



# MIXOLOGY

- TRADITION, FIESTA AND FLAVOR -

*manazzita*  
MEXICAN SOUL

BY GRUPO ROSANEGRA



## MIXOLOGY WITH A MEXICAN SOUL

*A tribute to the wise women of Mexico: healers, midwives, rebels, and artists who, with their ancestral knowledge, have shaped our history. Each cocktail fuses tradition and innovation with artisanal Mexican ingredients, inspired by ancestral wisdoms and legends that remain alive in our culture.*

# CLASSIC COCKTAILS

## **SWEET / CREAM**

*Piña Colada*

*Ruso Negro*

*Bellini*

*Porn Star Martini*

*Martini Espresso*

## **SOUR / REFRESHING**

*Daiquiri*

*Caipirinha*

*Caipiroska*

*Mojito*

*Margarita*

*Pisco Sour*

*Amaretto Sour*

*Whisky Sour*

*Lemon Drop Martini*

*Paloma*

*Sangría*

*Tinto de Verano*

*Cosmopolitan*

*Clover Club*

## **BITTER / HERBAL**

*Negroni*

*Boulevardier*

*Americano Coctel*

*Aperol Spritz*

*Naked and Famous*

*Bramble*

*Last Word*

## **SMOKY / STRONG**

*Mezcalita*

*Old Fashion*

*Manhattan*

*Rob Roy*

*Martinez*

*Pennicilin*

*Martini Seco*

*Long Island Ice Tea*

*Kir Royal*

*Mint Julep*

*Bloody Mary*

# MOCKTAILS

*Taste our alcohol-free Cocktails*

*Fashion Reviver*

*Sparkling Night*

*The Queen Pears Virgin*

*Virgin Mary*

*Virgin Mojito*



# SIGNATURE COCKTAILS

## LA MALINCHE

**SOTOL · APEROL · PINEAPPLE WITH ASH · LEMON**

*Inspired by Malintzin, a key woman in the conquest of Mexico. A complex and enigmatic cocktail, served in a skull-shaped glass symbolizing her duality between strength and mystery.*

## MARÍA BONITA

**BACANORA · CITRUS AND HERB LIQUEUR · RED WATERMELON · SOTOL HONEY**

*A tribute to María Félix, an icon of Mexican cinema. Refreshing and vibrant, with the smoky character of bacanora and the sweetness of watermelon.*

## LLORONA

**TEQUILA · MEZCAL · APEROL · MANGO · LEMON**

*Mexican legend that cries on nights of the full moon. A deep and melancholic cocktail, with fruity and smoky notes evoking her eternal lament.*

## LA NAHUALA

**MEZCAL · SPICY PASSION FRUIT · BITTER ORANGE LIQUEUR · SOTOL HONEY**

*Inspired by the mystical creature from Oaxaca capable of transforming into different beings. An intense and magical drink with contrasts of fire and sweetness.*

## FRIDA

**CHARANDA · ACHIOTE LIQUEUR · HIBISCUS · HABANERO**

*A tribute to Frida Kahlo, her passion and rebellion. Vibrant colors and strong flavors celebrate her art and indomitable spirit.*

## LA INCONDICIONAL

**MEZCAL · ANCHO REYES VERDE · TAMARIND · PINEAPPLE**

*Dedicated to the unconditional mother and friend. Served in a traditional clay jar, with the strength of mezcal and the sweetness of tamarind as a symbol of eternal love.*

## LA ADELITA

**SOTOL · TÍO PEPE SHERRY · LEMON · TEJUINO**

*Inspired by the soldaderas of the Mexican Revolution, symbol of strength and bravery. A vibrant cocktail combining tradition and freshness, served in a guitar-shaped glass as a tribute to the female voice accompanying mariachi.*

