



**PIÑA**  
COCKTAIL BAR



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WE STRONGLY IDENTIFY WITH THE TRADITIONAL SYMBOLISM  
OF THIS EXCELLENT FRUIT, AND THE CORE CONCEPT OF OUR COCKTAILS IS  
INSPIRED BY ITS EXPLOSIVE FLAVORS AND  
TROPICAL NATURE.

WE ARE A TECHTROPICAL COCKTAIL BAR CREATED TO EVOKE  
THE FIERCENESS OF THE JUNGLE, THE CONCRETE OF MODERN MUSICAL  
LANDSCAPES, AND THE CRAZE OF THE CRAFT FOR  
KINDRED SPIRITS.

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# [ COCKTAIL ]

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## MODERN CLASS

CLASSICS ARE CLASSICS FOR A REASON. THESE COCKTAILS HAVE A LONG TRADITION IN CULTURAL HISTORY. MIXERS AND COCKTAIL CHEFS HAVE ENVISIONED AND REVISIONED A MYRIAD OF VERSIONS FOR EACH RECIPE TO FIT THE DESIRE OF CONSUMERS, THE LOCAL MATERIALS, AND LAST BUT NOT LEAST, TO MAKE THEM EVEN MORE COOL. THE PIÑA TEAM REDESIGNED CLASSICS IN A SIMILAR MANNER TO OFFER YOU A VOYAGE INTO THE WONDERFUL HISTORY OF COCKTAILS. IN BUDAPEST. RIGHT NOW.

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### LA NOVELA CUBANA

3.300

The classic Daiquiri is a mixture of white rum, simple syrup, and some fresh juice of citrus – typically lime. This simple cocktail was a favorite with Hemingway: in 1921, a bartender of El Floridita, Constantino Ribailagua created a Daiquiri version only for him. For the Hemingway special he added fresh grapefruit juice to the lime, and switched the simple syrup to maraschino liqueur. We used this recipe as a base for our own version, in which we broadened the spectrum of citrus by using a colombian rum aged with oranges. Also, to summon the spirit of Hemingway we chose the obvious and smuggled in a bit of absinthe.



### GIN PAHIT

3.000

The Gin Pahit is seemingly a very simple, two component cocktail, but in fact, it's an infinitely complex universe of exotic flavors. This cocktail was invented in the British Colony of Malaya, and the name sums it up nicely, because the malay word pahit means bitter. Besides gin, the other component is angostura bitters, which magically unfolds the rigidity of gin, resulting in a flood of spice and herb aromas. Nutmeg, angelica root, gentian, galgant, cardamom, cinchona bark, cloves and orange blooms add nuances to this cocktail.



### CORPSE REVIVER #02

3.100

The Corpse Reviver family of cocktails have been being offered as hangover cure since the mid. 18th century, hence the name. Based on the Savoy Cocktail Book written by Harry Craddock in 1930, the recipe for #2 calls for equal parts of gin, curaçao, aromatised wine, and fresh lemon juice, with a dash of absinthe. We reanimated this traditionally tight recipe with a hard and crispy gin with a numbing finish – sweet blood orange liqueur rounds out the experience.



### OLD-FASHIONED 2.0

2.000

The first documented definition of the word cocktail was a potent concoction of spirits, bitters, water, and sugar. Accordingly, the old-fashioned operates just like that. We named our version 2.0 because we lay the american bourbon on a slightly carbonated soft drink made of mediterranean bitter orange peels and aromatic herbs.

## [ COCKTAIL ]



### TITI

**3.000**

One of the odd characters of the science of medicine, a certain Serge Voronoff was convinced that if he transfers some tissue from a monkey's reproductive organ into a man's body, it will provide exceptional vitality for the patient. The procedures, of course, had no effect, but it wasn't all in vain because the surreal idea have inspired the cocktail known as Monkey Gland. Just like the original, the Titi is based on a brilliant scarlet colored mixture of gin, orange juice, and homemade grenadine, but instead of absinthe, we opted for a wild bolivian coca leaf liqueur.



