


PARADIGM



COCKTAILS



BEFITTING ONE OF THE FINEST ROOFTOP BAR LOCATIONS IN THE WORLD, WE HAVE CREATED AN EXCITING, INNOVATIVE AND LUXURIOUS COLLECTION OF THE FINEST COCKTAILS. TAKING INSPIRATION FROM THE BOHEMIAN AND SOPHISTICATED SIDE OF MALLORCA, WE HAVE DEVELOPED OUR OWN TWISTS ON SOME OF THE WORLD'S 'CLASSIC' COCKTAILS. FURTHERMORE, REPRESENTING WORLDWIDE TRENDS IN MIXOLOGY; WE OFFER OUR SELECTION OF 'HEALTHY' AND 'LOW-ALCOHOL' COCKTAILS AND ULTIMATELY, OUR UNIQUE RANGE OF 'SIGNATURE' COCKTAILS; REPRESENTING A TRUE PARADIGM SHIFT IN MIXOLOGY ART.

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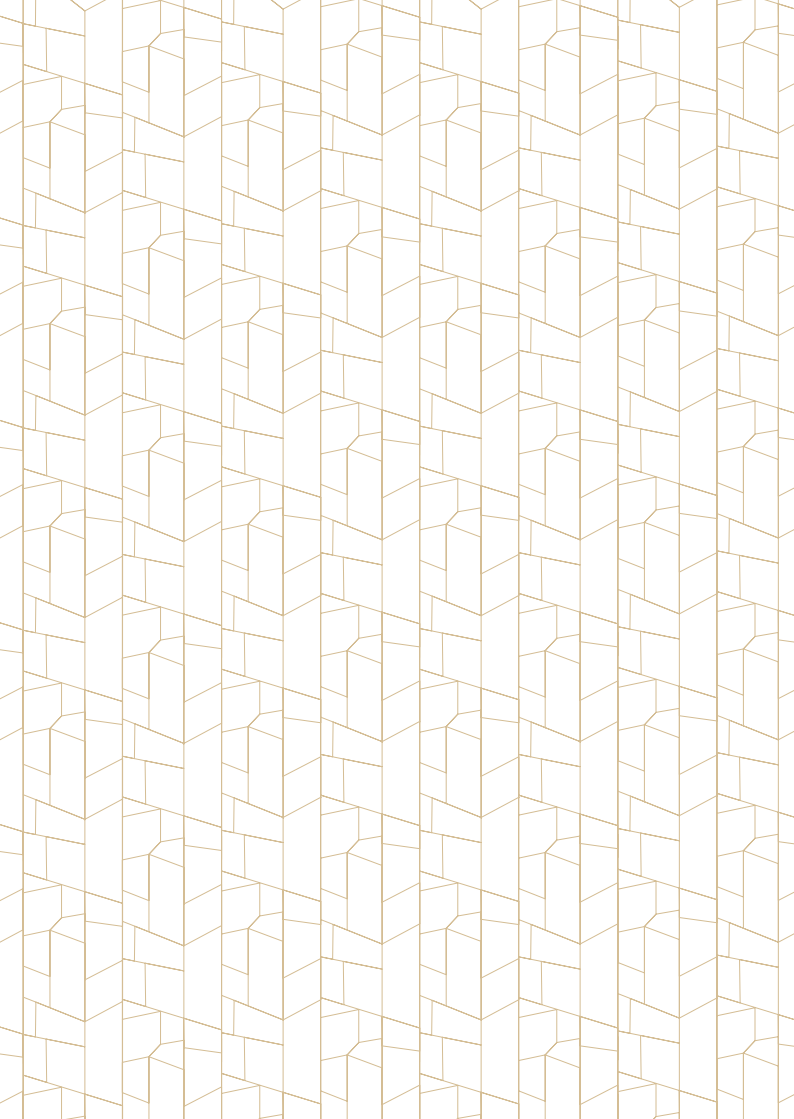
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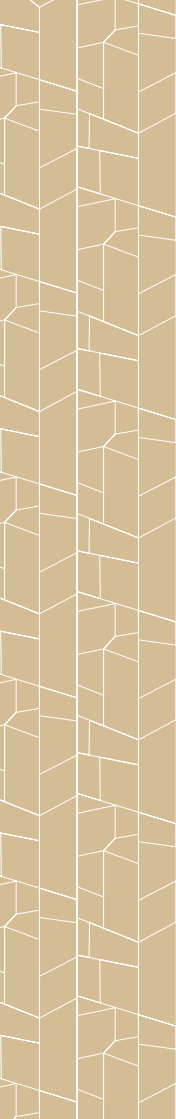
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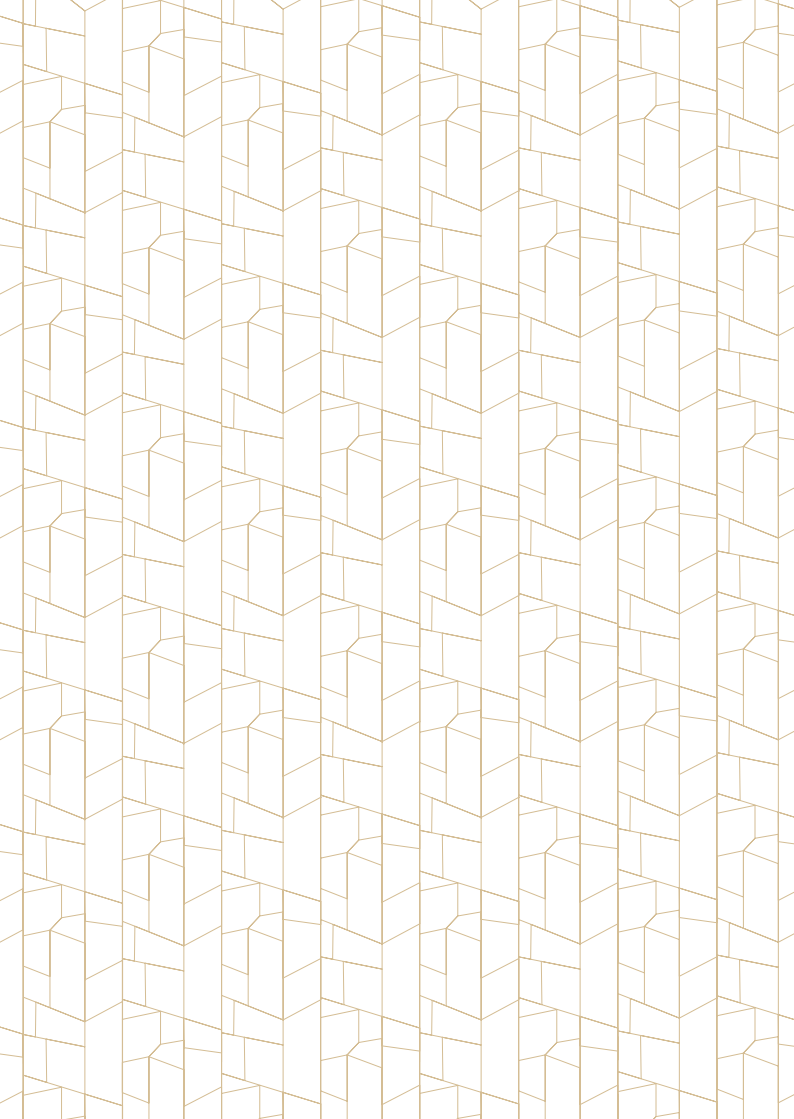
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PART I



