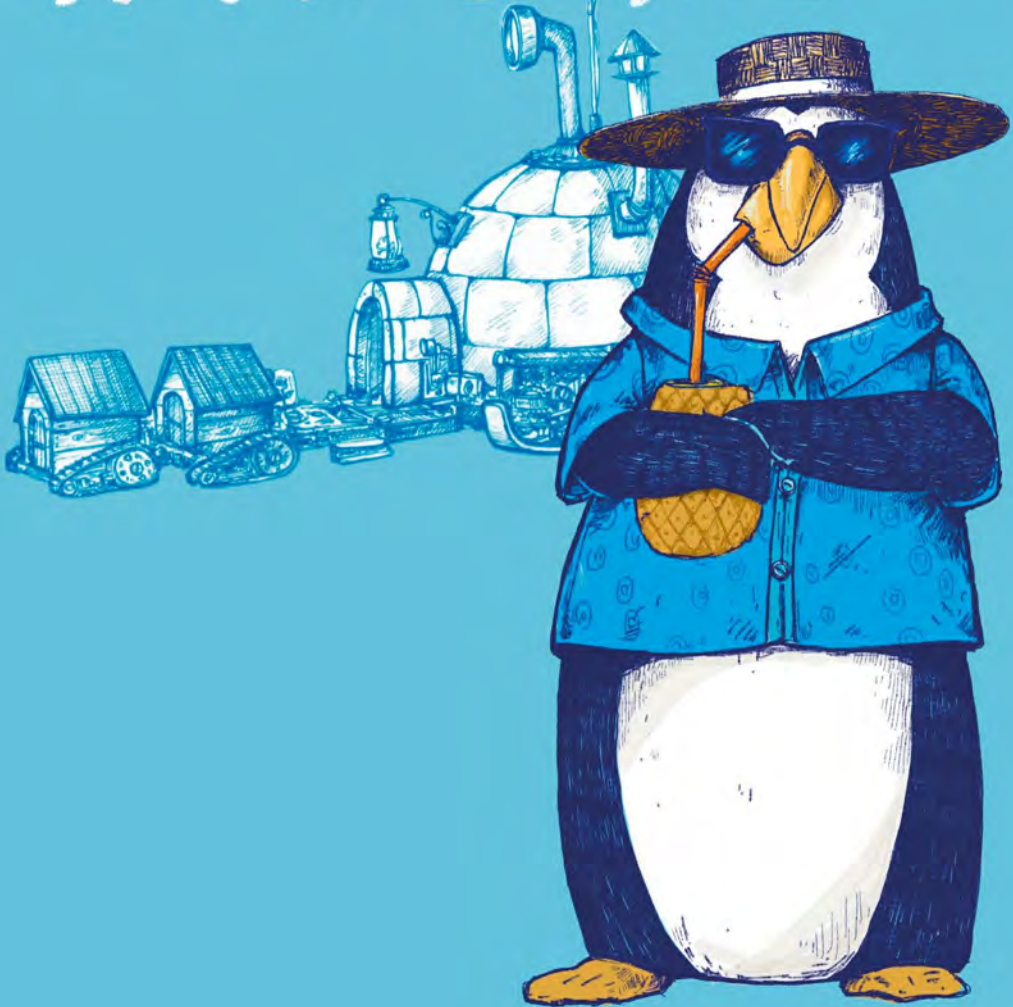


SALMON GURU

BIG BANG

REFRESHING



INSPIRACIÓN PALOMA

PATRÓN WHITE TEQUILA INFUSED
WITH FRESH BASIL, ST-GERMAIN,
STRAWBERRY WATER, AND
SCHWEPPES GRAPEFRUIT SODA

14€



SONNY CROCKETT

DEWAR'S 12 YR, HOMEMADE
CORDIAL WITH KAFFIR LIME