### NEGRONI SCARLATTO

**3.900**

In 1919, an italian man regularly ordered a cocktail called Americano; campari mixed with an equal part of and sweet vermouth, and a splash of club soda. On one particularly hot and exhausting day, he asked his bartender to use gin instead of club soda. The bartender chose an orange peel to garnish the cocktail that was ultimately named after this italian man, Camillo Negroni. We created our recipe on the traditional base, but substituted the orange peel with kumquat and orange bitters. Nonetheless, the negroni is all about the gin, so we have chosen a botanical one from Barcelona, made with freshly cut wild mediterranean herbs and lively citrus fruits.



### ESPRESSO MARTINI

**2.700**

Despite its new name the espresso martini (originally espresso vodka) is not a real martini cocktail, as the by the book version is a combination of vodka and coffee liqueur. The origin of this recipe is unclear, but if you prefer fun to truth: in 1983, an agitated lady entered the soho brasserie of london, and asked for something that would „wake her up, then fuck her up“. It was a lucky coincidence that behind the bar was dick bradsell whose work station was right next to the coffee machine, and he liked to experiment with some coffee cocktail. The london of the ,80s was all about vodka, so vodka was the most obvious choice; the flavors only required a little coffee liqueur for perfect harmony. Matching the mood of the story, for this cocktail we use an espresso of dark roasted coffee and vodka with a soft, creamy character dominated by citrus flavors and intense peppery notes.



### FRUITY DOG

**2.600**

There was a certain recipe in the famous Savoy Cocktail Book of Harry Craddock which called for gin, freshly squeezed grapefruit juice and nothing else. Soon, vodka took the place of gin, and the result was a wild and wonderfully tart new cocktail, the greyhound. After a few years, it acquired a collar of crispy salt and the name salty dog. Our dog plays boisterously in the company of fresh grapefruit juice, a hint of homemade grenadine, and a rye vodka with the scent of sea salt.



### PALOMA TOMILLO

**2.500**

Paloma is an honest cocktail. It reveals two things immediately: that it speaks spanish, so evidently it is a tequila-based cocktail, and that its name means dove, the symbol of love, peace, and in our case, a little freshly squeezed lime and blood orange juice. We have given it some thyme to make it brave too. It cleaves the sky, so be careful, when you fly.

## [ COCKTAIL ]

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### CRAFT

THE CRAFT MOVEMENT IS A STRANGE THOUGHT EXPERIMENT - IT HAVE STARTED FROM, AND STILL FED BY THE WORLD OF CULINARY ARTS. THESE COCKTAILS OFTEN BRING TOGETHER SURPRISING, SEEMINGLY CONTRADICTORY COMBINATIONS. OUR CRAFT CREATIONS ARE PLAYGROUND, A WHIRL OF FANTASTIC HARMONIES OF DIFFERENT MATERIALS AND FLAVORS

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#### PIÑA PERFECTÉE

**2.800**

Imagine that there's a pineapple in the middle. It is burned by the peppery, slightly earthy flavor of tequila, and glazed by cachaça with honey sweet fruitiness. The lime bites a little, and rosemary releases its spicy oils... But why to put it into words: order one and enjoy! This is the cocktail of the house – for those who love piña.



#### LA MEZCLA

**1.200**

Our saké-based cocktail shot is so alive, it barely fits in the glass. Its oriental flavor have so much fire that it almost explodes. The sweet and sour and hot blow of a katana for the very brave.



#### THE NOBEL PRIZEFIGHTER

**2.300**

This cocktail has of two extraordinary faces. The stunningly herbal green chartreuse which has been made according to the same recipe since 1737, from 130 selected herbs and botanicals, meets with a cachaça of unusual fruitiness and honey flavors. The sweet, tropical extravagance of the sugar cane gently dissolves the hundreds of years old, woody, spicy tradition. Cocktails cannot receive a nobel prize, but this cocktail is so sublime that it wears a laurel wreath.



#### VERDE

**1.100**

The boldness of the Craft Movement takes you on an expedition of flavors, yet some drinks already have a very special role in our culture. Effervescing cocktails, for example, are made for celebration. In this cocktail, the oriental character of the combination of lemongrass and vanilla dominates the minerality of our Welsh Riesling that we enriched with a drop of absinthe.



#### BAY FIZZ

**2.900**

If you walk with giant steps from Scotland to Japan, you need a cocktail worthy of this journey. Bay fizz is for those who reached the haven. It's a victory dance of a scottish gin made of japanese cherry blossoms, yuzu, and sake mixed with prosecco, bay syrup, homemade grenadine, and fresh lemon juice.

