

CENTER (STAGE)

Signature Cocktails

A Curated Collection



CENTER (STAGE)

cocktail

/ 'kɒkteɪl/

*A curated expression of flavour and feelings.
Every sip captures a mood, a memory, a moment waiting
to unfold. Images created through vibrant colors.
Fresh ingredients, blended harmoniously to stimulate
the senses and carry you away.*

COCKTAIL PRICE: 15

The price is in Euro and inclusive of taxes.
All our menus contain allergens. For any allergy or special dietary
requirement, please let a member of the team know when placing your order.

SCARLET

Bold. Bright. Balanced.

A seductive blend of white rum and luscious strawberry saccharum, layered with juicy peach and a tangy splash of cranberry. A kiss of sweet and sour rounds out the flavour, creating a vibrant cocktail that dances on the palate.

John Paul Dizon





Paradis

Rich. Radiant. Refined.

Crafted with the smooth depth of Diplomatico Reserva rum and elevated by golden agave, fresh pineapple, and a splash of bright lemon juice. A touch of orange bitters adds a sophisticated edge, balancing the sweetness with subtle warmth.

Franz Jherick Santos

Acapulco

Light. Floral. Endlessly Refreshing.

Escape to the vibrant shores of Mexico's Pacific coast with the Acapulco cocktail. At its heart lies the spirited dance between tequila and the bittersweet embrace of Aperol, creating a foundation that is both familiar and exciting.