LEAVES, PINK PEACH, ORANGE
BITTER, AND SCHWEPPES
GINGER ALE

14€



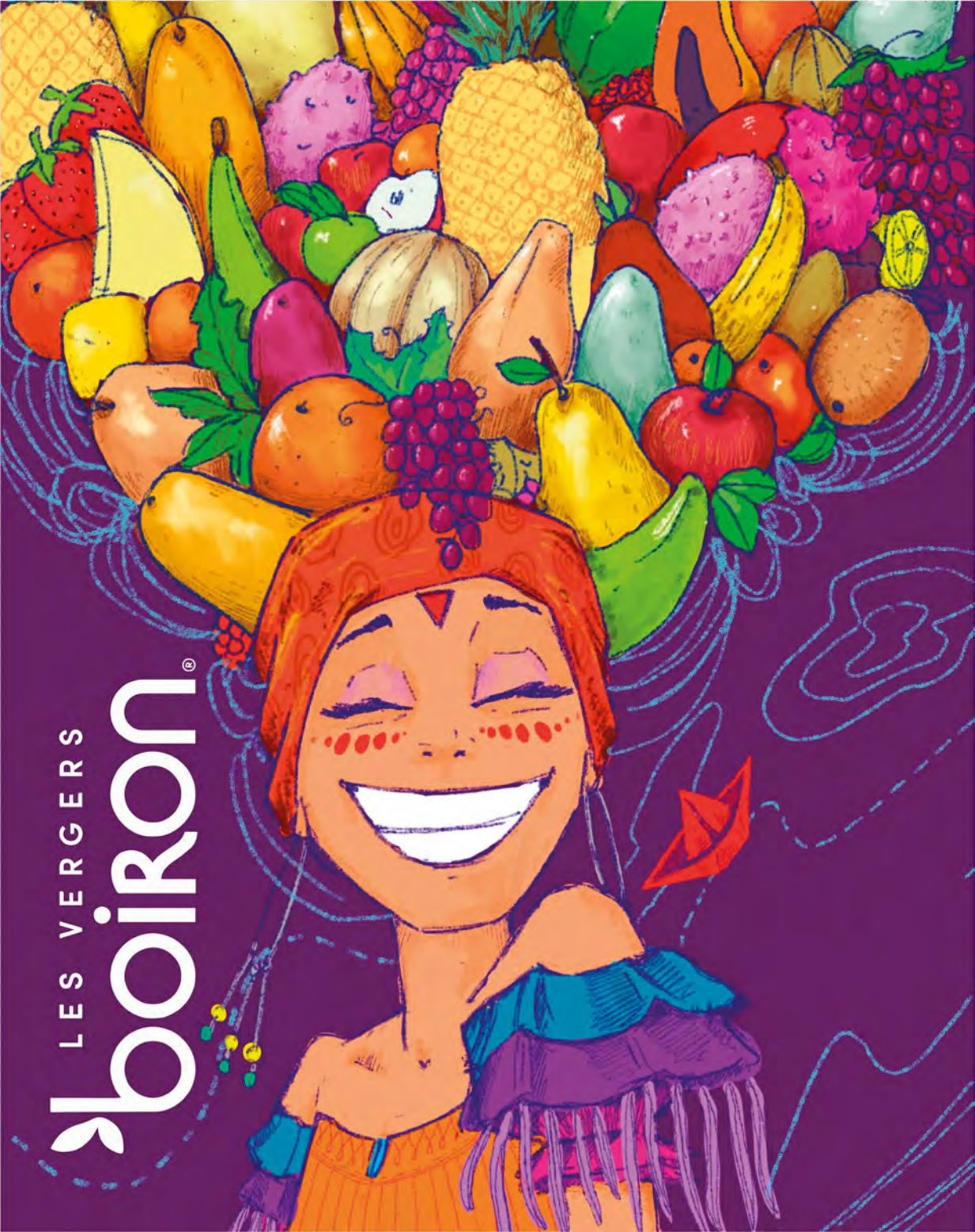
HABIBI FIZZ

ROKU GIN WITH BANANA
LASSI, SICHUAN PEPPER, GREEN
CARDAMOM, FLOWER WATER,
AND SCHWEPES TONIC. SERVED
WITH PRE - COCKTAIL MAD 91

18€



LES VERGERS
boiron[®]



