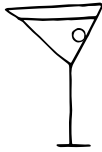


Libertine
Cocktails Bar



Verano 2021

Welcome back! The world is a different place than it was a year ago, but our obsession with flavors and ingredients hasn't changed at all. Our team of bartenders continues to search the globe for unique and exciting fruits, vegetables, herbs, spices, oils, and aromas to showcase in our signature cocktail creations, as well as our extensive repertoire of classic cocktails.

At Libertine, quality and craftsmanship are paramount. We work only with premium spirits, liqueurs, and aromatized wines, and we freshly squeeze all of our juices in-house daily. Our bartenders hand-carve enormous ice blocks down into various shapes for various purposes. We naturally ferment seasonal fruits and make all of our syrups, shrubs, tinctures, cordials, and anything else that goes in our drinks. Our mantra is that no ingredient is too small or too irrelevant when it comes to cocktails!

Our kitchen team brings a world of culinary experiences to the table on their mission to offer an elevated take on traditional hotel lobby comfort food. The selection of bites and main courses on this menu adheres to the same approach as our cocktails: fresh, ingredient-driven, and tailored to a variety of different palates.

Cheers/Salud!

FEATURED COCKTAILS

HOUSE GIN & TONIC (on draft) - 11€

Extra cold blend of london dry and mediterranean gins ·
chamomile bitters · thomas henry tonic water
citrus distillate

SALTED COFFEE - 12€

CLARIFIED + FRAGRANT + FRUITY

Barbados and guyanese rums · banana · solera brandy
pineapple · citrus · exotic spices · coffee bean
sea salt · coconut milk clarified

KING THAI - 12 €

CREAMY + FRAGRANT + TROPICAL

Amontillado and fino sherry, ambre
vermouth, angostura and orange bitters

HOUSE MULE (on draft) - 11 €

SPICY + CLEAN + REFRESHING

vodka · ginger beer · citrus distillate
angostura bitters

SIGNATURE COCKTAILS

(€ 1 2)



THREE GIN MARTINI

STRONG + AROMATIC + RIDICULOUSLY COLD

mediterranean gin · london dry gin · old tom gin ·
french dry vermouth



SHISO + APPLE

HERBACEOUS + REFRESHING + TART

vodka sous-vide with shiso · yuzu ·
apple · citrus · absinthe



BUTTER + OAK

RICH + STRONG + BITTER

brown butter washed calvados · solera reserve
brandy · torino vermouth · amari blend · banana ·
aromatic bitters



ALMOND + PEAR

SILKY + SMOKY + NUTTY

agave spirits · pear · lime · salted almond ·
cardamom

FAVOURITE COCKTAILS

(€ 1 2)

BAMBOO

DRY + NUTTY + AROMATIC



fino and amontillado sherries · french ambré
vermouth · angostura and orange bitters

BARREL AGED OAXACA OLD FASHIONED

SMOKEY + STRONG



single vintage reposado tequila · mezcal
joven espadín · black agave · chocolate bitters

SATURN

TROPICAL + SOUR + FRAGRANT



dry gin · falernum · passion fruit · almond ·
angostura

PENICILLIN NO. 2

SOUR + SMOKEY + SPICY



malt whisky · ginger · honey · lemon · mezcal

ALCOHOL-FREE COCKTAILS



LIBERTINE GINGER BEER - (7 €)

fresh ginger · lime · angostura · carbonated



SOUTH SIDE FIZZ (SANS ALCOHOL) - (9 €)

alcohol-free gin · lime · mint ·
cane sugar · carbonated



ALMOND SODA - (7 €)

house orgeat · lime · orange flower water
angostura · carbonated

REFRESCOS ARTESANALES CRAFT SODAS

THOMAS HENRY TONIC

THOMAS HENRY GINGER ALE

THOMAS HENRY PINK GRAPEFRUIT SODA

(€3,50)

