The World's 50 Best Bars

The first bar in Spain to be named Legend of the List

Ranked Nº 1 The World's Best Bars 2022

KRIPTONITA

Citrus, herbal, electric ●●●●○ C: ⑨ — 16€

MG Paradiso gin, lemongrass, Sichuan pepper, electric liqueur, chocolate bitters, riboflavin, grapefruit cordial.

GREAT GATSBY

Smoky, strong, deep ●●●●○ C: ① G: ⑦ — 19€

The Macallan 12 y.o. whisky, Amaro Ramazzotti, lavender bitter, white truffle honey, chocolate and vanilla tocacco.

EVOLUTION NEGRONI

Bitter, spiced, tropical ●●●●● C: ⑨ ⑫ G: ① ⑧ ⑩ ⑬ — 15€

Maker's Mark bourbon with mango and vainilla, Campari with coconut oil, Mancino Rosso with chai tea, hazelnut liqueur.

THE CLOUD

Smoky, herbal, spiced ●●●○○ C: ⑨ — 16€

Del Maguey Vida mezcal, hibiscus, flaxseed, Amaro Montenegro, Mancino Secco, xylitol, Perrier.

TESLA

Floral, citrus, fruity ●●○○○ C: ⑨ — 16€

Cachaça, Bombay Sapphire gin, St-Germain, feijoa wine, yerba mate

ENIGMA

Fresh, fruity, resinous ●●○○○ C: ⑨ ⑫ G: ⑨ ⑬ — 16€

Vodka Grey Goose with mountain pine, mead, Italicus Rosolio di Bergamotto, apple cider, red berries, honey.

ATLANTIDE

Vegetal, refrescante, marino ●●○○○ C: ⑦ ⑩ ⑭ — 12€

Grey Goose vodka, Bombay Sapphire gin, mastiha liqueur, Martini Dry with gordal olives, sea cordial, tomato water and bergamot.

MEDITERRANEAN TREASURE

Citrus, herbal, fresh ●●●○○ C: ⑧ ⑫ — 16€

Grey Goose vodka, fino sherry, St-Germain, coriander, honey, egg white, oyster leaf.

GUILLOTINA

Fresh, sweet, fruity, for sharing ●●○○○ C: ⑦ ⑩ ⑪ ⑭ — 20€

Maker's Mark bourbon, Pedro Ximénez, pisco with kaffir lime, vanilla syrup, red grape syrup, hibiscus, sancha and watermelon.

AURORA BOREAL

Citrus, smoky, intense ●●○○○ C: ⑨ G: ⑧ — 16€

Patrón Silver tequila, yuzu liqueur, burnt citrus and kaffir lime liqueur, rhubarb liqueur, burnt citrus powder.

MUNDO PARALELO

Fruity, spiced, indulgent ●●○○○ C: ⑧ G: ⑦ ⑫ ⑬ ⑭ — 15€

Hibiki Suntory whisky, red grape, shiso and lemongrass, date and pollen syrup, turrón ice cream.

SPACE COLADA

Tropical, creamy, fruity ●●●○○ C: ⑨ ⑪ ⑭ G: ⑧ — 15€

Havana Club 7 rum infused with airy orange sponge cake, Valencian horchata, lucuma purée, lemon verbena.

ECLIPSE MARTINI

Dry, umami, saline ●●●●● C: ⑨ G: ⑤ ⑩ ⑭ — 16€

Grey Goose vodka with lemon, fino sherry, Mancino Dry with nori seaweed, Italicus Rosolio di Bergamotto, olive brine.

ALIENS

Smooth, Mediterranean, fresh ●●○○○ C: ⑨ ⑫ G: ⑧ ⑪ ⑭ — 12€

Patrón Silver tequila, Giannotti's aperitif, almond water, ginger, honey, roasted tomato powder.

Non-alcoholic

ROOTS

Floral, vegetal ○○○○○ — 10€

Tanqueray 0.0 alcohol-free gin, pea cordial, spinach and lemon verbena, rose and hibiscus soda.