HEALTHY

MOCKTAILS

UNITING NATURAL INGREDIENTS OF THE HIGHEST QUALITY TO ACHIEVE SOPHISTICATED AND UNIQUE COMBINATIONS. REFRESHING COCKTAIL ALTERNATIVES AIMING TO BOOST YOUR HEALTH WHILST YOU ENJOY THE DELICIOUS EXPERIENCE PROVIDED BY THE ART OF MIXING FLAVOURS. THIS IS THE VERY LATEST IN A NEW ERA OF MIXOLOGY AND COCKTAIL TRENDS.



GINGER POT

SENCHA TEA, EUCALYPTUS HONEY, LEMON, MINT, GINGER CORDIAL & SODA.

ENHANCE YOUR WELL-BEING WITH LIGHT AND FRESH FLAVOURS. RECOGNISED FOR ITS BENEFICIAL EFFECTS, SENCHA TEA IS CREATED FROM GREEN TEA LEAVES THAT HAVE BEEN EXPOSED DIRECTLY TO SUNLIGHT IN ITS CULTIVATION AND HARVEST. TO SOFTEN THE TEA'S STRONG FLAVOUR, IT IS COMBINED WITH AUSTRALIAN EUCALYPTUS HONEY AND MIXED WITH WARM ORGANIC GINGER TO INTENSIFY ITS FLAVOUR, LEAVING A PLEASANT OAKY AFTERTASTE. AS A LAST STEP, THIS MIXTURE IS FINISHED WITH A SPLASH OF SODA.

13.00

FRESH/LIGHT

CARIBBEAN SEA SALT

COCONUT WATER, SEA SALT WATER, PINEAPPLE, CORIANDER SEED, MAPLE SYRUP & SODA.

A PERFECT HEALTHY COMBINATION TO HYDRATE OURSELVES IN THE HOT SUMMER. INSPIRED BY THE COASTS OF THE CARIBBEAN ISLANDS, THIS DRINK IS SERVED IN A YOUNG COCONUT AND USES ITS WATER WHICH IS GIFTED WITH MULTIPLE NUTRIENTS. ITS TROPICAL FLAVOUR IS COMPLEMENTED WITH CORIANDER SEEDS, NATURAL PINEAPPLE, MAPLE SYRUP AND A SPLASH OF SODA.



FRUITY/SALTY

14.00

TONIC GARDEN

SEEDLIP, ELDERFLOWER CORDIAL,
CUCUMBER & CARDAMOM TONIC.



ALCOHOL-FREE SPIRITS AND HARMONIOUS SENSATIONS. SEEDLIP IS THE WORLD'S FIRST NON-ALCOHOLIC DISTILLED SPIRIT AND SOLVES THE ETERNAL AND EVER-GROWING DILEMMA OF "WHAT TO DRINK WHEN YOU'RE NOT DRINKING." IT DOES NOT CONTAIN SUGAR, ARTIFICIAL SWEETENERS OR FLAVOURS. 0 CALORIES SYMBIOTICALLY COMBINED WITH ELDERFLOWER, CUCUMBER AND AROMATIC TONIC OF CARDAMOM. THE FINAL RESULT IS A REFRESHING AND FLORAL BLEND THAT SUBLIMATES THE NATURE OF EVERY SINGLE ONE OF ITS COMPONENTS.

