

DRINKS

Bepidas



CIBO

TRATTORIA



HUGO SBAGLIATO

FIZZY, REFRESHING, FLORAL
EFERVESCENTE, REFRESCANTE, FLORAL

Aperol, Martini Vibrante, elderflower
liqueur, top up cava, mint

Aperol, Martini Vibrante, licor de flor
de saúco, cava, menta

€ 13.00



L'AMALFITANO SARDO

ELEGANT, CITRUSSY
ELEGANTE, CÍTRICO

Bombay citron presse', Mirto rosso di
Sardegna, cucumber cordial,
egg white

Bombay citron presse', Mirto rosso di
Sardegna, cordial de pepino, clara de
huevo

€ 13.00



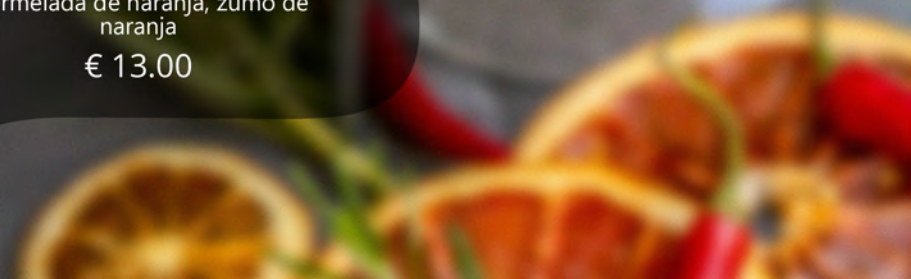
GARIBALDI JAMM BELL´

SPICED, ORANGE NOTES, SMOKEY, BITTERSWEET
ESPECIADO, NARANJA, AHUMADO, AGRIDULCE

Mezcal, Campari, rosemary, chilli,
orange jam, fresh orange juice

Mezcal, Campari, romero, chile,
mermelada de naranja, zumo de
naranja

€ 13.00





MANGO AURELYUS

INTENSE, EXOTIC, FROZEN
INTENSO, EXÓTICO, GRANIZADO

Tequila, safari liqueur, mango pulp,
vanilla syrup

Tequila, licor de Safari, pulpa de
mango, jarabe de vainilla

€ 13.00



FERRARI NOT ALLOWED

SILKY, SWEET, RICH, BERRY NOTES, FROZEN
SEDOSO, DULCE, RICO, NOTAS DE BAYAS, GRANIZADO

Spiced rum Bacardi, raspberry pulp,
watermelon pulp, citrus

Ron especiado Bacardi, pulpa de fram-
buesa, pulpa de sandía, cítricos

€ 13.00



BELLUCCI-BO SOUR

BOOZY, ZESTY
EMBRIAGADOR, SABROSO

Dewar's French Smooth Whisky, Moscato d'asti, yuzu juice, egg white, lychee & ginger syrup, angostura

Whisky Dewar's French Smooth, Moscato d'asti, zumo de yuzu, clara de huevo, sirope de lichi y jengibre, angostura

€ 13.00

A high-angle, close-up photograph of a glass filled with a golden-brown cocktail. The drink is garnished with several ice cubes, a thick slice of dried orange or lemon, and a single red chili pepper. The glass is set on a dark surface, with more citrus slices and chili peppers scattered around it. The lighting is dramatic, highlighting the textures of the ingredients.

STORM CALABRESE

COMPLEX, SPICED, SMOOTH
COMPLEJO, ESPECIADO, SUAVE

Bacardi carta negra, Amaro del capo,
chilli, citrus, top up ginger beer

Bacardi Carta Negra, Amaro del Capo,
chile, cítricos, cerveza de jengibre

€ 13.00



LA GIOCONDA

REFRESHING, AROMATIC, FRUITY
REFRESCANTE, AROMÁTICO, FRUTAL

Pink vodka, jazmin tea, lychee pulp,
lychee juice, citrus, fresh mint

Vodka rosa, té de jazmín, pulpa de lichi,
jugo de lichi, cítricos, hojas menta fresca

€ 13.00



PISCO & PERACOLATO

RICH, CREAMY, AROMATIC
RICO, CREMOSO, AROMÁTICO

Pisco, liqueur creme de cacao, pear juice,
cream, cinnamon, dash of
strawberry syrup

Pisco, licor de crema de cacao, zumo de
pera, crema, canela, gotas de
jarabe de fresa

€ 13.00



PASSION OF CIBO

TROPICAL, LIGHT
TROPICAL, SUAVE

Vodka, Passoa, passion fruit pulp,
citrus, top up lemonade

Vodka, Passoa, pulpa de fruta de la
pasión, cítricos, limonada

€ 13.00

NON ALCOHOLIC COCKTAILS

Cócteles SIN ALCOHOL €8.00

CHI HUA HUA

Martini Florale 0,0%, Jazmine tea, citrus, elderflower tonic / Martini Florale 0,0%, té de jazmín, cítricos, tónica de flor de saúco

FACTA NON VERBA

Martini Vibrante 0,0%, Cucumber Cordial, Citrus, Egg white/ Martini Vibrante 0,0%, Cordial de pepino, cítricos, clara de huevo

