

cocktail menu:



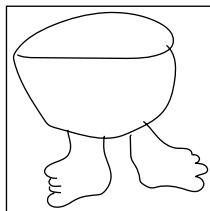
txin txin!

cocktails by trobar:

All “glassware” is created by trobat artists in collaboration with trobar,
and is available for purchase at www.trobat.co/trobar

***When less is more—enjoy selected cocktails as a shottail (in shot size) for 8€.**

cocktail menu:



Please be advised that some of our cocktails may contain traces of nuts, raw egg and/or milk products. If you have any allergies, please let us know and we'll advise you.

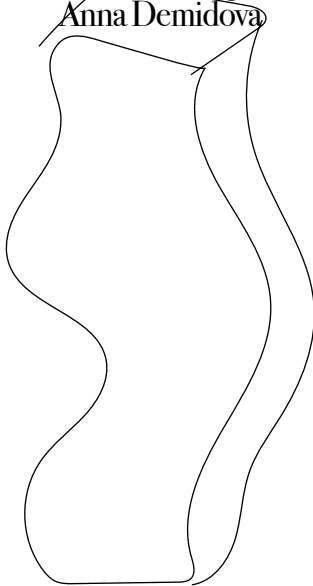
Pogo*

When life gives you lemons...

(Ingredients):

Tequila Silver, Soller orange
liqueur, lemon & lime juice and
grapefruit soda

“Glassware” designed by
Anna Demidova



12€*

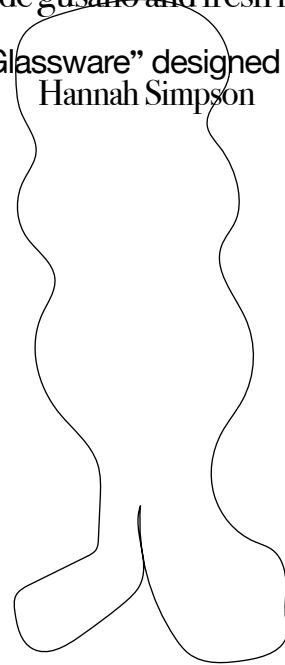
Sobrasada Margarita

A margarita is always a good idea

(Ingredients):

Sobrasada-infused tequila, corn
liqueur, and lime juice served with
sal de gusano and fresh lime

“Glassware” designed by
Hannah Simpson



12€

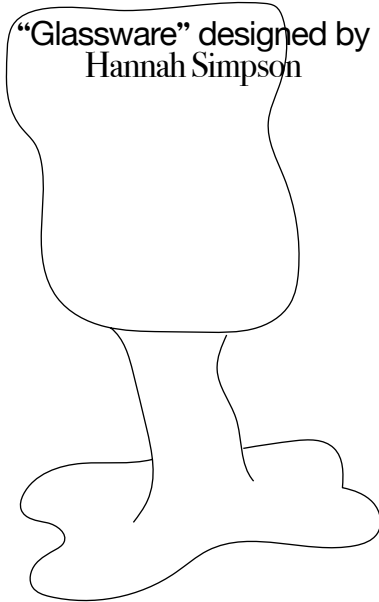
Chingón

Sugar, spice and everything nice

(Ingredients):

Tequila, chipotle chilli liqueur, mango puree, lemon and fresh sliced chilli served with bacon mango jelly and mustard greens

“Glassware” designed by
Hannah Simpson



15€

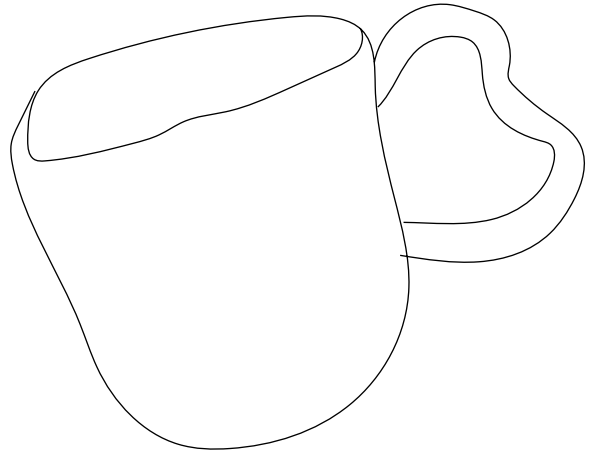
Tiny Disco*

Like a party in a glass

(Ingredients):

