



# cocktails menu

From in-house creations to clever twists on beloved classics, this menu represents a labor of love and celebrates the creativity of our bar team. Pleasing to the eye and even more so to the palate, every cocktail is designed to elevate culinary delights of our cuisine with every shake and stir.

Please inform us of any allergies.  
Prices are in Albanian Lek (ALL).

# signature cocktails



MU  
GO

# signature cocktails

## magic fall

900

ALL TIME FAVORITES

Tanqueray gin, chokeberry & lavender cordial,  
St. Germain elderflower liqueur

SHAKEN  
DRY & AROMATIC



900

## rosales

ALL TIME FAVORITES

Jack Daniel's whiskey, pear & cinnamon  
cordial, Cointreau, lemon juice



SHAKEN  
SWEET & FRUITY

## blueberry raven

950

ALL TIME FAVORITES

Gin Mare, blueberry & rosemary cordial, Licor 43  
liqueur, rosemary & cinnamon syrup, lemon juice

SHAKEN  
DRY & AROMATIC



# signature cocktails

## gin queen

1200

ALL TIME FAVORITES

The Botanist gin, thyme, jalapeño, apple & ginger cordial, lime juice

SHAKEN  
FRESH & SPICY



1700

## asarum

ALL TIME FAVORITES

Casamigos mezcal, jalapeño, lavender, agave nectar, star anise, lime juice



SHAKEN  
SMOOTH & FLORAL

## traditional cocktail

1000

ALL TIME FAVORITES

raki ftoi (quince), narden thane (cornelian cherry), french vanilla syrup, hazelnut liqueur, lemon juice

SHAKEN  
STRONG & EARTHY



# signature cocktails

## golden ash

1300

Bumbu Original rum, Illegal mezcal, falernum liqueur,  
lemon juice, simple syrup, black walnut bitters

SHAKEN  
SMOKY & SWEET



1400

## citrus bliss

Nikka Days japanese whiskey,  
citrus cordial, clove syrup, spicy liqueur



SHAKEN  
SPICY & SMOOTH

## sakura breeze

1300

Etsu gin, strawberry & carrot shrub, Timur Berry Paragon,  
orange cordial

STIRRED  
FRUITY & SPICED



# twisted classics



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# twisted classics

## sol dorado paloma

1200

Patrón Reposado tequila & dried rosehips infusion,  
clementine syrup, mango soda

BUILT

TROPICAL & REFRESHING

Born from a love of floral notes and tropical flair, this reimagined Paloma blends Patrón Reposado infused with wild rose for a soft, aromatic depth. Clementine syrup adds a gentle citrus sweetness, while mango soda lifts the drink with juicy brightness and a playful fizz.



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1200

## pisco slap

Pisco Capel & pineapple infusion, wine  
reduction, Palo Santo Paragon, rhubarb bitters

SHAKEN

TROPICAL & SPICED

It's a bit of a stretch to call this a twist on the classic Pisco Punch, as pisco remains the base spirit, but from there, it takes a turn. Pineapple is still present, but only as an infusion with the pisco. A new element is introduced, the spiced red wine reduction, which replaces the lime and adds complexity. Palo Santo Paragon enhances the drink with an elevated aromatic profile, while rhubarb bitters cut through with a tart twist.



# twisted classics

1200

## nutcracker old fashioned

peanut butter fat-washed Buffalo Trace bourbon  
whiskey, banana syrup, pistachio bitters

FAT-WASHED  
NUTTY & SMOOTH



An indulgent take on the Old Fashioned, where Buffalo Trace bourbon is fat-washed with peanut butter, replacing the cocktail's usual sharpness with a rich, creamy texture. Classic sugar is swapped for smooth banana syrup, adding a mellow sweetness. Finally, Angostura bitters are replaced with pistachio bitters to add to the nutty complexity.

## viento rojo negroni

1200

Campari & narden thane (cornelian cherry) infusion,  
Nordés gin, Antica Formula vermouth, citrus fragrance

STIRRED  
BITTER & CITRUSY

Inspired by the desire for a softer edge, this twist is a fruity and fragrant take on the classic Negroni. Campari is infused with cornelian cherry juice, smoothing out its bitterness with a sweet-tart flavor. Nordés gin, made with 11 botanicals, replaces the classic, bringing pleasant floral and herbal tones. Antica Formula vermouth remains, grounding the drink in tradition, while a citrus fragrance adds a bright, aromatic lift.



