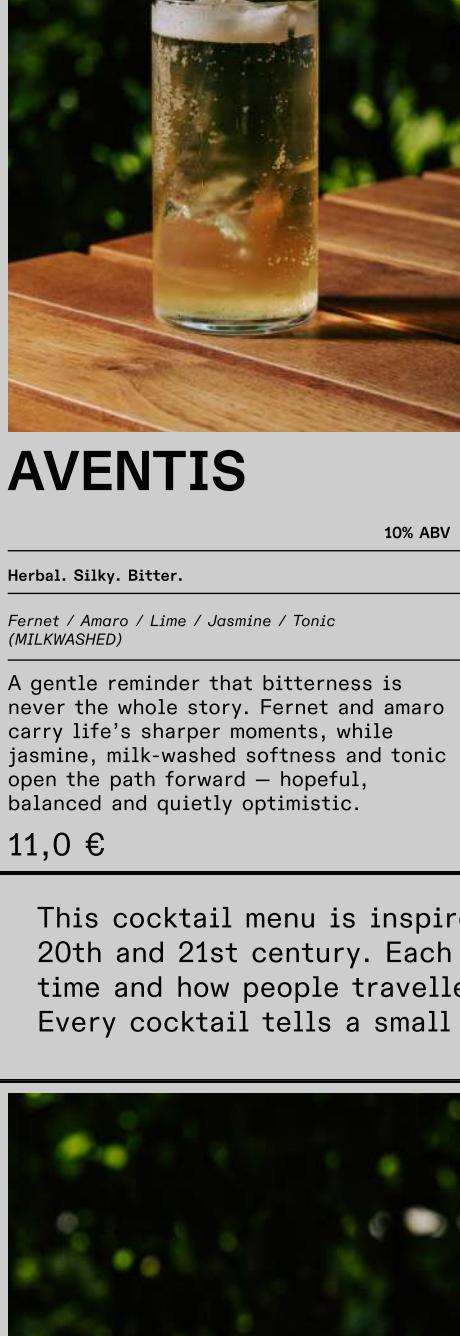


(SERVED FROM 17:00)

SIGNATURE SUMMER COCKTAIL MENU

A collection of cocktails inspired by personal experiences, emotions and memories. Each drink reflects a different feeling, brought to life through carefully selected ingredients and unexpected combinations.



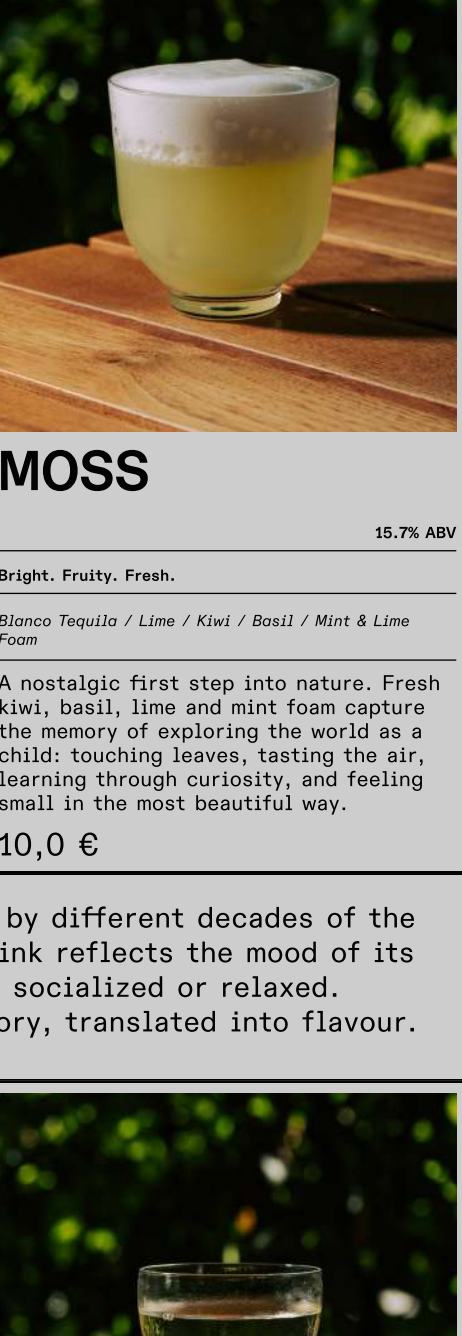
CORSETTO 11.5% ABV

Bitter. Complex. Elegant.

