



COCKTAIL
Menu

Daniel Merlin
Bartender



HORA EXTRA



Ingredients:

Cachaça Prata

Lemon Juice

Grape Juice

The perfect drink to relax after a tough day at work. Fresh served in a rocks glass with ice, combines the bitter of lemon with the sweetness of grape matching perfectly the taste of a good aged cachaça

MANGALARGA



Ingredients:

Angostura Bitter

Cachaça Ouro

Ginger Ale

The perfect cocktail for a warm day under the sun or to party in a night club, its combines the aged cachaça with the taste of ginger ale, enhanced by the aromatic bitter of Angostura.

TROPEIRO MARTINI



Ingredients:

Cachaça Prata

Expresso coffee

Sugar Syrup

Coffee liquor

The unexpected espresso after the desert, is a **"must to try"** for coffee lovers. Blend the essence of a short and strong espresso with coffee liquor, intensifying the Cachaça prata, distilled sugar cane aftertaste,

PADRINHO

Ingredients:

Cachaça Ouro

Amaretto



Intense and elegant cocktail, perfectly enjoyed with a good cigar. Boost the aged cachaça woody taste, sweetened by the almond touch of Amaretto.

MADRINHA

Ingredients:

Cachaça Ouro

Amaretto

Coffee & Milk



The best desert, creamy cocktail shaken over ice, served in a Tulip glass, features aged cachaça woody taste, sweetened by the almond touch of Amaretto, enhanced with coffee & milk.

MARIA ROSA



Ingredients:

Cachaça Prata

Lemon Juice

Contreau

Cranberry Juice

A classy cocktail for a perfect night. Connect the cristal Cachaça Prata with Cranberry juice, a bite of lemon and the aromatic orange liqueur Contreau.

Daniel Merlin

Bartender

Brazilian bartender, cachaça enthusiast and brand bartender partner of Cachaca HUB International



Graduated in the European Bartender School of
Barcelona