FRUITY



ARROW

• SINGANI 63



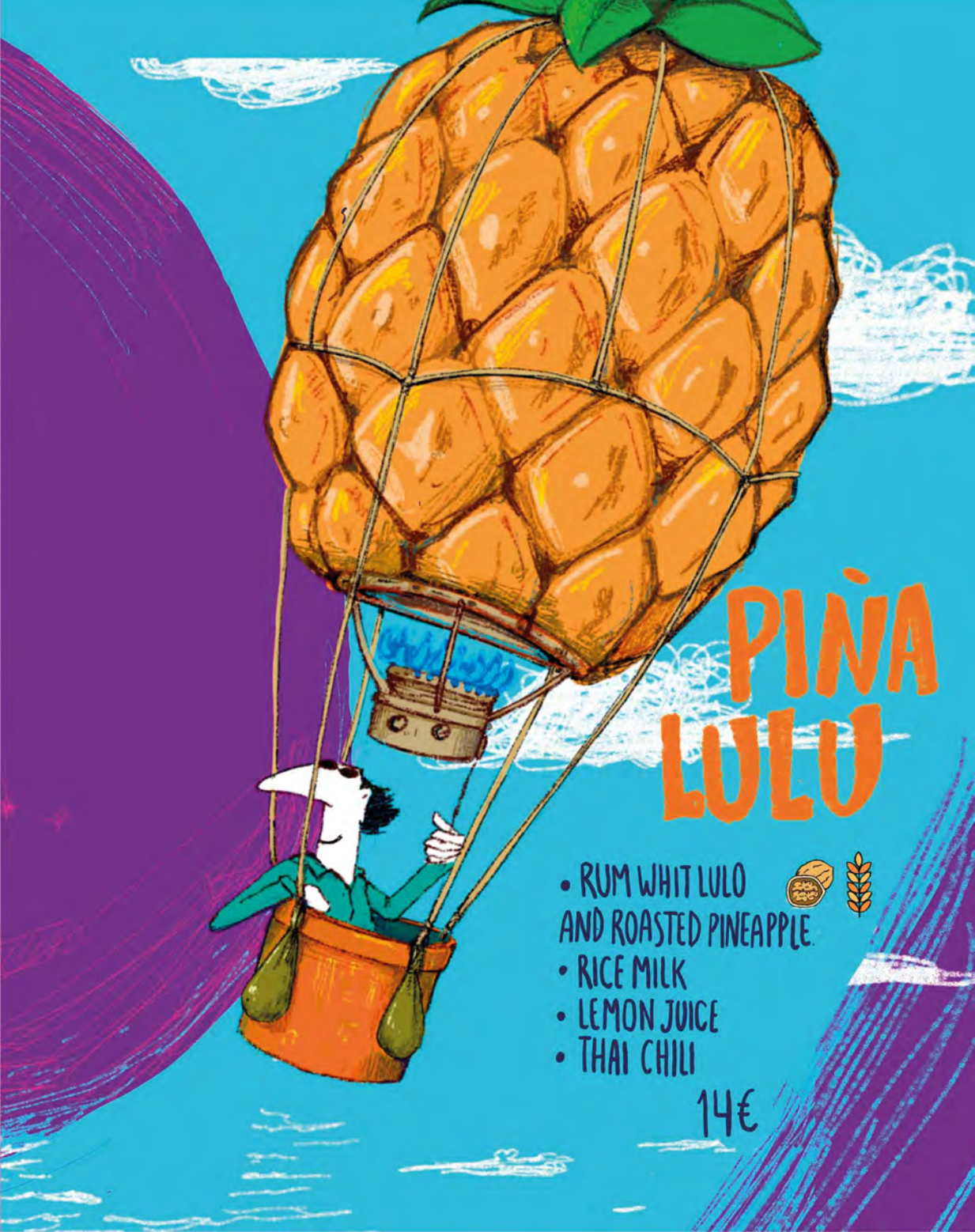
- SWEET GRANADILLA 
 - BOIRON GUAVA
 - APPLE JUICE
 - BAY LEAF AND PINK PEPPER SYRUP
- 14€

CARAMEL SANDÍA



• TEQUILA 1800 BLANCO

- LIME CORDIAL 
 - SALTED CARAMEL
 - WATERMELON SODA
- 14€



PIÑA LULU

- RUM WHIT LULO AND ROASTED PINEAPPLE.
- RICE MILK
- LEMON JUICE
- THAI CHILI



14€

ESPRESSO



- RUM

- TIA MARIA LIQUOR

- DULCE DE LECHE ICE CREAM

- COFFEE

- FERNET BRANCA REDUCTION

14 €







BEWARE
OF THE
SEEDS!



