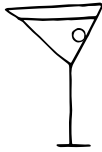


Libertine
Cocktails Bar



Autumn 2021

At Libertine we take pride in offering our guests the freshest ingredient-driven drinks possible. Our team of bartenders tirelessly search the globe for unique and exciting fruits, vegetables, herbs, spices, oils and aromas to showcase in our signature cocktail creations and full repertoire of classic cocktails.

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

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 adhere to the same approach as our cocktails: fresh, ingredient driven, and tailored to a variety of different palates.

Cheers/Salud!

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 HIGOS 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

QUESOS 6 €

TARTA DE ALMENDRA (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, comunícalo 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 FIGS 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 PLATE 6 €

ALMOND CAKE (10 MIN) €7

CHOCOLATE CAKE €6

PUFF PASTRY FILLED WITH CREAM €4.5EA

POL CONTRERAS'S CHOCOLATE 3€

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APERITIVOS & DRAFT COCKTAILS



BAMBOO - (11 €)
AROMATIC + DRY

FINO & AMONTILLADO SHERRIES · AMBRE VERMOUTH ·
AROMATIC ORANGE BITTERS



EXTRA MARTINEZ - Barrel Aged (12 €)
STRONG + MALTY

AGED OLD TOM GIN · ROSSO VERMOUTH ·
MARASCHINO LIQUEUR · ORANGE BITTERS



IMPROVED GIN & TONIC - on draft (11 €)
COLD + CARBONATED

BLEND OF LONDON DRY AND MEDITERRANEAN GINS ·
THOMAS HENRY TONIC WATER · CITRUS DISTILLATE



LIBERTINE MULE - on draft (11 €)
SPICY + REFRESHING

VODKA · THOMAS HENRY GINGER BEER ·
CITRUS DISTILLATE · ANGOSTURA BITTERS

STRONG COCKTAILS

(€ 1 2)



THREE GIN MARTINI

AROMATIC + HERBACEOUS

MEDITERRANEAN GIN · LONDON DRY GIN · OLD TOM GIN ·
FRENCH DRY VERMOUTH · SERVED RIDICULOUSLY COLD



BUTTER & OAK

RICH + BITTER

BROWN BUTTER WASHED CALVADOS · EXTRA AGED BRANDY ·
TORINO VERMOUTH · AMARI BLEND · BANANA · ANGOSTURA



OAXACA OLD FASHIONED

SMOKY + DRY

SINGLE VINTAGE REPOSADO TEQUILA · MEZCAL ESPADÍN ·
CHOCOLATE BITTERS · BLACK AGAVE



SALTED COFFEE

FRAGRANT + FRUITY

A CLARIFIED PUNCH OF SOLERA RESERVE BRANDY · RYE
WHISKEY · BARBADOS AND GUYANESE RUMS · COFFEE BEAN
CITRUS · TROPICAL FRUITS AND SPICES · COCONUT

SOURS & FIZZES

(€ 1 2)



ALMOND & PEAR

FRAGRANT + NUTTY

AGAVE SPIRITS · PEAR · LIME · ALMOND · CARDAMOM



PENICILLIN NO.2

SPICY + SMOKEY

MALT WHISKY · GINGER · HONEY · LEMON · MEZCAL



SHISO & APPLE

HERBACEOUS + TART

HANDMADE VODKA · SHISO LEAF · YUZU ·
GRANNY SMITH APPLE · ACID · ABSINTHE · CARBONATED



PINEAPPLE & CELERY

FRUITY + VEGETAL

AGAVE SPIRITS · ELDERFLOWER · PINEAPPLE ·
LIME · EUCALYPTUS · CELERY SHERBET

TROPICAL COCKTAILS

(€ 1 2)



KING THAI

FRUITY + NUTTY

FINO AND AMONTILLADO SHERRIES · FRENCH AMBRÉ
VERMOUTH · ANGOSTURA AND ORANGE BITTERS



DERBY TROPICAL

FRUITY + HERBACEOUS

SMALL BATCH RYE WHISKEY · DRY CURAÇAO · MINT ·
PINEAPPLE · LEMON · ANGOSTURA



SATURN

SOOR + FRAGRANT

DRY GIN · FALERNUM · PASSION FRUIT · ALMOND ·
ANGOSTURA



JUNGLE BIRD

RICH + BITTER

BLEND OF DARK POT STILL RUMS · BITTER APERITIVO
PINEAPPLE · LIME · NATURAL CANE SUGAR

ALCOHOL-FREE DRINKS

LIBERTINE GINGER BEER - (7 €)

FRESH GINGER · LIME · ANGOSTURA ·
CARBONATED

ALMOND SODA - (7 €)

HOUSE ORGEAT · LIME · ORANGE FLOWER WATER ·
ANGOSTURA · CARBONATED

SATURN (SANS ALCOHOL) - (9 €)

ALCOHOL-FREE GIN · PASSION FRUIT ·
ALMOND · LEMON

SOUTHSIDE FIZZ (SANS ALCOHOL) - (9 €)

ALCOHOL-FREE GIN · LIME · MINT ·
CANE SUGAR · 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 €

Primus Hondo, 2017, Tempranillo, Rioja 6 / 25 €

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 0,33cl (4,00€)

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

ALAHAMBRA 1925 BOT. 0,33CL. 4,50€

PETRICOR IPA BOT. 0,33CL. (SIN GLUTEN) 4,50€