

COCKTAILS

TOPE MARGARITA 14
Herradura Silver, Cointreau, bergamot cordial, agave

ADELITA 15
Grey Goose, Disaronno, watermelon juice, lime juice, Fever Tree soda

TROPICAL BRAMBLE 13
Bombay Sapphire, passion fruit and mango purée, grapefruit and lemon juice

MAI TAXI 13
Bacardi Blanco, Bumbu, Kahlúa, lime juice, coconut purée

MEZCALITA MÍA 14
Martini Floreale, Herencia de Sánchez, pineapple purée, apricot, yuzu slushie

CROSSFIRE 14
Bacardi 8, blood orange cordial, pineapple juice, Fever Tree elderflower tonic

EL EXPLORADOR 19
Lost Explorer Espadín, Saint -Germain, Noilly Prat, lime juice

PEPINO SMASH 18
Patrón Silver, Ancho Reyes Verde, cucumber, lemon juice, sugar

EL DIABLO 19
Hibiscus infused with Código Blanco, Fever Tree ginger beer, lime

CELLO SPRITZ 12
Limoncello, Italicus, lemon juice, prosecco, Fever Tree grapefruit soda

FIERO SPRITZ 9
Martini Fiero, prosecco, orange, Fever Tree soda

SAINT GERMAIN SPRITZ 14

SLUSHIES

BERRY MARGARITA 10
El Jimador, strawberry and raspberry purée, lime juice, agave

FRO-ZEN PALOMA 11
1800 Silver, Petroni, pink grapefruit purée, agave

LEMON SMILE 10
Bacardi 8, Suze, yuzu

NON ALCOHOLIC COCKTAILS

MICHE-NADA 9
Tomato juice, lime juice, Tope spice mix, Tajín, Free Damm

EASY PENTIRE SPRITZY 11
Pentire Coastal, Fever Tree tonic

PENTIRE PALOMITA 11
Pentire Seaward, grapefruit juice, lime, agave, Fever Tree soda

GRANIZADO YUZU 6

WINE

GLASS

BTL

SPARKLING

PERELADA STARS BRUT 6 29
 (D.O CAVA)
 POMMERY BRUT 17 75
 (D.O CHAMPAGNE)
 PERELADA STARS BRUT TOUCH OF ROSÉ
 (D.O CAVA) 6.50 31

WHITE

PERPLEJO 5 23
 (D.O. RUEDA)
 NOMÉS GARNATXA BLANCA . 6 26
 (D.O EMPORDÀ)
 ROSEBLOOD 9 38
 (D.O PROVENÇE)

ROSE

MAR DE ROSA 6 25
 (D.O EMPORDÀ)
 MINUTY 10 42
 (D.O PROVENÇE)
 ROSEBLOOD 9 38
 (D.O PROVENÇE)

ORANGE

SKING OR QUEEN 6 28
 (D.O CEBREROS)

RED

REBELDES 6 25
 (D.O MONTSANT)
 VIÑA SALCEDA CRIANZA . . . 5 23
 (D.O RIOJA)

BEERS

HALF PINT

ESTRELLA	4	6
<i>(Barcelona 5,4% APV)</i>		
TOPE LAGER IPA	6,5	9
<i>(Coalition brewing 4% APV)</i>		
DAURA (GF)(BTL)		5
FREE DAMM (BTL)		5
MICHELADA		9.5
FROZEN CLARA		6.5

SOFT & WATER

RED BULL	5
<i>(RED BULL/SUGAR FREE/JUNE BERRY)</i>	
FEVER TREE	5
<i>(TONIC/SODA/ELDERFLOWER TONIC/GRAPEFRUIT SODA/ GINGER BEER/GINGER ALE)</i>	
SOFT DRINKS	3.5
<i>(COCA COLA/COCA CERO/FANTA/SPRITE)</i>	
SANT ANIOL	2
<i>(STILL/ SPARKLING)</i>	
HOMEMADE ICE TEA/ LEMONADE	5