BITTER/LIGHT

12.00



BLACK SEA

BLACK TEA, MANDARIN, GRAPEFRUIT,
THYME, LEMON & WILD FLOWER HONEY.

LIQUID THERAPY DERIVED FROM BLACK TEA. THE LEAVES OF THIS TEA ARE PROVIDED BY THE CAMELIA SINENSIS, A SPECIES OF EVERGREEN SHRUB. ITS MEDICINAL PROPERTIES ARE WELL KNOWN FOR BENEFITING CARDIOVASCULAR HEALTH AS WELL AS REDUCING CHOLESTEROL LEVELS AND STRESS. COMBINED WITH TANGERINE, GRAPEFRUIT, HONEY, WILD FLOWERS AND THYME, IT CREATES A ROBUST BUT HEALTHY BALANCED BLEND WITH A POWERFUL ANTIOXIDANT EFFECT.

12.00

HERBAL

LOW ALCOHOL

COCKTAILS

THESE LOW-ALCOHOL DRINKS STILL REMAIN UNDER THE CRAFT COCKTAIL UMBRELLA, BUT MAKE IT POSSIBLE FOR GUESTS TO ENJOY MULTIPLE BEVERAGES WITHOUT OVERINDULGING. THEY DO NOT ONLY EXPAND THE RANGE OF OPTIONS AVAILABLE TO YOU TO TRY ON EACH VISIT, BUT ALSO MAKE THE PERFECT OPTION FOR THOSE WHO PREFER A LIGHTER STYLE OF COCKTAIL. 'LIGHTENING' THE BEVERAGE ALSO PROVIDES AN OPPORTUNITY TO ENHANCE AND INTENSIFY THE FLAVOUR EXPERIENCE.



FINO DE PIÑA

JEREZ FINO. LILLET WHITE.
MS BETTER BITTERS LEMON BITTER.
WILD FLOWER HONEY & MINT.

INSPIRED BY THE COMPLEX FLAVOUR OF JEREZ FINO AND THE FRESHNESS OF PINEAPPLE, COMBINED WITH ANISE BITTERS AND THE DRYNESS OF LILLET WHITE, FURTHER BALANCED WITH EUCALYPTUS HONEY, LEMON AND COMPLETED WITH PROSECCO WINE.

14.00

FRESH/DRY

PORTOFINO SPRITZ

ITALICUS, LILLET BLANC, PINEAPPLE,
STAR ANISE, LEMON, SODA & CAVA.

INSPIRED BY THE SPIRIT OF PORTOFINO, A FISHING VILLAGE LOCATED ON THE ITALIAN RIVIERA COAST. ITALICUS DI BERGAMOTTO IS AN ITALIAN LIQUOR BASED ON THE BRILLIANCE OF BERGAMOT. THE DRINK IS GARNISHED WITH A SELECTION OF DELICIOUS BOTANICALS THAT INCLUDE CHAMOMILE, LAVENDER, LEMON BALM, AND COMBINED WITH THE FRENCH APERITIF LILLET BLANC, THE FRESHNESS OF PINEAPPLE AND THE POWERFUL AND FRAGRANT STAR ANISE. ALL FINISHED WITH A LITTLE CHAMPAGNE AND A DASH OF SPARKLING WATER.



FRUITY/SPICY/DRY

14.00



MEDITERRANEAN ROUGE

LILLET ROUGE, CHERRY HEERING,
ORANGE BLOSSOM HONEY, LEMON,
GINGER ALE & CAVA.

*A RED SERENE SPARKLING SEA IN A GLASS. THIS FRENCH
APERITIF IS BASED ON LILLET ROUGE WINE MIXED WITH
CHERRY LIQUEUR, FRESH GINGER, ORANGE BLOSSOM
HONEY AND CONTAINING A VARIETY OF NATURAL
ANTIOXIDANTS, FINISHED WITH A DASH OF CAVA.*

14.00

FRESH/DRY

BE BEE

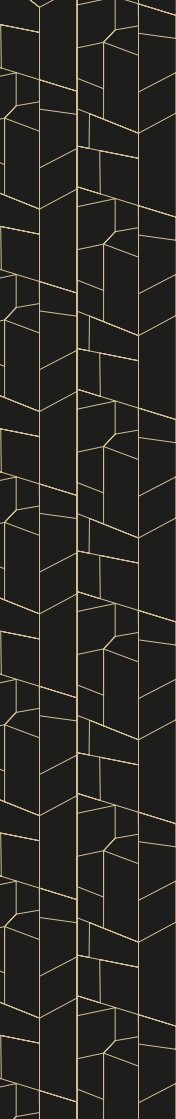
BENTIANNA, LEMON BITTERS,
BASIL, EUCALYPTUS HONEY,
PROSECCO WINE & SODA.