## SANTA MUERTE

**REPOSADO TEQUILA · MEZCAL · HIBISCUS · STRAWBERRY · JALAPEÑO**

*A tribute to Santa Muerte, a figure venerated in Mexico as the guardian between life and death. A mystical and vibrant cocktail, served in a skull-adorned box, evoking respect and fascination for the eternal.*

## LA CATRINA

**CHOCOLATE SOTOL CREAM · KALANI COCONUT · ESPRESSO COFFEE**

*Inspired by the figure of La Catrina, this modern carajillo-style cocktail celebrates life and death with notes of coffee and sotol in perfect balance.*

## IXCHEL

**RASPBERRY-INFUSED GIN · XTABENTÚN · GRAPEFRUIT**

*A tribute to Santa Muerte, a figure venerated in Mexico as the guardian between life and death. A mystical and vibrant cocktail, served in a skull-adorned box, evoking respect and fascination for the eternal.*

## MARÍA SABINA

**CHARANDA DE HONGOS · NARANJA · AXIOTE · CHAPULÍN**

*Dedicated to María Sabina, the healer of Oaxaca. A deep and spiritual cocktail, with earthy flavors and unique notes of mushrooms and spices.*

## LA CHAVELA

**VODKA INFUSIONADO CON FLORES · LICOR DE MAÍZ · LIMÓN FRESCO · CARDAMOMO**

*A tribute to Chavela Vargas, the free voice of Mexico. An intense and aromatic cocktail, served in a chalice held by flaming hands, as passionate as her songs.*



# WINE

## SPARKLING

|                                         |               |                                  |
|-----------------------------------------|---------------|----------------------------------|
| <i>Emmanuel Tassin Brut</i>             | <i>France</i> | <i>Pinot Noir, Pinot Meunier</i> |
| <i>Ferret Brut Nature</i>               | <i>Spain</i>  | <i>Parellada, Xarel-lo</i>       |
| <i>Viña Tendida Moscato</i>             | <i>Spain</i>  | <i>Moscatel</i>                  |
| <i>Moët &amp; Chandon Brut Impérial</i> | <i>France</i> | <i>Blend</i>                     |

## ROSÉ

|                           |              |                           |
|---------------------------|--------------|---------------------------|
| <i>Ferret Brut Rosé</i>   | <i>Spain</i> | <i>Pinot Noir, Trepas</i> |
| <i>Izadi Larrosa Rosé</i> | <i>Spain</i> | <i>Garnacha</i>           |

## RED

|                      |              |                             |
|----------------------|--------------|-----------------------------|
| <i>LAN Crianza</i>   | <i>Spain</i> | <i>Tempranillo, Mazuela</i> |
| <i>Finca Martelo</i> | <i>Spain</i> | <i>Tempranillo, Mazuela</i> |
| <i>Hito</i>          | <i>Spain</i> | <i>Tempranillo</i>          |

## WHITE

|                      |              |                   |
|----------------------|--------------|-------------------|
| <i>José Pariente</i> | <i>Spain</i> | <i>Verdejo</i>    |
| <i>Castiñeira</i>    | <i>Spain</i> | <i>Albariño</i>   |
| <i>Bestué Alicia</i> | <i>Spain</i> | <i>Chardonnay</i> |

# BEERS

|                                     |                            |
|-------------------------------------|----------------------------|
| <i>Alhambra Reserva</i>             | <i>Katrina Agave</i>       |
| <i>Caña with Lemon</i>              | <i>Mahou Non-alcoholic</i> |
| <i>Caña Mahou</i>                   | <i>Modelo Especial</i>     |
| <i>Colimita Ámbar Non-alcoholic</i> | <i>Negra Modelo</i>        |
| <i>Colimita Lager</i>               | <i>Pacífico Clara</i>      |
| <i>Corona</i>                       |                            |

All our dishes are homemade with the highest hygiene standards. The weights may vary depending on the type of preparation or cooking. Our prices include VAT and are in Euros. Tips are not mandatory. Accepted payment methods: cash, debit, and credit cards (0% commission).