Bourbon Whiskey / Aperol / White Peach / Cranberry / Vervet / Tonic

A drink dressed in tension and desire. Soft peach and mandarin meet whiskey, citrus and bitter cranberry, creating a cocktail about lust, love, limERENCE and the beautiful confusion of adult feelings, elegant, intimate and slightly dangerous.

12,0 €



**APE
ESCAPE** 12.5% ABV

Tropical. Fruity. Sweet.

Spiced Rum / Blanco Rum / Lime / Banana / Coconut / Bitters / Fig Leaf

A playful jump back into childhood. Banana, coconut and fig leaf bring the feeling of sunburnt afternoons, sticky fingers, cartoons, laughter, and the freedom of not knowing where the day will take you.

10,0 €



AVENTIS 10% ABV

Herbal. Silky. Bitter.

Fernet / Amaro / Lime / Jasmine / Tonic (MILKSHAKE)

A gentle reminder that bitterness is never the whole story. Fernet and amaro carry life's sharper moments, while jasmine, milk-washed softness and tonic open the path forward – hopeful, balanced and quietly optimistic.

11,0 €



MOSS 15.7% ABV

Bright. Fruity. Fresh.

Blanco Tequila / Lime / Kiwi / Basil / Mint & Lime Foam

A nostalgic first step into nature. Fresh kiwi, basil, lime and mint foam capture the memory of exploring the world as a child: touching leaves, tasting the air, learning through curiosity, and feeling small in the most beautiful way.

10,0 €

This cocktail menu is inspired by different decades of the 20th and 21st century. Each drink reflects the mood of its time and how people travelled, socialized or relaxed. Every cocktail tells a small story, translated into flavour.



**LOW
TIDE** 17% ABV

Exotic. Fluffy. Tangy.

Spiced Rum / Grapefruit Cordial / Kaffir Lime / Angostura Bitter / Hibiscus & Bergamont Foam

Inspired by the discovery of vitamin C and the herbal remedies that helped sailors survive long voyages, preventing scurvy and shaping better trade and access to fresh ingredients.

11,0 €



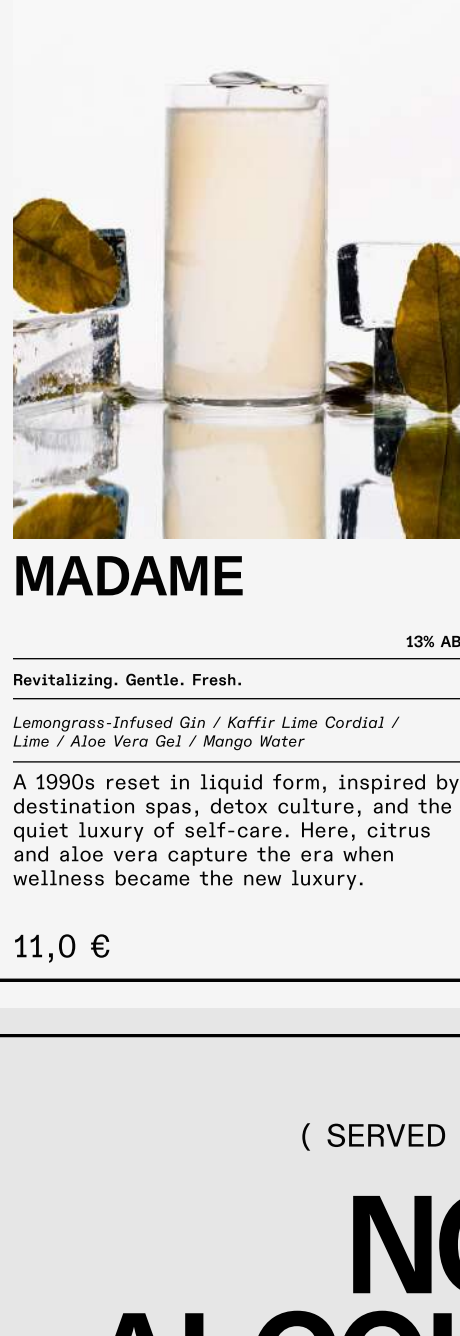
**NO.10
AROMATIQUE** 22% ABV

Delicate. Zesty. Floral.

Gin / Labdanum / Fino Sherry / Plum Bitters / Plum Soju, Kaffir Lime, Vanilla, Grapefruit

Structured like a 1910s perfume, it balances brightness and shadow in a glass, reflecting the moment when fragrance became modern in the years before and during the First World War.

