

SALMON GURU



RESET

THE FRUITY



TIERRA



*Served in
chawan*

POTATO VODKA WITH BEETROOT
AND SARSAPARILLA CORDIAL,
CELERIAC AND CARROT JUICE
FINISHED WITH LEMON
VERBENA SODA. €13

*Medicinal herb with a
characteristic lemon scent.*



CARIBBEAN SIP

DEWAR'S 8 CARIBBEAN SMOOTH WHISKEY
WITH HOMEMADE EARL GREY TEA, PEACH AND
GUAVA CORDIAL, AND CAVA. €13



MAD BUNNY

WHITE 1800 TEQUILA REDISTILLED WITH YELLOW
CHILLI, SWEET AND SOUR CARROT JUICE, CHINESE
5 SPICE SYRUP AND AMONTILLADO WINE FOAM WITH
COCONUT WATER AND YUZU JUICE. €13



TIKI GURU 2.0



OUR TIKI WITH TWO KINDS OF RUM: BOTRÁN AGED 8 YEARS
AND BOTRÁN WHITE RUM SPICED WITH BLACK CARDAMOM
COLD ENFLEURAGE WITH PEANUT OIL, DISARONNO,
HOMEMADE FALERNUM AND LEMON AND PINEAPPLE JUICES. €14

Flavoured fat.

*Caribbean syrup. Our falernum contains lemon peel,
cloves, cinnamon stick, fresh ginger and toasted almonds.*



NUTS

-13-



SULPHITES

THE REFRESHING



INSPIRACIÓN PALOMA

.....

MIJENTA TEQUILA WITH FRESH BASIL, STRAWBERRY CORDIAL, ELDERBERRY LIQUEUR AND GRAPEFRUIT SCHWEPPEES. €14



SUBLIME

.....

1615 PISCO WITH ABSINTHE, HOMEMADE MELON CORDIAL, WHITE BALSAMIC FROM **FILLO'S** TOWN AND LEMON VERBENA SODA. €12



LA VIE EN ROSE

.....

CARBONATED COCKTAIL WITH KETEL ONE VODKA, COINTREAU, SWEET AND SOUR, ROSE PETAL AND RED CABBAGE WATER AND UMAMI BITTERS. €13

Where our bar manager is from



FLOR DE SAKURA

.....

Jenever with Tarragon Vermouth and Purple Shiso, Sweet and Sour, and Schweppes Tonic. €14

NOTE: These cocktails have a 48-hour specific filtering and gasification process that means we need to prepare them beforehand.



THE SOUR



SALMON SHERBET



Served in chawan

GINRAW, PIMM'S NO. 1,
POMEGRANATE JUICE,
CELERY BITTERS AND LA
DOLCE FINA LEMON SORBET. €14

La Dolce Fina is an ice cream shop in Madrid, with the recipes of the best ice cream master in the world.



RESET *

TEQUILA MACERATED WITH LEMON JUICE,
CARAWAY AND TURMERIC, SERVED WITH AN ICE
CREAM INSPIRED BY OUR VIVA MADRID'S PARTISANO
COCKTAIL. €14

Plant from the anise, fennel and cumin family.

Campari with orange and yuzu juice.



STELLAALPINA *

ENGINE ORGANIC GIN WITH TARRAGON,
EUCALYPTUS REDISTILLED, BERGAMOT
JUICE AND MINT SYRUP. €14



TWIST AND SHOUT *

CHIVAS MIZUNARA SCOTCH WHISKY WITH
AMONTILLADO WINE, CACAO CORDIAL
AND ANGOSTURA BITTERS. €14

* EGG WHITE

* NUTS

* CELERY

WHAT THE FUCK?



PANTERA JACKSON



Created during our trip to Malaysia.

MILK PUNCH OF DEMONIO DE LOS ANDES PISCO WITH MANGO WATER, AND FISH SAUCE IN KEFIR. €13



COFFEE BREAK



SALMON 'S ESPRESSO

As we are paying homage to classic cocktails, and creating our own versions, this is our take on an Espresso Martini.

FAT WASH OF LEPANTO BRANDY IN NOISETTE BUTTER, TÍA MARÍA AND CACAO LIQUEURS, ESPRESSO COFFEE AND BLACK CARDAMOM SYRUP. €13



TEQUILA AL PASTOR

ALTOS TEQUILA INFUSED WITH SPICES FROM THE FAMOUS AL PASTOR TACOS, LIME JUICE AND PINEAPPLE SYRUP. €13

Ingredients: bay leaf, coriander, black pepper, cinnamon, and guajillo chili.