*AN ELIXIR INSPIRED BY THE INCREDIBLE WORLD OF HONEY
AND ITS FLAVOURS. COMBINED WITH BENTIANNA, IT PROVIDES
SILKY TONES OF HONEY THROUGH A UNIQUE COMBINATION
OF 13 MEDICINAL HERBS AND THE DELICATE BITTERNESS OF
GENTIAN MIXED WITH THE JUICE OF A SELECT VARIETY OF GRAPES
AND GENUINE SWEET TOKAJI WINE. THE RESULT IS COMBINED
WITH THE FRESHNESS OF THE BITTERS OF BASIL AND LEMON,
ELEVATING THE FLAVOURS OF THE BENTIANNA WITH EUCALYPTUS
HONEY. FINISHED WITH PROSECCO AND SODA.*

SWEET/SPARKLING

14.00



PART II



SIGNATURES

PARADIGM EXCLUSIVES

PARADIGM PRESENTS AN INNOVATIVE MENU, INSPIRED BY THE MYSTICAL SIDE OF THE SEA AND COMBINED WITH ORIENTAL AND MEDITERRANEAN FLAVORS. THIS COCKTAIL COLLECTION IS OFFERED WITH UNIQUELY DESIGNED GLASSWARE, CREATING UNEXPECTED SENSORY EXPERIENCES.



MOON JELLYFISH

WHITE RUM, PIMENTO DRAM LIQUEUR,
LIME, PASSION FRUIT, GRAPEFRUIT & SYRUP.

INSPIRED BY THE MOON JELLYFISH (AURELIA AURITA), A SEA CREATURE OFFERING A FASCINATING SHOW, WITH ITS BELL-SHAPED BODY GENTLY PERFORMING ITS ELEGANT PULSING MOVEMENT IN COASTAL AREAS AROUND THE WORLD. THE BEAUTY OF THIS JELLYFISH IS ONLY OFFSET BY ITS MENACING TENTACLES WHICH PACK A POWERFUL STING FOR UNWARY SWIMMERS. THE COMBINATION OF CARIBBEAN WHITE RUM, PIMENTO DRAM BITTERS, PASSION FRUIT, LIME AND GRAPEFRUIT GUARANTEES A COCKTAIL WITH THE SAME ELEGANCE BUT ... BEWARE! IT CAN ALSO STING THE UNWARY DRINKER!

21.00

SWEET/SPARKLING

KUMQUAT PISCO COOLER

PISCO, ORANGE CURAÇAO,
KUMQUAT, EUCALYPTUS HONEY,
LEMON, AROMATIC BITTERS & SYRUP.

ANOTHER CULTURAL FUSION. THIS COCKTAIL IS INSPIRED BY THE ORIENTAL FLAVOUR OF KUMQUAT, A PLANT THAT COMES FROM SOUTH ASIA AND ASIA-PACIFIC REGION THAT WAS FIRST REFERENCED IN CHINESE LITERATURE IN THE 12TH CENTURY. IN HONOR OF THE OCEAN THAT CONNECTS THESE COUNTRIES WITH PART OF AMERICA, THIS DRINK IS BORN FROM THE COMBINATION OF KUMQUAT AND PISCO, A TYPE OF BRANDY PRODUCED IN PERU AND CHILE. THE FINAL RESULT IS A STIRRED FUSION WITH EUCALYPTUS HONEY, LEMON AND AROMATIC BITTERS.



SOUR/FLORAL 19.00

DILL MULE

DILL VODKA, GINGER BEER,
LIME JUICE & SIMPLE SYRUP.



MIX INSPIRED BY THE TRADITIONAL USE OF DILL. THIS HERBACEOUS PLANT WAS USED AS A MEDICINE BY ANCIENT EGYPTIAN, GREEK AND ROMAN CIVILIZATIONS. IN THE MIDDLE AGES, IT WAS ALSO COMMONLY USED AS A PLANT FOR CULINARY USE TO ACHIEVE A SPICY TASTE. AS IF IT WERE AN ANCESTRAL BEVERAGE, THIS DRINK IS BASED ON VODKA INFUSED WITH DILL, SPICED GINGER BEER, LIME JUICE AND SYRUP.

FRESH/CITRUS | 18.00



KINOBI TONIC

KINOBI GIN, ORANGE CURAÇAO,
ORGEAT SYRUP, CHOYA UMESHU,
LEMON & TONIC WATER.

KI NO BU, WHICH TRANSLATED FROM JAPANESE MEANS "THE BEAUTY OF THE SEASONS", IS A GIN INSPIRED BY TRADITION AND DISTILLED, BLENDED AND BOTTLED IN KYOTO. THIS GIN IS CREATED THROUGH A RECOGNIZABLE DRY STYLE BUT WITH A DISTINCTIVE JAPANESE ACCENT. LOTS OF BOTANICALS ARE USED IN ITS PRODUCTION SUCH AS YELLOW YUZU, FROM THE NORTH OF THE KYOTO PREFECTURE, HINOKI WOOD, BAMBOO CHIPS, GYOKURO TEA FROM THE UJI REGION AND THE GREEN SANSHŌ. MIXED WITH ORANGE CURAÇAO, ORGEAT SYRUP, UMESHU CHOYA AND COMBINED WITH A LITTLE TONIC WATER, THIS DRINK CONJURES TASTES OF THE FOUR SEASONS.

25.00 | CITRUS/DRY

SANTO COBBLER

TEQUILA, INFUSED CORIANDER & JALAPEÑO,
MEZCAL, ANCHO REYES, AGAVE NECTAR, LIME,
GINGER BEER & PINCH OF SEA SALT.



