



AT THE  
MAJESTIC PALACE  
SORRENTO

# EVENT DRINK LIST

## ANATOLI

*Rum, coffee liqueur, pineapple cordial and honey*

## APPLE-TINI

*Grey Goose, green apple liqueur, green apple juice, lemon juice, Droplets Green Cardamom*

## BLUE SKY

*Bombay Sapphire, tonic water and...*

## COCONUT FRESH FRUITS MARTINI

*Bombay Sapphire, Coconut*

## COSMOPOLITAN

*Vodka, cranberry juice, lime juice, Triple sec*

## FIERO SPRITZ

*Martini Fiero, Prosecco, Soda*

## LIMONCELLO SPRITZ

*Limoncello, Prosecco, Soda Water, Lemon Slices, Fresh Mint*

## MOJITO

*White Cane Sugar, White Rum, Lime, Soda Water, Fresh Mint*

## MOJITO RED FRUITS

*White Cane Sugar, White Rum, Lime, Red Fruits, Fresh Mint*

## NEGRONI

*Bombay Sapphire, Mancino Vermouth Di Torino Rosso Amaranto, Bitter*

## PASSION FRUIT FRESH FRUITS MARTINI

*Bombay Sapphire, Passion Fruit*

## VENTURO SPRITZ

*Limoncello, Aperol, Prosecco, Soda Water, Orange Slice*

## **GIN**

GIN TONIC

*Bombay Shapphire, Tonic water*

GIN LEMON

*Bombay Shapphire, Lemon Tonic Water*

## **VODKA**

VODKA TONIC

*Vodka 42below, Tonic Water*

VODKA LEMON

*Vodka 42below, Lemon Tonic Water*

## **WINE SELECTION**

*Falanghina White Wine*

*Aglianico Red Wine*

*Aglianico Rosè Wine*

*Sparkling Wine*

## **ITALIAN BEER**

*Peroni Nastro Azzurro*

## **MOCKTAIL**

IPANEMA

*Passion Fruit juice, Rose's lime juice, Kumquats, Mandarin syrup, Pineapple juice*

## **SOFT DRINKS**

# MENU A' LA CARTE

## VINTAGE & TRENDY MARTINIS

20th CENTURY MARTINI <i>Bombay Sapphire, Lillet Blanc, cocoa cream, lemon juice</i>	• 16 € •
APPLE-TINI <i>Grey Goose, green apple liqueur, green apple juice, lemon juice, Droplets Green Cardamom</i>	• 16 € •
BARTENDER'S MARTINI <i>Bombay Sapphire, Martini Dry, Martini Rosso, Tio Pepe, Indian Spices Droplets By Hajier De Las Muelas</i>	• 16 € •
BERRIES CLOVER CLUB <i>Bombay Sapphire, Blueberry And Chili Syrup, Strawberry Shrub, Lemon Juice, Egg White</i>	• 16 € •
BERLIN STATION <i>Bombay Sapphire, Dewar's 12y, Oak Smoke Droplets By Javier De Las Muelas</i>	• 16 € •
BREAKFAST MARTINI <i>Bombay Sapphire, triple sec, lemon juice, orange marmelade from Don Geppi Restaurant</i>	• 16 € •
CHARLIE CHAPLIN <i>Sloe Gin, Apricot Brandy, lime juice, Droplets Orange Blossom Honey</i>	• 16 € •
CHOCOLATE MARTINI <i>Grey Goose, Crema Di Cacao Bianca, Tonka Droplets By Javier De Las Muelas</i>	• 16 € •
CORPS REVIVER N°2 <i>Bombay Sapphire, Cointreau, Lillet Blanc, Lime Juice, Absinthe</i>	• 16 € •
DIRTY MARTINI <i>Bombay Sapphire, Martini Extra Dry, olive brine</i>	• 16 € •
DRY MARTINI <i>Bombay Sapphire, Martini Extra Dry, olive</i>	• 16 € •
GIBSON <i>Bombay Sapphire, Martini Extra Dry, sweet &amp; sour silver skin onions</i>	• 16 € •
GIMLET <i>Bombay Sapphire, lime Rose's</i>	• 16 € •
HANKY PANKY <i>Bombay Sapphire, Martini Rosso, Fernet Branca, Droplets Oak Smoke</i>	• 16 € •