COLADA RUN TO RUM

Caribe Rum 0,0%, Pineapple juice, coconut puree, coffee top up/Ron Caribe 0,0%, zumo de piña, puré de coco, café

FAKE LONDON MULE

Tanqueray 0,0%, Watermelon Pulp, Raspberry Pulp, Citrus, Ginger Beer/Tanqueray 0,0%, Pulpa de sandía, pulpa de frambuesa, cítricos, cerveza de jengibre

STOLEN LAMBRETTA

Tanqueray 0,0%, Fresh mint, Banana Pulp, ginger ale / Tanqueray 0,0%, menta fresca, pulpa de plátano, ginger ale



Colada Run to Rum

GIANT SHARING COCKTAILS

Cócteles GIGANTES PARA COMPARTIR

€45 4-Friends/amigos · €68 6-Friends/amigos · €98 8-Friends/amigos

MAI TAI IN THE COLOSSEUM

Gold Rum, dark rum, Amaretto di Saronno, Cointreau, orgeat syrup, coconut pulp, pineapple and orange juice, citrus, granadine/ Ron dorado, ron oscuro, Amaretto di Saronno, Cointreau, jarabe de orgeat, pulpa de coco, zumo de piña y naranja, cítricos, granadina

MAXIMUS DECIMUS

Mezcal, pisco, Aperol, melon liqueur, watermelon pulp, cranberry juice, citrus/ Mezcal, pisco, Aperol, licor de melón, pulpa de sandía, jugo de arándano, cítricos

THE FIAT 500

Bourbon whisky, Dewar's Japanese Smooth Whisky, sake, Campari, mango pulp, grapefruit juice, falernum syrup, citrus/ Whisky Bourbon, whisky Dewar's japonés suave, sake, Campari, pulpa de mango, zumo de pomelo, jarabe de falernum, cítricos

MEGA PORN STAR

Vodka, vodka pink, passoa, passion fruit pulp, vanilla syrup, pineapple juice, citrus, top up cava/Vodka, vodka rosa, Passoa, pulpa de maracuyá, jarabe de vainilla, jugo de piña, cítricos, terminar con cava



Fake London Mule

WINE LIST

Carta de vinos

SPARKLING WINES ESPUMOSOS

 MOET & CHANDON	85.00
Brut imperial, Champagne	
· Glass/Copa	16.00
 PROSECCO RIONDO	32.00
DOC, Extra Dry, Italia	
· Glass/Copa	6.50
DELAMOTTE BRUT	85.00
Champagne	
VEUVE CLICQUOT BRUT	95.00
Champagne	
GRAMONA LA CUVEE	38.00
Corpinnat, España	
PROSECCO SUPERIORE RUIO	42.00
Brut DOCG Malibran, Italia	
FRANCIACORTA BRUT	59.00
Contadi, Italia	
LAURENT PERRIER ROSE BRUT	160.00
Champagne	

WHITE WINES VINOS Blancos

 YLLERA	21.00
Sauvignon Blanc, Castilla y León	
· Glass/Copa	4.25
 CASTEL FIRMIAN	25.00
Chardonnay, Trentino, Italia	
· Glass/Copa	5.00
 PINOT GRIGIO VAIA	25.00
· Glass/Copa	5.00
 EL PERRO VERDE	27.00
Verdejo, Rueda	
· Glass/Copa	7.00
 MOSCATO D'ASTI	33.00
Tenuta il Falchetto, Piemonte, Italia	
· Glass/Copa	8.00
VIÑA MATALIAN	24.00
Palomino Fino, Chiclana	
THE FLOWER AND THE BEE	27.00
Treixadura, Galicia	
SAN LORENZO	26.00
Verdichio, Marche, Italia	

