

# CHAMANA



## COCKTAILS

AT CHAMANA, EACH COCKTAIL IS A MASTERPIECE, CRAFTED WITH LOCAL HERBS AND ANCESTRAL TECHNIQUES TO DELIVER A TRULY UNIQUE AND AUTHENTIC EXPERIENCE. OUR SIGNATURE COCKTAILS HONOR THE RICHNESS OF NATURE AND THE TRADITIONS OF ARGENTINA.

### Signature Herbal Cocktails

#### ANDINA

Bombay Gin, yerba mate infusion, cedron syrup, fresh lemon juice, muña leaves (Andean mint).

15 €

#### PACHAMAMA

Pisco La Botija, coca mate leaves, passion fruit juice, agave syrup, a touch of ground chili, slice of lime.

14 €

#### ALAS DE QUETZAL

Patron tequila, mirabelle juice, sage infusion, agave syrup, jalapeño slice.

15 €

#### LA CURANDERA

Mitre Mezcal, boldo leaf infusion, honey syrup, grapefruit juice, pineapple, pinch of worm salt.

14 €

#### CHAMANA

Grey Goose vodka, elderberry liqueur, cranberry juice, bay leaf infusion, orange zest.

16 €

#### HIERBA SANTA

Bombay Gin, Club Mate, honey syrup, fresh lime juice, pineapple leaves and fresh basil.

16 €



## Herbal Mocktails

### PATAGÓNICO

12 €

Club Mate, cucumber juice, fresh lemon juice, pineapple syrup, basil leaves.

### RITUAL DE LA SELVA

12 €

Hibiscus infusion, lime juice, honey syrup, sparkling water, edible flowers.

## Classics 12€

If you prefer to enjoy traditional cocktails, please consult with our staff, they will be happy to prepare one for you.



## BEER

### CORONA

7 €

### DRAFT HEINEKEN HALF PINT / PINT

3 / 6 €

### DRAFT AGUILA HALF PINT / PINT

4 / 7 €

## DRINKS

### CLUB MATE

6 €

### SOFT DRINKS

4 €

### SPARKLING OR STILL WATER 50CL / 1L

3 / 6 €

### ESPRESSO

2 €