CAUTION! ~~~~~ VERY NATURAL


Sour



BETTER MAN 

WHITE TEQUILA CORRALEJO,
CORDIAL WITH MEDITERRANEAN SPICES
AND BETTER BOY TOMATO WATER.

14 €



ORIENTAL EXPERIENCE

Trilogy of a journey through China - 3 serves



- 1- BRUGAL 1888 RUM, AMONTILLADO SHERRY WINE, AND CHINESE PUMPKIN.
- 2- CHIVAS MIZUNARA WHISKY, OOLONG TEA, COCOA, AND PALO SANTO.
- 3- BAIJU, RICE WATER, FRESH GINGER, TANGERINE PEEL, AND ORANGE BLOSSOM HONEY.

18 €

BIG BANG THAI



BOMBAY SAPPHIRE GIN
WITH THE INGREDIENTS
OF THE CLASSIC PAD THAI,
PEANUTS, AND TAMARIND.
GARNISHED WITH
CORIANDER LEAVES.

14 €

BLOODY DEL LAB

IT'S NOT A
classic
BLOODY
BUT IT'S
ADICTIVE
WITH VODKA
GREY
GOOSE

14€





WTF?

WHAT THE
FUCK?

Sometimes, when you travel, you only think about reaching the destination and everything that awaits you there.

