

DRAUGHT BEER

leffe blonde **68**
stella artois **68**

WATER

san pellegrino **68**
acqua panna **68**

COFFEE

espresso / double espresso **40**
latte / cappuccino / americano **48**
mocha **58**

TEA

peppermint / chamomile / green / english breakfast / earl grey **40**

WHISKEY/BOURBON

Buffalo Trace **100**
Makers Mark **110**
Michter's Bourbon **130**
Woodforce Reserve **150**

RYE

Michter's Rye **130**
Rittenhouse Rye **140**

IRISH

Bushmills **120**
Jameson **100**
Teeling Single Grain **150**

JAPANESE

NIKA from the barrel **190**
Hibiki Harmony **400**

SCOTCH

Chivas Regal 12 **100**
Chivas Mizunara **150**
Bowmore 15 **250**
Glenfiddich 15 **180**
Glenmorangie 10 **120**
Glenlivet 12 **130**
Glenlivet 15 **170**
Glenlivet 18 **300**
Laphroaig 10 **140**
Macallan Double Cask **190**
Oban 14 **190**
Talisker 10 **150**

MELODY BAR MENU

Welcome to our cocktail menu! We offer a variety of options to cater to different preferences and occasions. Our menu is divided into three sections: aperitifs, seasonal cocktails, and research and development cocktails.

Aperitifs: Our aperitif selection features light and refreshing drinks that are perfect for stimulating the appetite before a meal. These cocktails are carefully crafted to awaken your taste buds and prepare you for the dining experience ahead.

Our seasonal cocktails are inspired by the flavors and ingredients of the current season. We source fresh, local produce to create unique and vibrant drinks that capture the essence of the time of year. Our bartenders continuously experiment with new combinations to offer you a delightful and ever-changing selection.

Research and Development Cocktails: This section showcases our innovative and experimental creations. Our talented mixologists are constantly pushing the boundaries of mixology, exploring new techniques, flavors, and presentations. These cocktails are the result of their dedication to creating unforgettable drinking experiences. At Melody we use fresh produce and handcrafted cordials, infusions, shrubs and syrups in every cocktail. **All drinks are made with love.**

SEASONAL SIGNATURES

LAVENDER BEE KNEES

lavender infused gin, mancino sakura, honey, lavender syrup, lemon (egg white optional) **120**

RHUBARB SOUR

pisco, strawberry infused lillet blanc, rhubarb syrup, lime (egg white optional) **100**

JUNIOR POPPA

mezcal, mango chilli shrub, elderflower, lime

SALTED CARAMEL ESPRESSO MARTINI

vodka, kahlua, salted caramel, espresso **100**

PEACH GIMLET

bourbon, peach cordial, mancino **100**

YELLOW PEPPER MARGARITA

olmeco silver, yellow pepper cordial, italicus, lime **100**

DECONSTRUCTED TIRAMISU

martel vsop, amaro montenegro, homemade coffee liquor, mascarpone espuma **100**



APERITIF

KRAN BERE AMERICANO

cranberry infused campari, cocchi di torino, soda **110**

CLEMENTINE DELIGHT

coconut fat washed monkey 47, italicus, orange, tarragon, peychaud bitters, sauvignon blanc, champagne **120**

PEACH BLOSSOM SANGRIA

chenin blanc, peach syrup, peach liquor, lemon **120**

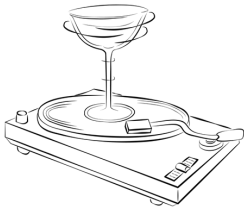
R&D

EHU GIRL

milk-washed : vodka, malibu, lychee, pineapple **120**

NAUGHTY NUTS

roasted cashew infused dark rum, amaro montenegro, aperol, banana skin oleo, lime **120**



REFRESHERS

GUMMY BEAR

honeydew oleo, lime, ginger ale **110**

RHUBARB COLLINS

seedlip, rhubarb syrup, lemon, soda **100**

EARTH

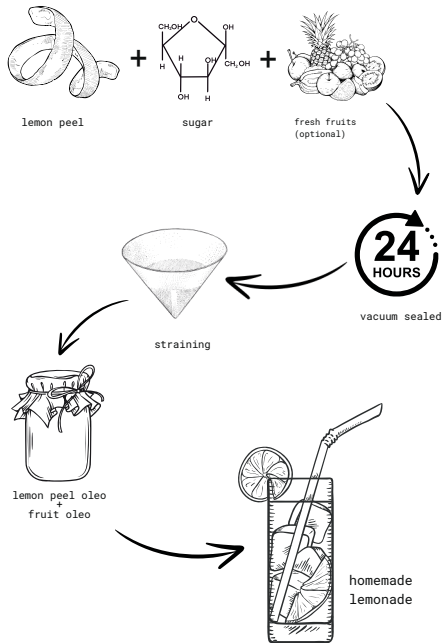
seedlip, basil cucumber cordial, lime, ginger beer **100**

CLASSIC HOMEMADE LEMONADE

lemon peel oleo, lemon, soda **100**

SKIWI LEMONADE

strawberry & kiwi oleo, lemon, soda **110**



COGNAC / BRANDY

Martel VSOP **140**
Martel XO **190**
Alto Del Carmen **100**

TEQUILA

Olmecca Blanco **90**
Olmecca Reposado **95**
1800 Cristalino Silver **120**
1800 Cristalino Reposado **130**
Don Julio Blanco **180**
Don Julio Reposado **200**
Clase Azul Reposado **800**
Patron Silver **140**
Patron Reposado **160**

SPIRITS

VODKA

Absolut Vodka **90**
Absolut Elyx **120**
Beluga **160**
Belvedere **140**
Grey Goose **130**
Kettle One **120**

RUM

Havana Club 3 **90**
Havana Club 7 **100**
Captain Morgan Spiced Rum **90**
Diplomatico Reserva **140**
Ron Zacapa **180**
The Kraken Black Spice **120**

MEZCAL

Los Danzantes Reposado **90**
Alipus San Andres Blanco **110**
Casamigos **140**

LIQUEURS

Amaro Montenegro **70**
Amaro Santoni **70**
Baileys **80**
D.O.M Benedictine **70**
Disaronno **70**
Fernet-Branca **70**
Lucano Anniversario **70**

GIN

Beefeater **90**
Bombay Sapphire **110**
Canaima **130**
Hayman's Old Tom **130**
Hendricks **140**
Ki No Bi Dry **190**
Malfy Gin **100**
Martin Millers **120**
Monkey 47 Dry **180**
Monkey 47 Sloe **200**
Plymouth **130**
Suntory Roku **120**
Tanqueray **110**
Tanqueray No.TEN **150**
The Botanist **170**