

TERRE

Cocktail menu

*House Specialties, Our Bartenders'
Creations, Non-Alcoholic Beverages,
and Our Refined Selection of Spirits
and Liqueurs*

*These creations are the signature
hallmark of Terre's cocktail program.*



Our Recommendations

Our cocktail of the month

◆— **CAPRICO DEL REY** [13€]—◆

Truffle Gin, White Martini and Coconut

Truffle gin, Martini white vermouth, notes of coconut and rosemary. An aromatic and surprising fizz: a subtle luxury, like any good indulgence.

◆— **APERITIVO TERRE** [8€] —◆

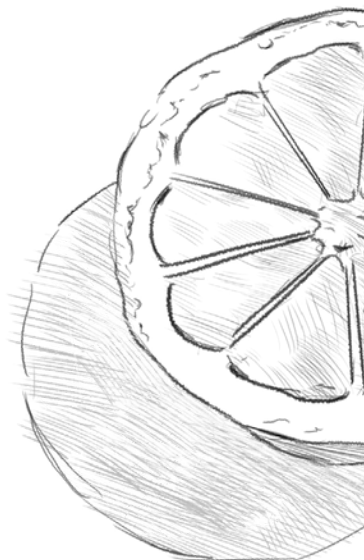
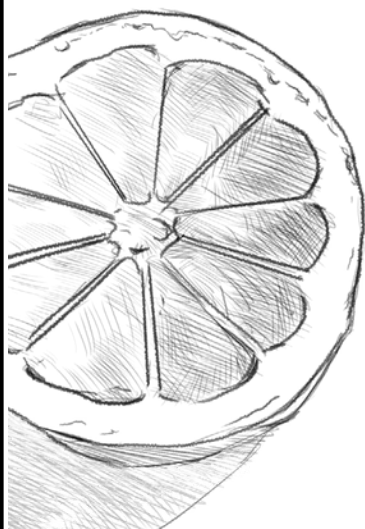
*Vermouth, herbal and sloe liqueur, gin
and cranberry juice*

Our signature drink, a Mediterranean-style aperitif made with Alicante Luis XIV vermouth, MG Gin, herbal liqueur and sloe berries, finished with a fruity touch of cranberry.

◆— **SANGRIA** [7€] —◆

*Wine, brandy, orange juice,
red fruit syrup and vodka*

Spain's quintessential drink, a punch-style cocktail prepared with orange juice, red wine and homemade red berry syrup, finished with a touch of brandy and raspberry vodka.



❖ SIGNATURE COCKTAILS ❖

❖ PASIÓN DEL CARIBE [11€] ❖

A cocktail with a Caribbean soul that ignites with every sip: the energy of **Angostura 3 rum**, the tropical freshness of passion fruit and the spicy kick of **ginger**. Finished with a fire ritual that captivates the eye.

❖ ENCANTO TROPICAL [11€] ❖ 0%

Travel to the Rio Carnival with this drink made from **pineapple**, **passion fruit** and **cachaça**, Brazil's quintessential spirit, with an almond touch of **Falernum**. A twist on the Zombie cocktail you won't regret.

❖ TERRAMADRE [11€] ❖

A cocktail for lovers of **Amaretto Disaronno**, an almond liqueur with sweet-bitter notes, paired with **Morello** cherry and a subtle touch of **Italian DOC grappa**. A vintage drink inspired by the most authentic Italy.

❖ LA PERLA [13€] ❖ 0%

A fruity cocktail dedicated to Colombia's Caribbean coast, featuring the intense character of **Dictador 12 Cartagena rum**, **coconut**, **mango** and **pineapple**. Savor magical realism and colorful carnivals with a chocolate and coffee finish.

❖ KIWI AL ALBA [10€] ❖ 0%

The dry notes of **MG gin**, the exotic sweetness of **kiwi** and the citrus profile of **Italicus bergamot liqueur** form an ode to the Mediterranean, a meeting point of peoples and cultures. An ideal drink for sunny afternoons and refined palates.

