CLASSIC COCKTAILS

The essentials. If your preferred does not appear, ask our mixologist (yes, we mean our barman).

AMERICANO
Only great fans know that this is the cocktail ordered by James Bond in the very first novel published by Ian Flemming in 1953. In chapter 5 of "Casino Royal", the most famous secret agent of all time makes it clear that he has excellent taste for refined drinks.

Campari, Vermut Rosso, Soda
12

APEROL SPRITZ
Originally from Venice and Trieste during the years when the northern Italy was part of the Austro-Hungarian Empire. The soldiers mixed the best of both worlds: classic white wines of southern Germany and Austria, with intense Italian bitters. The story tells that the soldiers sought to lighten their spirits and added bubbles to make them more like beer.

Aperol, Cava, Soda
12

BELLINI
Inspired from the famous Giuseppe Cipriani, owner of Harry’s Bar in Venice. With a very special pink shade, it reminded him of the toga in one of the paintings from the Italian artist XV century, Giovanni Bellini.

Prosecco, Peach Mix
12

BLOODY MARY
There are a lot of versions about its origin, many more about the origin of its name. Was it in the Harry’s Bar from Paris or in a Club in New York? Was it named for Mary I Queen of England, Mary Pickford or a lady called Mary, who was seated everyday in the counter of one of those bars? What we surely know is that you have to taste it even once.

Vodka, Pepper, Lemon Juice, Tomato Juice
12

COSMOPOLITAN
This cocktail has become so popular -so fast- that it even has a nickname: Cosmo. And no, we are not gonna make any references about her. Don’t you know who we are talking about? Fine, so fine. It works.

Vodka, Cointreau, Blueberry juice, Lime juice
12

Welcome to our bar. We have high spirits, good music and low lighting. Join us everyday from 17:00 to 01:00. It’ll be cool, candlelit and we’ve ordered a lot of great whisky. Yep, gin so._

Friends, Enemies and Lovers welcome

All the prices are in €. Taxes included
MARTINI COCKTAILS

CUCUMBER & ELDERFLOWER MARTINI
Variation of the classic Martini Cocktail with fruit and fresh touches.
Grey Goose Vodka, Chase Elderflower Liquor, Cucumber
14

DRY MARTINI
"Shaken, not stirred" - the most famous words Bond said ever after "My name is Bond, James Bond"-. It’s a typical association of ideas, but we are great Bond fans. We would not even mention it if this is the proper method or not. We only know that behind speculation and rumours regarding the history and origin of this cocktail, the marriage of gin and vermouth is one of the finest inventions of man kind.
Gin, Dry Vermouth
14

MERCER COCKTAILS

CAIPISAKE
Sake, Lime, Sugar
16

CLEMENTINE NEGRONI
Evolution of Italian excellence cocktail adding a sweetness touch with fresh clementine.
Gin, Campari, Vermouth Rosso, Clementines
16

CRAB APPLE & ELDERBERRY SOUR
Delicious sour made with white egg and homemade mix made with red fruits gin and crab apples.
Gin Mix, Lemon Juice, Egg White
16

CUCUMBER MOJITO
The popular Mojito from La Habana, twist with fresh flavour that provides natural cucumber, avoiding the mint and keeping the original freshness.
Bacardi, Lime, Cucumber, Sugar
16

MANHATTAN
The quintessence of the cocktail made with rye whisky. Legend said that it was created by Jennie Churchill, mother of the renowned Winston Churchill, at The Manhattan Club although history places her away from there at that time. We prefer to perpetuate the myth. But what we have so clear is that 150 years later it continues to maintain its class and sex appeal.
Rye whiskey, vermouth rosso, angostura
12

MOJITO
We all know that it was popularized by Ernest Hemingway in "La Bodeguita del Medio" from La Habana. But, did you know that its origin was a beverage called "El Draque" in honour of the famous Francis Drake? We didn’t either, until we researched it. But rocks. It was a pirate. Oh, well a sea captain.
White Rum, Sugar, Lime, Mint, Soda
12

MOSCOW MULE
Invented in 1941 by John Martin & John Morgan. The name Moscow Mule is because vodka is Russian and the drink has some kick that you feel when you take it.
Vodka, Lime, Ginger Beer
12

NEGRONI
People said that it was created by an Italian count with an obvious name, Negroni, around 1920, when he decided to put gin instead of soda into his Americano, to give a touch of dryness. People also say that it is the perfect cocktail. Whatever they said, we only know that you will love or hate it, but never will forget it.
Gin, Vermouth Rosso, Campari
12