SPIRITS

50ML+MIXER INCLUDED

GIN

GIN MARE	14
BOMBAY SAPPHIRE	12
MALFY	13
KI NO BI	17.5
MONKEY 47	19

TEQUILA

PATRON SILVER	15
PATRON REPOSADO	18
PATRON AÑEJO	23
OLMECA ALTOS REPOSADO	14
OLMECA ALTOS AÑEJO	13
CENOTE BLANCO	18
CODIGO BLANCO	17
CODIGO REPOSADO	20
CODIGO ROSA	20
HERRADURA PLATA	18
HERRADURA REPOSADO	13.5
HERRADURA AÑEJO	18
HERRADURA ULTRA AÑEJO	21

RUM

DIPLOMATICO RSVA EXCLUSIVA	15
SANTA TERESA	17
BACARDI 8	13
HAVANA CLUB SELECCION DE MÆSTRO	17
BUMBU	15
DON PAPA	16
CROSSFIRE	15

WHISKY

DEWAR'S 12	11
ABERFELDY 12	16
CHIVAS REGAL 12	12
CHIVAS ULTIS	35
GLENLIVET	26
BALLANTINE	9

BOURBON

WOODFORD RESERVE	13
WOODFORD RYE	15.5
JACK DANIEL'S	11
THE WISEMAN	13

VODKA

GREY GOOSE	18
REYKA	13
STOLI ELIT	17
ABSOLUT ELYX	20

MEZCAL

DEL MAGUEY VIDA	15
LOST EXPLORER TOBALA	40
LOST EXPLORER ESPADIN	18
LOST EXPLORER SALMIANA	29
HERENCIA DE SANCHEZ	14

PISCO

DEMONIO DE LOS ANDES	10
>TRY OUR PISCO SOUR!	12,5

BOTANAS

DEEP FRIED CORN, CHILLI B (VG)	3.5
TOTOPOS, SALSA A (VG, SU)	5
GUACAMOLE, TOTOPOS, PICO DE GALLO B (VG)	10
+ ADD TOTOPOS A (VG)	3.5

STARTERS

CÆSAR SALAD B (V, G, D, F, SH)	12.5
<i>Pickled mustard, anchovies</i>	
GREEN TOMATO SALAD A (VG, SU, SH)	12.5
<i>Xnipec, black recado, deep fried tortilla, cilantro</i>	
CHILAQUILES B (V, D)	12
<i>Salsa roja, sour cream, avocado</i>	
RED TUNA TOSTADA C (F, SO)	20
<i>Guacamole, soy sauce, chipotle</i>	
CHILTEPIN CHILLI RED AGUACHILE C (CR, SO, F, A, SU)	17.50
<i>Shrimps, cucumber, red onion, cilantro</i>	
SWEET POTATO CEVICHE A (C, VG)	12
<i>Mushrooms, vegan "leche de tigre"</i>	
+ADD OCTOPUS "TATEMADO" 80G E (F)	10
+ADD BRASA SHRIMPS 80G E (CR)	8.5

TACOS

AGED BEEF SIRLOIN C (SU)	12
<i>Salsa verde, pickled cucumber</i>	
PORK DUROC AL PASTOR D (SU)	9.5
<i>Pineapple, spring onion, cilantro</i>	
TACO ARABE B (SU, MO, L)	14
<i>Tikka massala chicken, yogurt, mango chutney, pico de gallo, pickled slaw</i>	
BEEF & PORK QUESABIRRIA E (SU, L)	16
<i>Oaxaca Paloma Cheese, spiced stock</i>	
MUSHROOMS, CORN, HUITLACOCHE A (VG)	12
+ADD COSTRA OAXACA PALOMA B (V, L)	2.5

DESSERTS

3 LECHEs CAKE C (H, L, G, V)	9
ALMOND FLAN C (H, L, FS, V)	6.5

A VERY LOW **B** LOW **C** MEDIUM **D** HIGH **E** VERY HIGH



Want to know more about the carbon ratings of these menu items? Just scan the QR code. Carbon labelling done in partnership with Klimato.

LO LOCAL | V VEGETARIAN | VG VEGAN

G GLUTEN | CR CRUSTACEANS | E EGGS | F FISH | PE PEANUTS | SO SOY | L LACTOSE
N NUTS | CE CELERY | M MUSTARD | S SESAME | SU SULPHITES | LU LUPINS | MO MOLLUSCS
| LU LUPINS | MO MOLLUSCS

ANY ALLERGIES? ASK OUR TEAM

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YES, YOU CAN TAKE IT WITH YOU. ASK FOR TAKEAWAY