

COCKTAIL BAR & TAPAS



APERITIFS

APERI GREGORIO

Drink + Tapas
15.00 / 1-7-8-9-12

TAPAS

Roman Tapas 4,50

Vegetarian Tapas 3,50

Fish Tapas 5,50

1- 4-9-12-14

TREATS

Almond Olives 5.00 / 8-12

Stuffed Chilli Peppers 5.00 / 4-12

Vegetable Tempura with Sweet and Sour Sauce 5 / 1-8-12

Nachos and Guacamole 6.00 / 1

Shredded Fried Chicken with Curry Mayonnaise 7.00 / 1-3-8-11-12

Raw ham cut by hand 15.00 / 1

GREGORIO COCKTAIL LIST

APEROL SPRITZ 8.00

Aperol, prosecco & soda

CAMPARI SPRITZ 8.00

Campari, prosecco & soda

AMERICANO 9.00

Campari, Vermouth del Professore & Soda

IL NEGRONI 9.00

BullDog Gin, Campari & Vermouth del Professore

PALOMA 9.00

Tequila Espolon, lime juice, agave & Thomas Henry Pink Grapefruit

GIN&TONIC 10.00

BullDog Gin & Thomas Henry Tonica (add Gin Premium + 2.00)

SIGNATURE GREGORIO'S COCKTAIL

THE KING'S CHURCH 12.00

Kingston 62 Rum, Kraken Rum, Sugar, Mint,
Lime Juice, Soda, Angostura

HABEMUS GREGORIO 14.00

Aperol, Etna Orange Liqueur, Grapefruit Juice, Grapefruit and
Rosemary Cordial Scented Campari Bitter

THE GOOD POPE 12.00

Ketel One Vodka, Italicus Bergamot, Basil, Lemon Juice, Sugar

GREG-RITA 12.00

Espolon Tequila Infused with Coriander, Cointreau,
Lime Juice, Tabasco, Agave

VATICAN CITY 12.00

Bull Dog Gin, St. Germain Elderflower Liqueur, Lychee Liqueur,
Cucumber and Lemongrass Cordial, Mint, Lime Juice

SMOKE MYSTERY 14.00

Wild Turkey Bourbon, Laphroaig, Cointreau, Lemon Juice, Sugar,
Cinnamon Powder, Angostura

EXOTIC POPE 14.00

Kingston 62 Rum, Diplomatico Rum, Cointreau, Lime Juice,
Passion Fruit, Falernum, Angostura

GREEN KAMI 14.00

Ketel One Vodka, Matcha Tea Infusion, Lime Juice, Sugar, Ginger,
Thomas Henry Ginger Beer

RED CHAPEL 12.00

Bull Dog Gin, Cointreau, Lime Juice, Cranberry Juice,
Forest Fruit Purée

CATEDRAL DE OAXACA 12.00

Montelobos Mezcal, Cointreau, Lime Juice, Orange Juice,
Agave, Passion Fruit, Grapefruit Bitter

NON-AL- COHOLIC

RED BASIL

10.00

Strawberry, Basil,
Lemon Juice, Agave,
Thomas Henry Pink
Grapefruit

TIKI- TIKI

8.00

Pineapple,
Coconut Milk,
Lime Juice, Falernum,
Cinnamon

BLOOD FOREST

8.00

Cranberry Juice, Lime,
Forest Fruit Purée

EXOTIC FRUIT

8.00

Coconut, Pineapple,
Passion Fruit, Lime Juice

HOT DRINKS

ESPRESSAMI

8.00 / 7

*Lavazza Tierra Espresso Coffee,
Frangelico, Baileys, shaken cream,
and dark chocolate shavings*

KING CHOCOLATE 7.00

Dark chocolate flavored with Kingston Rum infused with Chili and Orange peels

SAINT PETER 7.00

Bulldog Gin infused with green tea with Ginger and Citrus, Elderflower liqueur, Cucumber and Lemongrass cordial

RED CARDINAL 7.00

Ketel One Vodka flavored with Pink pepper and infused with Hibiscus flower tea, Italicus Bergamot, beetroot powder, and rose syrup

PREMIUM SPIRITS

VODKA

Belvedere 7.00

Grey Goose 7.00

Beluga Silver 8.00

Ciroc 7.00

GIN

Gin Mare 8.00

Hendricks 8.00

Roku Japanaise 8.00

Tanqueray 10 8.00

Bombay Sapphire 8.00

Gin Del Professore 8.00

Monkey 47 9.00

Hills & Harbour 8.00

Mediterraneo London 8.00

Malfy Originale, Lemon and Orange 8.00

RUM

Havana 7 7.00

Kraken Spiced Rum 7.00

Diplomatico Mantuano 8.00

Matusalem 15 8.00

Zacapa 23 10.00

TEQUILA

Tequila Don Julio Blanco 9.00

Tequila Don Julio Reposado 9.00

Tequila Don Julio Anejo 9.00

SCOTCH WHISKEY

Lapraigh 9.00

Talisker Skye 9.00

Oban 14 9.00

Ardbeg 9.00

BOURBON WHISKEY

Wild Turkey 101 8.00

Bulleit 9.00

Maker's Mark 8.00

Buffalo Trace 8.00

JAPANAISE WHISKEY

Kensei Blended 12.00

Nikka From The Barrel 12.00

COGNAC & BRANDY

Remy Martin Vsop 12.00

Cardinal Mendoza 10.00

GRAPPA

Grappa Castagner Bianca 6.00

Grappa Castagner Barrique 7.00

Grappa Castagner Amarone 7.00

AMARI

Jefferson 6.00

Amaro Formidabile 6.00

Montenegro 5.00

Sambuca Molianri 5.00

Amaro Del Capo 5.00

Limoncello 5.00

Mirto Zedda Piras 5.00

Averna 5.00

Fernet 5.00

Jaghermeister 5.00

ALLERGENS

1 - CEREALS CONTAINING GLUTEN

2 - CRUSTACEANS

3 - EGGS

4 - FISH

5 - PEANUTS

6 - SOY

7 - MILK

8 - NUTS

9 - CELERY

10 - MUSTARD

11 - SESAME SEEDS

12 - SULPHUR DIOXIDE AND SULPHITES

13 - LUPINS

14 - MOLLUSCS

***Frozen Product**

Some products are locally subjected to blast chilling
to ensure their quality and safety,
as described in the HACCP procedures in accordance with Reg. EC 852/04.