All the prices are in €. Taxes included
RASPBERRY MULE
Small variation of the Classic Moscow Mule. Perfect for the red fruits lovers and sweet drinks. The raspberries and the blackberry liquor give it a savage meaning touch.
Vodka, Chambord, Raspberries, Lime, Ginger Beer
16

CHURCHILL SPECIAL
Cult to the classic Johnnie Walker Black Level, Sir Wiston Churchill’s favourite.
Johnnie Walker Black Level Whiskey, Sweet Vermouth, Benedictine
16

GIN’S APPLE
Fresh, sweet and smartness on this cocktail made with apple and cucumber.
Gin, Elderflower Syrup, Cucumber & Apple, Ginger Beer
16

AFTER DINNER

BRANDY ALEXANDER
The Brandy Alexander was made by the Barman Henry Mc Elhone for a special weeding in London, on 1922, between Victoria Alexandra & Lascelles. It became so popular during the mid-century.
Cognac, Creme de Cacao, Heavy Cream, Nutmeg
14

CACAO MARTINI
Classic Martini expresso with cacao touches. The perfect way to join the dessert.
Chocolate Vodka, Kahlua, Espresso, Sugar, Cacao
14

OLD FASHIONED
Surely it is the King of Whisky Cocktails. Not only that, but the loins of from which all other cocktails sprang. This, indeed, points the way to the name.
Bourbon Whiskey, Sugar, Bitters
14

All the prices are in €. Taxes included
GIN & TONICS

What more can we say about this drink that has became the “it” cocktail? Nothing, that’s why we are going to directly mention the tonic waters and the gins we have so you can make your preferred combination. And if you need help, ask our barman without remorse.

TONIC WATER

Schweppes
The original one.

Fever Tree
100% natural. Light carbonated. Soft taste.

1724
With citrus notes.

GINS

209
New Western Dry. American Premium. Five distillations.

Aviation
New Western Dry. The usual botanics plus more surprising ones like Anise, sarsaparilla o lavender.

Bayswater
London Dry. Juniper, citrus, coriander, angelica, cassia, cinnamon, liquorice and nutmeg among others.

Beefeater 24
London Dry. The traditional recipe plus new ingredients, like green Chinese tea and sencha Japanese tea.

Berkeley Square
London Dry. Lavender and lime kaffir leaf, soaked in pure grain alcohol.

Blue Coat
American Dry. Organic botanics like juniper berries and American citrus.

Bombay Dry
London Dry. Unique distillation process, steamed.

Bombay Sapphire
London Dry. Balanced distillation with the inclusion of 10 botanics.

Botanic
London Dry. Soft and Dry. Stands up the juniper and the almond peel.

All the prices are in €. Taxes included

NON ALCOHOLIC COCKTAILS

PEAR & ELDERFLOWER MOJITO
Variation of the popular Mojito. For the ones who are looking for something refresh.
Pear Juice, Elderflower Cordial, Mint, Lime
9

SAN FRANCISCO
Story tells that during 1970 in this Californian city, the owner of a bar found out his employee was totally drunk and, to preserve his job, said he was making the cocktail which will make them famous. He proved it making the famous San Francisco.
Pineapple Juice, Orange Juice, Lemon Juice
9

VIRGIN MARY
Famous Bloody Mary without any alcohol. Smoothie spicy tomato juice.
Tomato Juice, Pepper, Tabasco, Lemon Juice
9