REFRESCOS / SOFT DRINKS

COCA COLA, COKE ZERO

SPRITE, FANTA LEMON, FANTA ORANGE

(3,50)

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AGUA MINERAL / MINERAL WATER

(3,50)

WINES BY THE GLASS

copa / botella

WHITE

Lluerna 2018, Xarel·lo, Els Vinyerons- Penedés 5 / 20 €

Sonatina 2006, Chardonnay, Mont Ferran – Penedés 6 / 25 €

ORANGE

Orange, 2018, Tardana, Bodegas Cueva – Utiel-Requena 6 / 25 €

ROSE

Dido, 2018, Garnacha blanca y tinta,
La Universal – Montsant 7 / 29 €

RED

Saltamarti, 2018, Garnaxta Negra, Els Vinyerons – Penedés 5 / 20 €

7 Fuentes, 2017, Listán Negro + Tintilla, Suertes del
Marqués – Tenerife 5 / 20 €

SPARKLING

La planta, 2018, Xarel·lo + Macabeu y Parellada, Mas Gomá 5 / 20 €

BEERS

MAHOU CAÑA (3,80€)

MAHOU DOBLE CAÑA (5,50€)

MAHOU MEDIANA 0,33c1 (4,00€)

MAHOU MEDIANA SIN ALCOHOL, 0,33c1 (3,80€)

IPA ARTISANAL BOTELLA 0,33c1 (6,00€)

CARTA DE COMIDA - ES

SNACKS

OLIVAS NOCELLARA 3€

ALMENDRAS 3€

PATATAS CHIPS 3€

PLATOS

GILDA 2,5€/UNID

ENSALADILLA RUSA 6€

FALAFEL Y OLIVAS CON LABNEH 5€

PATATA A LA BRASA CREME FRAICHE Y ALCAPARRAS 6€

ANGUILA LAQUEADA CON ENSALADA DE COL 8€

ENSALADA CESAR 12€

BURRATA CON CARPACCIO DE CALABACINES 12€

ATUN CON HARISSA 14€

STEAK TARTARE 13€

HUEVOS FRITOS CON SOBRASADA 12€

PASTA "CAVATELLI" CON RAGOUT DE CORDERO "XISQUETA" 14€

GNOCCHI MANTEQUILLA, SALVIA Y PARMESANO 12€

"CHEESEBURGER & FRIES" 9€

CLUB SÁNDWICH 10€

CABALLA A LA BRASA 12€

PRESA DE TERNERA A LA BRASA CON ENSALADA 20€

POSTRES

TARTA DE ALMENDRA Y ALBARICOCQUE (10 MIN) 7€

TARTA DE CHOCOLATE 6€

CANUTO DE HOJALDRE RELLENO DE CREMA 4,5€ UN

EL CHOCOLATE DE POL CONTRERAS 3€

- Si sufres de cualquier alergia,
por favor, comunicalo a tu camarero.
- If you have any allergy,
please let the staff know.
- R.D 1420/2006 Anisakis.

*Cocina de 13h a 15:30
y de 20:30h a 22:30h
miércoles a sábado.
domingo de 13h a 15:30h