## [ COCKTAIL ]



### **REDS OF BALAM**

**4.200**

In the Mayan Mythology, after the great flood Hurakán god created the guardians of the new world, the four balams, the left-handed jaguar spirits. First came the laughing one, then the one of the night, the sitting one, and finally the jaguar of the Moon. The different elements and flavors of Reds Of Balam are symbolizing the same unbreakable order and harmony. We tell you the story of the four jaguar brothers by a cocktail of Rye Whisky, blood orange liqueur, a hint of homemade grenadine and a rum barrel aged gin, revealing the essence of colombian tangerine lemon, spices, and vanilla.



### **WACKO DIVISION**

**4.300**

The word piña not only means pineapple in spanish but also the heart of the agave plant that mezcal is made of. This dry alcohol with flavors of tobacco, earth, and peppery spices we added the sultry eroticism of blood orange, velvety maraschino, and exotic coconut flower liqueurs to create a crazy dream world. There's a mexican saying which goes like this: 'for every ill, mezcal, and for every good, mezcal again'. But we recommend this cocktail mostly for members of the wacko division.



### **50**

**1.400**

One of the treasures of Hungary is Zwack Unicum. Its beautifully complex taste consists of 40 different herbs and botanicals. Our hand crafted tonic water is made of 10 secret spices. We had a bold idea to mix them together, and it's a match made in heaven.



### **GINGERITA**

**2.800**

The impetuous friend of Margarita is also a tequila-based cocktail, but instead of curaçao, we mixed her with ginger liqueur playing with spicy, honey-ginseng notes, accompanied by fresh orange and lemon juices. Handle her delicately, or else her zippy tongue might finish you off.



### **THE YELLOW STALLION**

**4.000**

This burning yellow racehorse is a lashed version of the classic Mint Julep which is an inevitable prop of the Kentucky Derby. It starts like a bullet with fresh pineapple and a bunch of mint. We gave it bourbon for strength, ginger liqueur for zest, and a few grains of cubeb pepper for endurance.

## [ COCKTAIL ]

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### COCKTAIL SELECTIONS

WE OFFER OUR COCKTAIL SELECTIONS FOR THOSE WHO WANT TO TASTE THE CORE OF MODERN CLASSICS AND THE CONCEPT OF THE CRAFT.

#### THE CORE

13.000

NEGRONI SCARLATTO  
TITI  
GIN PAHIT  
CORPSE REVIVER #2

#### THE CONCEPT

16.700

PIÑA PERFECTÉE  
REDS OF BALAM  
GINGERITA  
WACKO DIVISION  
LA MEZCLA  
50

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### DEGUSTATION SELECTIONS

WE OFFER OUR DEGUSTATION SELECTIONS FOR THOSE WHO WANT TO WALK THROUGH THE TALES OF OUR BROAD RANGE OF SPIRITS WITH A PERSONAL TOUCH.

#### FLAVORS OF CRISPY WATER

4.400

MAMONT VODKA  
BELUGA NOBLE VODKA  
KAUFFMAN HARD VODKA  
BELVEDERE UNFILTERED VODKA

#### SMALT

4.600

LAGAVULIN 16 SINGLE MALT  
KAVALAN SINGLE MALT  
CAOL ILA 12 SINGLE MALT

#### CITIZEN SUGAR KANE

6.700

PLANTATION 3 STARS BLANCO RUM  
ARCANE DELICATISSIME RUM  
GERMANA CAETANO'S CACHAÇA  
DICTADOR ORANGE 100 MONTHS RUM  
FLOR DE CAÑA CENTENARIO 18 RUM  
KRAKEN BLACK SPICED RUM

#### FROM CHICAGO TO KAVALAN

11.950

KOVAL BOURBON  
KNOB CREEK RYE  
NIKKA COFFEY GRAIN  
LAGAVULIN 12 SINGLE MALT  
REDBREAST 12 BLENDED MALT  
HAIG CLUB SINGLE GRAIN  
HIBIKI JAPANESE HARMONY  
KAVALAN SINGLE MALT

#### JUNIPER METHODS

6.500

TANQUERAY NO.10 GIN  
HAYMAN'S ROYAL DOCK NAVY STRENGHT GIN  
MONKEY 47 SLOE GIN  
DEATH'S DOOR GIN  
GILT SINGLE MALT GIN  
DICTADOR COLOMBIAN AGED WHITE GIN