❖ FLOR DEL SUR [11€] ❖ 0%

A floral caress born where orange blossom meets silk. **Tanqueray Flor de Sevilla gin**, **lychee** and **hibiscus flower**, crossed by the amber warmth of **Aperol** and the effervescence of an Andalusian morning.

❖ NORDIC BLOOM [12€] ❖

Between the forests of Germany's Black Forest and the beaches of Normandy, Nordic Bloom is born: **Monkey 47 gin**, **St Germain elderflower liqueur** and hints of **lavender**. A Nordic reinterpretation of the classic **Gin Fizz**.

❖ INDOMITA [11€] ❖ 0%

Stroll through the sacred mountains of ancient Greece with this tribute to **Artemis**, untamed warrior and goddess of forests and wildlife. Made with **spiced Tamboo rum**, **forest fruits**, **ginger** and a sparkling touch.

0% Cocktails with this symbol are also available in a non-alcoholic version

❖ SIGNATURE COCKTAILS ❖

❖ SUNSET IN RED [12€] ❖

You're on the porch of a Dutch countryside estate, surrounded by tulips at sunset. In your hand, the perfect aperitif cocktail: fruity, sparkling and citrusy, with Portobello gin, a hint of Campari, forest fruits and grapefruit.

❖ FUEGO DE MAYAHUÉL [12€] ❖

For lovers of mezcal and spice, a poetic nod to Mexico's agave valleys. A Bloody Mary with a Mexican soul, featuring Amaras Verde mezcal, cilantro ice, tabasco and avocado pulp.

❖ LA NIT DEL FOC [13€] ❖

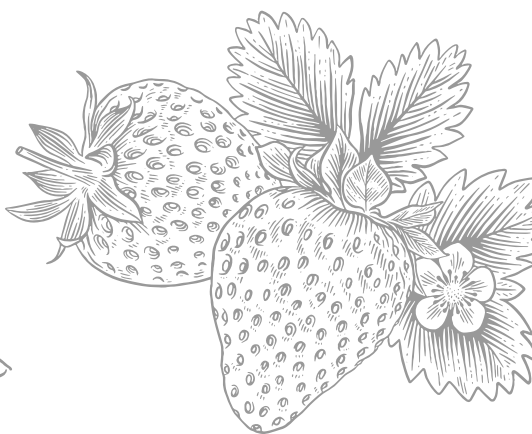
A sophisticated reinterpretation of the Old Fashioned, paying homage to Alicante's fire traditions. Bulleit Rye Whisky, Humo chipotle liqueur and a touch of Fondillón that adds subtle raisin notes. A toast to history.

❖ SAKURA KISS [11€] ❖

A cocktail inspired by Kyoto's gardens in spring, blending sake with Umeshu plum liqueur and a touch of Midori. A semi-dry new classic with light melon notes and the minimalist aesthetic of a zen garden.

❖ THE GENTLEMAN [11€] ❖

The spiced sweetness of Tamboo rum, the bitterness of Campari and the smoky character of Amaras Verde mezcal: this drink of fire, mystery and flavor evokes pirates, adventures, conquests and danger on turbulent seas.



Premium creations by our bartenders

INTERNATIONAL COCKTAILS

Fresh, Fruity & Exotic Cocktails

PIÑA COLADA - 11€

A classic that can't be missing: Angostura 3 rum, coconut and pineapple.



MOJITO - 10€

The Cuban cocktail made with Angostura 3 rum, mint, lime, soda and sugar.



CAIPIRIÑA - 11€

Brazilian soul in an essential drink: cachaça, lime and simple syrup.

MAITAI - 10€

Caribbean classic: Cointreau, Tamboo rum, Angostura 3, lime and Falernum.



DARK & STORMY - 10€

Dark Kraken rum, lime and ginger: a citrusy and spiced long drink.

TOM COLLINS - 10€

Gin-based long drink with simple syrup, lime and soda.



PALOMA - 11€

Long drink with tequila or mezcal, lime, cordial and grapefruit soda.

SPRITZ - 10€

Original with Aperol, sparkling wine and soda, or "HUGO" style with elderflower liqueur.