M E R C E R
COCKTAIL BAR

All the prices are in €. Taxes included
<table>
<thead>
<tr>
<th>Gin</th>
<th>Description</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Botanical</strong></td>
<td>London Dry. Made from wheat alcohol and spring water. In the last distillation are added 14 botanics in infusion, one of them secret.</td>
<td>12</td>
</tr>
<tr>
<td><strong>Brockman’s</strong></td>
<td>London Dry. Main aromas of fruits of the forest. Sweet flavours but full of nuances.</td>
<td>14</td>
</tr>
<tr>
<td><strong>Brooklyn</strong></td>
<td>American Dry. Traditional Distilled. Citrus shell and juniper. Basically rosemary.</td>
<td>14</td>
</tr>
<tr>
<td><strong>Bulldog</strong></td>
<td>London Dry. Tasting notes of hazelnut, juniper and citrus.</td>
<td>12</td>
</tr>
<tr>
<td><strong>Caorunn</strong></td>
<td>Scottish Dry Gin. Floral and citrus. Juniper, orange and coriander.</td>
<td>12</td>
</tr>
<tr>
<td><strong>Citadelle</strong></td>
<td>London Dry. Soft but powerful. Spring water, triple distillation and 19 spices.</td>
<td>12</td>
</tr>
<tr>
<td><strong>Fahrenheit</strong></td>
<td>London Dry. Juniper, citrus, angelica and other botanics well balanced.</td>
<td>12</td>
</tr>
<tr>
<td><strong>Fifty Pounds</strong></td>
<td>London Dry. Soft and balanced, a classic one.</td>
<td>12</td>
</tr>
<tr>
<td><strong>Geranium</strong></td>
<td>London Dry. Classic and balanced style but with an unusual bouquet. Geranium, Juniper and Lemon.</td>
<td>12</td>
</tr>
<tr>
<td><strong>Gin Mare</strong></td>
<td>London Dry. Arbequina olive, basil, thyme and rosemary.</td>
<td>12</td>
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<tr>
<td><strong>Gin Raw</strong></td>
<td>Spanish Dry. Mix traditional systems with low temperature distilled. Fresh and exotic Mediterranean botanicals.</td>
<td>14</td>
</tr>
<tr>
<td><strong>G’Vine Floraison</strong></td>
<td>Grape Gin. Smooth with grassy and floral hints.</td>
<td>14</td>
</tr>
<tr>
<td><strong>Haswell</strong></td>
<td>London Dry. Unashamedly citric. Mainly orange bitter.</td>
<td>12</td>
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<tr>
<td><strong>Hendrick’s</strong></td>
<td>Scottish Dry Gin. Rose petals and cucumber infusion mixed with juniper, citrus peel and coriander.</td>
<td>12</td>
</tr>
<tr>
<td><strong>Jinzu</strong></td>
<td>London Dry. Made with sake and botanicals, like cherry blossom, juniper and yuzu.</td>
<td>12</td>
</tr>
<tr>
<td><strong>Jodhpur</strong></td>
<td>London Dry. Very smooth, with a delicate flavour of juniper, aromatic herbs and citrus.</td>
<td>12</td>
</tr>
<tr>
<td><strong>Junipero</strong></td>
<td>American Dry. Light, crisps and clean combining deep spiciness with subtle delicacy.</td>
<td>14</td>
</tr>
<tr>
<td><strong>London Dry nº1</strong></td>
<td>London Dry. Traditional distilled. 12 botanicals.</td>
<td>12</td>
</tr>
<tr>
<td><strong>London Dry nº3</strong></td>
<td>London Dry Gin. Traditional recipe. Juniper, sweet orange peel and cardamom seeds.</td>
<td>14</td>
</tr>
<tr>
<td><strong>Martin’s Miller</strong></td>
<td>London Dry. Pure water from Iceland. Citrus peel, coriander, cinnamon and angelica.</td>
<td>12</td>
</tr>
<tr>
<td><strong>Mascaró Gin 9</strong></td>
<td>London Dry. Classic botanicals from the Mediterranean Sea.</td>
<td>12</td>
</tr>
<tr>
<td><strong>Master’s</strong></td>
<td>Dry Gin. Juniper Scents, reminds slight souvenirs of Resin and a fresh herbs finish. Slightly spicy.</td>
<td>12</td>
</tr>
<tr>
<td><strong>Monkey 47</strong></td>
<td>Dry Gin. 47 botanics, prominent cranberries and other fruits from the black forest. Aged in clay tanks.</td>
<td>14</td>
</tr>
<tr>
<td><strong>Ophir</strong></td>
<td>London Spiced Gin. The Tellicherry’s pepper, Indian juniper and Moroccan juniper stand between his 10 different botanicals.</td>
<td>14</td>
</tr>
<tr>
<td><strong>Oxley</strong></td>
<td>English Dry. Herbal gin with citrus scent marking and soft juniper and species flavour at the end.</td>
<td>16</td>
</tr>
<tr>
<td><strong>Plymouth</strong></td>
<td>English Dry. Soft gin and original with juniper scent marking. Driest variety of London Dry.</td>
<td>12</td>
</tr>
<tr>
<td><strong>Seagram’s</strong></td>
<td>American Dry. Traditional Botanics.</td>
<td>10</td>
</tr>
<tr>
<td><strong>Sipsmith Blue</strong></td>
<td>London Dry. Traditional ingredients mixed with spring water.</td>
<td>12</td>
</tr>
<tr>
<td><strong>Sipsmith Green</strong></td>
<td>London Dry. 10 different botanicals. Soft, full of power and flavour explosion.</td>
<td>12</td>
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</tbody>
</table>

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VODKAS

We recommend to drink straight with cold ice, along with some of our tapas but if you don’t dare to, what about a vodka-tonic?