LA MANO DE DIOS

Suitable for bartenders.

Our version of what is known as the worst drink in the world.

BRANCA FERNET, LACTO-FERMENTED STRAWBERRIES, BALSAMIC VINEGAR AND PEPSI COLA. NOTE: THERE ARE SOME THINGS WE SHOULD DO BEFORE WE DIE: SKYDIVE AND TRY THIS DRINK. €13

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NOTE: Slow maceration, fermentation and gasification process with all the cocktail elements that means we need to prepare it beforehand.



FISH



DAIRY



NUTS



SULFITS

STRONG



SOGNI D'ORO

.....

COCONUT OIL FAT WASH IN
BOURBON WHISKEY, KOREAN
CHILI DISTILLATE, PEPPERMINT,
AND OLEO SACCHARUM OF
CHAMOMILE, SAFFRON
AND ORANGE PEEL. €14



TROPICAL VIEUX CARRÉ

.....

MILK PUNCH FROM THE TRADITIONAL RECIPE
WITH: COGNAC, BOURBON WHISKEY, SWEET
VERMOUTH, BENEDICTINE AND BITTERS,
BUT WITH MANGO AND HOPS. €14



JOURNEY OF FLAVOUR



.....

MATUSALEM 15-YEAR-OLD RUM WITH TOASTED
PISTACHIOS, OLOROSO WINE, GREEN TEA
CORDIAL AND CARDAMOM BITTERS.
IN GREEN TEA OMOISIS. €15



A homage to ...

MANHATTAN FROM THE BARREL



.....

NOISETTE BUTTER FAT WASH IN
ZACAPA 23 RUM, DRY VERMOUTH
AND SHERRY CREAM. €18

RESTED IN SHERRY CASKS .



NUTS



DAIRY

THE UNTOUCHABLES



TÓNICO SPRENGER

.....
It has been with us from the very beginning.

TANQUERAY NO. TEN GIN
MACERATED WITH GREEN
CARDAMOM, LEMON JUICE,
FRESH CUCUMBER AND
SCHWEPPES GINGER BEER. €13



OLD SCHOOL FUNNY

.....
With more than 5-years solera.

BOMBAY SAPPHIRE GIN, ITALIAN SWEET
VERMOUTH, CAMPARI, TAWNY PORT AND
AMONTILLADO SHERRY WINE. €15
COCKTAIL + FLASK. €30



ULTRAMARINO

.....
Category creator.

GIN, UNIÓN MEZCAL, MANZANILLA SHERRY,
LIME CORDIAL AND RHUBARB SYRUP. €13

NOTE: INFUSED IN A CLAY AMPHORA SUBMERGED IN SEA WATER.

*In case you want to
take it away!*



ARROW

.....
A cocktail from the Amazon.

ITALIA PISCO MACERATED WITH PASSION FRUIT AND GUAVA,
LEMON AND APPLE JUICES, BAY LEAF SYRUP AND PINK PEPPER. €16



CHIPOTLE CHILLÓN

.....
Back after popular demand.

400 CONEJOS MEZCAL, LEMON JUICE, CHIPOTLE
CHILLI SYRUP AND ABSINTHE AROMA. €14



SPICY



EGG WHITE

FOR DRIVERS



BATIDA DE SALMÓN



.....
Created to be served under the Christ The Redeemer in Rio de Janeiro and at Salmon Guru.

SWEET AND SOUR CARROT JUICE, YUZU JUICE, FRESH LIME AND CONDENSED MILK WITH CHIPOTLE PEPPER. €10



AMAZONIA

.....
CHICHA MORADA, LIME JUICE, PEPPERMINT AND SCHWEPPES GINGER BEER. €10

Infusion of Andean origin made with purple corn, fruits and spices.



TIKI TIKI 100%



.....
PINEAPPLE JUICE, PASSION FRUIT, HOMEMADE FALERNUM AND GREEN CARDAMOM SYRUP. €10



PICK ME UP

.....
A mojito is a must.

SEEDLIP SPICE, ALOE VERA, WATERMELON WATER, PEPPERMINT AND SCHWEPPES SODA. €10



NUTS



DIARY

RESET

salmonguru.es

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