

Capricho
Cocktail Bar



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Tropical Cocktails

Mojito

Classic, strawberry, mango, and passion fruit
Rum, lime, sugar syrup, spearmint.

9,00€

Caipirinha or Caipiroska

Classic, strawberry, mango, and passion fruit
Cachaça or Vodka, lime, sugar syrup.

9,50€

Piña colada

CLASSIC OR FROZEN

Rum, pineapple juice, coconut milk.

9,00€

Frozen Daiquiri

Classic, strawberry, mango, and passion fruit
Rum, lime juice, sugar syrup.

9,00€

Margarita

CLASSIC OR FROZEN

Classic, strawberry, mango, and passion fruit
Tequila, Cointreau, lime juice, sugar syrup.

9,50€

Cocktails with Balearian Soul

Gin Fizz by Son Caliu 	9,50€
Mallorca Gin Las Islas, Hierbas mixtas de Mallorca, lime juice, sugar syrup, soda.	
Since 1964 	10,00€
Palma vodka, brandy Suau de Naranja de Sóller, lychee juice, lime juice, elderflower syrup.	
Hugo Carob Tree 	9,00€
Elderflower, cava, Palo Tunel, lime, soda, spearmint.	
Palm Garden Canonita Spritz 	10,00€
Canonita "Sóller orange aperitive", grapefruit tonic, cava.	
Mallorcan Bibi Basil Grande 	10,50€
Vodka Las Islas, Canonita "Sóller orange aperitive", Chambrod liquor, cranberry juice, strawberries, basil syrup, red fruit foam a touch of black pepper.	
Medina Mayurqa Orgasm 	9,50€
Amazonas Rum, local almond liquor, coffee liquor, espresso.	

Champagne and Aperitif Cocktails

Kir Royal Cocktail Champagne, Cassis liquor.	9,50€
Champagne Cocktail Champagne, Cointreau, Brandy, sugar.	10,00€
Mimosa Cocktail Cava, Canonita "Sóller orange aperitive", orange juice.	9,50€
Bellini Cocktail Cava, peach puree.	8,00€
AperolSpritz Aperol, cava, soda.	9,00€
Hugo Elderflower, cava, lime, soda, spearmint.	8,50€
Campari Orange Campari and orange juice.	8,50€

IVA INCLUIDO / MWST INKL / VAT INCLUDED



Classic & not so classics

Cosmopolitan Vodka, Cointreau, lemon juice, cranberry juice.	9,50€
Moscow Mule Vodka, lime juice, ginger beer, spearmint.	10,50€
Spicy Cucumber Mezcal Mule Mezcal, lime juice, ginger beer, cayenne syrup, spearmint, cucumber.	15,00€
Espresso Martini Vodka, coffee liquor, espresso, sugar syrup.	9,50€
Porn Star Martini Vodka, passion fruit, sugar syrup, lime juice and champagne shot.	10,50€
Bloody Mary Vodka, tomato juice, lemon, Worcestershire, Tabasco, salt, pepper.	9,50€
Gin Fizz Gin, lemon juice, sugar syrup, soda.	9,00€
Whisky Sour Whisky, lime juice, sugar syrup.	9,00€
Sex on the Beach Vodka, peach schnapps, orange juice, cranberry juice, red fruit foam.	9,50€

And if your favorite classic isn't here, ask our bartender and we'll do it for you (Dry Martini, Manhattan, Negroni, Pisco Sours, White Russian, Long Island, Sex on the beach, Coco loco, ...).

Alcohol free cocktails

Passion Fruit Colada	8,00€
Passion fruit puree, pineapple juice, coco syrup.	
Martini Floral	8,50€
Free alcohol Martini, ginger, orange juice, camomile syrup, lychee juice, lime juice, elderflower syrup.	
Pink Lemonade	8,50€
Homemade lemonade with Seedlip Groove , elderflower, grenadine, red fruit foam.	
Garden Breeze	9,00€
Hierbas tunel 0.0, pineapple pure, lime touch, appel juice.	
Spicy Tom Collins grapefruit's	9,00€
Tanqueray 0.0, lemon juice, cayenne syrup, Grapefruit Tonic.	

And of course, the classics (San Francisco, Virgin Mojito, Virgin Piña Colada, Coco loco & many more...).

Beer

Cerveza presión Cruzcampo 0.3 Draught beer 0.3 / Fassbier 0.3.	3,40€
Cerveza presión Cruzcampo 0.5 Draught beer 0.5 / Fassbier 0.5.	4,50€
Cerveza presión Heineken Silver 0.3 Draught beer 0.3 / Fassbier 0.3.	3,40€
Cerveza presión Heineken 0.5 Draught beer 0.5 / Fassbier 0.5.	4,50€
Cruzcampo	3,60€
Cruzcampo Radler	3,60€
Heineken / El Águila	3,60€
Coronita	4,50€
Estrella Damm	4,50€
Cruzcampo (Gluten Free)	3,50€
Paulaner	6,25€
Guinness	6,00€
Lagunitas Ipa	6,00€