#### THE BOTANICAL JOURNAL

5.000

OPIHR GIN  
BCN GIN  
JINZU GIN  
VOR ICELANDIC GIN



## [ ALCOHOL ]

### VOODKA

4 CL | BOTTLE

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ABSOLUT ELYX	1.800	45.000
BELUGA NOBLE	2.000	50.000
BELVEDERE UNFILTERED	2.400	42.000
KAUFFMAN HARD	2.200	38.500
MAMONT	2.200	55.000
RUSSIAN STANDARD ORIGINAL	1.000	25.000

### GIN

4 CL | BOTTLE

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BCN	2.400	42.000
BOMBAY SAPPHIRE	1.000	25.000
BOMBAY STAR OF BOMBAY	1.900	47.500
DEATH'S DOOR	2.400	42.000
DICTADOR COLUMBIAN AGED WHITE	3.000	52.500
GILT SINGLE MALT	2.000	35.000
HAYMAN'S ROYAL DOCK NAVY STRENGTH	1.200	21.000
JINZU	2.000	35.000
MONKEY 47 SLOE	3.000	37.500
OPIHR	1.800	31.500
TANQUERAY NO.10	1.400	24.500
VOR ICELANDIC	3.800	47.500

### WHISKEY | WHISKY

4 CL | BOTTLE

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BULLEIT BOURBON	1.200	21.000
KNOB CREEK RYE	2.700	33.250
KOVAL BOURBON	3.400	42.500
HIBIKI JAPANESE HARMONY	4.200	73.500
JAMESON CASKMATES BLENDED MALT	1.600	28.000
JOHNNIE WALKER GOLD RESERVE BLENDED MALT	1.900	33.250
MONKEY SHOULDER BLENDED MALT	1.500	26.250
REDBREAST 12 BLENDED MALT	3.400	59.500
HAIG CLUB SINGLE GRAIN	3.400	59.500
NIKKA COFFEY GRAIN	3.600	63.000
CAOL ILA 12 SINGLE MALT	2.600	45.500
KAVALAN SINGLE MALT	3.400	59.500
LAGAVULIN 16 SINGLE MALT	3.200	56.000

## [ ALCOHOL ]

### COGNAC | BRANDY

4 CL | BOTTLE

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MEUKOW VS COGNAC	<b>2.100</b>		<b>52.500</b>
GRAND MARNIER CORDON ROUGE	<b>1.800</b>		<b>31.500</b>
TORRES 10 GRAN RESERVA	<b>1.200</b>		<b>30.000</b>

### RUM | CACHAÇA

4 CL | BOTTLE

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ARCANE DELICATISSIME	<b>2.200</b>		<b>38.500</b>
DICTADOR ORANGE 100 MONTHS	<b>2.800</b>		<b>49.000</b>
FLOR DE CAÑA CENTENARIO 18	<b>3.200</b>		<b>56.000</b>
HAVANA CLUB AÑEJO 3	<b>1.000</b>		<b>25.000</b>
KRAKEN BLACK SPICED	<b>2.000</b>		<b>35.000</b>
PLANTATION 3 STARS BLANCO	<b>1.400</b>		<b>24.500</b>
GERMANA CAETANO'S CACHAÇA	<b>1.800</b>		<b>31.500</b>

### TEQUILA | MEZCAL

4 CL | BOTTLE

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AHA TORO AÑEJO	<b>3.000</b>		<b>52.500</b>
CALLE 23 AÑEJO	<b>2.200</b>		<b>38.500</b>
CORRALEJO REPOSADO	<b>1.800</b>		<b>45.000</b>
DON JULIO AÑEJO	<b>3.200</b>		<b>56.000</b>
MEZCAL LEYENDA MURCIELAGO	<b>2.800</b>		<b>49.000</b>

### SAKÉ

4 CL | BOTTLE

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HAKKAISAN JUNMAI GINJO SAKÉ	<b>2.000</b>		<b>36.000</b>
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### VERMOUTH | BITTER | LIQUEUR

4 CL | BOTTLE

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CEYLON ARRACK	<b>1.800</b>		<b>31.500</b>
UNICUM	<b>800</b>		<b>20.000</b>
UNICUM RISERVA	<b>1.800</b>		<b>31.500</b>
AGWA XO COCA DE CARTEL	<b>2.800</b>		<b>49.000</b>
APEROL	<b>1.000</b>		<b>25.000</b>
CAMPARI	<b>1.000</b>		<b>25.000</b>
CHARTREUSE GREEN	<b>1.600</b>		<b>28.000</b>
CHARTREUSE YELLOW	<b>1.600</b>		<b>28.000</b>

