

# Cocktails



## MOSAIC

Tequila, ES Ayuuk, Aperol, Strega, Absinthe & Saffron



## BIG FIGS

Metaxa, Crème de Cacao, Lime, Figs & Seltzer



## HOT & BOTHERED

Bourbon, Apricot, Honey, Lime & Habanero



## PRUNE IN JUNE\*

Olive Oil Vodka, Peach, Lemon, Plums & Rose Water



## MR. KOLADA

Coconut Rum, Pineapple Cordial & Bitters



## TEA TIME\* \*\*

Dark Rum, Roiboos Liqueur & Chai Tea



## TDH DELIGHT\*

Whiskey, Bailey's, Amaretto, House Orgeat, Espresso & Milk



## MANTRA MARTINI

Gin, Gentian Liqueur, Italicus, Dry Vermouth & Sauvignon Blanc

\*Available as Non Alcoholic × 90 SEK

\*\*Available as Sharing × 595 SEK

*ALL COCKTAILS × 160 SEK*

*Please let us know if you have any allergies*

*Barabicu*

# Beverages

## BEERS ON TAP

- Pripps Blå (*Light Swedish Lager 5%*) 76 SEK  
1664 Blanc (*French Wheatbeer 5%*) 82 SEK  
Beerbliotek x Barabiku Pilsner (*Swedish Pilsner 5%*) 84 SEK  
Brooklyn Lager (*American Amber Lager 5.2%*) 86 SEK  
Brooklyn Stonewall Inn (*Session IPA 4.6%*) 92 SEK

## CANS & BOTTLES

- San Miguel Fresca (*Light Spanish Lager 4.4%*) 72 SEK  
Mahou Ipa (*Session IPA 4.5%*) 78 SEK  
Brooklyn Pilsner (*Crisp Lager 4.6%*) 79 SEK  
O/O Brewing Dalen (*Gluten Free Lager 5%*) 95 SEK  
Svartberget Strawberry Hills Forever (*Strawberry Berliner Weisse 4.5%*) 95 SEK  
O/O Brewing Pretty Pale ale (*APA 5.5%*) 98 SEK  
Founders Breakfast Stout (*Imperial Coffee Stout 8.3%*) 105 SEK

## CIDER

- Somersby Pear (*Danish Sweet 4.5%*) 68 SEK  
Kupela (*Basque Demi-Sec 4%*) 92 SEK

## NON ALCOHOLIC

- San Miguel (*Radler 0.0%*) 69 SEK  
Brooklyn Special Effects (*Hoppy Lager 0.3%*) 69 SEK

*Barabiku*