Wine

Copa Bodegas Biniagual / Glass of Biniagual Wine 	6,50€
Copa de vino de la Casa / Glass of House Wine	5,50€
Copa Mallorca / Glass of Mallorca Wine 	6,00€
Weinschorle	6,50€
Tinto de verano	6,00€

*Puede solicitar a nuestro camarero nuestra carta de vinos.
Sie können die Weinkarte beim Kellner bestellen.
Please do not hesitate to ask for our wine list.*

Sangria

Glass of Sangria	6,50€
Special White Glass	7,00€
Bottle of Sangria	24,00€
Special White Bottle	26,00€

Cava & Champagne

Copa Cava	6,50€
Copa Champagne	9,00€
Prima Vides	28,00€
Anna de Codorniu	29,00€
Anna de Codorniu Rosado	29,00€
Anna de Codorniu Ice Edition	33,00€
Jaume Codorniu Ars Collecta Gran Reserva Brut	63,00€
Jean de Villaré Grande Reserve Brut	48,00€
Baron-Fumeté Esprit Rosé de Saignée Brut	56,00€
Möet Chandon Imperial	85,00€
Veuve Cliquot Brut	99,00€
Dom Pérignon Vintage	350,00€

Vermouth & Aperitifs

Vermouth Montaner (White, Red, Rosé) 🇪🇸	5,50€
Martini (White, Red, Dry)	5,50€
Ramazotti	6,00€
Aperol	6,00€
Campari / Bonanto	7,00€
Anonita “Taronja” 🇪🇸	6,00€
Palo Mallorquín 🇪🇸	5,00€
Oporto	5,00€
Jaggermeister	5,50€
Fernet Branca	7,00€

Vodka

CLASSICS

Smirnoff, Absolute, Skyy, 🇪🇸 Las Islas Vodka	7,50€
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OUR SELECTION

Grey Goose	14,00€
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France. Colourless, crystalline, fresh and elegant. Light floral aromas.

Palma 🇪🇸	13,50€
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Mallorca. Fresh with lemon and pepper hints, soft and a Mediterranean character.

Crystal Head	15,00€
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Canada. Smooth with a spicy pinch at the end.

Rum

CLASSICS

**Bacardi, Havana 3, Barceló, Santísima Trinidad 3,
Las Islas Ron** 7,50€

OUR SELECTION

Don Papa Baroko 12,50€

Philippines. With a rich flavor and a light touch of vanilla, it is perfect to enjoy neat, on the rocks, or in your favorite cocktail

Diplomatico Mantuano 9,00€

Venezuela. Captivating, with sweet, fruity notes and a silky mouthfeel.

Jungla  10,00€

Mallorca. Dark amber colour. Grapes and plum aroma with notes of cane sugar molasses.

Havana 7 9,00€

Cuba. Hints of aromatic tobacco, sweet tropical fruits from the Cuba garden, molasses, spices, and vanilla. Pure Cuba terroir.

Kraken 10,00€

American rum from a blend of Caribbean rums. Very aromatic dark colour, full of sweet spices and light citrus nuance.

Santísima Trinidad 7 9,00€

Cuba. Scent uzvar (dried fruit compote), prunes, possibly raisins, smoke. With taste soft, dry and tart, again uzvar and prunes.

Gin

CLASSICS

Beefeater, Seagram's, 🍷 Gin Xoriguer, 🍷 Las Islas Gin, MG Gin, MG Gin Strawberry 7,50€

OUR SELECTION

Monkey 47 16,00€

Germany. Made with 47 botanicals from the Black Forest, considered one of the best gins in the world.

Drunken Horse 15,00€

Belgium. It has 3 waves of flavor. First citrus, second earth, third Spicy thanks to the collection of 3 peppers of which the Timut pepper from Nepal is the most outspoken.

Tanqueray Ten 13,00€

London. From 4 distillates which gives it a very integrated alcohol despite its 47.3°, with hints of juniper and lemon.

Brockman's 13,00€

England. Light with notes of red fruits and a spicy base in the background. More like a flavoured vodka than a gin.

G-Vine Floraison 14,00€



Cognac, France. Slightly citrus floral notes. Smooth, elegant and balanced.

Hendrick's 14,00€

Scotland. Classic notes of juniper and citrus along with floral and herbal, with cucumber in the background.

Gin Mare 14,00€

Barcelona, Spain. Very refined and elegant premium gin with Mediterranean herbal nuances.

Puerto de Indias	8,00€
Sevilla, Spain. Red and forest fruit notes. Very complex but fruity.	
Cabraboc 	12,00€
Sóller, Mallorca. Fresh and citrus notes with an unmistakable touch of Mallorca anised.	
Gin Palma 	14,00€
Mallorca, Spain. Complex contemporary gin with floral, citrus washed notes.	
Bombay Sapphire	10,00€
England. Blend of pennyroyal mint, rosehip and toasted hazlenuts. A refreshingly unique gin of true English provenance.	