MADE WITH THE MAGIC OF AGAVE SPIRITS, TEQUILA AND MEZCAL; COMBINED WITH TRADITIONAL MEXICAN INGREDIENTS SUCH AS CILANTRO, JALAPEÑO AND ANCHO REYES, A SPICY LIQUEUR CRAFTED FROM ANCHO AND POBLANO CHILES; AGAVE NECTAR, LIME, SPICED GINGER BEER AND SEA SALT.

SPICY/SOUR | 21.00



BLACKBERRY FIELDS

RED WINE REDUCTION WITH SPICES AND BERRIES, CHERRY HEERING, LEMON JUICE, WHITE RUM & SYRUP.

THIS COCKTAIL WILL TRANSPORT YOU TO BLACKBERRY FIELDS EVOKING A COUNTRYSIDE LANDSCAPE THROUGH AN AROMATIC EXPERIENCE. THIS DRINK COMBINES THE NATURAL FLAVOUR OF BLACKBERRY FRUIT, A REDUCTION OF RED WINE WITH SPECIFIC AND DIVERSE BERRIES, WHITE RUM, CHERRY HEERING, LEMON JUICE AND A TOUCH OF SYRUP.

16.00

FRUITY/FLORAL

LA PACHANGA

WHITE TEQUILA, MANDARIN LIQUEUR, GRAPEFRUIT, LIME & AGAVE.

DANCING WITH FLAVOR! THE PACHANGA IS A MUSICAL GENRE AND DANCE STYLE THAT EMERGED IN CUBA IN 1959. IT IS DESCRIBED AS A MIX BETWEEN SON MONTUNO AND MERENGUE.

THIS TYPE OF MUSIC HAS A FESTIVE AND LIVELY STYLE AND IS MARKED BY VERY JOCLULAR AND MISCHIEVOUS LYRICS. DANCING IN THIS DRINK IS WHITE TEQUILA, MANDARIN, GRAPEFRUIT, LIME AND AGAVE LIQUEUR; INGREDIENTS MAKING YOU SHAKE TO THE RHYTHM OF SOUR!



SOUR

19.00



LA FUGA

JAPANESE GIN INFUSED WITH LEMONGRASS, ELDERFLOWER LIQUOR, CHAMBORD, LEMON, SYRUP, ROSE PASTE & WINE REDUCTION.

THIS COCKTAIL IS INSPIRED BY THE DELICATE FUGU OR JAPANESE BLOWFISH. IT IS SO POISONOUS THAT THE SMALLEST MISTAKE IN ITS PROCESSING CAN BE FATAL. SERVED IN AN EXCLUSIVE HANDMADE GLASS, THE TEXTURE OF THIS SPECIAL MARINE ANIMAL IS EMBODIED WITH JAPANESE GIN INFUSED WITH CITRONELLA, WINE REDUCTION AND ELDERFLOWER LIQUEUR. A DELICIOUS SAVOR THAT, FORTUNATELY, IS NOT A LETHALLY POISONOUS MIXTURE!

24.00

FLORAL/FRESH



FLORAL TEA CUP

G VINE, GRAND MARNIER, FERNET BRANCA,
LEMON JUICE & ELDERFLOWER FOAM.

THIS COCKTAIL IS INSPIRED BY THE TRADITIONAL ENGLISH AFTERNOON TEA. THIS BRITISH CUSTOM REPRESENTS A CIVILIZED WAY OF ENTERTAINING AND BREAKS THE DAY, IN THE NICEST WAY, TO SHARE OUR LITTLE VICISSITUDES. ENJOY THE ALCOHOLIC VERSION OF THIS RITUAL WITH FLORAL G VINE GIN, AN AROMATIC GRAND MARNIER, FERNET BRANCA, LEMON JUICE AND ELDERFLOWER FOAM.

24.00

DRY/FLORAL

DOVER STRAIT

CALVADOS, CARDAMOM SUGAR, LEMON,
ORANGE BLOSSOM HONEY, EGG WHITE,
AROMATIC BITTERS & LAGAVULIN.



THE DOVER STRAIT IS THE NARROWEST PART OF THE ENGLISH CHANNEL SEPARATING GREAT BRITAIN FROM THE EUROPEAN CONTINENT. COMBINING THE BEST OF BOTH SIDES IN A SINGLE GLASS, SCOTTISH SINGLE MALT WHISKEY LAGAVULIN, ORANGE BLOSSOM HONEY AND AROMATIC BITTERS WORK TOGETHER IN THIS DRINK TO OPEN THE DOOR TO A NEW DIMENSION IN THE STRAIT.

SOUR/FIZZY

22.00



ROSE & B

BOURBON WHISKEY, RASPBERRY, VANILLA
SYRUP, LEMON, CRÈME DE MÛRE & GINGER ALE.

'HE WHO WANTS A ROSE MUST RESPECT THE THORN'; SAYS A PERSIAN PROVERB. INSPIRED BY THE ROSE FLOWER AND HER BEAUTY, THIS DRINK COMBINES BOURBON WHISKY, FRESH RASPBERRIES, VANILLA SYRUP, CRÈME DE MÛRE FOAM AND GINGER ALE. TAKE THE ROSE BUT WITHOUT FEAR OF THE THORNS.

23.00

SOUR/FRUITY

ELECTRO/SHOCK

G VINE, GRAND MARNIER, ELDERFLOWER
CORDIAL, PASSION FRUIT, LEMON & CAVA.

