

Menu
Cocktails

0

—

orphēu

Cocktails

9€

In the mood for a classic? **Just ask the Bartender**

ORANGE PISCO FIZZ | *citric*

Pisco, Aperol, orange, lemon, orgeat syrup, egg white

WAKE UP CALL | *strong, sweet*

Rum Plantation, Pisco, coffee liqueur, ginger syrup

PASSION MULE | *fruity, slightly spicy*

Rum Plantation, passion fruit sour, mint, ginger beer

PASSION MARGARITA | *citric*

Tequila Reposado, triple sec, lime, passion fruit

HIBISCUS' SPICY | *citric, flowery*

Citadelle gin, red fruits, lime, hibiscus, chili syrup, Mediterranean Fever Tree

PIZCAL | *smoked, herbal*

Pisco, Mezcal, peach, lime, elderflower syrup, chili syrup, Angostura bitters

ELDER FIJI | *flowery, sweet*

Rum Plantation, orange, elderflower syrup, pineapple and lime liqueur

RUMTINI | *dry, fruity*

Rum Plantation, apricot liqueur, lime, chili syrup

TEQUILA & PEPPER | *fruity, aromatic*

Tequila Reposado, agave syrup, mango syrup, lime, jamaican pepper

Port Wine Cocktails

8€

The best cocktails made with **Port Wine**

ROARING PORTO | *sweet, fruity*

Tawny Port, red fruits, lime, egg white

PORTO BRAMBLE | *citric, fruity*

Rose Port, raspberry syrup, ginger syrup, lemon

PORTO PASSION | *citric, fruity*

White Port, passion fruit, lime

PORTO BITTER | *bitter, herbal*

10 Year Old Tawny Port, rhubarb liqueur, Campari, Indian Fever Tree

ORPHEU TONIC | *flowery, fresh*

White Port, ginger liqueur, Indian Fever Tree

Mocktails

6€

Or as some call them: **non-alcoholic cocktails**

GINGER MOJITO

Lime, mint, sugar syrup, ginger beer

PASSION FRUIT ICE TEA

Black tea, passion fruit

RASPBERRY FIZZ

Red fruits, raspberry syrup, sparkling water