SOUTHSIDE - 10€

A gin-based take on the Old Cuban, with citrus notes, mint and a sweet touch.



BASIL GIN SMASH - 11€

A cocktail loved all over the world: MG gin, fresh basil and lime.



AMERICANO - 10€

A softer version of the Negroni, with Campari, Luis XIV vermouth and soda.

MOSCOW MULE - 10€

A sparkling new classic with Finlandia vodka, lime and ginger.



New Classic & Contemporary Cocktails

CLOVER CLUB - 10€

A sour-style cocktail, botanical and fruity, made with MG gin and fresh raspberries.



BLOODY MARY - 10€

Iconic classic: Finlandia vodka, tomato juice, spicy and citrus notes.

NEW YORK SOUR - 10€

American sour cocktail with Bulleit Rye Whisky, topped with red wine.

COSMOPOLITAN - 10€

A glam cocktail with Finlandia vodka, Cointreau, cranberry juice and lime.

BRAMBLE - 11€

Elegant and lightly fruity: MG gin, Chambord raspberry liqueur and lime.

PORN STAR MARTINI - 11€

A trendy cocktail with Finlandia vodka, Passoa, passion fruit and vanilla notes.

MANGO MARGARITA - 11€

A fruity version of the Margarita: tequila, Cointreau, mango and agave syrup.

AMARETTO SOUR - 10€

The most requested sweet & sour: Amaretto Disaronno, lime and simple syrup.

ESPRESSO MARTINI - 10€

The perfect after-dinner drink: Finlandia vodka, Kahlua coffee liqueur and espresso.

FRANGELICO SOUR - 10€

A Whisky Sour made with Ezra Brooks bourbon and Frangelico hazelnut liqueur.



Cocktails with this symbol are also available in a non-alcoholic version

INTERNATIONAL COCKTAILS

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Iconic, elegant, timeless

NEGRONI - 10€

Italian aperitif made with Portobello gin, Campari and Luis XIV vermouth.

OLD FASHIONED - 11€

Historic and minimalist: Maker's Mark bourbon, syrup and orange bitters.

BOULEVARDIER - 10€

A classic Negroni twist with Bulleit Rye Whisky, Campari and Luis XIV vermouth.

MARTINEZ - 10€

A noble and historic cocktail: Portobello gin, Luis XIV vermouth and Maraschino.

MANHATTAN - 11€

Classic cocktail made with Bulleit Rye Whisky, Luis XIV vermouth and Angostura bitters.

DRY MARTINI - 10€

Timeless and essential, made with Portobello gin and dry white vermouth.

VESPER MARTINI - 10€

Created by James Bond: Portobello gin, Finlandia vodka and white vermouth.

GOD FATHER - 13€

The character of Macallan 12 combined with the almond notes of Amaretto Disaronno.

PENICILLIN - 11€

Johnnie Walker Black Label and Laphroaig: smoky, with notes of ginger and honey.

NAKED & FAMOUS - 10€

Amaras Verde mezcal, Chartreuse, Aperol and lime: smoky, citrusy and herbal.

PAPER PLANE - 10€

A modern intruder among classics: Ezra Brooks bourbon, Amaro del Capo and Aperol.

DAIQUIRI - 10€

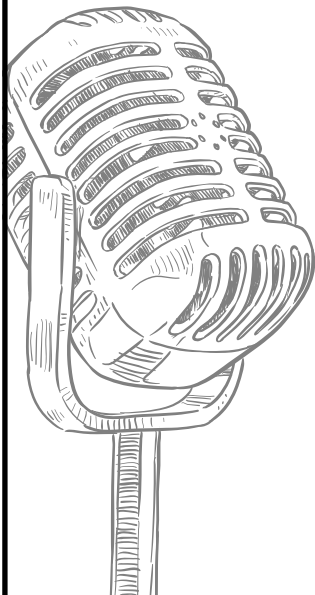
Cuban cocktail made with Angostura 3 rum, lime and simple syrup.

OLD CUBAN - 10€

An alternative to the Mojito, made with Brugal Extra Viejo rum, syrup, lime and mint.

