



# PINCHITO tapas

## COCKTAILS

### FINO SOUR

£5.00

Our signature cocktail! Fresh, dry, sour and bitter elements highlighting the characteristics of Tío Pepe Fino Sherry to create a perfect aperitif and a new classic of ours.

Welcome to the Sherry Lovers club!

### FLUTES

#### BELLINI

£6.50

A real early 20th century classic with a romantic story behind it... Italian Prosecco & white peach purée.

#### CAVA JULEP

£6.50

A refreshing forgotten classic...Mint, sugar and loads of bubbly

#### MEXICAN 75

£7.50

Inspired on the classic French 75, using Tequila, agave nectar and lime with the obvious magic bubbles

#### PINCHITO'S CLASSIC CHAMPAGNE COCKTAIL

£7.50

Our version of the best champagne cocktail ever created...Champagne cocktail a la Espanola!!! Soberano Spanish brandy, Grand Marnier with Angostura Bitters soaked sugar & Cava.

#### SEVILLAN FIZZ

£7.50

An elegant drink inspired by the Andalusian region. Aperol, Amontillado topped with Cava & orange oils.

#### VALENTINO

£7.90

Inspired by the British summer - Gin, strawberries & elderflower with the finest Spanish Cava

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## COUPES

### THE DAIQUIRI

£5.50

Born in Cuba, more than 100 years ago created by Latinos to be drunk by Americans... Rum, Lime & sugar is the classic but many & almost any fruit will suit it.

### PASSIONFRUIT & VANILLA DAIQUIRI

£6.90

### BLUEBERRY DAIQUIRI

£6.90

### COCONUT & STRAWBERRY

£6.90

### FRANCAVILLA MARTINI

Legendary Bartender Stefano "caballo loco" Francavilla created this piece of art for us, a combination of Tanqueray Gin and Dandelion & Burdock cordial with a touch of citric acid, perfumed with lemon oils. A perfect aperitif, and a refreshing palate cleanser

### GIMLET

£6.50

Gin & lime, Martini style. Everybody knows it but not many people drink it. Why? It's a fantastic drink!! Created for the British Navy to protect them from scurvy. A great alternative to the Cosmopolitan. Have one, you'll come back for more.!

### BLOOD & SAND

£6.90

Cocktail created for the 1941 Oscar winning movie of the same name. An amazing scotch whiskey cocktail that we are going to rescue... Johnnie Walker Black Label, Danish Cherry Heering, Martini Rosso & orange juice. A must try!

### CATALAN FLIP

£6.90

Soberano Brandy & Crema Catalana liqueur shaken up and dusted down with nutmeg and cinnamon. A desert in a glass... for sweet tooths.

# COCKTAILS

## MARTINIS

### DRY MARTINI

£5.50

Time and fashion proof, this is the most glamorous drink of all time.

The finest vermouth is stirred to near freezing temperatures with the driest of Gins - we recommend Tanqueray Ten (£7) Olive or Twist..... it's your choice.

### VESPER

£7.00

Created by Ian Flemming for James Bond in Casino Royale. A favourite of ours for some time, it was brought back into fashion in the last few years by the launch of the film. Tanqueray 10, Ciroc vodka and Lillet Blanc are used in our interpretation.

### NEGRONI

£6.00

THE aperitif....Full stop! Made around the world with different products, proportions, serves and garnishes. All good, that's why we give you a bit of all of them in our version.....

Tanqueray 10, Campari, Punt e Mes: a La Pinchito!

### MANHATTAN

£6.00

If we could have only one cocktail on our desert island, this would be it. A true classic.

Four Roses Small Batch Whiskey, a touch of Martini Rosso, Bitters and a hint of Maraschino cherries

### TALISKER ROB ROY

£6.50

Basically a Manhattan made with Scotch Whisky, Talisker is our choice here. Who said single malts don't work in cocktails?? Try this bad boy!!

### TEQUILA MARTINEZ

£6..50

Professor Jerry Thomas first made the Martinez with gin back in the 19th Century, it's at the top of the Dry Martini & Manhattan genealogic tree...We use Tequila Don Julio Blanco, Dubonnet, Lemon Bitters and Maraschino.

### PURA RAZA MANHATTAN

£6..50

Named after the pure bred horses of Andalucía, this drink is a dark, brooding version of the greatest cocktail. Pampero, Pedro Ximenez and Aperol stirred down and served with rum soaked raisins.

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## MAXIS

### REBUJITO

£6.50

Time and fashion proof, this is the most glamorous drink of all time. The finest vermouth is stirred to near freezing temperatures with the driest of Gins - We recommend Tanqueray Ten (£7) Olive or Twist..... it's your choice.