TEQUILA AL PASTOR

14€

White Tequila Altos infused

with the spices of the famous Taco Al Pastor

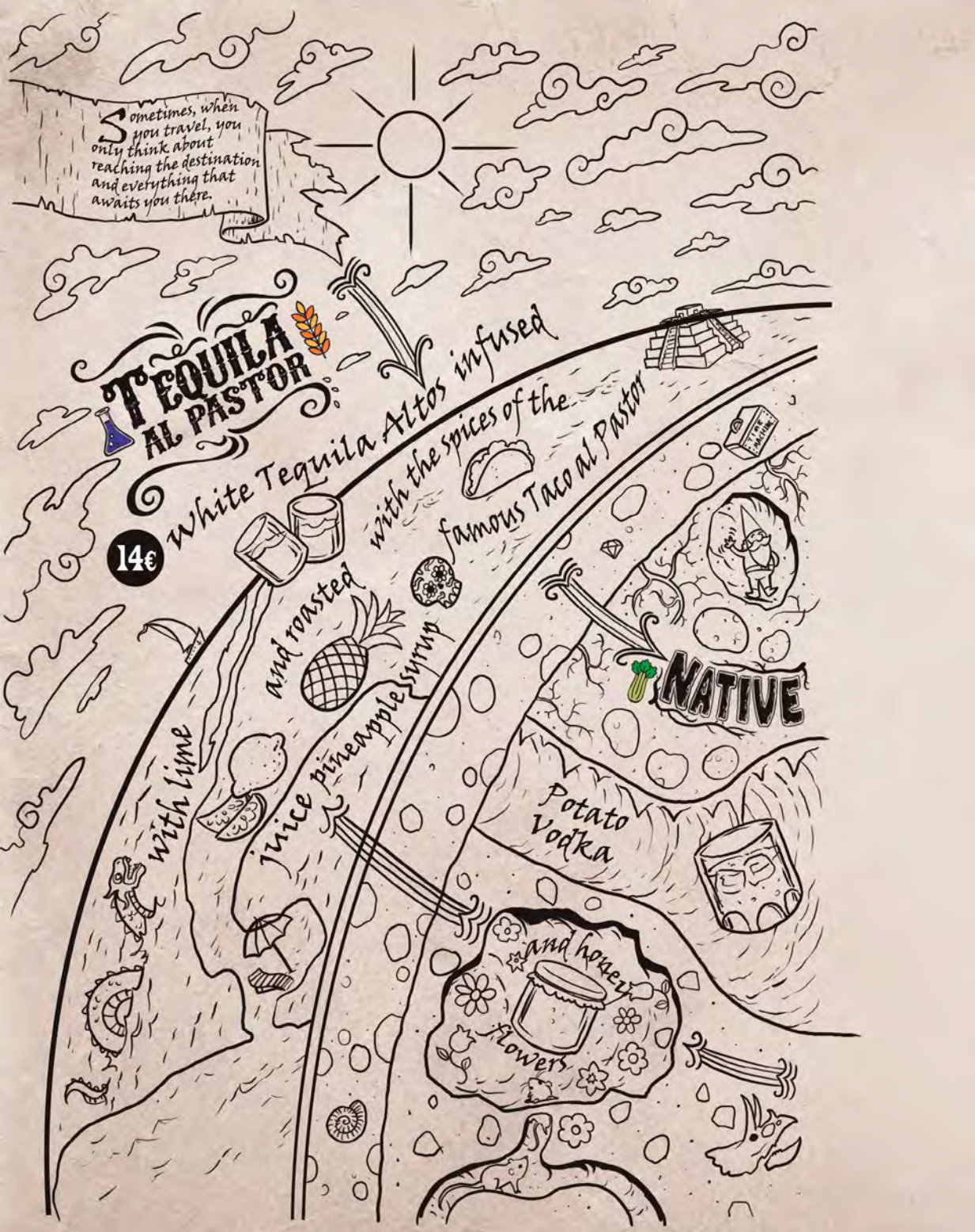
and roasted
twice pineapple syrup

with lime

NATIVE

Potato Vodka

and honey
flowers



But the true value
of a journey lies
in the journey itself.
Go back and pay
attention. Look at
it with different eyes.



ROOTS

14€

infused
with roots

homemade

tubers cordial

Engine Gin
macarated
with basil

15€

**Spaghetti
INCIDENT**

celery
cordial

fino en rama
sherry wine

dry tomato
foam





響

HIBIKI
SUNTORY WHISKY



MILKY BLINDERS 14€

- GIN
- CAMPARI
- AMARETTO DISARONNO
- AMONTILLADO SHERRY WINE
- CARAMEL
- ORANGE PEEL

MILK PUNCH IN ALMOND MILK

Milk Punch

Illustration showing a milk carton, a glass, and a bottle.

HARMONY 18€

HIBIKI HARMONY

SG

OLEO SACCHARUM OF MANDARIN & ROSES

OLOROSO SHERRY WINE

VIVA MADRID!

LA-MUMINA



Guru AIRWAYS



40 YEARS
FUCKING

ROCK & ROLL
&
COCKTAILS



TROPICAL

BOURBON
COGNAC
MARTINI RUBINO
MANGO CHUTNEY
CITRA HOPS
REDISTILLED

15€

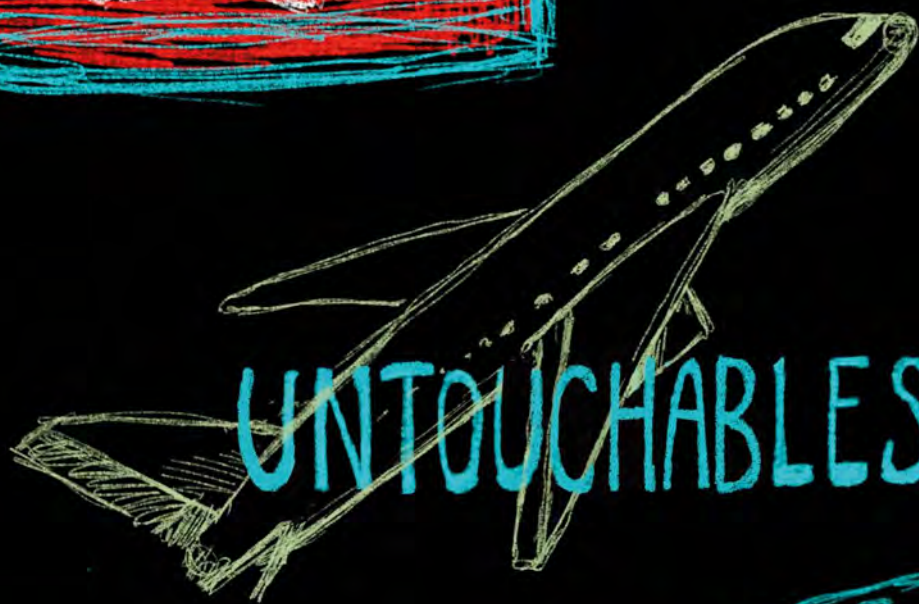
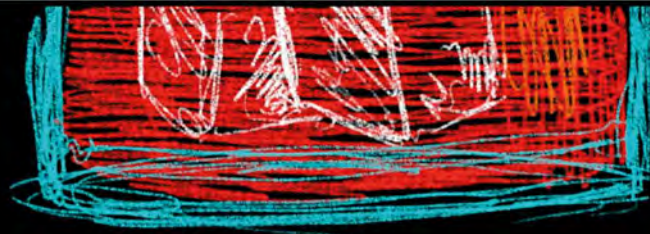
VIEW CARRÉ



REDISTILLATION







OLD SCHOOL FUNNY

The cocktail is aged in a system of criaderas y soleras for 5 years.