Mezcal, agave, lemon juice, strawberry puree and fresh pineapple juice

“Glassware” designed by
Martine Thoelen



12€*

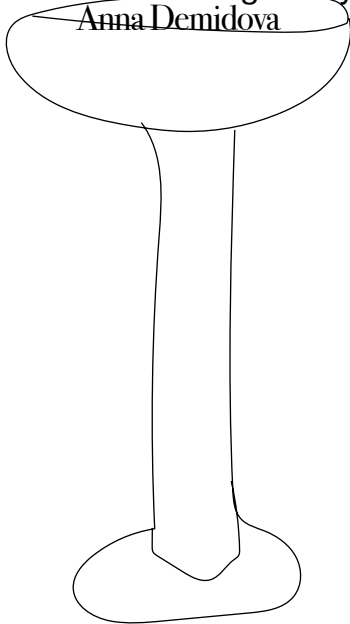
Green Smoke

Where there's smoke...

(Ingredients):

Mezcal, gin, fresh lime, cucumber,
mint and ginger beer

"Glassware" designed by
Anna Demidova



15€

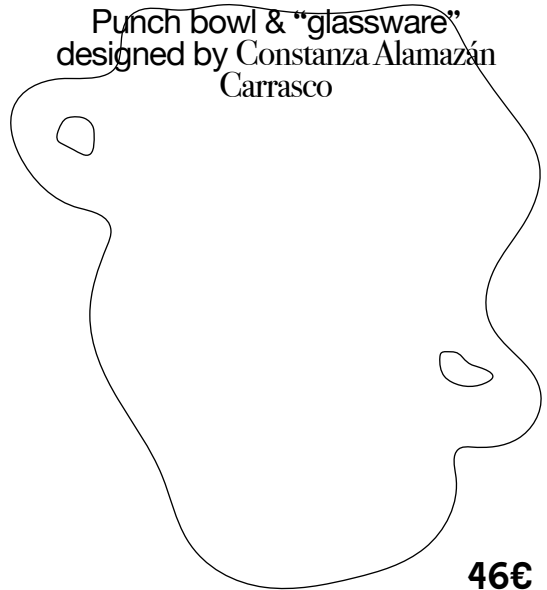
Trobar Punch

Sharing is caring

(Ingredients):

Mezcal, overproof rum, Maraschino
liqueur, iced tea, Falernum liqueur,
lime, mint and Jamaican flower
Designed for **3-6** people

Punch bowl & "glassware"
designed by Constanza Almazán
Carrasco



46€

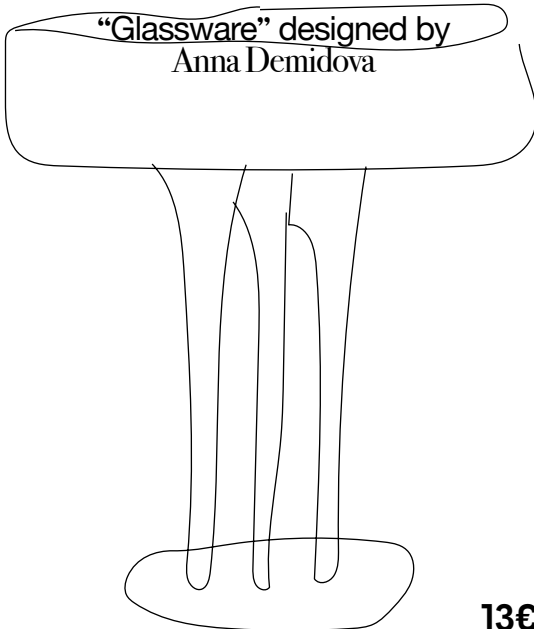
Trobar And Famous

Smoked, not stirred

(Ingredients):

Mezcal, Aperol, Chartreuse, fresh lime and Mediterranean bitter
Served with a smoked bubble