A COCKTAIL DESIGNED FOR LOVERS OF EXCLUSIVE DRINKING EXPERIENCES. INSPIRED BY THE SZECHUAN FLOWER (ACMELLA OLERACEA), AN EDIBLE FLOWER KNOWN FOR THE "ELECTRIFYING" EFFECT IT LEAVES WHEN CHEWED. THE FLOWER PROVOKES A MULTISENSORY EXPERIENCE, INCLUDING MOUTH TINGLING SENSATION, NUMBNESS OF THE TONGUE AND AN INCREASING SALIVATION MAKING THIS DRINK A UNIQUE EXPERIENCE. OTHER INGREDIENTS THAT HAVE A PART TO PLAY IN IT ARE G VINE GIN, ELDERFLOWER LIQUEUR, PASSION FRUIT, LEMON AND CAVA. CLOSE YOUR EYES AND PREPARE FOR ALL YOUR SENSES TO BE ENLIVENED.



FLORAL/DRY/SOUR | 21.00

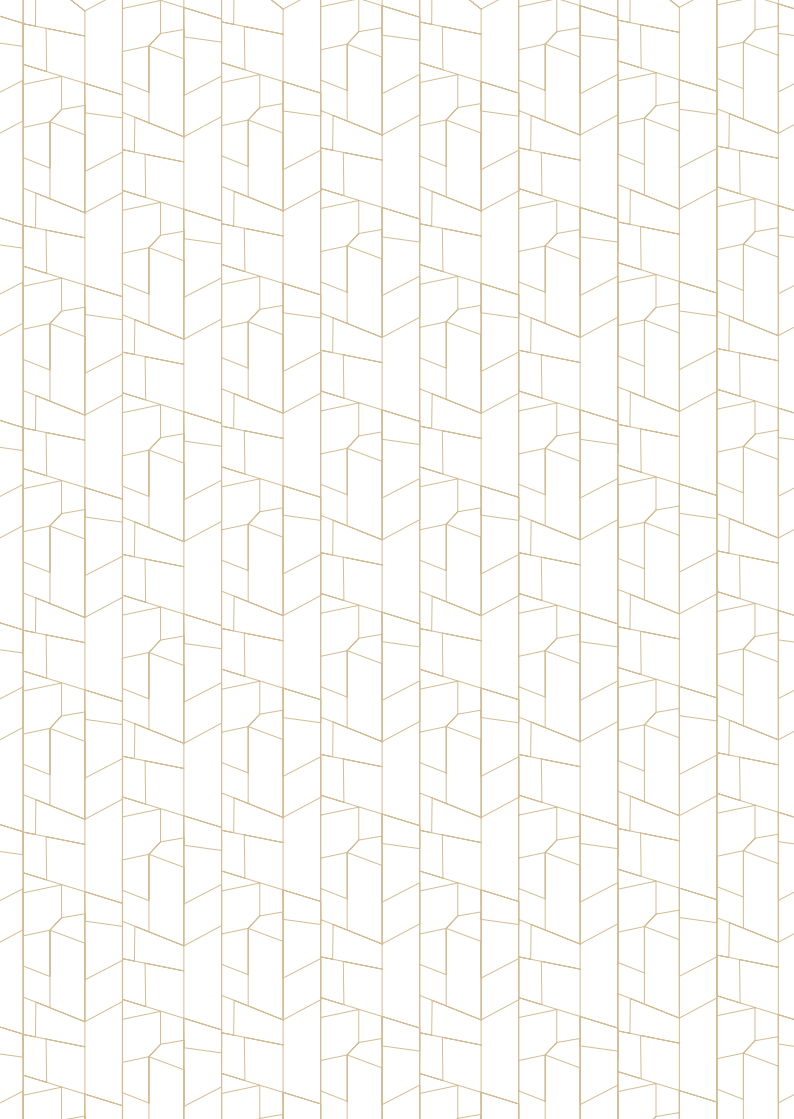


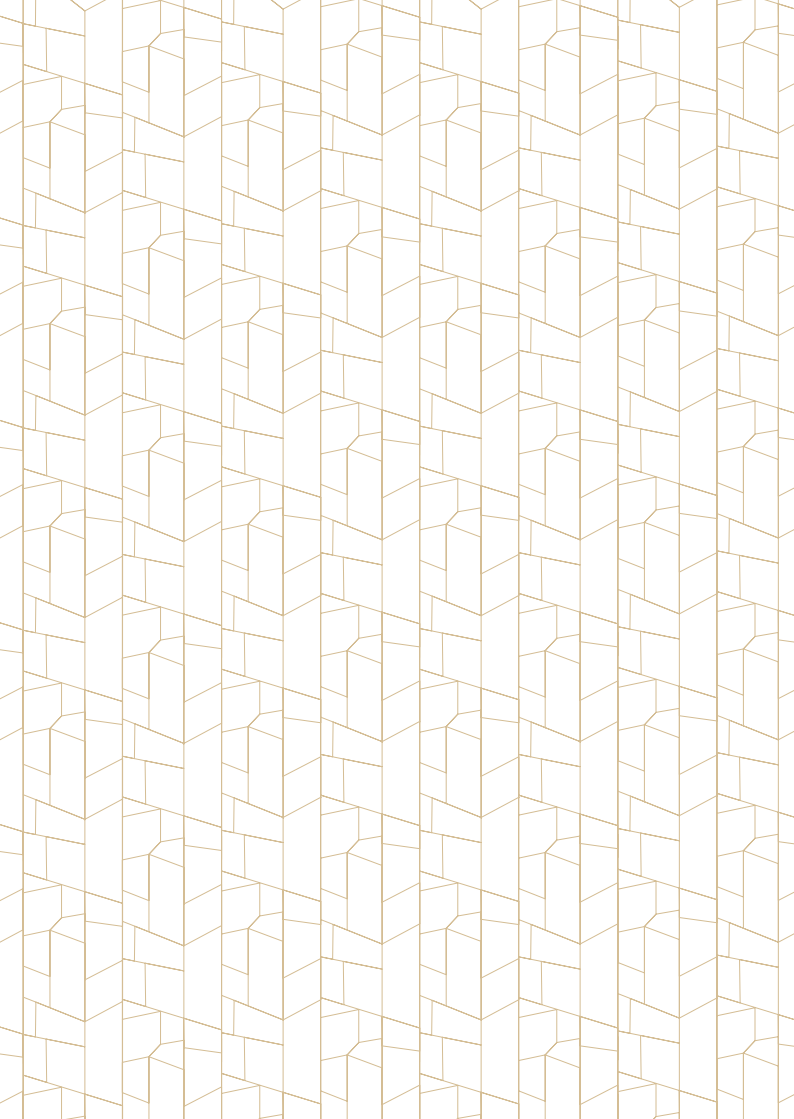
FIRECRACKER

VAPORIZED COCKTAIL. VODKA, POMEGRANATE
JUICE, MINT, CHERRY HEERING, FRESH
CHERRIES, PINEAPPLE & LIMES.

ENJOY OUR HAND CRAFTED 'SHISHA SHARER', WITH THE SMOKE SWEETENED BY THE FRUIT MIX AND THEN THE COCKTAIL ENHANCED BY THE FLAVOUR OF YOUR CHOSEN SHISHA. IDEAL FOR SUMMER EVENINGS, PERFECT FOR SHARING!

49.00 | VAPORIZED





CLASSIC TWISTS

PARADIGM'S TWIST ON CLASSIC COCKTAILS MERGES THE SIMPLICITY OF CLASSIC COCKTAILS WITH AN UNFORGETTABLE MODERN SPIN. IMAGINATIVELY CREATED, EACH COCKTAIL IS DESIGNED TO DELIGHT THE SENSES THROUGH THE CAREFUL PAIRING OF FLAVOURS AND AROMAS.



OSAKA OLD FASHIONED

YAMAZAKI 12, BENTIANNA, SESAME OIL,
ORANGE BITTER & MANDARIN PEEL.