Non-alcoholic

BELLINO

Sparkling, light, fruity ○○○○○ C: ⑨ — 12€

Peach purée, grape must and bubbles.

"The name Paradiso is a tribute to my family's ice cream parlour, where I learned the art of blending flavours". Giacomo Giannotti

ALLERGENS **C:** in cocktail **G:** in garnish

① Egg ② Dairy ③ Gluten ④ Grapefruit ⑤ Red berries ⑥ Tomato ⑦ Soy ⑧ Nuts ⑨ Sulphites

○○○○○ Non-alcoholic
●○○○○ Light
●●○○○ Light-medium
●●●○○ Medium
●●●●○ Medium-strong
●●●●● Strong

SNACKS

Salmon taco
Guacamole, Sriracha mayonnaise and fried quinoa.
4€ each
① ② ⑦ ⑨ ⑩

Parmesan and truffle fries
8€
②

Fried sweet potato
6€

Salt cod fritters on honey capuchina
12€ (4 pieces)
① ② ⑦ ⑨ ⑩ ⑪ ⑫

Iberian ham croquettes
12€ (4 pieces)
① ② ⑦ ⑨ ⑩ ⑫

Chargrilled chicken yakitori with pineapple and orange
12€ (2 skewers)
① ⑦ ⑩

Pulled pork brioche
200g of pork slow-cooked for 18 hours, crispy onion and smoked chilli mayonnaise.
12€
① ② ⑦ ⑨ ⑩

Steak tartar brioche
150g of aged beef tenderloin, pickles, spring onion, Tabasco, Perrins sauce, egg yolk and mustard.
12€
① ② ⑦ ⑨ ⑩ ⑫

Wagyu mini burgers
Pickled cucumber, shiso leaf and Japanese mayonnaise.
12€
① ② ⑦

Pastrami sandwich
Pickled cucumber, mustard and mayonnaise.
12€
① ② ⑦ ⑨

Vegetal sandwich
Lettuce, tomato, hard-boiled egg, cheese, tuna and mayonnaise.
12€
① ② ⑥ ⑦ ⑨

Iberian ham
100g de Lazo acorn-fed ham, pan de cristal bread and seasoned grated tomato.
24€
①

POSTRES

Horno Alfonso Martinez Truffles
4€ each
① ② ⑧

ALLERGENS

① Gluten ② Crustacean ③ Egg ④ Fish ⑤ Peanut ⑥ Dairy ⑦ Mustard ⑧ Sulphites ⑨ Molluscs ⑩ Soy ⑪ Nuts ⑫ Legumes

NOTICE FOR COELIACS
Unfortunately, we cannot guarantee that our dishes are free from traces of gluten due to cross-contamination.

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CERVEZA BEER

Heineken 33cl	3,5 €
Heineken 0,0 33cl	3,5 €
Birra Moretti 33cl	4,5 €
Desperados 33cl	4,5 €
Guinness 33cl	5,5 €
Guinness Hop House 13 Lager 33cl	5,5 €

VINO WINE 150ML

BLANCOS / WHITE WINES

Chivite Las Fincas V.T. 3 Riberas - chardonnay	4,5 €
Terra de Godos D.O. Rías Baixas - albariño	4,5 €

ROSADOS / ROSÉ WINES

Chivite Las Fincas V.T. 3 Riberas - tempranillo, garnacha	4,5 €

TINTOS / RED WINES

Viña Salceda D.O. Rioja - tempranillo	4,5 €

CAVA

Nodus	4,5 €

VERMUTS VERMOUTHS

Martini Rosso/Bianco Copa 9,50 €

LICORES (CHUPITOS) LIQUEURS (SHOTS)

Hierbas ibicencas	4,5 €
Limoncello	4,5 €
Jägermeister	5 €
Whisky Cutty Sark	5 €
Havana Origen	5 €
Eristoff	5 €
Gin Puerto de Indias Classic	5 €