“Glassware” designed by
Anna Demidova



13€

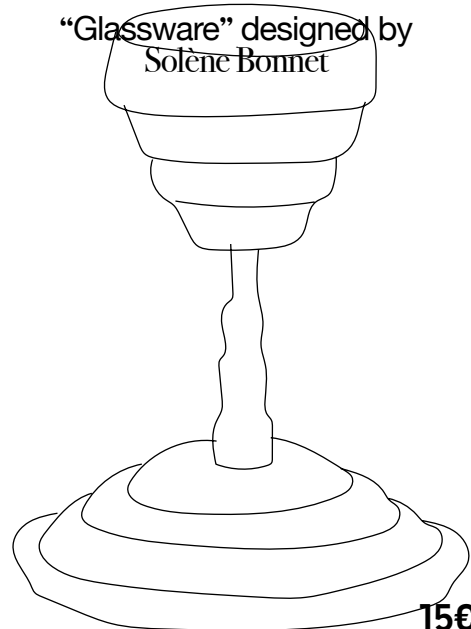
Okita*

Sock it to me

(Ingredients):

Vodka, freshly squeezed apple juice, melon liqueur, lime juice and a base of lemongrass, ginger and wasabi

“Glassware” designed by
Solène Bonnet



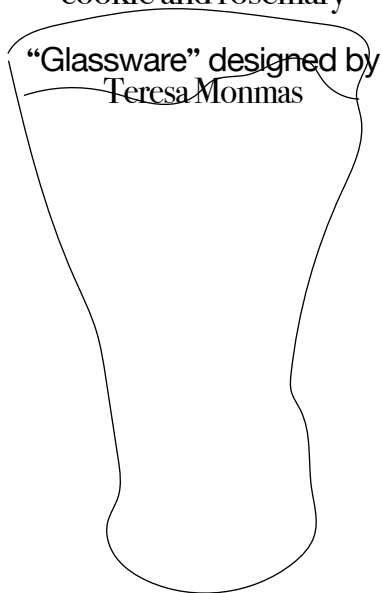
15€*

Bloody Maria

Mary's cooler cousin

(Ingredients):

Celery-infused vodka, tomato juice, homemade chilli sauce, tajin, lemon & orange juice, Worcestershire sauce, garnished with a parmesan cookie and rosemary



14€

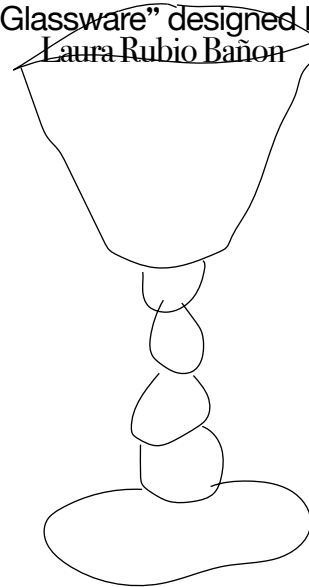
But First, Coffee

Our caffeine hits different

(Ingredients):

Vodka-infused coriander seeds, homemade coffee liqueur, cold brew and agave, served with a salted caramel and chipotle chocolate cookie

"Glassware" designed by
Laura Rubio Bañon



12€

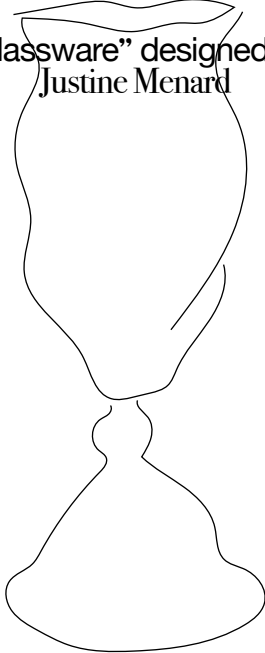
Matcha La Vista

What's the tea?

(Ingredients):

Pear vodka, pear Calvados, lemon juice, elderflower liqueur and matcha & lemon sorbet

"Glassware" designed by
Justine Menard



12€

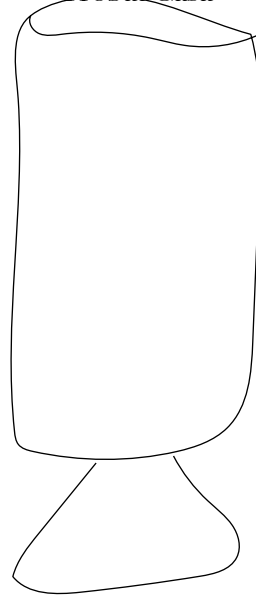
Purple & Tonic

When a G&T just won't cut it

(Ingredients):