11,0 €



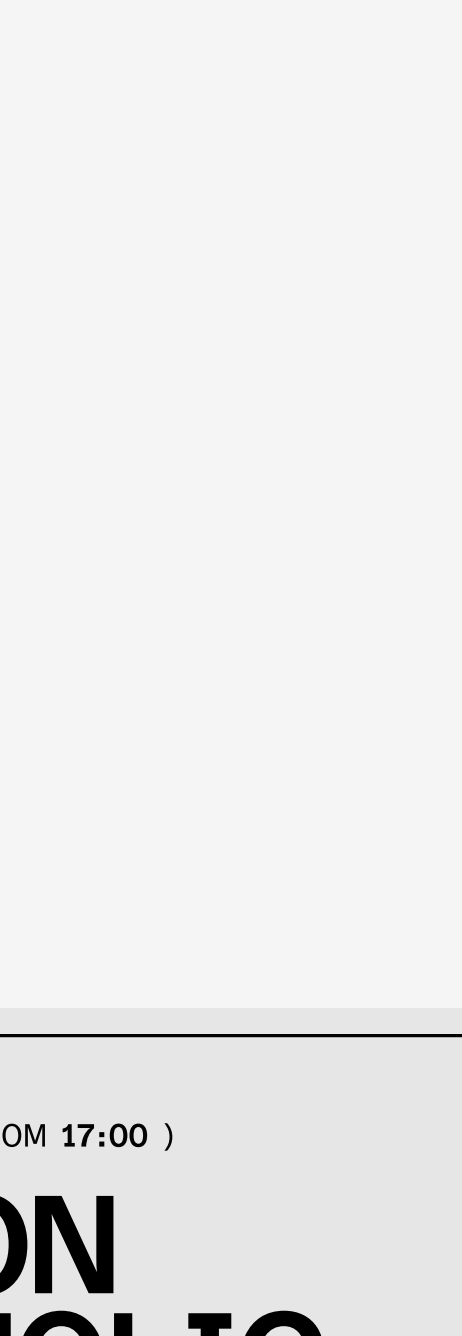
5 16% ABV

Tropical. Fruity. Sour.

Vodka / Rose / Kiwi and White Peach Cordial / Orange Bitters / Mint

An ode to the 1960s and Jet Age, when cocktails belonged in five-star hotels and first-class lounges. Sit back, relax and enjoy.

10,0 €



1926 10% ABV

Fruity. Bubbly. Fun.

Plum Soju / Red Wine Cordial / Homemade Soda: Plum Soju, Kaffir Lime, Vanilla, Grapefruit

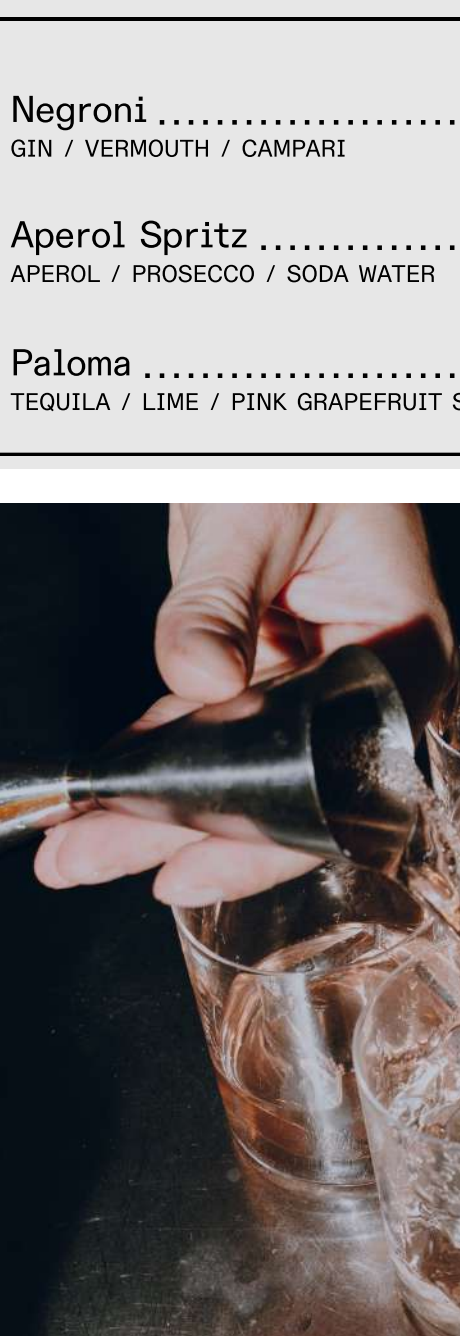
A tribute to the hush and sparkle of the Prohibition era. In 1920s, behind unmarked doors and velvet curtains, drinks were brighter and cleverly composed.