A JAPANESE TWIST ON THE KING OF COCKTAILS, THE OLD FASHIONED. PARADIGM'S OSAKA OLD FASHIONED FEATURES YAMAZAKI 12, BENTIANNA LIQUEUR, SESAME OIL, ORANGE BITTERS AND MANDARIN PEEL.

28.00

DRY/SWEET

THE LAST STATEMENT

GIN, CARDAMOM, MARASCHINO,
LIME & GREEN CHARTREUSE.

THE LAST STATEMENT IS OUR TWIST ON WORLD-FAMOUS COCKTAIL THE LAST WORD. IT BELONGS TO A PROHIBITION ERA COCKTAIL THAT GOT ITS BEGINNINGS IN THE DETROIT ATHLETIC CLUB'S BAR IN THE EARLY 1920S. OUR PROPOSAL COMBINES GIN, CARDAMOM, MARASCHINO, AND GREEN CHARTREUSE.



SOUR/DRY 25.00



NORMANDIE SIDECAR

CALVADOS, ST GERMAIN, LEMON,
SUGAR RIM & LAVENDER BITTERS.

A HOLDOVER FROM THE '20S. THE SIDECAR HAS REMAINED ONE OF THE MOST POPULAR CLASSICS FOR NEARLY A CENTURY. OUR TWIST MIXES CALVADOS, ST GERMAIN LIQUEUR, LEMON AND LAVENDER BITTERS.

19.00

SOUR/FLORAL

FIG NEGRONI

GIN MARE, CARPANO ANTICA FORMULA,
CAMPARI & BALSAMIC FIG OIL.

*WE PROVIDE A MEDITERRANEAN TWIST ON THIS CLASSIC
COCKTAIL FEATURING GIN MARE, BALSAMIC FIG OIL, CARPANO
ANTICA FORMULA AND CAMPARI.*



BITTER | 22.00



STORM AVIATION

GIN, MARASCHINO, CRÈME DE VIOLETTE
LIQUEUR, LEMON & A DROP OF SEA SALT WATER.

*OUR TWIST ON THIS COCKTAIL FEATURES GIN, MARASCHINO,
CRÈME DE VIOLETTE, LEMON AND SEA SALT WATER.*

23.00 | SOUR/FLORAL

PLANKTON MARY

VODKA INFUSED PARSLEY. PLANKTON.
LEMON. PEPPER. GREEN TABASCO.
WORCESTERSHIRE SAUCE & TOMATO.