Gin infused with Butterfly pea tea, lemon, tonic, lemon zest and thyme

"Glassware" designed by
Trobat Casa



12€

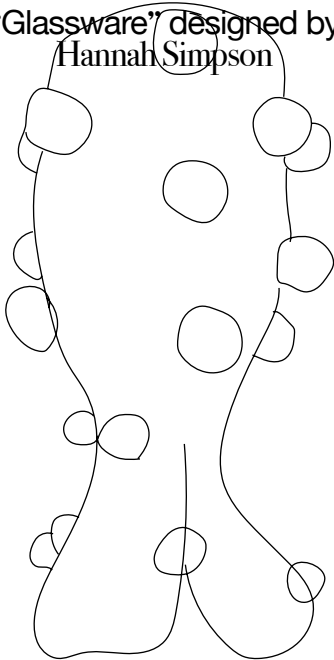
Sakxy Nikkei*

Peru's hidden kitchen

(Ingredients):

Pisco, sake, passionfruit, cordial
pepper, egg white and yuzu soda

"Glassware" designed by
Hannah Simpson



13€*

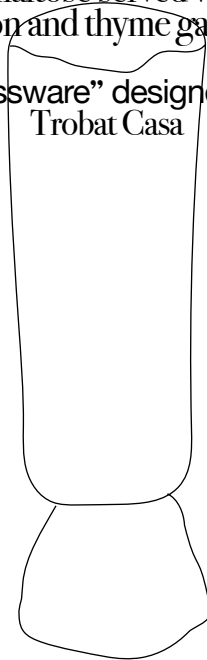
The Citrus Experience

The zest of life

(Ingredients):

Gin infused with Buddha's hand,
Soller orange liqueur, yuzu, lime and
jalapeño maltose served with a basil,
lemon and thyme garnish

"Glassware" designed by
Trobat Casa



15€

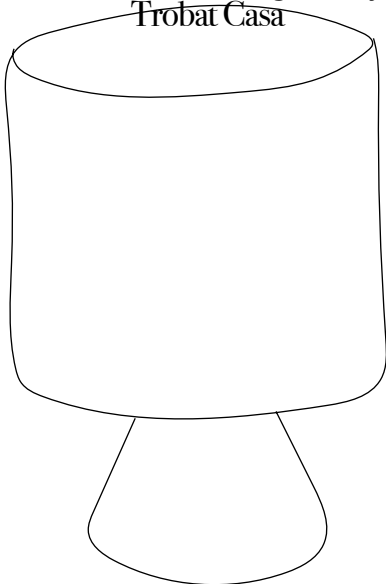
Trobar Sour

A future classic

(Ingredients):

Pisco, rum, lemon juice, agave
syrup, egg white and Oporto wine
(20 years)

“Glassware” designed by
Trobat Casa



14€

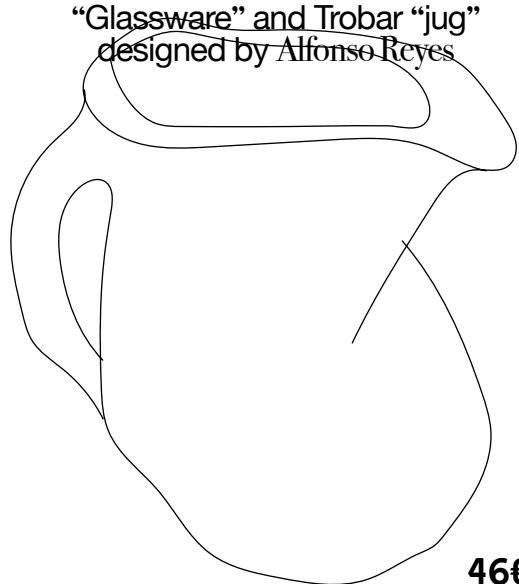
Watermelon Sugar High

Sangria, the trobar way

(Ingredients):

Blended watermelon, rum,
vermouth, Martini Fiero, orange
juice, lime, mint and red wine
Suitable for up to 4 people

“Glassware” and Trobar “jug”
designed by Alfonso Reyes



46€

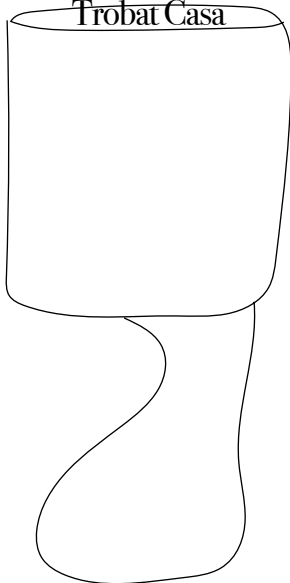
When Adam Bit The Apple

An apple a day...