## [ ALCOHOL ]

COINTREAU BLOOD ORANGE	<b>2.600</b>		<b>45.500</b>
DOMAINE DE CANTON	<b>1.600</b>		<b>40.000</b>
KAHLÚA	<b>800</b>		<b>20.000</b>
THE BITTER TRUTH APRICOT BRANDY	<b>1.600</b>		<b>20.000</b>

LILLET BLANC	<b>1.000</b>		<b>18.750</b>
LILLET ROSE	<b>1.000</b>		<b>18.750</b>
LILLET ROUGE	<b>1.000</b>		<b>18.750</b>
NOILLY PRAT ORIGINAL DRY	<b>800</b>		<b>20.000</b>

### **DRAUGHT BEER**

3 DL | 5 DL

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KRUSOVICE SVETLÉ	<b>450</b>		<b>700</b>
EDELWEISS			<b>1.000</b>

### **BOTTLED BEER**

BOTTLE

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HEINEKEN 0.33			<b>500</b>
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### **CHAMPAGNE | PROSECCO**

1 DL | BOTTLE

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MEINKLANG (NEUSIEDLERSEE) 2015 PROSA PINOT NOIR SPARKLING ROSÉ	<b>800</b>		<b>6.000</b>
MÛET & CHANDON BRUT IMPERIAL			<b>32.000</b>

### **NATURAL WINE**

1 DL | BOTTLE

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SZÁSZI ENDRE (BADACSONY) 2015 WELSCHRIESLING	<b>600</b>		<b>4.500</b>
MÁTYÁS ANDRÁS (KISÚJFALU) 2015 CHARDONNAY	<b>1.200</b>		<b>9.000</b>
GAJDOS PINCE (EGER) 2015 ROSÉ	<b>600</b>		<b>4.500</b>
MAURER OSZKÁR (VAJDASÁG) 2013 SELECTION	<b>800</b>		<b>6.000</b>
CHATEAU LE PUY (COTES DE FRANCS BORDEAUX) 2011 DUC DE NAUVES	<b>1.600</b>		<b>12.000</b>

[ SOFT, COFFEE ]



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# TOÑIK ÑAD ÑOB GREÑ

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## OUR SPECIALS

WE INVENTED AND MAKE OUR OWN SPECIAL TONIC, LEMONGRASS-VANILLA, GRENADINE, AND BAY LEAF SYRUPS. THEY ARE FABULOUS AND, OF COURSE, FULLY ORGANIC. TRY ONCE, YOU WILL FALL FOR THEM IMMEDIATELY, SO BUY A BOTTLE OR TWO AND BRING YOUR NEW LOVER HOME.

**TOÑIK, ÑAD, GREÑ, ÑOB** **600**

AQUA FRESCA **500**

Aqua fresca is spanish for fresh water, so we make it fresh by using clarified water with ice, fresh basil, cucumber, lemongrass and citrus.

AQUA LOCA **500**

Aqua loca is fresca as well, but in a loony way. It has some blueberries, kumquats, rosemary and pineapple, also made with clarified water and ice.

KINNIE **600**

Kinnie is a slightly carbonated soft drink specialty from malta, made of mediterranean bitter orange peels and aromatic herbs.

**CLUB SODA** **DL**

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**100**

## COFFEE

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ESPRESSO **300**

RISTRETTO **300**

AMERICANO **500**

ESPRESSO TOÑIK **900**

ESPRESSO KINNIE **1.000**

## [ SNACK ]

### SNACK

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OLIVES	<b>1.000</b>
ROASTED SEEDS AND NUTS WITH SPICES	<b>1.000</b>
FRUIT SKEWERS	<b>1.000</b>



OPERATED BY: MIÚT3 KFT., 1075 BUDAPEST, MADÁCH IMRE ÚT 3.  
BAR MANAGER AND COCKTAIL CHEF: LILI VÁRADI

THE PRICES INCLUDE VAT. FOR FURTHER INFORMATION,  
PLEASE CONTACT OUR STAFF MEMBERS.

