



THE OPTIMIST



SIGNATURE

COCKTAILS

The Windmill 120

Floral & Herbal

ABV ◆◆◆◆◆

Beefeater gin, calabro bergamotto, basil schrub, lemon juice, habanero bitter. Available without alcohol

El Campo 110

Herbal & Refreshing

ABV ◆◆◆◆◆

Plymouth gin, tio pepe, lemon juice, 7up

Hemingway Super 120

Sour & Spicy

ABV ◆◆◆◆◆

Havana 3 rum infused pineapple, pineapple caramel, lime juice

Black Forest 140

Refreshing & Sparkly

ABV ◆◆◆◆◆

Monkey 47 gin, pomegranate, grapefruit bitter, lime juice, tonic, rosemary

Borough Aroma 130

Fruity & Spicy

ABV ◆◆◆◆◆

Chivas 12 whiskey, chambord, chocolate absinthe liqueur, carpano classico, blackberry, habanero bitter

Passion Adonis 120

Fruity & Sour

ABV ◆◆◆◆◆

Tio pepe, carpano classico, passion fruit, orange bitter

White Negroni 110

Bitter & Potent

ABV ◆◆◆◆◆

Beefeater gin, Suze, lillet blanc

Bandera 120

Creamy & Flavorful

ABV ◆◆◆◆◆

Olmea Blanco tequila, amaretto, agave, lime juice, egg white, peach bitter

Gin on Ginger 100

Refreshing & Spicy

ABV ◆◆◆◆◆

Plymouth gin, ginger, mint, lime juice

Tarte Tatin 120

Sweet & Tender

ABV ◆◆◆◆◆

Beefeater gin, licor 43, lemon juice, caramel, fresh apple juice
Available without alcohol

Pindorama 110

Sour & Sparkly

ABV ◆◆◆◆◆

Havana Anejo Especial rum, Martini bianco, passion fruit, chocolate, lime juice, grapefruit soda

Vimlet 110

Refreshing & Herbal

ABV ◆◆◆◆◆

Absolut vodka, watermelon, basil, lime juice

THE SPIRITS

GIN

Beefeater	80
Beefeater 24	100
Copper Heads Black	150
Copper Heads Green	150
Gin Mare	130
Hendrick's	130
Tanqueray	90
Tanqueray 10	95
Monkey 47 Dry	160
Martin Miller	95
London N1	110
Plymouth	130
Malfi Blood Orange	90
Malfi Grapefruit	90
Nordes	120
Ophir	100
Pink Pepper	140
Skin	160

VODKA

Absolut	80
Absolut Elyx	120
Grey Goose	110
Belvedere	90
Crop Organic	110

RUM

Havana 3	80
Havana Anejo Especial	90
Havana Club 7yo	120
Havana Selection de Maestros	160
Ron Zacapa 23	150
Kraken	150

TEQUILA & MEZCAL

Olmea Blanco	80
Patron Silver	140
Patron XO	110
Avion Silver	120
Don Julio Extra Anejo	170
Alipus Mescal	110
Los Danzantes Reposado Mezcal	140

WHISKEY

Ballantine's Finest	80
Chivas 12yo	90
Glenlivet 12	130
Glenlivet 18	220
Ballantine's 17	180
Jameson	100
Ezra Brooks Bourbon	80
Ezra Brooks Rye	90
Maker's Mark	90
Woodford Reserve	120

COGNAC

Martell Noblige	80
Martell Cordon Bleu	330
Hennessy XO	190
Courvoisier VSOP	XXXXX

APERITIVES & DIGESTIVES

Aperol	70
Campari	70
Carpano Classico	70
Disaronno Amaretto	70
Frangelico	70
Limoncello	70
Pernod	70
Pimms	90
Luxardo White Sumb	70

BEERS

DRAUGHT

Asahi	80
The Optimist	70

BOTTLE

Peroni	75
Estrella Damn	65
Estrella Inedit	75

BOTTLE

Cooper Ale	80
3 Oak Cider	80
Coedo Shiro	80



THE OPTIMIST



NON ALCOHOLIC DRINKS

WATER

Aqua Panna	60
San Pellegrino	60

COFFEES & TEAS

Single espresso	35
Double espresso	40
Cappuccino, Latte, Flat White	40
Americano	35
Macchiato	35
Tea Selection	35
Iced Tea /Iced coffee	38
Irish coffee	88

SOFTS & JUICES

Coke	35
Fentimans Tonic	35
Fever Tree Indian Tonic	35
Fever Tree Light Indian Tonic	35
Fever Tree Mediterranean Tonic	35
Ginger Ale	35
Ginger Beer	35
Grapefruit Soda	35
Imperial Tonic	35
Soda	35
Sprite	35
Juices	55

BAR FOOD SELECTION

La

DESPENSA

CHARCUTERIE & CHEESE



Acorn fed Iberian Ham..... 30gr	140
Acorn fed Iberian Ham..... 60gr	240
Acorn fed Iberian "Chorizo"	120
Acorn fed Iberian "Salchichón"	100
12 months aged Manchego cheese..... 80gr	130

"Pan con tomate" 40
Toasted Spanish flat bread, tomato,
"Siurana" extra virgin olive oil

DE TAPAS TAPEO

"Daniel Sorlut" Oyster (1pc) 60
Ponzu pickled Granny Smith apple

Blue fin tuna tartar 140
Citrus avocado mash,
teriyaki, cracker

Steak tartar 155
USDA Beef tenderloin, quail eggs,
pickles, capers, brandy

Ham or truffle croquettes ★ 90
. Iberian ham, piquillo aioli
115
. Truffled porcini mushrooms,
mushroom flan (v)

Piquillo peppers (2pcs) 110
Seafood stuffed piquillo peppers,
creamy sauce

Calamari "A la Andaluza" 150
Deep fried calamari, lime alioli

Gambas "al Ajillo" ★ 180
King prawns, garlic, chili,
"Siurana" extra virgin olive oil

Chorizo sausage 130
Basque thin chorizo cooked
in red wine, croutons,
piparra peppers

Green olives (v) 45
Olives, bell peppers, herbs, lemon

Beef cheek 82 ★ 170
Slow cooked beef cheek,
pumpkin puree, seeds

Padron peppers (v) 90
Padron peppers, "Siurana" extra
virgin olive oil, maldon salt

"Marinera" mussels 150
New Zealand mussels, tomato,
onion, chili, Mediterranean herbs

Broken eggs "Huevos rotos" ★ 110
. "Txistorra" Basque thin chorizo
140
. Acorn fed Iberian ham
140
. Porcini, truffle (v)

White anchovies "en vinagre" 85
Garlic, vinegar, "Siurana" extra virgin olive oil



No service charge • All the tips go to the staff • Promise