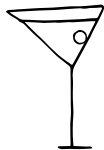


Libertine
Cocktails Bar



Welcome back to Libertine !!!

Like many of our friends and family across the globe, the sudden excess of free time had us experimenting across the board with a range of flavor combinations, methods of preparation and in-house-fermentations. At our core, we haven't changed: our focus is on flavours and 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.

Here at Libertine, quality and craftsmanship are paramount to our philosophy. We work only with premium spirits, liqueurs, aromatized and fortified wines; we 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; and we make all of our own syrups, shrubs, tinctures, cordials and basically 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 also took the last several months to re-work the Libertine food menu, bringing a world of culinary experiences to the kitchen 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.

ALL DAY FOOD

SNACKS

OLIVAS NOCELLARA 3€
ALMENDRAS AHUMADAS 3€
CROQUETAS 2UN 3,80€
PAN TOMATE (VG) 2,5€
TABLA DE CHARCUTERÍA 10€
FRENCH FRIES (V)(VG) 4,5€
HUMMUS (VG) 4€

ENTRANTES

MEJILLONES AL VINO BLANCO 6€
SASHIMI DE DE BONITO 12€
HUEVOS MIMOSA (V) 6€
ENSALADA DE TOMATES DE LA HUERTA DE MARC (VG) 9€
BURRATA CON JAMÓN A LA BRASA 12€
CESAR SALAD 9€

SANDWICH

CHEESEBURGER & FRIES 9€
CLUB SANDWICH 10€
“FRANKFURTLAFFEL”, PERRITO CON FALAFEL Y MOZZARELLA (V) 7,5€
SALMÓN CON CRÈME FRAÎCHE 12€

LIBERTINE CLASSIC

CURRY DE VERDURA CON UN BOWL DE ARROZ (VG) 13€
PASTA “CAVATELLI” CON BOLOGNESE Y PARMESANO 12€
GNOCCHI, MANTEQUILLA Y SALVIA CON RICOTTA HUMADA (V) 12€
PULPO A LA PLANCHA CON PATATAS Y COL 14€
ROAST BEEF CON HORSERADISH SAUCE 13€
MILANESA CON PATATAS FRITAS 14€

POSTRES

TIRAMISÚ 6€
HELADO 5,5€

- 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.

(V) - Vegetariano
(VG) - Vegano
(C) - Apto para celíacos

WEEKLY SPECIALS

(ON DRAFT - 10 €)

TITO'S MULE

tito's handmade vodka,
thomas henry ginger beer, angostura

LIBERTINE GIN & TONIC

blend of london and mediterranean gins chamomile
bitters · thomas henry tonic water · citrus

(FEATURED - 12 €)

SATISFACTION

Michter's Sour Mash Whiskey, bitter cacao,
peanut, sea salt

LIBERTINE GIN MARTINI

aromatic + balanced

mediterranean gin · london dry gin ·
french vermouth

BUTTER + OAK

Butter washed Brandy de Jerez, Amaro Nonino, Torino
Vermouth, Banana, Tonka Bean, Sea Salt

STIRRED AND STRONG COCKTAILS

(€ 1 2)



BAMBOO (BOTTLE-AGED)

dry + nutty + aromatic

fino and amontillado sherries, ambre vermouth,
angostura and orange bitters



EQUAL PARTS APPLES

dry + strong + aromatic

Blanc vermouth de Chambéry, dry gin, un-aged apple
brandy, caraway seed, lemon peel



STRANGERS IN PARADISE (BARREL-AGED)

bitter + strong + tropical

pineapple aged rums, overproof jamaican rum
vermouth rosso, amaro montenegro, coconut-tiki bitters



OAXACA OLD FASHIONED

strong + smokey + sweet

single vintage reposado tequila · mezcal joven ·
chocolate bitters



EXTRA AGED MARTINEZ (BARREL-AGED)

fragrant + bittersweet + strong

old tom gin · vermouth rosso · maraschino · orange
bitters

FRESH AND FLAVORFUL COCKTAILS

(€ 1 2)



SHISO + APPLE

dry + refreshing + tart

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



ALMOND + PEAR

silky + smoky + nutty

agave spirits · pear · almond · lime · cardamom



PENICILLIN NO. 2

sour + smokey + spicy

malt whisky · ginger · honey · lemon · mezcal



MEKONG SWIZZLE

tropical + fruity + funky

pineapple-aged rum · coconut · banana ·
kaffir lime · young and old jamaican rums



FLOR DE OAXACA

fruity + floral + smoky

blanco tequila · mezcal joven · elderflower
pineapple · eucalyptus · celery



SALTED COFFEE

clarified + fragrant + fruity

solera reserve brandy · barbados and guyanese rums · rye
whiskey · citrus · coffee · tropical fruits and spices

SIN ALCOHOL

(€ 7)



LIBERTINE GINGER BEER

fresh ginger · lime · angostura · carbonated



KILLER TEPACHE

two week fermented pineapple · cinnamon · citrus ·
angostura



STRAWBERRY + ALMOND

one week fermented strawberry soda · salted almond ·
lemon



COCONUT + COFFEE

salted coconut cream · cold brew coffee · lemon ·
angostura · carbonated

REFRESCOS ARTISINALES 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	4,5 / 18,10 €
Santjuste 2019, Verdejo, Esmeralda Garcia – Segovia	6 / 24,10 €
Giro Rós 2019 , Giró Ros 100% , Galmes i Ribot - Mallorca	5,25 / 20,9 €

ORANGE

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

Rosado Classico de Valladolid, 2016, Temperanillo, Alfredo Maestro - Valladolid	5,5 / 23,10 €
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RED

Saltamarti, 2018, Garnaxta Negra, Els Vinyerons - Penedés	4,5 / 18,10 €
7 Fuentes, 2017, Listán Negro + Tintilla, Suertes del Marqués – Tenerife	4,5 / 18 €
Tinto Natural 2018, Sumoll, Bobal y Ull de Llebre, Partida Creus - Baix Penedés	4,5 / 18 €

SPARKLING

Tinc Set, 2018, Xarel·lo + Macabeu, Mas Candí-Penedés	5,5 / 20,6 €
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BEERS

MAHOU CAÑA (3,80€)

MAHOU DOBLE CAÑA (5,50€)

MAHOU MEDIANA 0,33cl (4,00€)

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

IPA ARTISANAL BOTELLA 0,33cl (6,00€)

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