



SKYY BAR

TAPAS

Crispy Bread with Tomato	4,00€
Stir Fry Edamame dressed with Sriracha and Ginger	9,50€
Hummus Three Way with Pita bread and Raw Vegetables	13,50€
Padrón Peppers	7,90€
Croquettes Selection (6 Ud) Iberic Ham, Cod, Mushrooms, Oxtail	12,50€
Garlic Prawns	13,50€
Cantabrian Anchovies (5 Ud)	14,50€
Hand Cut Iberian Ham Platter	29,50€

STARTER

Fried baby squid Andalusian style	13,00€
Peruan Style Ceviche dressed with "Leche de Tigre" and Coriander	16,00€
Red Tuna or Salmon Tartar with "Ajoblanco" Sauce	22,00€
Ibizan Cheese Selection with Walnuts and local Cherry Jam	17,50€
Satay Chicken Skewers with green Papaya Salad	13,00€

SALADS

Cesar Salad with Crispy Chicken or Stir Fry Prawns	17,50€ 20,50€
Quinoa Salad with Kale, Sunflower Seeds, Avocado, Cucumber, Macadamian Nuts, Beetroot, Balsamic Dressing	16,50€
• Add Chicken breast	20,50€
• Add Red Tuna Tataki	22,50€
Thai Salad with Sirloin stripes, Rice Noodles, Avocado, Coriander, Mint, Daikon, Cashew Nuts, Sesame Oil and Sweet chili Sauce	20,50€
Tuna Belly Salad with Raf Tomato	14,50€

MAINS

Salmon Poke with Salicornia, Avocado, Tosaka Seaweed, Radish and Tomato Cherry	22,00€
Salmon with Yakiniku Sauce served with Steamed Vegetables	22,00€
Fresh Cuttle Fish Ink Tallarini with Prawns, Rocket Salad, Cherry Tomato and Basil	20,00€
Green Curry with Seasonal Vegetables served with Jazmin Rice	16,00€
• Add Chicken	20,00€
• Add Prawns	22,00€
Low Cooked Secreto Iberico with Shitake Mushrooms, Celery Root Pure and Vegetable Confit	25,50€
Salmon burger with rocket salad Tomato, Cucumber and Mayo Wasabi, served with Home made Fries	16,50€

CHEF'S SUGGESTIONS

Risotto with Boletus and Pluma Iberica	24,50€
Paccheri with Prawns and Mussels with Tomato Cherry and Green Chilly	21,00€
Fillet Steak with Foie served with Potato Gratin and Sangria Reduction	31,50€
Red Tuna or Salmon Tataki with Oriental Sauce	22,00€
Ravioli filled with Pecorino Cheese with Sage Butter Sauce	17,00€

DESSERTS

Apple Tarte Tatin served with Vainilla Ice Cream 7,50€

Coulant de chocolate with vainilla Ice Cream 8,50€

Tiramisú 8,00€

Ice Cream Selection (3 Scoops) : 7,50€
Chocolate, Vainille, Coffee, Caramel



SKYY BAR

SIGNATURE COCKTAILS

TIKI ME

Bacardi Premium Black Cinnamon infused, Bacardi Superior, Lime Juice, Orgeat, Jazmin Syrup, Fresh orange Juice and Angostura