### MOJITO

£6.50

The Mojito has been very popular for the last 10 years, but the Cuban mojito is a lot lighter than the one made in the UK. Our version is somewhere in the middle. Rum, mint, limes & sugar with soda.

### BLOODY MARY

£6.90

A good Bloody Mary experience is rather like a good kiss or an amazing night of passion with someone memorable - it makes you think 'why can't it always be like this?' Try here the best Bloody Mary in London. We spice up & season our top quality tomato juice to such perfection that you wonder how can someone mess it up. Please try it, sit back, enjoy. Until the next time...

### GIN KIWI TCHOICE

£6.90

Lemongrass provides fresh citrus notes, blended with elderflower and kiwi - one of the healthiest fruits around, with 10 times more vitamin C than an orange, and lovely touches of balanced bitterness and sweetness...with Tanqueray Gin at the foundation

### VODKA BERRY TCHOICE

£6.90

Smirnoff Black Label vodka mixed with muddled grapes and blueberries, fresh lime and elderflower, topped with your choice of cava, soda or ginger ale...

### BOURBON VANILLA TCHOICE

£6.90

using the vanilla flavours from Bourbon's new oak barrels, we mix it with vanilla, citrus and ginger.

### RUM MANDARIN TCHOICE

£6.90

Rum with an Italian twist! Dark Rum with Napoléon mandarin liqueur and Aperol, a light bitter aperitif, plus lemons and cranberry juice...topped up with tonic water. Incredibly refreshing!!!

### TEQUILA PASSION FRUIT TCHOICE

£6.90

Fresh passion fruit and lemon shaken with Tequila and sugar, topped up with soda.

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## ROCKS

### MARGARITA

£6.50

The original recipe includes Tequila, lime and orange liqueur in many different proportions. With no shadow of a doubt the best Margaritas in the world are from "Tommy's" & "Tres Agaves" bars in San Francisco using Julio Bermejo's recipe (Julio is an admired tequila lover and guru). So we have no option here... Choose your tequila and we'll make you the best margarita around!! Our recommendation? Don Julio Blanco (£8.50)

### OLD FASHIONED

£6.50

The classic Old fashioned is made by stirring bourbon with a little sugar, bitters and orange oils with ice, originally to make harsh Bourbons easier to drink (don't worry we use good ones). We use Four Roses as standard, but for something a bit more special give it a try with Woodford Reserve or Four Roses Single Barrel (£9.50).

We love the technique and as with other classics we recommend slight variations...

### CINNAMON RUM OLD FASHIONED

£6.90

Aged Rum stirred with cinnamon sugar and orange oils, for real Rum lovers... Try with Pampero Aniversario (£8.50)

### COFFEE ISLAY OLD FASHIONED

£8.50

Lagavullin 16yr old single malt, lemon oils and lemon bitters with dry coffee liquor. A peaty scotch drinker's favourite...

### TEQUILA CHOCOLATE OLD FASHIONED

£7.50

Chocolate flavours and grapefruit oils, combined with aged Tequila in the Old Fashioned way. Don Julio Añejo (£9.50) is our choice.

### SAZERAC

£6.90

One of the first cocktail originated in New Orleans almost 200 years ago. Rye Whiskey, sugar & Peychaud's Bitters in an Absinthe rinsed glass

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## SNIFTERS

### COFFEE CALETA BLAZER (HOT DIGESTIF) £8.50

An adaptation of a traditional coffee drink from the Balearic island of IBIZA. Flamin' Soberano Brandy made using the same Blazer method, but flavoured with coffee beans, cinnamon and lemon peel.

### ORANGE AND BERRY BLAZER (HOT DIGESTIF) £8.50

Flamin' Aged Rum with a little sugar. Raspberries, blackberries and orange oils cooked in an alcohol fire, leaving you with succulent hot rum, slightly flavoured and sweetened...

## JUGS

### WHITE SANGRIA £14.50

White wine, vodka, grape, peach, green apple, lemon, soda & Pinchito's fruit mix with fresh mint.

### PINK SANGRIA £14.50

Rose wine, Gin, Lychee, coconut, strawberry, elderflower, lemon, soda & Pinchito's fruit mix

### RED SANGRIA £14.50

Red wine, Rum, orange, raspberry, cherry, vanilla, lemon, soda & Pinchito's fruit mix

### BLACKSANGRIA £16.50

Pedro Ximenez Sherry, Spanish Brandy, coffee, lemon, ginger, soda & Pinchito's fruit mix.

### CAVA SANGRIA £17.50

Cava, peach, strawberry, guava, lemon & Pinchito's fruit mix

### REBUJITO £17.50

A refreshing "spritzer like" Tio Pepe cocktail. Lots of dry Sherry served in a jug with lemon and lime, topped up with soda water.