

THE SANCTUARY

E C O R E T R E A T

BOA SORTE € 12Cachaça, lime juice, ginger syrup, Guayaba juice ⁽⁴⁾**JASMINE** € 12Sake, lemon juice, lemongrass, Aloe water, sugar syrup ⁽⁴⁾**DESAPARECIDO** € 12Gin, citric acid, sugar syrup, soda water ⁽⁵⁾**APHRODITE** € 12Bourbon whiskey, lemon juice, cinnamon syrup, ginger beer, mint, angostura bitter ^(4,5)**DAISY** € 12Vodka, lemon juice, almond-based cordial, cherry liqueur, egg white, peychaud's bitter ⁽³⁾**PAPÀ LOA** € 12Vodka, sake, lime, passion fruit, lychee liqueur, coconut milk ⁽²⁾**AMOR PICANTE** € 12Mezcal, lime juice, mango, agave syrup, green tabasco, salt and pimenton ⁽⁴⁾**RIVOLUTIÓN** € 12Havana 3, lime juice, Voodoo & Sanctuary poison, bitter cocoa crust ⁽³⁾**ORIENTAL** € 12Mezcal, lime juice, pimento drum, agave syrup, egg white, curry ⁽⁴⁾**VOODOO CHILD** € 12Yuzu flavoured Vodka, lime juice, Passion fruit, honey, ginger, peach liqueur ⁽⁴⁾**CHIHUAHUA** € 12Tequila, lime juice, agave syrup, fresh orange juice, lychee, ginger beer, angostura bitter ^(4,5)

LIST OF ALLERGENS

1. Gluten 2. Lactose 3. Eggs 4. Nuts 5. SO2

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COCOLOCO € 20

Voodoo & Sanctuary rum mix, pineapple, coconut milk, cinnamon syrup (4)

€ 20

PARAISO

Gin, lime juice, Campari bitter, mint, sugar syrup, watermelon (4)

€ 20

HEDEN

Karkadé flavoured Gin, lemon juice, lavender, elderberry liqueur, orange blossom water, peycheaud's bitte

€ 20

HURACÁN

Voodoo & Sanctuary rum mix, lime juice, honey, passion fruit, grapefruit, aromatic bitter (4,5)

€ 12



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Prosecco Doc Millesimato Brut € 5 / 35
Bosco del Merlo

Franciacorta € 8 / 38
Castello Bonomi

Franciacorta Cuvée Prestige € 55
Ca' del Bosco

Marty Rosè € 8 / 38
Olmo Antico

Champagne € 70
Blanc de Noir JM. Gobillard et Fils

Champagne € 170
Ruinart blanc de blanc

Champagne € 330
Dom Perignon Brut

Champagne € 170
Laurent Perrier rosé

Brut Rserve € 80
Pol Roger



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Pecorino € 5 / 25
Avalos

Malvasia White Light € 5 / 25
Casale Luciano

Grechetto - Vitiano € 5 / 25
Falesco

Sauvignon Brianello € 5 / 26
Il Pollenza

Chardonnay Tellus € 5 / 26
Falesco

Arneis Roero € 28
Batasiolo

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Pinot Bianco Elena Walch	€ 30
Gewurztraminer Terlan	€ 34
Pinot grigio - Tudajo Bosco del Merlo	€ 30
Chardonnay Trentino Maso Toresella	€ 32
Sauvignon - Sanct Valentine st. Michelle Eppan	€ 36
Ribolla Gialla - Yellow Hills Doc Collio	€ 30
Pinot Grigio - Toy Doc Collio	€ 30
Sauvignon - Sanct Valentine st. Michelle Eppan	€ 38
Ribolla Gialla - Vinnæ Jermann	€ 35
Chardonnay Vie di Romans	€ 38
Vintage Tunina Jermann	€ 78
Verdicchio dei Castelli di Jesi Bucci	€ 30
Cervaro della Sala Antinori	€ 70
Capolemole Carpinetti	€ 25
Fiano di Avellino - Pietracalda Feudi di San Gregorio	€ 29
Cirò - Mare Chiaro Ippolito 1845	€ 25
Vermentino Massei	€ 26
Chardonnay Germano	€ 26



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Morellino di Scansano Le Pupille	€ 5 / 25
Cirò - Liber Pater Ippolito 1845	€ 5 / 25
Syrah - Tellus Falesco	€ 5 / 26
Barbera Ritzieri	€ 26
Cremès Gaja	€ 38
Lagrein Terlan	€ 29
Pinot Nero Franz Haas	€ 36

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Mabilia € 5 / 22
Ippolito

Lagrein € 28
Lageder



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DRAFT BEERS

Carlsberg 0,40 lt € 5

Brooklyn IPA 0,40 lt € 6

Elephant blonde 0,40 lt € 5

Grimbergen blanche 0,40 lt € 6

BOTTLED BEERS

SOL 0,33 lt € 5

Ichnusa unfiltered 0,33 lt € 5



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Non-alcoholic cocktails € 8

Classic cocktails € 10

Shot € 5

Bitter / Digestive / Liqueurs € 5

Soft drinks € 5

Water € 2

Coffee € 3

Cold coffee € 3,5

Cappuccino € 4

Ginseng/Barley € 3

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