17,00€

BAYLEYS TEMPTATION

Bayleys, Kahlua, Frangelico, Chocolate, Vainilla Ice Cream

15,00€

BRITISH MOJITO

Bombay Sapphire Gin, Mint Leaves, Lime Juice and Ginger Beer

15,00€

ES VIVÉ BLOODY MARY

Vodka Eristoff,, Tomato Juice, Zumo de Limón and our Bloody Mary Mix

15,00€

SUMMER FROZEN DAIQUIRI

Rum Bacardi Carta Blanca, Mint, Basil, Strawberry, Lime and Sugar

13,00€

SPICY MARGARITA

Tequila, Triple Sec, Jalapeños, Agave, Lime

15,00€

FROZEN MIMONCELLO

Limoncello, Lemon, Mint, Agave Syrup

15,00€

MEDITERRANEAN TRIP

Bombay Dry, Italicus, Watermelom and ,Melón Juice, Lemon

15,00€

MIM SOUR

Vodka Eristoff, Bergamot Liqueur, Lemon Juice, Simple Syrup

15,00€

ESSENCE OF EDEN

Gin Bombay dry, Bergamot Liqueur, Lime Basil Cucumber Cordial, Lime Juice

15,00€

MEZCAL MULE

Mezcal Siete Misterios, Maracuya, Lime Juice, Agave Syrup, Ginger Beer

15,00€

RITUAL INDIGENO

Pisco, Chambord, Jasmine Syrup, Lemon Juice, Soda Mate

15,00€

CLASSICS

APEROL SPRITZ <i>Aperol, Cava, Soda Water</i>	11,50€
CAIPIRIÑA <i>Cachaça Leblon, Lima, Azúcar Strawberry or Maracuya</i>	14,50€ 15,00€
DAIQUIRI <i>Shake and Stir or Frozen Rum Bacardi Carta Blanca, Lime, Sugar Strawberry or Maracuya</i>	14,50€ 13,00€
MARGARITA <i>Shake and Strain or Frozen Tequila, Triple Sec, Lima, Sal Strawberry or Maracuya</i>	14,50€ 15,00€
MOJITO <i>Bacardi Carta Blanca, Mint, Lime, Soda Water Strawberry or Maracuya</i>	14,50€ 15,00€
PIÑA COLADA <i>Bacardi Carta Blanca, Coconut Milk, Pineapple, Sugar</i>	14,50€
PORN STAR MARTINI <i>Voka Eristoff, Passoa, Maracuya, Lime, Cava Shot</i>	15,00€
ESPRESSO MARTINI <i>Grey Goose, Kahlua, Double Espresso, Sugar Syrup</i>	16,00€
VIRGIN COCKTAIL <i>at your choice</i>	13,00€

AND MANY MORE
...Ask our Staff...

SANGRIA

	Copa	Jarra
RED	11,00€	32,00€
WHITE	11,00€	32,00€
CAVA	12,00€	38,00€

BEERS

SAN MIGUEL 0,33cl	4,50€
SAN MIGUEL 0,50cl	6,50€
ALHAMBRA RESERVA 1925	6,00€
ALHAMBRA SIN ALCOHOL	6,00€
CORONITA	6,00€
MAHOU SIN GLUTEN	6,00€
HEINEKEN	6,00€

WATER AND MIXERS

ONLY WATER STILL 0,50 Lt	4.00€
SOLAN DE CABRA STILL 1 Lt	5,50€
SOLAN DE CABRA STILL 1,5 Lt	6,00€
SAN PELLEGRINO 0,50 Lt	5,00€
COCA COLA	4,50€
COCA COLA ZERO	4,50€
FANTA LIMÓN	4,50€
FANTA NARANJA	4,50€
SPRITE	4,50€
RED BULL	6,00€
RED BULL SUGAR FREE	6,00€
SCHWEPPS TONIC ZERO	4,50€
SCHWEPPS PREMIUM TONIC WATER	4,50€
SCHWEPPS PREMIUM SODA WATER	4,50€
SCHWEPPS PREMIUM GINGER ALE	5,00€
SCHWEPPS PREMIUM GINGER BEER	5,00€
FEVER TREE MEDITERRANEAN	6,00€