11,0 €

(SERVED FROM 17:00)

HOLO FAME

A growing collection of guest favourite cocktails from past seasons, brought back to keep our company a little longer.



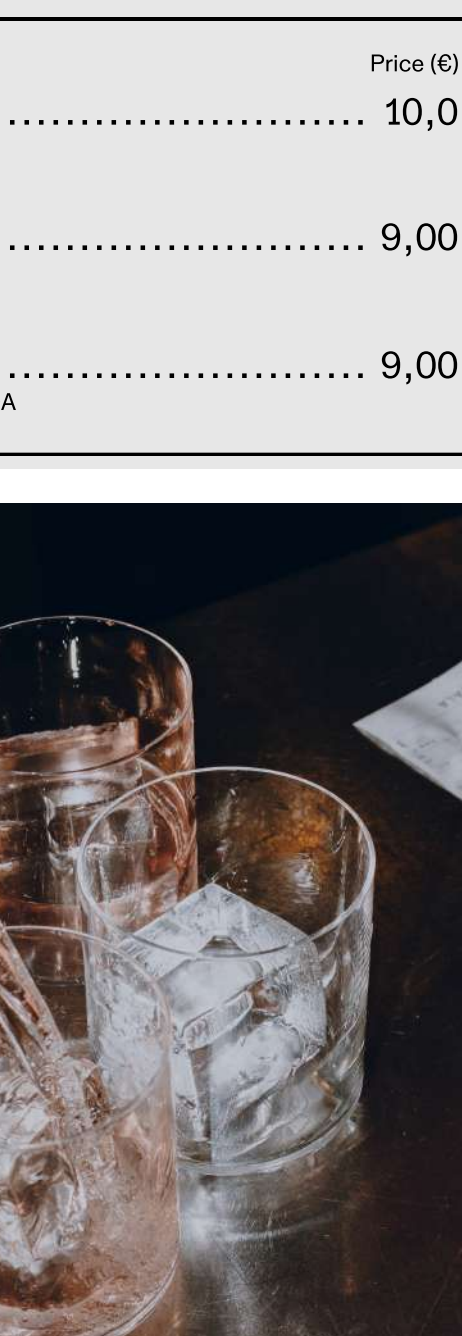
**DE
STIJL** 15% ABV

Spicy. Zesty. Tangy.

Tequila / Lime / Mango / Ginger Extract / Ginger Beer

Like the famous De Stijl art movement, this drink is a composition of bold contrasts with sharp lime, soft mango, and spiced ginger, working in harmony.

10,0 €



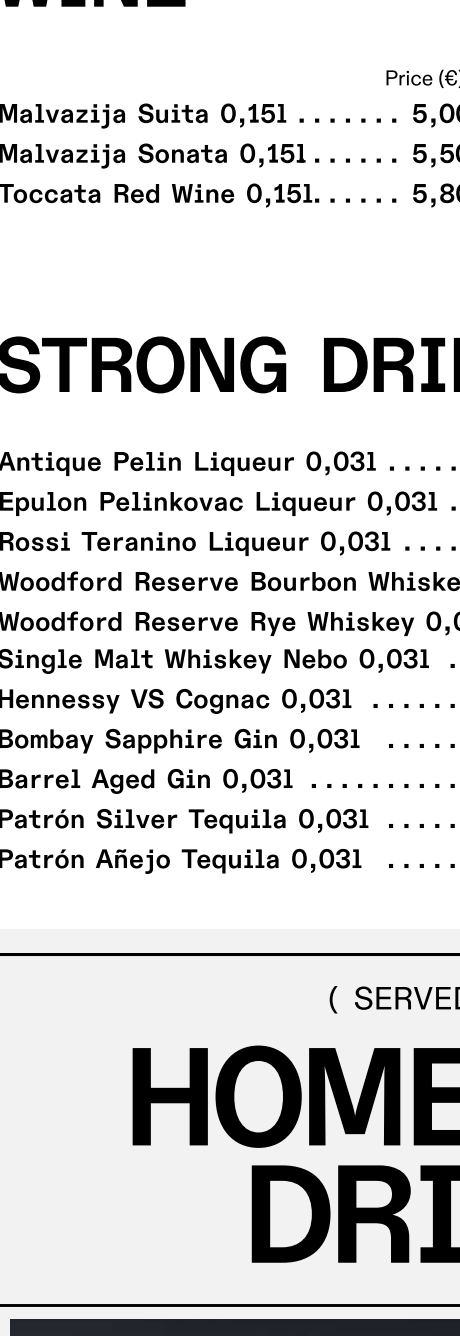
**PEAR
DECO** 13% ABV

Fruity. Fresh. Charming.