GIN

	copa / *glass*
Puerto de Indias Classic	10 €
Larios 12 - Larios Rosé	11 €
Tanqueray	11 €
Bombay Sapphire	11 €
Beefeater - Beefeater Pink	11 €
Seagram's	11 €
Nordés	13 €

GIN PREMIUM / PREMIUM GIN

Beefeater Black	12 €
Bulldog	12 €
Gin Mare	12 €
Roku Gin - MOM	12 €
Martin Miller's	13 €
Beefeater 24	13 €
Brockmans - Hendrick's	14 €
Sipsmith - Tanqueray Ten	14 €
G'Vine Floraison - G'Vine Nouaison	14 €
Plymouth	14 €
Bombay Sapphire Premier Cru	14 €
Monkey 47	15 €

TEQUILA

	chupito / *shot*	botella / *bottle*
José Cuervo Silver	5 €	160 €
José Cuervo Dorado	5 €	160 €
Patrón Silver	8 €	195 €
1800 Reposado	-	200 €
1800 Añejo	-	200 €
Dobel Diamante Reposado Cristalino	10 €	220 €
Don Julio Blanco - Reposado	-	220 €
Patrón Reposado	9 €	235 €
Clase Azul Plata	-	260 €
Clase Azul Reposado	-	360 €
Don Julio 1942	-	390 €

VODKA

	copa / *glass*
Eristoff (misil 1 l)	10 €
Ketel One	13 €
Grey Goose Original	13 €
Absolut Elyx	15 €

RON RUM

	copa / *glass*
Captain Morgan - Brugal Añejo	10 €
Santa Teresa Gran Reserva	10 €
Bacardi Superior	11 €
Brugal Extra Viejo - Barceló	11 €
Havana Origen	11 €
Havana Club 7 años	12 €
Barceló Imperial	12 €
Brugal 1888	15 €
Zacapa 23 años	15 €

WHISKY

	copa / *glass*
Cutty Sark	11 €
Dewar's White Label	11 €
Four Roses	11 €
Jameson	11 €
Johnnie Walker Black Label	14 €
Chivas Regal 12 y.o. - Cardhu 12 y.o.	14 €
The Glenrothes 10 y.o.	14 €
Glenfiddich	14 €
Dewar's 12 y.o.	14 €
Johnnie Walker Gold Label	15 €
Glenmorangie 10 y.o.	15 €
The Macallan Double Cask 12 y.o.	15 €
Hibiki Japanese Harmony	18 €
The Macallan 15 y.o.	22 €
The Macallan 18 y.o.	44 €

REFRESCOS SOFT DRINKS

Coca-Cola Zero	3,50 €
Coca-Cola original	3,50 €
Schweppes limón / lemon	3,50 €
Schweppes naranja / orange	3,50 €
Schweppes soda	3,50 €
Schweppes ginger ale	3,50 €
Schweppes ginger beer	3,50 €
Schweppes pomelo / grapefruit	3,50 €
Fuze Tea limón / lemon	3,50 €

COCTELERÍA CLÁSICA CLASSIC COCKTAILS

Margarita	12 €	Adonis	12 €
Moscow Mule	15 €	Whisky Sour	13 €
Cosmopolitan	12 €	Pisco Sour	12 €
Old Fashioned	12 €	Amaretto Sour	12 €
Dry Martini	14 €	Paloma	12 €
Bloody Mary	14 €	Clover Club	12 €
Tom Collins	15 €	Pornstar Martini	14 €
Gin Fizz	14 €	Long Island Iced Tea	14 €
Caipirinha	12 €	Piña Colada	15 €
Negroni	12 €	Dark 'n' Stormy	12 €
Aperol Spritz	12 €	Mojito	12 €
Americano	12 €	Bellini	12 €
Manhattan	15 €	Black Russian	14 €
Sbagliato	12 €	Espresso Martini	15 €
Boulevardier	13 €	Tommy's Margarita	12 €