Beluga
Russia. Produced with malt alcohol, named “World’s Best”.
14

Belvedere
Poland. Slight Vanilla Bouquet, light sweetness and creamy sensation, with a fresh and clean finish.
14

Ciroc
France. Grape based.
14

Citadelle
France. Soft, floral and slightly fruity.
12

Crystal Head
Canada. Four times distilled and seven times filtered.
16

Ed Hardy
France. Unique like the artist whom name it.
14

Grey Goose
France. Initially soft with a gentle sweetness, smooth and rounded texture with a hint of almond.
14

Ketel One
Holland. Slightly spicy and cereal sweetness. Citric finish.
12

Roberto Cavalli
Italy. Clean with hints of cream and citrus peel.
16

Stolichnaya
Russia. Vanilla and white pepper bouquet. Aniseed and nutty taste.
10

Wyrobowa Exquisite
Poland. Distilled with water from a natural well of great depth. Rye gives a slight sweet taste.
12

Zubrówka
Poland. Herbs flavoured. The traditional way to drink it is with apple juice.
12
WHISKIES & BOURBONS

Beyond a craze, we all know whisky is a matter of heart. We recommend it alone, pure old-style.

Markers Mark
Bourbon. Know as the best since its flavour. A characteristic caramel bouquet due to the smoked oak.
  12
Michel Couvrer
Blended Malt. Fresh and easy drink.
  16
Oban 14
Single Malt. Dried figs and sweet spices.
  18
Scapa 16
Single Malt. Smooth and full, perfectly balanced wild honey and heather.
  20
Springbank Marsala 9
Single Malt.
  22
Yamazaki
  22

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WHISKIES & BOURBONS

Beyond a craze, we all know whisky is a matter of heart. We recommend it alone, pure old-style.

Benromach
Single Malt. Smoked flavour with malt and cereals. Dry with spices and pepper hints.
  16
Cardhu 12
Single Malt. Bold and dry.
  12
Chivas 12
Blended. Sweet ripen apples, vanilla hints, hazelnuts and caramel syrup.
  12
Caol Lla 2004
Single Malt. Fruity and smoked, with floral finish.
  14
Glenffidich 12
Single Malt. Sharp but with fruity and soft wooden notes.
  14
Glenrothes
Single Malt. Moderately sweet and orange reminds slightly spicy finish.
  16
Isle of Jura
Single Malt. Soft and full of complex flavours like peach, honey and citrus.
  14
J. Walker Black Label
Blended. Full flavoured with vanilla, fresh fruits, smoked soil and forest fruits.
  12
Jack Daniel’s
Bourbon. Soft smoky sweetness with a hint of liquorice.
  12
Lagavulin 16
Single Malt. Dry but sweet, sea and wood notes.
  18
Laphroaig 10
Single Malt. One of the best. Very balanced flavour but great strength.
  14
Linkwood 12
Single Malt. Sherry, liquorice and vanilla.
  18
Macallan Amber
Single Malt. The nose is sweet and citrus. Notes of vanilla with fresh cut grain. Raisins, cinnamon and toffee. Slightly dry.
  18
Macallan Ruby
  24

RUM

For a strange reason every time we hear the word rum, it reminds us of Long John Silver. How bizarre.

Abuelo 12
Panamanian rum made with nature, sweetness and complexity.
  14
Appleston Estate 12
Jamaican rum soft, light and fragrant.
  12
Bacardi
12 months old on American white oak barrels.
  12
Bacardi 8
Extremely aromatic, with constant flavour, 8 years aged.
  12
Barceló Imperial
Tropical ripen fruits bouquet. Slightly vanilla and treacle hints. Soft and aromatic.
  14
Brugal Extra Viejo
Dominican Premium rum made mixing aged between 3 and 8 years.
  12
Diplomático Reserva
Venezuelan rum with orange peel aroma, brown sugar and cinnamon. It combines notes of aged oak and syrup.
  14