# twisted classics

## don julio 1942 margarita

6000

Don Julio 1942 tequila, yuzu juice, Grand Marnier  
orange liqueur & tonka beans infusion

SHAKEN

**FRAGRANT SPICE & HONEYED CITRUS**

They say don't fix something that's not broken, so how can we make better something that is already great? Crafted for those who appreciate the finer things in life, this cocktail starts with the luxurious Don Julio 1942 tequila, chosen for its smooth, aged character. Yuzu replaces lime for a sharper, more floral edge. Grand Marnier adds a touch of orange warmth, rounded by the vanilla & spice-forward infusion of tonka beans.



# spirits



# spirits

## gin

Monkey 47	1500
Hendrick's Amazonia	900
Malfy Con Arancia	800
Tanqueray 10	800
Hendrick's Neptunia	900
Hernö Navy Strength	1200
Hernö Juniper Cask	1700
Hernö Old Tom	1400
Hernö Sloe	1400
Knut Hansen	800
Whitley Neill	800
Gin Mare	800
Elephant Orange & Cocoa	1400
No. 3 London Dry Gin	900
Bombay Star	700
Etsu Handcrafted	1000
The Botanist	800
Nordés Atlantic Galician	800
Roku Gin: The Japanese Craft	900
Hendrick's	800
Alkkemist	900
GOAT Albanian Gin	650

## mezcal

Illegal Joven	800
Casamigos	2000
Clase Azul San Luis Potosi	9000
Clase Azul Guerrero	9000
Clase Azul Durango	9000

## vodka

Absolute Elyx	900
Belvedere	800
Crystal Head	1100
Beluga	900
Grey Goose	800

## tequila

Herradura Plata	800
Patron Silver	900
Patron Reposado	1000
El Tequileño Blanco	800
Don Julio 1942	6000
Patron XO Cafe	700
La Dama (Organic)	1200
Clase Azul Reposado	6000
Clase Azul Añejo	12000
Clase Azul Gold	9000

# spirits

## whiskey

The Most Righteous	1300
Jack Daniels Single Barrel	900
Oban 14	1100
Chivas Royal Salute	2800
Bushmills	500
Glenfiddich 18	1200
Talisker 10	900
Kurayoshi Sherry Cask	2200
Buffalo Trace	600
JD No.27 Gold Tennessee Whiskey	1200
Macallan 12	1000
Woodford Reserve	800
Johnnie Walker Blue	2800
Toki Suntory	1100
Nikka Days	900
Chivas 18	1500
Laphroaig 10	900
Kensei	1200
Chivas 15	1100

## rum

Havana Club Seleccion de Maestros	1800
Diplomatico 12	1000
El Dorado 21 Year Old	2200
Don Papa	1200
Bacardi 8 Year Old	600
Ron Quorhum 30 Year Old	1400
Zacapa XO	2400
Kraken	600
Dictator 20	1200

## brandy

Le Marque XO	2700
Calvados Chas. De Granville VSOP	1000
Metaxa 5	500
Metaxa 7	600
Gautier XO	2800
Remy Martin XO	2700
Martell XO	2700
Courvoisier VS	600
Hennessy VSOP	1000
Hennessy XO	3200
Courvoisier XO	2400

## liqueur

Martini Rosso	500
Martini Bianco	500
Jagermeister	500
Disaronno	500
Baileys	500
Valhalla	500
Amaro del Capo	500
Amaro Montenegro	500
Amaro Averna	500
Amaro Lucano	500

# beer

## bottle beer

Korça Bjonde	350
Korça e Zezë	350
Heineken	450
Heineken Non-Alcoholic	400
Bavaria Non-Alcoholic	400
Paulaner Weissbier	500
Paulaner Muncher Hell	500
Corona Bjonde	550
Asahi Super Dry	500
Viola Bionda Lager <i>750ml</i>	2500
Viola Blanca Blanche (White) <i>750ml</i>	2500

## draught beer

Stella Artois 400ml

600



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