Tequila & Mezcal

Tequila Blanco Carralejo	10,00€
Mexico, Crystalline. A fusion between raw and cooked agave is perceived, achieving a perfect balance with citrus and herbl notes.	
Tequila reposado Carralejo	11,00€
Mexico. Golden yellowwith refreshing grapefruit and lime citrus notes. Smooth citrus notes with a flavour evoking vanilla wood tones.	
Mezcal Union Uno,Joven	15,00€
Mexico. It's a vanilla pod earthiness gives way to fragrant smoke and pine, a few sweeter hints of fresh citrus and pickle give it some pep.	
Tequila Curado Espadín (100% Ágave Espadín)	16,00€
Oaxaca,Mexico. Light amber in color. The nose is versatile, fruity, smoky. Sweet, fresh flavor, citrus flavors and long, fruity finish..	

Whisky / Scotch / Single malt / Bourbon

CLASSICS

Ballantines, J&B, Johnnie Walker, Jamesons 7,00€

SPECIAL

**Jack Daniel's, Johnnie Walker Black, Cardhu,
Dimple, Chivas12, Canadian Club** 12,00€

OUR SELECTION

Glenfiddich 15 14,00€
Highlands. Relatively light with hints of fruit and cocoa nuances.

Macallan 12 21,50€
Highlands. Smooth honey colour with mottles of fresh cut grass, sweet and creamy notes from ageing in Pedro Ximenez cuvees.

Glenkinchie Malt 12 16,50€
Lowlands. Very aromatic, soft and sweet with roasted fruit notes, like apple pie with hints of honey.

Oban 14 19,00€
West Highlands. Smoothe but punchy, light malt body and a little smoky with a spicy finish.


Talisker 10	14,50€
Skye. Spicy hints of clove and pepper, plus a touch of sea breeze.	
Lagavullim 16	29,00€
Islay. Intense and powerful peat (charcoal) smoke, seawater, and iodine, along with raisin and dried fruit notes.	
Laphroaig 10	16,50€
Islay. Intense, marine, with hints of smoke and vanilla.	
Teeling 10	13,50€
Ireland. Spice and fruit notes mixed with sweet, smooth and silky.	
Maker's Mark	13,50€
Kentucky. With aromas of butterscotch, vanilla and Missouri oak and more subtle aromas of vanilla, honey caramael and brown sugar.	

Para combinados, el precio del refresco se sumará al precio del destilado.

Bei alkoholischen Mixgetränken wird auf den Preis der Spirituose der Preis des Mischgetränks aufgeschlagen.

For alcoholic mixed drinks, the price of the soft drink is added to the price of the spirit.

Brandy & Cognac

Carlos III, Magno	5,50€
Carlos I	9,00€
Suau 15 años (Mallorca) 	9,50€
Suau Orange (Mallorca) 	8,50€
Cadena Mendoza	10,00€
Lepanto	11,00€
Courvoissier V.S.O.P.	16,50€
Hennessy V.S.O.P.	17,00€
Remy Martin X.O.	18,00€

Liquours & Spirits

Hierbas Secas, Mixtas, Dulces (Mallorca) 	6,50€
Anís	5,00€
Licor 43	7,00€
Pacharán	5,50€
Amaretto	7,00€
Tía María / Borghetti	7,00€
Drambuie	8,50€
Cointreau	7,50€
Baileys	7,00€
Metla Cream 	6,00€
Tequila Shot	6,50€
Grappa	8,50€
Sambuca	6,50€

Coffee & Tea

Espresso	2,20€
Espresso Macchiato	2,50€
Café con leche	2,80€
Capuccino	3,80€
Latte Macchiato	4,00€
Americano	3,00€
Doble Espresso	3,00€
“Carajillo” (Coffee with alcoholic shot)	5,50€
Irish Coffee	7,50€
Té/Tee/Tea	2,60€

Water & Softdrinks

Agua sin Gas 0.5

Still Water 0.5 / Mineral Wasser 0.5

3,20€

Sparkling Water 0.5

Mineral Wasser mit Gas 0.5

3,40€

Coca Cola, Coca Cola Light, Coca Cola Zero, Fanta Naranja, Fanta Limón, Sprite

3,20€

Ginger Ale, Tonic

3,50€

Redbull, Primum Tonic, Ginger Beer

3,80€

Cacao

Chocolate / Shokolade

3,50€

Zumos

Säfte / Juices

3,00€

Zumo Natural

Frischer Saft / Fresh Juice

5,50€

Batidos de Fruta

Natürlicher Frucht-Smoothie / Natural Fruit Smoothie

7,50€

Limonada Artesana

Homemade lemonade / hausgemachte Limonade

7,50€



*Producto Balear.
Balearen-Produkt.
Balearic producto.
Produit des Baléares.*

*Si requiere información sobre la presencia de algún alérgeno alimentario en el menú,
pregunte a nuestro personal.*

*Für Informationen über das Vorhandensein eines lebensmittelallergen auf der Speisekarte,
fragen Sie unsere Mitarbeiter.*

*For information regarding the presence of a food allergen on the menú, please contact
our staff.*

*Si vous souhaitez obtenir des informations sur la présence d'allergènes alimentaires
dans le menu, veuillez vous adresser à notre personnel.*



Son Caliu