MARGARITA - 11€

Classic Mexican citrus cocktail with Sierra Antiquo tequila or Amaras Verde mezcal.



**COCKTAILS, DJ'S
& FRIENDS**







DISTILLED SPIRITS AND LIQUEURS



GIN



Sipsmith	12€	Bombay Gran Cru	12€
G - Vine	12€	Bombay Sapphire	10€
Hendrick's	12€	Tribute	12€
Mirabeau	13€	Tanqueray	9€
Roku	11€	Tanqueray Ten	13€
Mare	13€	Tanqueray Flor de Sevilla	10€
Monkey 47	14€	London N. 1	12€
Malabusca	14€	Xoriguer	9€
Oxley	15€	Martin Miller's	12€
Sorgin	11€	Seagram's	10€
Brocksmans	12€	Beefeater	10€
Nordes	12€	Larios 12	10€
Mermaid Zest	14€	Puerto de Indias Strawberry	10€
Mermaid Pink	14€		

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WHISKY



Macallan 12 años Sherry Oak	21	24€	Dewar's 18 años	21	24€
Macallan 12 años Doble Cask	15	18€	Dewar's White Label	7	10€
Macallan 12 años Triple Cask	18	21€	Ardcore	33	36€
Macallan 15 años Double Cask	36	39€	Laphroig 10 años	10	13€
Macallan 18 años Double Cask	59	62€	Ardbeg	18	21€
Macallan Classic Cut	36	39€	Caol Ila 12 años	13	16€
Macallan Rare Cask	60	63€	Glenrothes 12 años	10	13€
Tomatin 12 años	10	13€	Glenfarclass 15 años	21	24€
Tomatin 18 años	18	21€	Glenfarclass 12 años	15	18€
Johnnie Walker Black Label	9	12€	Jameson	6	9€
Johnnie Walker Blue Label	47	50€	Jack Daniel's	8	11€
Johnnie Walker Red Label	8	11€	Jack Daniel's Sinatra	28	31€
Bowmore 12 años	9	12€	Marker's Mark	10	13€
Bowmore 18 años	23	26€	Woodford Reserve	10	13€
Glenmorangie 15 años - La Santa	13	16€	Buleit Rye	10	13€
Glenmorangie 10 años - Original	10	13€	Willett Pot Still Reserve	18	21€
Glenmorangie Nectar D'Or	16	19€	Yamazaki	22	25€
Dewar's 12 años	9	12€	Hakushu	35	38€
Dewar's 15 años	10	13€	Hibiki	20	23€



30ml



60ml



Combinado

A high-quality selection







DISTILLED SPIRITS AND LIQUEURS







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RUM

					
Barceló Gran Añejo	6	9€	Plantation Overproof	11	14€
Barceló Imperial	8	11€	Plantation XO	14	17€
El Dorado 12 años	12	15€	Zacapa 23	13	16€
El Dorado 21 años	30	33€	Santa Teresa 1796	10	13€
Diplomático Reserva	12	15€	Brugal Añejo	6	9€
Dictador 12 años	12	15€	Brugal Extra Viejo	7	10€
Angostura 3 años	7	10€	Brugal 1888	13	16€
Angostura 7 años	8	11€	Bumbu	10	13€
Angostura 1787	19	22€	Matusalem 15 años	10	13€
Angostura Tamboo	6	9€	Matusalem 23 años	16	19€
Kraken	6	9€	Havana 7 años	8	11€
Appleton Estate Signature	7	10€			





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TEQUILA

					
Patron Silver	9	15€	Don Julio 1942	38	62€
Patron Reposado	10	17€	Tequila 8	7	11€
Patron Añejo	15	20€	Teremana Blanco	7	12€
Patron Cielo	36	60€	Teremana Reposado	8	13€
Clase Azul Reposado	38	52€	Sierra Antiguo Plata	6	10€
Don Julio Blanco	10	16€	Jalisco Reposado	5	9€
Don Julio Reposado	11	19€	Curado	8	13€

