

LA CASA  
RODAVENTO

@LACASARODAVENTO

*Mixology & Mocktails*





## Mixology

### La Casa Roja - 220

Mezcal – Hibiscus – Chile Ancho – Sal de Gusano  
*SMOKY / SPICY*

### Bruma sour - 210

Tequila – Mint – Basil cordial – Albumin  
*HERBAL / CREAMY*

### Ámbar - 280

Whisky – Elderflower liqueur – Yellow lemon  
*CITRUS / SMOOTH*

### Toma tini - 240

GSun-dried tomato fat-wash gin – Vermouth extra dry  
Sherry vinegar – Basil oil  
*UMAMI / FRESH*

### Sake negroni - 220

Campari – Vermouth Rosso – Sake Junmai  
*BITTER / UMAMI*

### Alquimia - 260.00

Mezcal – Cacao – Raspberry liqueur – Avocado leaf  
*FRUITY / COMPLEX*

## Mocktails

### Sol y sombra - 120

Lemon verbena – Grapefruit – Mandarin – Sparkling water  
*CITRUS / LIGHT*

### Mojito cold brew - 95

Cold Brew – Mint – Lime – Sparkling water  
*HERBAL / REFRESHING*

### Sandia spritz - 95

Watermelon – Ginger – Lime – Tonic water – Chile de árbol  
*FRESH / SPICY*

### Espresso anana - 95

Coffeeé – Pineapple juice – Cinnamon sweetener  
*TROPICAL / BITTER*