CARTA DE COMIDA - EN

SNACKS

NOCELLARA OLIVES 3€

ROASTED ALMONDS 3€

CRISPS 3€

PLATES

GILDA 2,5€/UNID

RUSSIAN SALAD 6€

FALAFEL AND OLIVES WITH LABNEH 5€

GRILLED POTATO CRÈME FRAICHE AND CAPERS 6€

LACQUERED EEL WITH COLESLAW SALAD 8€

CESAR SALAD 12€

BURRATA WITH ZUCCHINI CARPACCIO 12€

RAW TUNA WITH HARISSA 14€

STEAK TARTARE 13€

BRICK DELUXE-FRIED EGGS WITH SOBRASADA 12€

PASTA "CAVATELLI" WITH LAMB RAGOUT 14€

GNOCCHI, BUTTER, SAGE AND PARMESAN 12€

"CHEESEBURGER & FRIES" 9€

CLUB SÁNDWICH 10€

GRILLED MACKEREL WITH TOMATOES 12 €

GRILLED VEAL WITH SALAD 20€

DESSERTS

CHEESE 6 €

"PROFITEROL" WITH STRAWBERRIES AND CREAM 6€

ALMOND AND APRICOT CAKE (10 MIN) €7

CHOCOLATE CAKE €6

PUFF PASTRY FILLED WITH CREAM €4.5EA

POL CONTRERAS'S CHOCOLATE 3€

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CARTA DE COMIDA - CA

SNACKS

OLIVAS NOCELLARA 3€

ALMENDRAS 3€

PATATAS CHIPS 3€

PLATOS

GILDA 2,5€/UNID

AMANIDA RUSA 6€

FALAFEL I OLIVAS CON LABNEH 5€

PATATA A LA BRASA AMB CREME FRAICHE I ALCAPARRAS 6€

ANGUILA LACADA AMB AMANIDA DE COL 8€

AMANIDA CESAR 12€

BURRATA AMB CARPACCIO DE CARBASSÓ 12€

TONYINA AMB HARISSA 14€

STEAK TARTAR 13€

OUS FERRATS AMB SOBRASADA "BRICK DELUXE" 12€

PASTA "CAVATELLI" AMB RAGOUT DE XAI "XISQUETA" 14€

GNOCCHI MANTEGA, SALVIA I PARMESA 12€

"CHEESEBURGER & FRIES" 9€

CLUB SÁNDWICH 10€

VERAT A LA BRASA 12€

PRESA DE VEDELLA A LA BRASA AMB AMANIDA 20€

POSTRES

FORMATGES 6€

PASTÍS D'ATMELLA (10 MIN) 7€

PASTÍS DE XOCOLATA 6€

CANUTO DE MILFULLES FARCIT DE CREMA 4,5€UN

EL XOCOLATA DE POL CONTRERAS 3€

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por favor, comunícalo a tu camarero.
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LIST OF TERMS

Barrel Ageing - in relation to cocktails, the process of allowing ingredients to rest in barrels to impart natural flavors and added complexities

Bottle Ageing - like barrel ageing but done inside of a glass bottle rather than an oak , allowing ingredients to rest without the addition of woody flavors

Caraway Seed - highly aromatic spice with distinctive flavors of anise, black pepper and citrus

Clarification (Milk Clarification) - 17th century technique of adding milk proteins to a cocktail, causing the solid components (and colors) to bind together so that they can be strained out, thereby leaving the remaining liquids clear. At Libertine we have both dairy and non-dairy versions of clarified milk punches

Cordial - a fresh fruit based syrup with added citrus

Falernum - a sugarcane spirit-based liqueur flavoured with ginger, clove, vanilla and citrus peel

Fat Washing - technique of infusing a spirit with a fatty ingredient such as olive oil or chocolate, then separating the fatty compounds through freezing and filtering, leaving behind an abundance of flavor (with none of the fat!)

Fermentation - process of converting carbohydrates to alcohol. We ferment in-house a variety of seasonal fruits for use in our cocktails and alcohol-free offerings

Kaffir Lime - species of lime tree native to Southeast Asia, famous for producing incredibly aromatic fruit and leaves.

Oolong Tea - a traditional semi-oxidized Chinese tea produced through by exposing the plant to sun while bruising and browning the leaves

Orgeat (aka "Almond") - a fresh almond milk-based syrup sweetened by sugar with added sea salt, orange flower and rose water. Orgeat is a popular ingredient in several classic tiki cocktails, and, like all syrups at Libertine, is made fresh in house daily

Shiso - earthy Japanese herb with flavors approaching a combination of mint and basil

Sous Vide - method of temperature-controlled cooking inside of a vacuum sealed bag, allowing for ingredients to be heated gently so that clean and undamaged flavors can be extracted