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MEZCAL

					
Siete Misterios	10	15€	Amaras Verde	6	10€
Vida del Maguey	8	13€	Amaras Reposado	9	15€

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VODKA

					
Grey Goose	14	17€	Absolute	7	10€
Belvedere	12	15€	Finlandia	8	11€
Elit	12	15€			



DISTILLED SPIRITS AND LIQUEURS



BRANDY & COGNAC



Carlos I	10€	Ysabel Regina	11€
1866	14€	Dartigalongue - Armagnac	18€
Fundador Supremo 12 años	15€	“Christian Drouin - Calvados”	
Tradición	22€	Hennessy VSOP	17€
Ximenez Spinola	19€	Hennessy XO	60€

VERMOUTH

Red vermouth Yzaguirre	4€	White vermouth Yzaguirre	4€
Red vermouth Martini	5€	White vermouth Martini	5€
Red vermouth Luis XIV	5€	White vermouth Dos Deus	5€

LIQUEURS



Amaretto Disaronno	5	7€	Anise	4	6€
Amaro del Capo	5	7€	Herbero	3	5€
Campari	4	6€	Pacharan	4	6€
Italicus - Licor de Bergamota	7	9€	Kahlua - Licor de Café	4	6€
Sambuca Molinari	5	7€	Patrón - Licor de Café	7	9€
Limoncello Villa Massa	3	5€	Chambord - Black Raspberry	5	7€
Frangelico - Licor de Avellana	4	6€	liqueur		
Grappa	6	8€	St. Germain - Elderflower	6	8€
Jägermeister	4	6€	Liqueur		
Cherry liqueur "Heering"	5	7€	Ricard	4	6€
Baileys	4	6€	Chartreuse	6	8€
Terras Celtas - Herb liqueur	3	5€	Dom Benedictine	5	7€
Terras Celtas - Orujo brandy	3	5€	Grand Marnier	4	6€
Terras Celtas - Liqueur cream	3	5€			
Pazo Señorans - Orujo brandy	4	6€			



BEER AND SOFT DRINKS

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Water Solán de Cabras 50cl	2,5€	Ginger Beer Fever Tree	3€
Water Solán de Cabras 1L	3€	Ginger Ale Fever Tree	3€
Vichy Catalán	3€	Thomas Henry limonada de	3,5€
San Pellegrino	3,5€	pomelo	
Coca Cola	3,5€	Juices (Pineapple / Peach / Apple /	3€
Coca Cola Zero	3,5€	Orange / Grape)	
Coca Cola Zero Zero	3,5€	Summer red	4€
Orange Fanta	3,5€	Beer cane	4€
Lemon Fanta	3,5€	Clara with Lemon Fanta	4€
Sprite	3,5€	Clara with gaseosa La Casera	4€
Orange Aquarius	3,5€	Pint	6€
Lemon Aquarius	3,5€	Pint with gaseosa La Casera	6€
Fuzetea	3,5€	Pint with lemon Fanta	6€
Schwepes Tonic	3€	Alhambra Reserva 1925	4,5€
Lemon Schwepes	3€	Third Heineken	4€
Tonic Fever Tree Indian	3€	Third Mahou Cinco Estrellas	4€
Tonic 1724	3€	Third Mahou sin gluten	4€
		Third Mahou 0,0 Tostada	4€

WINES BY THE GLASS

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RED WINE

Cair Cuvée - Tempranillo (Ribera del Duero)	5,5€
Marqués de Murrieta - Tempranillo, Garnacha (Rioja)	6,5€
Pepe Mendoza Casa Agrícola - Monastrell, Giró (Alicante)	5,5€

WHITE WINE

Tilenus - Godello (Bierzo)	6€
Abadía de San Campio - Albariño (Rías Baixas)	4,5€
Renaix La Passió - Moscatel de Alejandría (Alicante)	5,5€
Viña Dammis - Verdejo DO Rueda (Castilla y León)	5,5€

SPARKLING

Vilarnau Brut - Macabeo, Xarel (Cava)	5,5€
Champagne Gosset Grande Réserve	12€

ASK ABOUT OUR COMPLETE WINE LIST

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