Rum / Pear / Lemon / Vanilla / Fig Leaf Soda

Crisp and delicate. This one floats between fruity elegance and winter comfort. Clean finish, light fizz, and just enough charm.

9,0 €



MADAME 13% ABV

Revitalizing. Gentle. Fresh.

Lemongrass-Infused Gin / Kaffir Lime Cordial / Lime / Aloe Vera Gel / Mango Water

A 1990s reset in liquid form, inspired by destination spas, detox culture, and the quiet luxury of self-care. Here, citrus and aloe vera capture the era when wellness became the new luxury.

11,0 €

(SERVED FROM 17:00)

NON ALCOHOLIC COCKTAILS



LOUD WOOD

Mint Tea / Lemon / Agave / Palo Santo

8,50 €



CEREMONIAL

Jasmine / Matcha / Mint / Lime

8,50 €



GETAWAY

Almoe / Rue Berry / Tonic / Hibiscus & Bergamont Foam

8,50 €

(SERVED ALL DAY)

REGULAR COCKTAILS

	Price (€)
Negroni	10,0
GIN / VERMOUTH / CAMPARI	
Aperol Spritz	9,00
APEROL / PROSECCO / SODA WATER	
Paloma	9,00
TEQUILA / LIME / PINK GRAPEFRUIT SODA	

WINE

	Price (€)
Malvazija Suita 0,15l	5,00
Malvazija Sonata 0,15l	5,50
Toccata Red Wine 0,15l	5,80
Garden Zora Lager 0,33l	4,50
Garden More Pale Ale 0,33l ..	4,80
Sapporo Premium 0,33l	4,80

BEER

STRONG DRINKS

	Price (€)
Antique Pelin Liqueur 0,03l	3,50
Epulon Pelinkovac Liqueur 0,03l	4,00
Rossi Teranino Liqueur 0,03l	3,50
Woodford Reserve Bourbon Whiskey 0,03l	7,50
Woodford Reserve Rye Whiskey 0,03l	7,70
Single Malt Whiskey Nebo 0,03l	7,50
Hennessy VS Cognac 0,03l	6,60
Barrel Aged Gin 0,03l	5,50
Patron Silver Tequila 0,03l	6,20
Patron Añejo Tequila 0,03l	5,00
Patron Añejo Tequila 0,03l	6,50

(SERVED ALL DAY)

HOMEMADE DRINKS

**SUMMER
SODA**

Kiwi Puree / Lychee Puree / Lime / Soda

4,50 €

**GROOVE
LEMONADE**

Rosemary and Mint Cordial

4,20 €

**LO-FI
LEMONADE**

Lemon

3,50 €

**BUTTERFLY
LEMONADE**

Lemon / Elderflower Syrup / Butterfly Pea Tea

4,30 €

**SLOW JAM 2.0.
LEMONADE**

Strawberry / Hazelnut / Lemongrass / Vanilla

4,20 €

**PEACHY
SODA**

Peach Puree / Lemon / Honey / Soda Water

4,20 €

**GOLDEN
ICED TEA**

Chamomile Tea / Mango Puree / Lemon / Páragon Cordial

4,20 €

**RUBY
ICED TEA**

Raspberries Tea / Lemon / Forest Fruit / Palo Santo Cordial

4,20 €

BITES

- Prosciutto and Butter Focaccia
- Spinach, Feta and Cherry Tomato Quiche
- Chocolate Chip Hazelnut Cookie
- Marble Chocolate Cake
- Double Chocolate Walnut Fudge Cookie
- Almond Dark Chocolate Banana Bread (vegan)
- Puff Pastry with Peach and Almonds
- Poppy Seed Lemon Loaf

1 Prosciutto and Butter Focaccia 5,60
2 Spinach, Feta and Cherry Tomato Quiche 5,50
3 Chocolate Chip Hazelnut Cookie 3,20
4 Marble Chocolate Cake 4,00
5 Double Chocolate Walnut Fudge Cookie 3,20
6 Almond Dark Chocolate Banana Bread (vegan) 4,60
7 Puff Pastry with Peach and Almonds 4,70
8 Poppy Seed Lemon Loaf 4,20

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