(Ingredients):

Caribbean French cask finished whiskey, green apple wedges, cardamom and ginger soda

“Glassware” designed by
Trobat Casa



10€

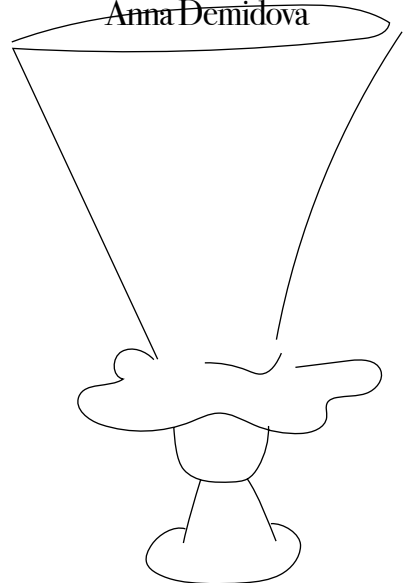
Pearl Clutcher

Summer in a glass

(Ingredients):

Japanese whiskey with yuzu, ginger, miso and katsuobushi soup, served with kumquat pearl mochi

“Glassware” designed by
Anna Demidova



15€

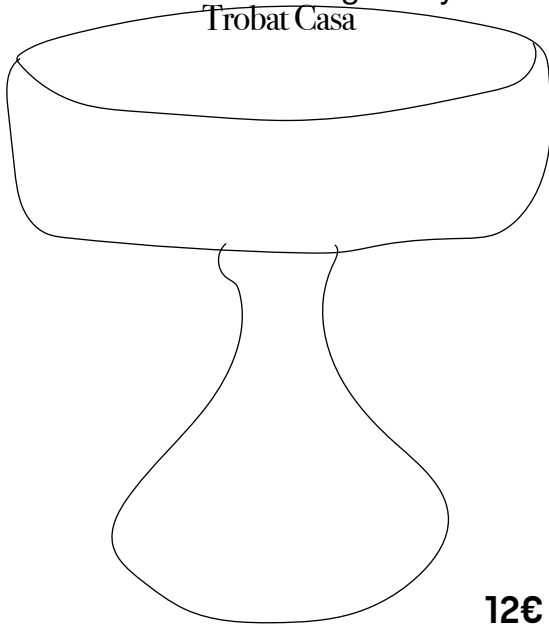
Ba-na-na-na

You'll be bananas for it

(Ingredients):

Brandy with homemade coffee liqueur,
fresh banana, coconut and sherry notes

"Glassware" designed by
Trobat Casa



12€

(Simple Pleasures)

Not tempted by our bespoke menu?

We're not judging. trobar does
classic just as well as we do eclectic.

As with everything we do, expect a
little twist on the original.

All "classics" are served in
glassware designed by Trobat Casa



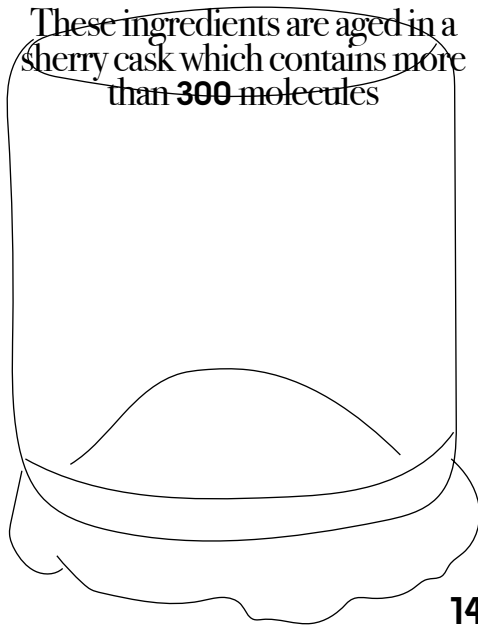
{ The Negroni Is On Holiday }

Orange is the new black

(Ingredients):

Gin infused with orange peel and extra virgin olive oil mixed with vermouth and Campari

These ingredients are aged in a sherry cask which contains more than **300** molecules