- LE TRIBUTE GIN
- CAMPARI
- RED VERMOUTH
- AMONTILLADO SHERRY WINE
- TAWNY PORT

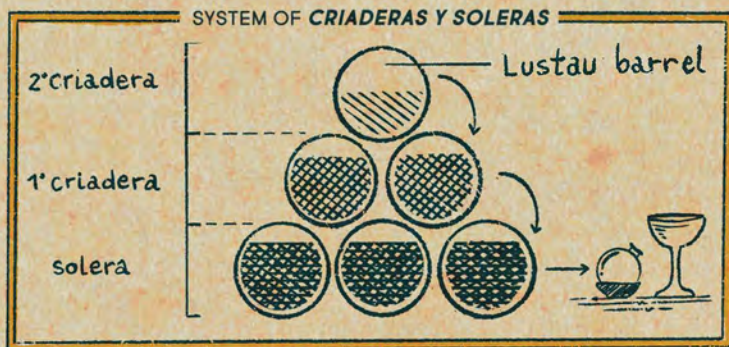


16€



+ FLASK TO TAKE AWAY

31€



14€

ULTRAMARINO



Cocktail rested in a clay amphora which is submerged in sea water for 72 hours.

- UNIÓN MEZCAL
- MANZANILLA WINE
- LIME CORDIAL
- RHUBARB

sea water amphora



A.



WITH OUR PARMESAN CRACKER



B.

PANTERA JACKSON 14€



Clarification process resulting in a creamy, crystal-clear cocktail.



- 1615 PISCO MILK PUNCH
- MEZCAL
- MANGO WATER AND FISH SAUCE

TÓNICO SPRENGER

ALWAYS IN OUR MENU

14€

- GIN MACERATED WITH GREEN CARDAMOM
- LEMON JUICE
- FRESH CUCUMBER
- SCHWEPPE'S GINGER BEER



14€

served with lemonades of:

mint and ginger



BACK DUE TO POPULAR DEMAND

CHIPOTLE CHILLÓN



400 CONEJOS MEZCAL •

LEMON JUICE •

CHIPOTLE CHILLI SYRUP

ABSINTHE AROMA •



CANE SYRUP + CHIPOTLE PEPPER

LA·MUMINA

STOUT



THE SALMONAUT'S DRINK



BLEND OF SHERRY WINES

DATE WATER

IMPERIAL STOUT BEER

SERVED
WITH
SMOKED MOCHA
AND COCOA CREAM

14€



I'M
NOT FROM
HERE

I'M
NOT FROM
THERE



CLERICOT

- MANZANILLA WINE
- JAMAICA WATER
- KEFIR LIME LEAVES
- OREGANO AND THYME

BITTERS 14€

SALMÓN FLORAL

- SAKE MACERATED WHIT GRAPEFRUIT PEELS
- LYCHEES AND PINK PEPPER SYRUP

14€

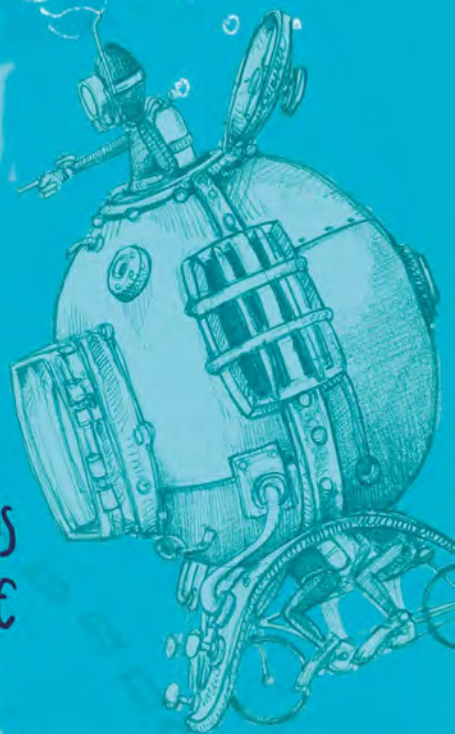


BLACK SHEEP
RAISED BY SALMON

TERERÉ

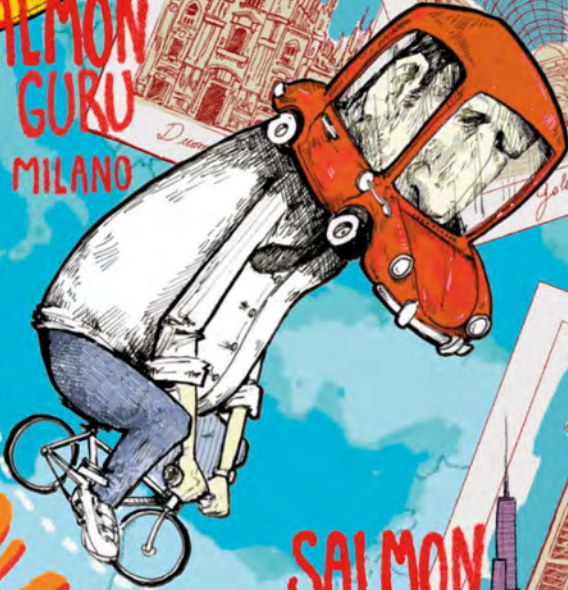
- CYNAR
- PINK GRAPEFRUIT JUICE
- PIPERITA MINT
- YERBA MATE WHIT EUCALIPTUS

14€





**SALMON
GURU
MILANO**



MOVING

**SALMON
GURU
DUBAI!**





FOR
PILOTS



PINKY POP



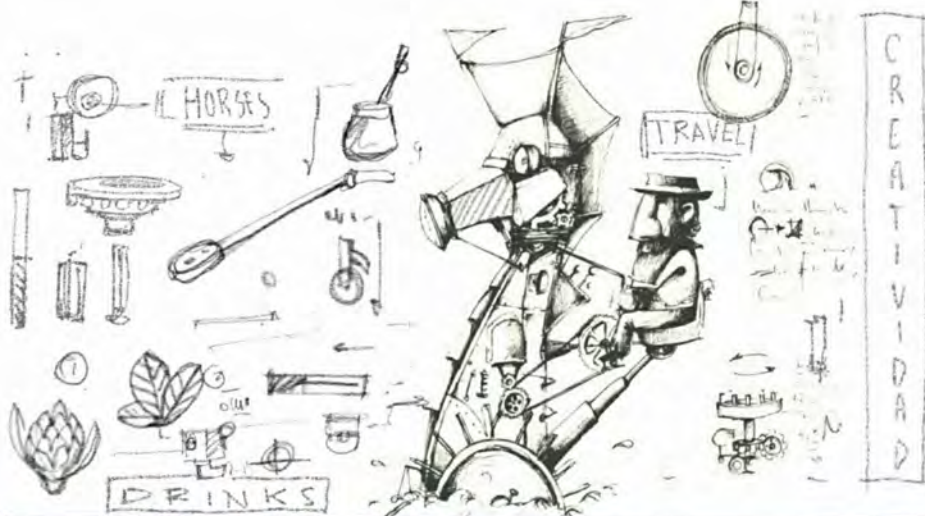
- LIME CORDIAL
- SALTED CARAMEL
- WATERMELON SODA

10 €

AMAZONIA

- PURPLE CORN WHITH LIME JUICE
- FRESH MINT
- HOMEMADE KOMBUCHA
- WHIT FLOWER AND SHISO LEAVES

10 €



TIKI HORSES

- OO DISTILLATE
- XIAO QING GAN TEA IN RICE WATER WITH GINGER AND OUR MONTGO' HONEY

12€

CEBADOR

- OO REDISTILLATE OF ARTICHOKE
- PINK GRAPEFRUIT JUICE
- PEPPERMINT
- YERBA MATE WHIT EUCALYPTUS

12€



GURU ROUTE



SALMON GURU

STROLLING



GURU LAB



VIVA MADRID

LIVING