Angostura 1919	14.00€

## VODKA

Absolut	10.00€	Grey Goose	18.50€
Belvedere	14.00€	Stolichnaya	10.00€

## WHISKY

### American Whisky

Jack Daniel's	10.00€	Maker's Mark	15.50€
Jim Beam	10.00€	Buffalo Trace	11.00€

### Japanese Whisky

Nikka all Malt	22.00€
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### Scottish Whisky (blended)

JB	10.00€	Dewar's white Label	10.00€
Ballantines	10.00€	Johnnie Walker Red	10.00€
Famouse Grouse	10.00€	Johnnie Walker Black	12.00€

### Scottish Whisky (Islay)

Caol Ila	17.50€	Lagavulin 16	20.00€
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### Scottish Whisky (Spey)

Glenrothes select reserve	15.00€	Macallan Amber	19.00€
Glenfiddich 12	12.00€	Cardhu 12	12.00€

### Scottish Whisky (Highland)

Glenmorangie 10	14.00€	Edradur	22.00€
Oban 14	16.00€		

### Scottish Whisky (Orkney. Islands)

Highland Park 12			20.00€
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## Scottish Whisky (Campbelton)

Springbank 10 17.50€

## Canadian Whisky

Canadian Club 10.00€

## Irish Whiskey

Jameson 10.00€

Bushmill's 10 14.00€

## Rye Whisky

Bulleit Rye 12.00€

## BRANDY

Mascaró Narciso 10.00€

Cardenal Mendoza 10.50€

Torres 10 6.00€

Fernando de Castilla S.R. 10.00€

Magno 6.00€

Larios 1866 20.00€

Gran Duque de Alba 16.00€

## COGNAC, CALVADOS & ARMAGNAC

Rémy Martin VSOP 15.00€

Courvoisier VSOP 13.50€

Pere Magloire VSOP 10.00€

D'Artigalongue (96) 17.50€

Roger Groult 20.00€

## TEQUILA, MEZCAL AND SOTOL

Teq. Don Julio blanco 14.00€

Tequila Espinoza ultra age (5 años)  
34.00€

## THE SERRAS SIGNATURE COCKTAILS

14.00€

### Barcelona '92

Olympic host. A mixture of local products mixed in a cava glass  
(Ratafia made from walnuts and apples, with bubbles)

### Picasso Studio

As Picasso said :

“make the impossible because everyone makes the possible”

(Gin Mare, blackberry and raspberry compote, Green Chartreuse, lemon juice and egg white)

### Oaxaca Margarita

A refreshing and exotic margarita with mezcal and salt from Chapulin.

Are you brave enough to try it?

(Mezcal, lime juice, passion fruit juice, Dry Curaçao and Chapulin salt)

### Colombus Swizzle

A sweet and fun “Tiki” cocktail with a bit of a kick to it.

A cocktail for explorers

(Mount Gay, Jeremy Spice Rum, lime juice, pineapple juice, cinnamon syrup, chocolate bitter and ginger beer)

### The Serras Barcelona

A delicious cocktail made from Cachaça. You just have to try it! It is our house speciality (Capucana Cachaça, Cedilla Liqueur de açai, Pechaud's bitters, sugar cane, lime and strawberries)



## Luxury Boutique Sangria

Premium Sangria. Our homage to the most famous Spanish cocktail of all time

(Brandy Mascaró Narciso, Grand Marnier Cordon Rouge, Pear Cream Merlet, sugar, Orange bitters, red wine and soda water)

## Catalan Bloody Mary

A Catalan adaptation of this classic vodka cocktail, using local products (Vodka Belvedere, Fino sherry, Maggi seasoning sauce, olivada (an olive oil paste), Tabasco, lemon juice, tomato juice, salt and pepper to taste)

## Chocolate Foodies

One for the chocoholics. This is your favourite cocktail!

(Cardenal Mendoza, Amontillado NPU, Cacao Pico and PX)

## Lucky Luciano

Dedicated to one of the most famous bootleggers of the Prohibition era

(Buffalo Trace Bourbon, Nolly Prat Dry, Martini Rosso and China Martini)

## Gothic Quarter

A return to the "Mitja Combinació Catalana". Indispensable at aperitif time

Tanqueray Ten, vermouth De Luna, Dry Curaçao and Jerry Thomas bitter

## Our Hugo Cocktail

Our very own twist on this cocktail in fashion in Germany and Austria

(Bulldog Gin, St. Germain, tonic water, lemon juice, cava and a mint foam)

## CLASSIC COCKTAILS

12.00€

### Sazerac

Short-drink. Sazerac. sazerac. sazerac! The cocktail of New Orleans (Cognac or Rye whiskey, absinthe, sugar cube and Pechaud's bitters)

### Negroni

An Americano with Gin. Just how Count Camillo Negroni liked it. (Gin, red vermouth and Campari) Aperitif.

### Americano

Aperitif. Italians like it... Well balanced, but first the Campari... (Campari and red vermouth. Soda is optional)

### Old Fashioned

A bartender's favourite drink. The cocktail with a balance: bitter, sweet, sour, water and the spirit (Bourbon or Rye whiskey, club soda, sugar cube, Angostura bitters, slices of lemon and orange and a maraschino cherry)

### Manhattan

Aperitif. No Manhattan without its Central Park: it's the Maraschino cherry. (Rye whiskey or Bourbon, red vermouth, Angostura bitters and a Maraschino cherry)

## Dry Martini

James Bond drank it with vodka – shaken, not stirred. How would you like yours?

(Gin, Vermouth Dry, a twist of lemon and an Spanish olive) Aperitif.

## Whiskey Sour

Short drink. The key is in using a good bourbon, fresh lemon juice and giving it a good shake

(Bourbon, lemon juice, sugar and a cherry)

## Daiquiri

"My Daiquiri at el Floridita..." Hemingway had it clear. Will yours be at The Serras?

(White Rum, lime juice and sugar)

## Screwdriver

Long drink. The longstanding screwdriver... Ask for it with freshly squeezed orange juice and well shaken. It's so delicious.

(Vodka and orange juice)

## Tom Collins

Long drink. Delicious English lemonade with Old Tom Gin. I'll get started on your next one already...

(Gin, lemon juice, sugar and club soda)

## Mai Tai

A sweet and refreshing "Tiki" cocktail. In Polynesian, and also for us, it means "delicious". Are we right?

(Jamaican rum, Rhum agricole, orange curaçao, orgeat and lime juice)

## Margarita

The most famous Mexican cocktail. We'll make any version... even yours

(White Tequila, Cointreau, lemon juice and salt)

## Horse's Neck

Long drink. The "horse's neck" was a virgin cocktail originally... but that didn't last long

(Cognac or bourbon, ginger ale and Angostura bitters)

## Moscow Mule

A refreshing and delicious vodka cocktail with a spicy kick to it. Na zdorovie!

(Vodka, lime juice and ginger beer)

## Black Russian

Digestif. Dessert, coffee and a shot all in one. Don't miss out...

(Vodka and coffee liqueur)

## White Russian

Digestif. Jeff Bridges "The Dude" drank it in "The Big Lebowski". Need we say anymore?

(Vodka, coffee liquor and cream)