

THE VELVET COCKTAIL MENU

THE VELVET GODDESS

Apple Vodka, Apple Liqueur, Supasawa, The Velvet Syrup
8,90

INVICTUS

Metaxa 12*, Apricot Purée, Sage, The Velvet Syrup
Supasawa, Peychaud's Bitters, Cardamom Bitters
12,90

MANDARIN ORIENTAL

Tanqueray London Dry Gin, Ponzu Cordial, Hellstork Local Beer
9,90

STAR BOY - ELON MUSK

Tanqueray No.10 Gin, Kaffir Lime Syrup, Supasawa, Edible Gold
9,90

MY MAMA'S PUNCH

Bulleit Bourbon, Bentianna, Orange, Almond Milk
Franky's Syrup, Black Walnut Bitters
9,90

SUPPA DUPPA

Tanqueray No.10 Gin, Mango Purée, Yuzu, Amaretto
Supasawa, Elemakule Tiki Bitters, Mogo Mogo
13,9

ROSE CHAMPAGNE COCKTAIL

Veuve Clicquot Brut Champagne, Grand Marnier, Sugar Cube, The Velvet Bitters
14,90

Please inform the staff of any FOOD ALLERGIES when ordering. All prices in EUR including VAT.

Cocktails created by Tony Velich.

LUMBERJACK

Absolut ELYX Vodka, Mezcal San Cosme, Apple, Kaffir Lime
Siberian Fir Needle, Supasawa, Prosecco

13,90

AMELIA 75

Tanqueray No.10 Gin, Marshmallow, White Chocolate, The Velvet Syrup
Supasawa, Soda, Blue Candy Floss

10,90

MAMASITA

Havana Club 3yo Rum, The Velvet Syrup, Frangelico
Supasawa, Molasses Bitters, Mezcal San Cosme

9,90

GOLD & BERRY FUGU

Zacapa Centenario 23 Rum, Raspberry Purée, Roasted Coconut Syrup
Supasawa, Patchouli Absinthe Mist

18,90

AHOHAKO NAVY TIKI

Plymouth Navy Strength Gin, Mandarine, Apple, Falernum, Supasawa, Velvet Syrup

11,90

NEGRONI ON TAP

Plymouth Gin, The Velvet Vermouth Blend, Campari

8,90

GAIA

Absolut ELYX Vodka, Jägermeister MANIFEST
Aronia, Oloroso Sherry, Supasawa, Vetiver

11,90

L.S.D.

Ketel One Vodka, Passion Fruit, Mandarine
Supasawa, The Velvet Syrup, Prosecco

10,90

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#LOLLIPOP

Absolut ELYX Vodka, The Velvet Syrup, Cointreau, Supasawa, Bubble Gum

11,90

IS IT WHISKY & SODA?

Talisker 10yo Whisky, White Chocolate, Supasawa, Soda, Peychaud's Bitters

11,90

I'M IN LOVE WITH THE COCO

Bulleit Bourbon, Bulleit Rye, Roasted Coconut Syrup

Pineapple, Supasawa, The Velvet Bitters, Kombucha

10,90

GOD'S RITUAL

Zacapa Centenario 23 Rum, Franky's Syrup, Olorosso Sherry, Acorn

12,90

THE VELVET PALOMA

Don Julio Blanco Tequila, Supasawa, Three Cents Pink Grapefruit Soda, Salt

9,90

QUEEN ADAMARIS

Don Julio Reposado Tequila, Grand Marnier, Agave

Supasawa, Chocolate Bitters, Espuma

11,90

POSH COLADA

Havana Club 7yo Rum, Salted Pineapple Juice, Coconut Cream, Prosecco

8,90

HELLO MR. BLACK

Jameson Black Barrel Irish Whiskey, Edinburgh Plum and Vanilla Gin

Activated Charcoal, Supasawa

11,90

PLATA O PLOMO

(World Class Competition Cocktail by Andrej Čudrnák)

Don Julio Reposado Tequila, Winter Cordial, Olorosso Sherry

10,90

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T.O.B.A.C.O. -NON-ALCOHOLIC COCKTAIL-

Banana, Supasawa, Thomas Henry Coffee Tonic, Dragon Fruit

5,90

IF YOU LIKE PIÑA COLADAS -NON-ALCOHOLIC COCKTAIL-

Almond Milk, Franky's Syrup, Taste of Piña Colada, Supasawa, Coconut Soda Water

5,90

SWIZZLE THE WIZZLE -NON-ALCOHOLIC COCKTAIL-

Passion Fruit, Apple Juice, Three Cents Ginger Beer, Mint

5,90

ALMOST NEGRONI -NON-ALCOHOLIC COCKTAIL-

Borrango #47 Paloma Blend, Beneventi Red Bitter, Versin Aperitivo

5,90

BAR SNACKS

(the hot snacks are served until midnight only)

The Velvet Mini Burger 8,50

Chargrilled burger, brioche bun, BBQ mayo, caramelised onions, gherkins, cheddar
(60g - 1,3,4,7,10,12)

Truffle Arancini 7,90

Fried Arborio rice balls with truffle & parmesan
(160g - 1,3,7,9,12)

Sweet Potato Fries to Share 7,90

with Mango Chili Dip & Béarnaise Sauce
(200g - 3,7,10,12)

Crispy Chicken Bites 6,90

Fried in herbal buttermilk batter, served with chipotle lime yoghurt (120g - 1,7,10,12)

Three Mini Doughnuts 7,90

Tonka Mascarpone & Salted Caramel, Mango & Passion fruit Cream, Honey Walnut
(150g - 1,3,7,8)

Green Olives 200g 4,90

Crispy Duck Salad 9,90

Five spice dressing, pineapple, mint, pomegranate, cashews, coriander
(80g - 1,6,8)

Prawn Rice Crispy Crackers 5,90

with Papaya & Passion fruit & Pineapple Salsa
(100g 2,11,12)

Duck Rillettes 7,90

with Papaya & Passion fruit & Pineapple Salsa
(100g - 3,7,10,12)

Fishcake 6,90

Smoked fish and seabass potato cake, with pea purée and wasabi miso mayo (100g - 1,3,4,6,7)

Steak Tartare 11,90

Raw beef striploin with chipotle mayo, truffle, dried egg yolk, capers, gherkins, bread
(80g - 1,3,10,12)

Smoked Almonds 60g 4,50

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Cocktails created by Tony Velich. Bar snacks created by Dušan Platko.