

SAPIENS

BAR

NEGRONI MILANO

Gin, bitter rosso, vermut blend, fat wash milano,
salame milano S/. 49

LIMA SOUR

Whisky blend, tahití lemon, purple corn infusion,
panela, lime S/. 45

BLOODY SALVAJE

Vodka, bell pepper, tomato juice,
smoked salt, limo chilli, thyme S/. 45

CAPITAN SAPIENS

Pisco acholado 1615, vermut, bitter, grilled figs S/. 46

TINTA DE PRIMAVERA

Malbec, pisco quebranta 1615, beetroot infusion,
maracuyá, lemon, flowers S/. 45

SANTA PALOMA

Agave mix, watermelon, smoked honey with spices,
criollo lemon, palo santo S/. 45

EUREK

12 years aged rum, disaronno, coffee liqueur,
grilled pineapple juice, pineapple cookie S/. 49

SAPIENS

SEASONAL COCKTAILS

CHIRI TAI

Zacapa 23, custard apple, orange, nutmeg S/. 46

PASSION CUCUMBER

Pisco 1615 albilla, kiuri, maracuyá, honey, tonic water S/. 42

ROYAL BRAMBLE

Tanqueray royal, red fruit syrup, tahití lemon, soda S/. 47

TONO ROSA

Apple vodka, rose liqueur, camu camu,
lime juice, soda S/. 48

NON-ALCOHOLIC DRINKS

TINTA DE PRIMAVERA

Purple corn infusion, ginger ale, beetroot infusion,
maracuyá, lemon, flowers S/. 29

SANTA PALOMA

Tonic water, watermelon, smoked honey with spices,
criollo lemon, palo santo S/. 29

PASSION CUCUMBER

Kiuri, maracuyá, honey, tonic water S/. 28

AGUA SABORIZADA

Grilled pineapple, sage infusion, carbonated water
or still water S/. 16