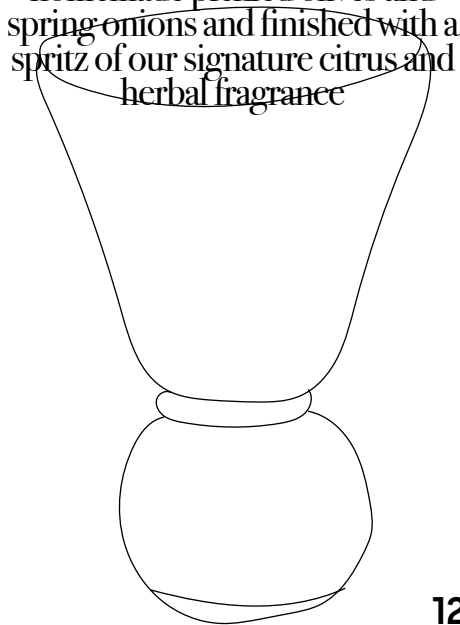
14€

[Drag Martini]

A martini, done your way

(Ingredients):

Choose from either gin or vodka
Then tell us how dry you want it
Our martini is served with
homemade pickled olives and
spring onions and finished with a
spritz of our signature citrus and
herbal fragrance



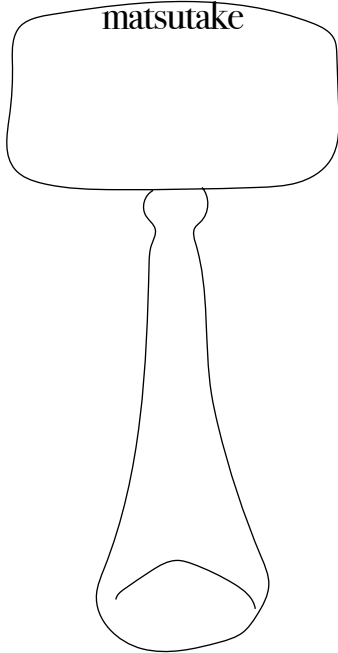
12€

Hattan-Man

Say it again, we dare you

(Ingredients):

Brandy, red and white vermouth and a drop of our homemade mushroom bitter, made of shitake, enoki and matsutake



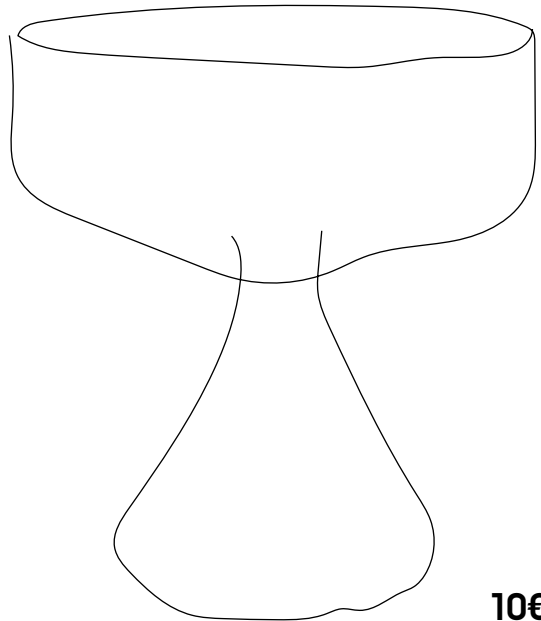
14€

Bam! Boo!

Say cheese

(Ingredients):

Sherry and dry vermouth served with Mallorcan cheese and rosemary dressing



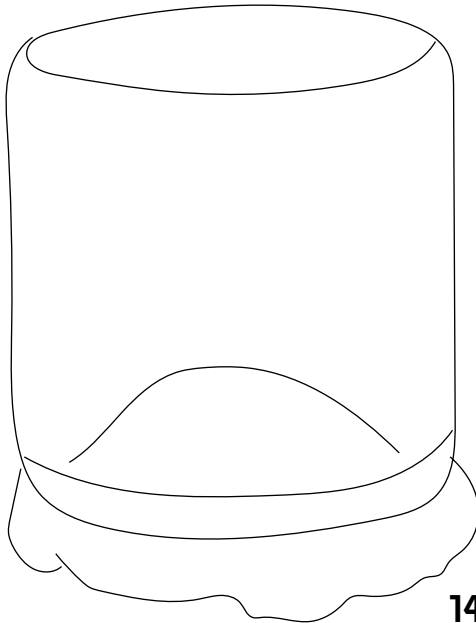
10€

Re-Fashioned

Like an old fashioned, but better

(Ingredients):