WINES AND BUBBLES

CHAMPAGNE

MOËT & CHANDON BRUT QUART (20 cl) 25,00€
D.O. France, Pinot Noir y Chardonnay

MOËT & CHANDON IMPERIAL BRUT 85,00€
D.O. France, Pinot Noir y Chardonnay

MOËT & CHANDON IMPERIAL ROSÉ 89,00€
D.O. France, Pinot Noir y Chardonnay

MOËT & CHANDON ICE IMPERIAL 94,00€
D.O. France, Pinot Noir y Chardonnay

MOËT & CHANDON IMPERIAL BRUT MAGNUM 160,00€
D.O. France, Pinot Noir y Chardonnay

CAVA Glass Bottle

CYGNUS, Brut Rosé 8,00€ 43,00€
D.O: Garnacha, Pinot Noir

JUVÉ & CAMPS RESERVA BRUT '17, D.O. Penedés, 8,00€ 43,00€
Macabeo, Xarel-lo

JUVÉ & CAMPS RESERVA BRUT '15 MAGNUM, 78,00€
D.O. Penéedés, Macabeo, Xarel-lo

WHITE, FRUITY AND PERFUMED

LA CHARLA, '21, D.O. Rueda, Verdejo Glass Bottle
6,50€ 26,00€

LAUS '20 D.O. Somontano, Chardonnay 7,00€ 26,00€

CHABLIS '20, D.O.C. Bourgogne, Chardonnay 49,00€

WHITE, DRY AND AROMATIC

QUATRO RAYAS '19, D.O. , Rueda, Sauvignon Blanc Glass Bottle
7,00€ 26,00€

TORRESELLA '21, D.O. , Veneto, Pinot Grigio 7,50€ 34,00€

CAN MATONS '21, D.O. Alella, Pansa Blanca 43,00€

TERRAS GAUDA ETIQUETA NEGRA '17, D.O. Rias Baixas, 65,00€
Albariño, Caiño, Lourbiro

ROSÉ WINE

PEYRASSOL LA CROIX, D.O. Méditerranée, Glass Bottle
Viognier, Grenache 6,50€ 23,00€

GRIS BLANC '20, D.O. Côte de Provence, Grenache Noir, 7,00€ 26,00€
Grenache Blanc

CHATEAU MIRAVAL, D.O. Côte de Provence, 49,00€
Grenache, Cinsault, Syrah, Vermentino

SCALA DEI, '21 , Pla Dels Àngels, D.O.Q. Priorat 56,00€
Garnacha Tinta

GIN & TONIC

<i>BOMBAY DRY, Lemon</i>	13,50€
<i>BOMBAY SAPPHIRE, Lemon</i>	14,00€
<i>TANQUERAY, Lime</i>	14,00€
<i>PUERTO DE INDIAS, Strawberry</i>	14,00€
<i>NORDÉS, Lime, Orange Peel</i>	15,00€
<i>HENDRICK'S, Cucumber</i>	14,50€
<i>IBZ PREMIUM GIN, Rosemary, Lemon Peel</i>	14,50€
<i>BROCKMANS, Strawberry, Raspberry</i>	14,50€
<i>BULLDOG, Pepper, Lime Peel</i>	14,50€
<i>GIN MARE, Rosemary, Cherry Tomato</i>	15,50€
<i>MONKEYS 47, Lime Peel</i>	17,00€

VODKA & MIXER

<i>ERISTOFF</i>	13,50€
<i>BELVEDERE</i>	16,00€
<i>BELUGA NOBLE</i>	17,00€
<i>GREY GOOSE</i>	15,00€

RUM & MIXER

<i>BACARDI CARTA NEGRA</i>	14,00€
<i>BACARDI CARTA BLANCA</i>	13,50€
<i>BACARDI SPICED</i>	14,00€
<i>KRAKEN SPICED</i>	14,50€
<i>ZACAPA 23</i>	16,00€
<i>ZACAPA XO</i>	23,00€

WHISKY & MIXER

<i>BALLANTINE'S</i>	13,00€
<i>JOHNNIE WALKER RED</i>	13,50€
<i>JOHNNIE WALKER BLACK LABEL</i>	15,00€
<i>JOHNNIE WALKER GREEN LABEL</i>	17,00€
<i>JACK DANIEL'S</i>	14,00€
<i>JIM BEAM</i>	14,00€
<i>NIKKA</i>	19,00€
<i>JAMESON</i>	14,00€
<i>BULLET RYE</i>	15,50€
<i>SOUTHERN COMFORT</i>	13,50€
<i>DEWAR'S 12</i>	14,50€

COGNAC

HENNESSY	15,00€
REMY MARTIN	14,00€
COURVOISIER	14,00€

BRANDY

TIO PEDRO IV	12,00€
TORRES V	14,00€
LEPANTO	15,00€

TEQUILA Y MEZCAL

	Shot	Glass
ES POLÓN	7,00€	13,00€
DON JULIO BLANCO	7,00€	13,00€
DON JULIO REPOSADO	8,00€	14,00€
PATRÓN CAFÉ	8,00€	14,00€
PATRÓN SILVER	8,00€	14,00€
PATRÓN AÑEJO	9,00€	16,00€
OJO DE TIGRE	9,00€	16,00€
SIETE MISTERIOS	9,00€	16,00€

DIGESTIVOS

AMARETTO DISARONNO	5,00€	8,00€
BAILEYS	5,00€	8,00€
JÄGERMEISTER	5,00€	8,00€
LIMONCELLO	5,00€	10,00€
SAMBUCA	5,00€	10,00€
FRANGELICO	5,00€	10,00€
HIERBAS	5,00€	10,00€