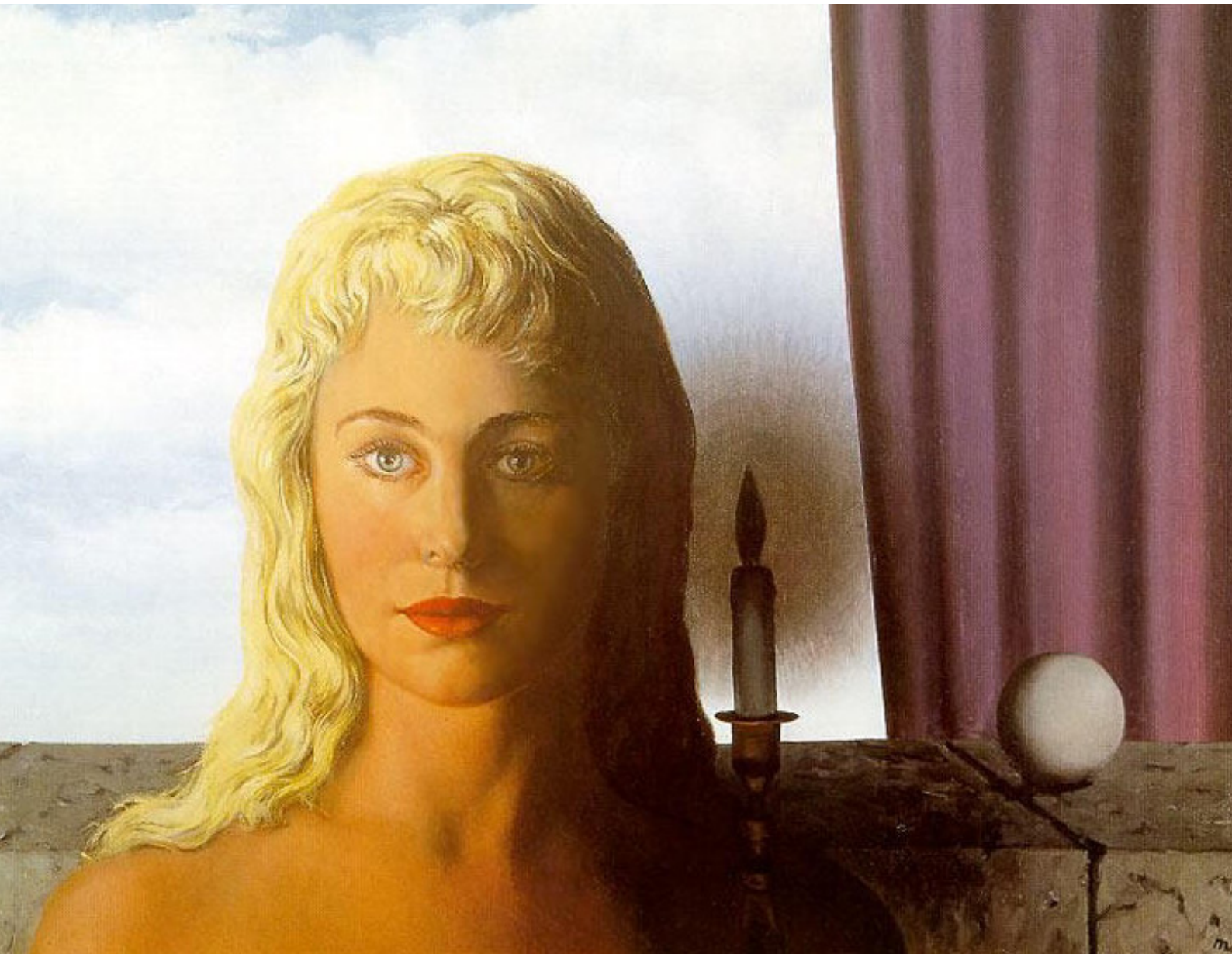



La Fata Ignorante
Rooftop Restaurant & Bar

Signature Cocktails Menu

“In the wake of the fairy”

“I make use of painting to render thoughts visible”.
A journey through René Magritte’s world.



THE PLEASURE PRINCIPLE

Vodka Oodaaq (Italian vodka), Chambord (raspberries and blackberries liqueur), fresh orange juice, Oleo saccharum (citrus homemade syrup), prosecco, citrus powder.

14€

THE LOVERS

Bacardi Carta Blanca Rum, Appleton Estate 8y Rum, orange juice, pineapple juice, passion fruit, mango popping boba, lime juice, simple syrup.

14€

THE BEAUTIFUL PRISONER

Tanqueray Ten Gin, fresh grapefruit juice, simple syrup, egg white, ground pepper, glass smoked with thyme, homemade candy pineapple on side.

14€

THE TREACHERY OF IMAGES

Mezcal, triple sec, pineapple juice, honey mix, lime, egg white, pollen and dried hibiscus flowers.

14€

THE ECHO

Espolon white tequila infused with basil, homemade cucumber syrup, lime, soda.

14€

PERSONAL VALUES

Rum Havana 3, Grand Marnier, cranberry juice, fresh lime juice, simple syrup, amaretto biscuit on side.

14€

THE LAND OF MIRACLES

Bulleit bourbon whiskey, Jefferson (Italian bitter), Earl Grey Tea, lemon, simple syrup.

14€

THE BACKFIRE

Bitter Campari, fresh orange juice, strawberry syrup, cacao bitter, fresh cream, grated chocolate.

14€