Bourbon and Palo Cortado, served with
aromatic bitters



14€

Don't see your go-to? Just ask your trobar tender and they'll whip it up for you if they can

Fermentation

In the mood for something different?
Our selection of fermented drinks and
cocktails are for those who create their
own lane

All “Glassware” designed by
Trobat Casa

Pulque

Also known as “octli”, this alcoholic
beverage is made from the fermented
sap of the maguey plant. In native
Central Mexico they call Pulque the
“drink of the Gods” and have been
drinking it for millennia

5,5€

Tepache

Our handmade non-alcoholic
fermented beverage made of
pineapple, unrefined cane sugar,
cinnamon, vanilla, dried orange peel
and dried chilli

4,5€

Trobat’s Kombucha

Our kombuchas are a fermentation of
green or black tea, water and sugar,
then filtered and mixed with fresh juice.
Ask our trobar tenders for the
kombucha of the day

6,5€

Booze Free Zone

Not drinking tonight? We've got you.
Explore our selection of delicious
beverages, all sans alcohol

All "Glassware" designed by
Trobat Casa

Bottled Water

Still or Sparkling

(500ml): 2,5€ (1L): 3,5€

Homemade Teas, Lemonades and Sodas

Ask our team for today's options

4€

Mocktails:



Apple Of My Eye

A breath of fresh air 12€

(Ingredients):

Non-alcoholic herbal spirit, fresh green
apple, soda water, cardamom and ginger
with a candied apple garnish

Easy Peasy

A citrus explosion 12€

(Ingredients):

Non-alcoholic citrus spirit, fresh
strawberry, pineapple juice and
grapefruit soda

Peaches And Cream

A sweet little treat 12€

(Ingredients):

Non-alcoholic aromatic spirit, fresh
peaches, raspberries and leche merengada

Beer And Wine

Not a cocktail person? We can't relate but we respect it. Explore our curated selection of wines and beer instead

Beer

Estrella: **3,5€** Coronita: **4,5€**

Bubbles

Glass: Bottle:

Perelada Brut Nature	
Cuvèe Especial	5€ 24€
Gramona Argent Brut	60€
Gramona Argent Rosé	62€
Ruinart Brut	110€

(Our wines are sourced from United States, Chile, Spain, France and the Balearic Islands)

White

Glass: Bottle:

971 Giró	7,5€ 36€
Envidia Cochina	10€ 40€
Cipma	12€ 44€
Three Sticks	
Durell Vineyard	100€
Errazuriz Las Pizarras	148€

Rose

Can Axartell	7,5€ 28€
Impromptu	11€ 40€
Whispering Angel	15€ 50€

Red

Bobos	11€ 42€
Three Sticks Price	
Family Estates	14€ 50€
Altanza Colección	
Artistas "Velázquez"	78€
Colom de la Penya	140€
Errazuriz Las Pizarras	160€

Te Amo? No, Tequila

Our trobasement is stocked with a curated selection of Mexico's best (meaning the world's best) Tequilas and Mezcal. We'll serve it however you like it: in a shot, in a tasting glass or in your favourite cocktail

Tequila

Blanco

Espolón	12€
Patrón Silver	12€
Casamigos	14€
Fortaleza	16€

Reposado

Patrón	14€
Casamigos	18€

Añejos

Patrón Añejos	18€
Herradura Selección Suprema	47€

Mezcal

400 Conejos	10€
Le Tribute	16€
Patrón Añejo	18€
Casamigos	26€
Magüey de Pechuga	52€

(For Trobasement only)

Rooftop trobar

Welcome to the Rooftop trobar! Enjoy our full cocktail list and explore our selection of three exclusive cocktails while you enjoy panoramic views

All “Glassware” designed by
Trobat Casa

Spritz Your Way

What’s life without a little spritz?

(Ingredients):

Choose your favourite liqueur and we will make your spritz our way

Piña Colada

And getting caught in the rain

(Ingredients):

Spiced rum, coconut milk,
roasted pineapple
& aromatic bitters

The Cuban

Our take on the Mojito

(Ingredients):

White rum, panela, fresh lime, mint leaves, soda water and bitters

All for 12€

(For Rooftop only)