LEMON DROP MARTINI <i>Grey Goose, Triple Sec, Fresh Lemon Juice</i>	• 16€ •
MARTINEZ <i>Martini Rosso, Old Tom gin, Maraschino, orange bitter</i>	• 16 € •
PORNSTAR MARTINI <i>Grey Goose La Vanille, passion fruit liqueur, passion fruit syrup and puree, lime juice Champagne on the side</i>	• 18 € •
THE JOURNALIST <i>Bombay Sapphire, Martini Rosso, Martini Dry, Triple Sec, Fresh Lemon Juice, Angostura</i>	• 16€ •
VESPER MARTINI <i>Bombay Sapphire, Grey Goose, Lillet blanc</i>	• 16 € •
WASABI MARTINI <i>Grey Goose, wasabi paste, lemon juice, Droplets Fresh Ginger</i>	• 16 € •

## SIGNATURE COCKTAILS

CHAMOMILLE SUPER TONIC <i>Patron Silver, Mezcal, Mixed Syrup, Fake Lime, Schamomille Soda Water</i>	• 18 € •
CINECITTA ' <i>Bombay Sapphire, triple sec, St. Germain, apple juice, lemon juice, cucumber, mint leaves</i>	• 18 € •
DA VINCI <i>Franciacorta, Martini Rosso, Galliano, Cynar</i>	• 18 € •
DRIVE ME CRAZY <i>Franciacorta, Bacardi 8, lemon juice, vanilla syrup</i>	• 18 € •
GARDEN FIZZ <i>Bareksten Botanical Gin Infused with Basil, Bergamot Rosolio Italicus, Martini Ambrato Riserva Speciale, Fresh Lemon Juice, Schweppes Soda, Fresh Celery Droplets By Javier De Las Muelas</i>	• 18 € •
MANHATTAN BETROOT AND TRUFFLE <i>Bourbon Infused With Betroot, Vermouth Infused With Truffle, Black Walnut Bitter</i>	• 18€ •
WILD COSMOPOLITAN <i>Grey Goose, triple sec, raspberries fruits, cranberry juice, lemon juice</i>	• 18 € •

## CLASSIC COCKTAILS

AMERICANO	• 16 € •
<i>Martini Red, Martini Bitter, Schweppes soda</i>	
BOULEVARDIER	• 16 € •
<i>engel's envy Bourbon whiskey, Bitter, Vermouth Rosso</i>	
ESPRESSO MARTINI	• 16 € •
<i>Grey Goose, Kahlúa, espresso</i>	
GIN BASIL SMASH	• 16 € •
<i>Bombay Sapphire, lemon juice, basil</i>	
LAST WORD	• 16 € •
<i>Bombay Sapphire, Chartreuse, maraschino, lemon juice</i>	
MAI TAI	• 16 € •
<i>Bacardi Carta Blanca, dark rum, almond-based cordial, triple sec, lemon juice, grenadine</i>	
MANHATTAN	• 16 € •
<i>Jim Beam Whisky, Martini Rosso, Angostura</i>	
OUR BELLINI	• 20 € •
<i>Franciacorta, peaches extract</i>	
NATIONAL DE CUBA	• 16 € •
<i>Bacardi Carta Blanca, Apricot Brandy, pineapple juice, lemon juice</i>	
PIÑA COLADA	• 16 € •
<i>Bacardi Carta Blanca, Rum Carta Fuego, pineapple and coconut puree</i>	
PISCO SOUR	• 16 € •
<i>Pisco, lemon juice, sugar syrup, egg white, Amargo Chunchu</i>	
TOMMY'S MARGARITA	• 16 € •
<i>Tequila Patron Silver, agave syrup, lime juice</i>	
UNDER THE SUN	• 16 € •
<i>Bombay Sapphire, mandarine syrup, lemon juice, Droplets Fresh Ginger</i>	
VIEUX CARRE'	• 16 € •
<i>Rye Wiskey, Coganc, Vermouth Rosso, Benedictine, Bitter Peychaud's</i>	
WHISKY SOUR	• 16 € •
<i>Bourbon whiskey, fresh lemon juice, sugar syrup, egg white</i>	