All the prices are in €. Taxes included
El Dorado 12
Soft with great fruit and spices flavour with a touch of honey and brown sugar. The end is nice, smart and dry.
14

Flor de Caña 18
Dry, full body, brown chocolate flavour, toffee, nutmeg and brown spices. Ends with burnt oak flavour, vanilla and nutmeg.
16

Gosling’s Black Seal
Sweet aroma with spices flavour and cooked fruit.
12

Havana Club 3
Delicate taste. Perfect neat or on the rocks.
12

Havana Club 7
Hot cocoa flavour, vanilla, treacle, chestnut and caramelized tropical fruits bouquet.
12

Matusalem 15
Smooth with a Bourbon resemblance. Bold.
14

Pampero Aniversario
Aged for at least twelve years in American oak barrels. Reddish golden color. Aromas of wood, vanilla and toasted hazelnuts.
12

Plantation Grenada
Stands out the vanilla and oak.
16

Plantation Nicaragua
Full range of flavours. Very special.
16

Pyrat XO
15 years mixed. Smooth taste and delicious amber flavour.
16

Santa Teresa 1796
Honeyed and complex flavour.
14

Zacapa 23
Rich and full-bodied with spicy chocolate and pleasing tannic bite.
16

Zacapa XO
A great aged rum. A balanced range of flavours and bouquets.
18

TEQUILA & MEZCAL
With salt, lime or much better on the rocks.

Ocho Blanco
Strong and special.
12

Ocho Reposado
Fruit, sour, sweet and smoothness in a perfect balance.
12

Don Julio 1942
Limited, it has a toffee sweet aroma, cherries, cinnamon and almonds. Also has a soft oak flavor, soft texture and mild chocolate aroma.
22

Don Julio Blanco
Soft, fresh and agave flavour. Light colour, dry aroma with citrus.
14

Don Julio Reposado
Soft and elegant, with hints of dark chocolate, vanilla and cinnamon.
16

Herradura Reposado
The brand’s original. Great taste and character.
18

Mezcal Marca Negra Espadin
Mezcal. Sweet and fruity. Mango and cinnamon.
18

Mezcal Marca Negra Tobala
Sweet and fruity. Mango and cinnamon.
22

Pampero Aniversario
Aged for at least twelve years in American oak barrels. Reddish golden color. Aromas of wood, vanilla and toasted hazelnuts.
12

Patron Silver
Handmade in small batches. It is soft, fine and perfect to drink on the rocks.
14

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**LIQUEURS & SPIRITS**

- **Amaretto**
  - Italy. Apricot and almonds liquor.
  - 10

- **Baileys**
  - Ireland. Whisky cream.
  - 7

- **Berta Roccanivo 2006**
  - Italy. Grappa.
  - 18

- **Berta Solitre 2005**
  - Italy. Grappa.
  - 18

- **Cointreau**
  - France. Orange liquor.
  - 7

- **Chartrause Jaune**
  - France. Herbs liquor.
  - 9

- **Chartrause Verte**
  - France. Herbs liquor.
  - 9

- **Drambuie**
  - Scotland. Whisky and honey liquor.
  - 10

- **Etter Kirsch**
  - Switzerland. Cherries liqueur.
  - 12

- **Frangelico**
  - Italy. Hazelnut liquor.
  - 8

- **Grand Marnier Cent Cinquantenaire**
  - France. Cognac and orange liquor.
  - 21

- **Marie Brizard**
  - France. Anisette.
  - 8

- **Pazo Señorans Blanco**
  - Spain. "Orujo" liqueur.
  - 8

- **Pazo Señorans Hierbas**
  - Spain. Herbs liqueur.
  - 8

- **Poli Elisir Limone**
  - Italy. Limoncello.
  - 8

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**ARMAGNAC, BRANDY & COGNAC**

- **Dartigalongue 87**
  - Bas Armagnac.
  - 16

- **Laberdolive 89**
  - Bas Armagnac.
  - 22

- **Laberdolive 93**
  - Bas Armagnac.
  - 20

- **Jaume I**
  - Brandy Gran Reserva.
  - 18

- **Larios 1886**
  - Brandy Gran Reserva.
  - 12

- **Torres 10**
  - Brandy Gran Reserva.
  - 12

- **Leopold Gourmel**
  - Cognac.
  - 16

- **Hennesy XO**
  - Cognac.
  - 28

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**MERCER COCKTAIL BAR**

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