**BERGAGLIO, GAVI DI GAVI
ROVERETO** 27.00
Piemonte, Italia

ARIYANAS MOSCATEL SECO 35.00
Sobre Lias, Malaga

VILLA ANTINORI 35.00
Toscana, Italia

CANTINA TRAMIN 36.00
Sauvignon, Alto Adige, Italia

MAR DE FRADES 36.00
Albariño, Rias Baixas

JERMANN 50.00
Pinot Grigio, Friuli, Italia

ARTÍFICE 49.00
Llanito Perera,
Listan Blanco, Tenerife


ZIBIBBO PITHOS 55.00
Cos, Sicilia, Italia


PACHERHOF RIESLING 60.00
Alto Adige, Italia

**PULIGNY
MONTRACHET** 150.00
Louis Jadot, Burgundy, France

ROSE WINES VINO ROSADO

 **LAMBRUSCO ROSATO** 22.00
Emilia Romagna
· Glass/Copa 4.50

 **PINOT BLUSH** 26.00
Vaja, Pinot Grigio
· Glass/Copa 6.00

 **AIX** 45.00
Cote de Provence, Francia
· Glass/Copa 9.00

XF SIERRA CANTABRIA 46.00
DOCa, Rioja

WHISPERING ANGEL 60.00
Cote de Provence, Francia

RED WINES VINOS TINTOS

🍷 YLLERA 9 meses, Castilla y León - Glass/Copa	21.00 4.25
🍷 CHIANTI SUPERIORE Bio DOCG Villa Migliarina, Italia - Glass/Copa	27.00 5.50
🍷 MONTEPULCIANO D'ABRUZZO Passione, Italia - Glass/Copa	27.00 5.50
🍷 ACINIPO Lamberger, F. Schatz, Ronda - Glass/Copa	36.00 8.00
ALTO DE LOS ZORROS Crianza, Ribera del Duero	30.00
RAMON BILBAO Edición Limitada, La Rioja	32.00
EL MOLAR Casa Castillo, Jumilla	37.00
LANGHE NEBBIOLO Principiano, Piemonte, Italia	44.00
ARTADI Viñas de Gain, Rioja	40.00
BARBERA D'ALBA Piana, Ceretto, Piemonte, Italia	49.00
SP 68 OCCHIPINTI Nero D'Avola, Sicilia, Italia	65.00
PRIMITIVO DI MANDURIA Sessantanni, San Marzano, Puglia, Italia	68.00
CHIANTI CLASSICO Monteraponi, Toscana, Italia	55.00
TOMÁS POSTIGO 3ER AÑO Ribera del Duero	50.00
TENUTA SAN GUIDO Le Difese, Toscana, Italia	60.00
AMARONE VALPOLICELLA Punta Tolotti, Ca Rugate, Veneto, Italia	70.00
BARBARESCO Roccalini, Piemonte, Italia	74.00
BRUNELLO DI MONTALCINO Col D'Orcia, Toscana, Italia	75.00
PRUNOTTO BAROLO Piemonte, Italia	88.00
VINCENT GIRARDIN Pommard Vieilles Vignes 2016, Burgundy, France	120.00
ALIÓN 2019 Ribera del Duero	120.00

SWEET WINES VINOS DULCES

🍷 NIEPOORT LBV, Oporto	8.00
🍷 PASSITO HEKATE IGT Feudo	9.00
🍷 ARIYANAS Naturalmente Dulce, Malaga	12.00

CIBO HIDDEN CELLAR LA BODEGA SECRETA DE CIBO

ALDO CONTERNO Bussia cicala 2017, Piemonte	350.00
ARPEPE Roca de Piro 2017, Lombardia	100.00
BERTANI 2012 Amarone Della Valpolicella Classico, Veneto	300.00
SASSICAIA 2019 Toscana	420.00
CLERICO Barolo Pajana 2017, Piemonte	250.00
LE MACCHIOLE Paleo Rosso 2019, Toscana	260.00
IL CARNASCIALE Il Caberlot Rosso 2018, Toscana	350.00
MONTERAPONI Baron Ugo 2016, Toscana	185.00
GUADA AL TASSO 2020 Toscana	290.00
VEGA SICILIA	600.00

*Due to exclusivity and low production, always ask our staff about the availability of the wines before ordering

*Debido a su exclusividad y escasa producción, pregunte siempre antes a nuestro personal por la disponibilidad

VAT INCLUDED/IVA INCLUIDO

SPIRITS *Bebidas alcoholicas*

Here is a sample of what we offer. Please ask for more options
Aqui tiene una muestra de lo que ofrecemos. Pregunta por mas opciones

GIN · GINEBRA

GIN MARE	12.00
ROKU	11.00
BROCKMANS	11.00
MONKEY 47	13.00
HENDRICKS	11.00

VODKA

GREY GOOSE	11.00
ABSOLUT	9.00
BELVEDERE	11.00
CIROC	11.00

WHISKEY

HIBIKI	16.00
JACKS DANIELS	9.00
JOHNNY WALKER BLACK LABEL	11.00
CHIVAS REGAL	11.00
GLENFIDDICH	11.00
MACALLAN 12 YRS	14.00

RUM · RON

ZACAPA 23	14.00
BARCELLO	9.00
HAVANA 7	9.00
DIPLOMATICO	11.00

TEQUILA SHOTS

DON JULIO REPOSADO	10.00
PATRON AÑEJO	10.00
JOSE CUERVO ESPECIAL	6.00
VOLCAN BLANCO	9.00



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Bebidas

BEER · CERVEZAS

SAN MIGUEL

DRAUGHT MEDIUM	3.95
SAN MIGUEL BOTTLE	4.25
SAN MIGUEL 0.00%	4.25
SAN MIGUEL GLUTEN FREE	4.25
PERONI BOTTLE	5.50
CORONITA BOTTLE	5.00
MAGNERS 33CL	5.50

VAT INCLUDED/IVA INCLUIDO

SANGRIA (CAVA OR/O RED/TINTO)

GLASS / COPA	7.00
JUG / JARRA	21.00

SOFT DRINKS/REFRESCOS	3.75
WATER CON GAS /SIN GAS	3.50
SAN PELLEGRINO	3.95
FEVER TREE TONIC	4.00
RED BULL	4.00
HOMEMADE LEMONADES & ICED TEAS / LIMONADA & TÉ	
HELADO CASERO	5.95

(Ask for flavours/Pregunte por sabores)