## NEGRONI

- CAMILLO LOVES TONIC • 16 €•  
*Bombay Sapphire, Redistilled Americano, Bitter Orange, Tonic Water*
- NEGRONI FIERO • 16 €•  
*BOMBAY SAPPHIRE, Mancino Vermouth Di Torino Rosso Amaranto, Bitter, Fiero Foam*
- NEGRONI RED FRUITS • 16 €•  
*BOMBAY SAPPHIRE, Mancino Vermouth di Torino Rosso Amaranto, Bitter infused with black tea and red fruits*
- NEGRONI SCENTED • 16 €•  
*Bombay Sapphire, Martini Rosso, Bitter, Mediterranean Rosemary Droplets By Javier De Las Muelas*
- NEGRONI SMOKED • 18 €•  
*Mezcal, Bitter, Martini Rubino Riserva Speciale, Olive Brine, Vaporized Absinthe*
- NEGRONI TRUFFLE • 20 €•  
*Gin Infused White And Black Truffle, Mancino Vermouth Di Torino Rosso Amaranto, Rinomato Bitter*

## DRY&TONIC

- BLACK LE NOIR • 16 €•  
*Bombay Sapphire, Tonic water and...*
- BLUE SKY • 16 €•  
*Bombay Sapphire, tonic water and...*
- JIM-LET FOX-TROT • 16 €•  
*Bombay Sapphire, Tonic water, Lime Rose's*

## **FRESH FRUITS MARTINIS**

*Cocktails with a high fruity content, intense flavor and low alcohol prepared with Bombay Sapphire*

Coconut  
Mango e Ananas  
Strawberry  
Passion

• 16 € •

## **MOJITO**

Delicious fresh and natural versions of the sublime Mojito

Classic  
Passion  
Red Fruits

• 16 € •

## **NON ALCOHOLIC & HEALTHY COCKTAILS**

EGYPTIAN QUEEN

*Infusion of hibiscus flowers, strawberry, lemon, Tonic*

• 16 € •

IPANEMA

*Fresh passion fruit juice, lime Rose's, kumkuats, mandarine syrup, pineapple juice*

• 16 € •

RED VELVET

*Easy Mixers Red Mallow, Bitter syrup, cranberry juice, Droplets Mediterranean Rosemary*

• 16 € •

SPRING JULEP

*Lime Rose's, Tonic Water, lemon juice, mint leaves, Angostura bitter*

• 16 € •

## FOOD APPETIZER

BIKINI <i>Hot Butter Toast With Raw Ham, Mozzarella Cheese And Black Truffle</i>	• 12 € •
JAMON CROQUETTE <i>Jamon Iberico Fried Croquette (2 Pieces)</i>	• 8 € •
FRIED SHRIMP WITH DRIED TOMATO EMULSION <i>Fried Shrimps With Dried Tomato Emulsion</i>	• 18 € •
GILDA <i>Mini Skewers Of Green Peppers, Olives And Anchovies (Minimum 2 Pieces)</i>	• 4 € •
LOBSTER ROLL <i>Bun Stuffed With Lobster Cooked At Low Temperature, Mayonnaise With Lobster Bisque, Julienne Lettuce, Crunchy Celery</i>	• 30 € •
JAMON DE BELLOTA 100% IBERICO JUAN PEDRO DOMECCQ (50gr)	• 27 € •
JAMON DE BELLOTA 100% IBERICO JUAN PEDRO DOMECCQ (80gr)	• 33 € •
PULLED PORK BRIOCHE <i>Deep Fried Brioche With Pulled Pork, Cucumber With Kimchee SAUCE</i>	• 12 € •

## A BITE OF PIZZA

MARGHERITA <i>Blend Of Tomatoes From Our Gardem, Fior Di Latte Cheese, Basil</i>	• 11 € •
MARINARA WITH CANTABRICO ANCHOVIES <i>Tomato, Semi-Dry Cherry Tomatoes, Cantabian Anchovies, Taggiasca Olives, Garlic Powder And Fresh Oregano</i>	• 13 € •
SORRENTO <i>Fior Di Latte Cheese, Sorrento Tomatoes, Parmesan And Basil</i>	• 13 € •
TRUFFLE AND RAW HAM <i>Fior Di Latte Of Agerola Cheese, Truffle Cream, Raw Ham</i>	• 13 € •