# WELCOME TO FLORATTICA

Join us on a journey through the 'NEW 7 WONDERS OF THE WORLD' where every cocktail is a passport to a different land and story.

With every sip, you'll experience the essence of ancient cultures: cacao and maize once offered in sacred temples, spices and blossoms treasured in royal palaces, and bold flavours inspired by grand arenas and cities carved in stone.

Let us take you through history and legend, one drink, one wonder, one unforgettable adventure at a time.

The wonders await. Will you taste them all?

# NEW 7 WONDERS OF THE WORLD

# COLOSSEUM

Gin Del Professore Madame and Monsieur, Roman Mulsum, Vermouth Del Professore, Liquorice

#### £18

Inspired by the Ancient Roman way of drinking wine, with honey and pepper, this cocktail revives the bold, spiced sweetness of their banquets.



# MACHU PICCHU

Coffee Infused Macchu Pisco, Inca's Lucuma, Citrus

£18

This cocktail of pisco and native botanicals carries the essence of altitude and tradition.



# THE GREAT WALL OF CHINA

Peddlers Gin, Apricot Liqueur, Oolong Tea, Kumquat Sherbet

#### £18

This cocktail blends fragrant teas, warming spices, and subtle botanicals, an elegant tribute to China's endurance and harmony.

# CHRIST THE REDEEMER

Abelha Cachaca, Acidified Passion Fruit, Cacao de Blanc Liqueur

#### £18

This drink celebrates the soul of Brazil with tropical fruits, sugarcane and the vibrant spirit of cachaça.



# TAJ MAHAL

Fettercairn 12, Old Monk 7, Mughal Sherbet

#### £18

This cocktail blends delicate floral notes with subtle spices, capturing the same refinement and timeless beauty as the marble palace itself.



# **PETRA**

Nabataean's Arak, Figs Liqueur, Hops Bitter

# £18

This cocktail captures the mystery and timeless spirit of the "Lost City."



# CHICHÉN ITZÁ

Espolón Tequila, Pumpkin Acidified Juice, Mayan Liqueur

# £18

This cocktail blends cacao, maize and chilli for a bold, mystical taste of ancient Mexico.



# FLORATTICA WONDERS

# **SMOKY VALLEY**

Montelobos, Espolon, Fermented Pear, Citric Blend

#### £18

A smoky blend of Montelobos mezcal and Espolòn tequila, enhanced by the tangy sweetness of fermented pear. Served over a large rock of ice to highlight its vibrant, earthy complexity.



# **CRIMSON**

Campari, Citrus, Fermented Plum

#### £18

A twist on the classic Garibaldi, combining Campari's bold bitterness with the sweet, fruity notes of fermented plum for a refreshing, effervescent sip that's perfectly balanced.

# JULEP HARMONY

Wild Turkey Rye, Pedro Ximénez, Apple Tangerine Riesling, Mint Harmony Cordial

# £18 (£13 alcohol-free)

A vibrant twist on the Mint Julep, blending crisp apple Riesling with zesty orange peel and a cool citrus-mint cordial. Bright, refreshing, and boldly aromatic.



# WHISPERING SAGE

Teremana, St. Germain, Sage Cordial, Kay Sake

# £18 (£13 alcohol-free)

A refreshing crowd-pleaser, even for those who don't usually love tequila. Light, aromatic, and easy to drink, this kind of cocktail is made for everyone.



## ZEN

Altamura, La Yuzu Liqueur, Muyu Jasmine Verte, Shiso Citric Fizz

# £18 (£13 alcohol-free)

A citrusy cocktail with the vibrant tang of yuzu, refreshed by the herbal touch of shiso, adding depth without compromising the crispness.



# **CUECA BLANCA**

Redistilled Strawberry Singani 63, Vanilla Cream Syrup, Citric Blend, Champagne and Strawberry Foam

# £18

A sour-based cocktail with an intense aroma and unique complexity, offering a perfect balance of tangy freshness and rich, layered flavours that unfold with every sip.





#### COCOA BARREL

Cocoa Appleton 8, Dalmore 12, Coffee Syrup, Chocolate Bitters

# £18

A refined twist on the Old Fashioned. The sherry cask richness of Dalmore 12 meets the Appleton 8, subtly infused with cocoa, creating a smooth and balanced base. A final touch of coffee completes this exceptional aromatic profile.

#### BLISS

Hennessy VSOP, Orange Liqueur, Orange Sherbet, Moët & Chandon Brut

#### £18

Inspired by the classic Sidecar, this cocktail of orange sherbet, cognac, and champagne balances bright citrus zest with effervescent sparkle and the rich warmth of fine brandy.





#### **AVALON**

Number 3 Gin, Violette Liqueur, Lemon and Apple Sherbet, Moët & Chandon Brut

# £18

A fun mix of crisp apple and tangy lemon, transformed into a fizzy sherbet explosion that's refreshing, delightfully sweet, and perfectly tart.

# FLORATTICA MARTINI

# AMBER GROVE

N3 gin, Mancino Secco, Mancino Ambrato, Grapefruit Water

£18



# SAVOURY PASSION

N3 Gin, Belvedere Vodka or Corte Vetusto Mezcal, Passion Fruit and Caper Mix

£18