*TAKING INSPIRATION FROM ONE OF THE WORLD'S MOST FAMOUS
COCKTAIL, THE BLOODY MARY, AND CREATING A UNIQUE TWIST,
FEATURING 'PLANKTON', VODKA INFUSED WITH PARSLEY, PEPPER,
GREEN TABASCO, WORCESTERSHIRE SAUCE AND TOMATO JUICE.*



SOUR/DRY | 21.00



CLASSICS

BOULEVARDIER

18.00

MANHATTAN

16.00

WHISKEY SOUR

18.00

MOJITO

16.00

DAIQUIRI

16.00

MARGARITA

16.00

COSMOPOLITAN

17.00

MAI TAI

18.00

DRY MARTINI

18.00

PALOMA

17.00

TASTING MAP



SHISHA

STANDARD

ULTIMINT *A FRESH AND INTENSE MINT WAVE*

WATERFALL *A PERFECT MIX OF WATERMELON AND MINT ICE CREAM*

BRASILIAN *MACADAMIA NUT WITH A HINT OF LIME AND MINT*

ARABIC *A MIX OF TWO APPLES WITH MINT*

SPICY PEACH *SWEET AND SPICY PEACH WITH A MIXTURE OF SPICES*

ITALIAN SPIRIT *A MIX OF PEARS WITH MINT AND A TOUCH OF CITRUS*

50.00

PREMIUM

AMBROSIA *CANTALOUPE MELON WITH TOUCHES OF SOFT CARAMEL*

TIRAMISU *TYPICAL ITALIAN SWEET*

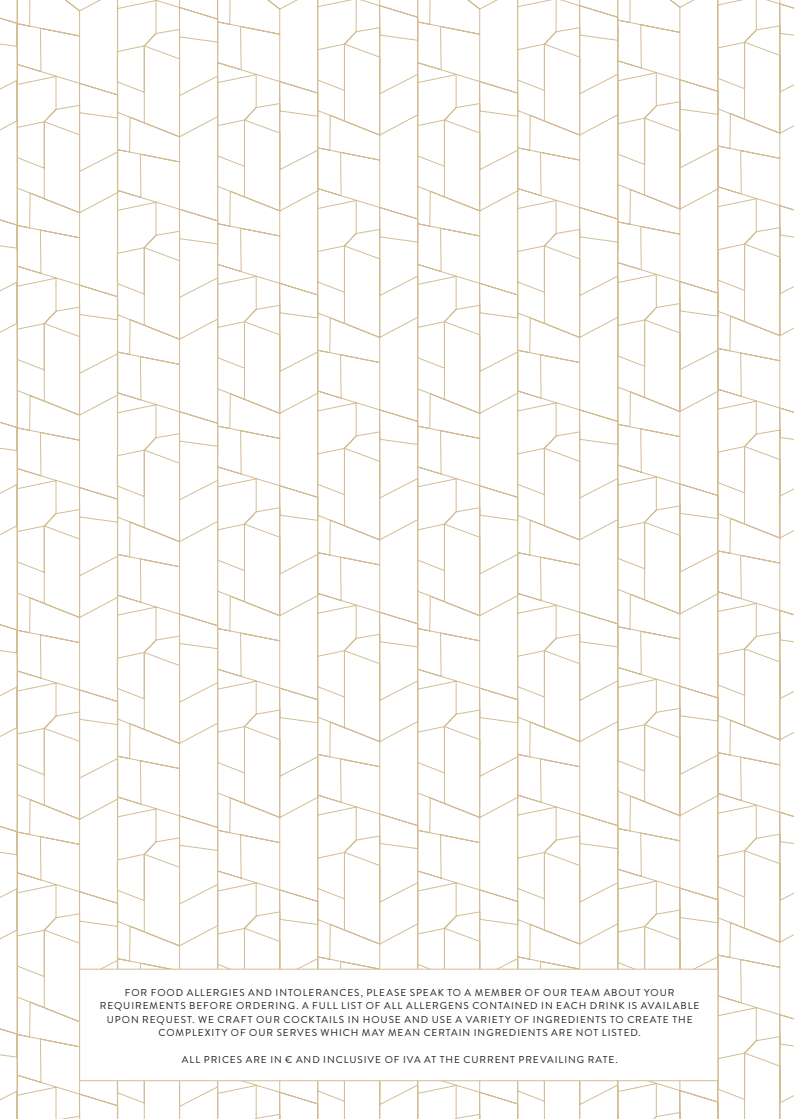
PINA COLADA *CARIBBEAN SUMMER FLAVOURS*

BELGIAN CHILL *CHOCOLATE WITH DELICATE MINT
AND A TOUCH OF CREAM THAT BRINGS SOFTNESS*

CHAI *A MIX OF CUSTARD AND CHAI TEA WITH CINNAMON*

STRAWBERRY MARGARITA *MEXICO STRAWBERRY SPECIALITY*

80.00



FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO A MEMBER OF OUR TEAM ABOUT YOUR REQUIREMENTS BEFORE ORDERING. A FULL LIST OF ALL ALLERGENS CONTAINED IN EACH DRINK IS AVAILABLE UPON REQUEST. WE CRAFT OUR COCKTAILS IN HOUSE AND USE A VARIETY OF INGREDIENTS TO CREATE THE COMPLEXITY OF OUR SERVES WHICH MAY MEAN CERTAIN INGREDIENTS ARE NOT LISTED.

ALL PRICES ARE IN € AND INCLUSIVE OF IVA AT THE CURRENT PREVAILING RATE.

PARADIGM

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PARADIGM, LOCAL 29, PUERTO PORTALS, CALVIÀ, MALLORCA, ISLAS BALEARES