*Jenny
Zardilo*





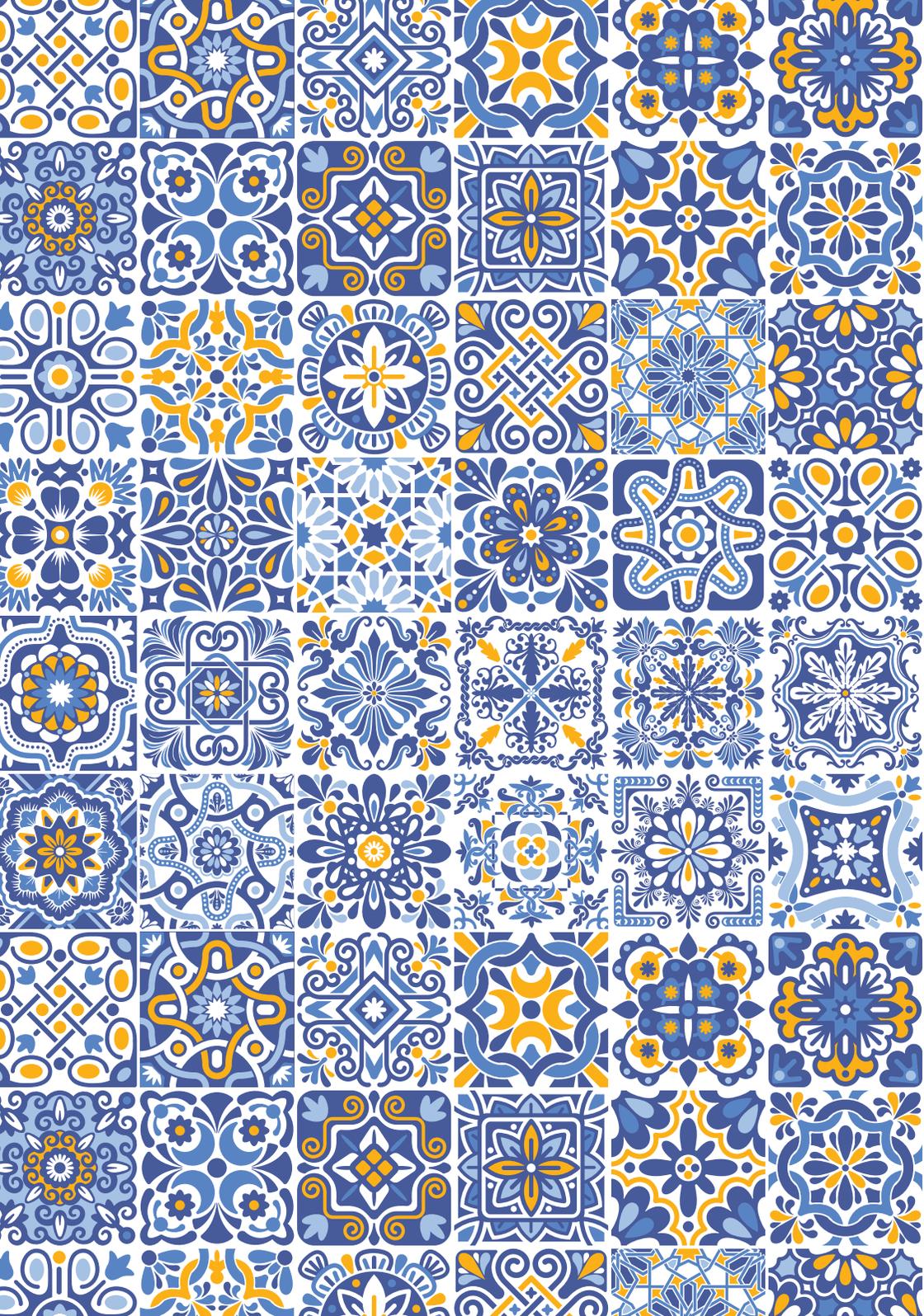
ÉCLAT

Bold. Bright. Beautifully Balanced.

A radiant celebration of flavour - where the crisp clarity of white rum meets the enchanting herbal sweetness of Skinos Mastiha. Lush pineapple purée adds tropical depth, while a prosecco reduction brings a velvety sparkle.

*John Paul
Digon*





Mediterranean Dream

Light. Floral. Refreshing.

A delicate blend of vodka and Skinos Mastiha, infused with the soft floral essence of jasmine and the cooling freshness of cucumber. Brightened with a splash of fresh lemon juice, this cocktail is an aromatic escape to sun-drenched shores.

*Lyssandros
Koutsandis*



MY OBSESSION

Sweet. Tangy. Addictive.

A seductive fusion of flavours, this cocktail begins with the crisp bite of premium tequila, softened by the delicate sweetness of lychee. A drizzle of reduced red wine adds a velvety depth, finished with a squeeze of fresh lemon juice.

Theodora Nicolaou





MIDNIGHT SKY

Smooth. Zesty. Stimulating.

A blend of smooth white rum and electric blue curaçao, kissed by juicy peach and fresh-squeezed lemon. Swirled with the exotic sweetness of dragon fruit and the cooling rush of watermelon.

Jamun Austere Torrecampo



LA BRISA

Refreshing. Crisp. Balanced.

Imagine the gentle caress of a cool sea breeze on a warm summer's day. That's the essence captured in La Brisa. Blending harmoniously the smooth character of vodka with the botanical elegance of gin, creating a nuanced spirit base that is both familiar and intriguing, with the addition of apple purée, bringing the result of a refreshing concoction.

*Planting
Robertson*



Voodoo Sangria

Vibrant. Sweet. Irresistible.

Crafted with clarified passion fruit for a sun-kissed essence, this cocktail is layered with the velvety notes of red wine and the botanical brightness of gin. A medley of fresh mixed fruits creates a perfectly balanced harmony.

Loyd Tiv





Crushed Berries

Wild. Herbaceous. Vibrant.

Bombay gin infused with citrus peels and aromatic oregano forms the bold foundation, while ripe raspberries, blackberries, and blueberries bring a deep, juicy sweetness. Finished with crisp apple juice and a splash of lime, it's a perfectly balanced cocktail.

Franz Jherick Santos





Morena

Rich. Tropical. Vibrant.

Step into the captivating depths of the Morena cocktail, a drink as alluring and enigmatic as a twilight sky. A balanced combination of Aperol with the smooth peachy warmth of Southern Comfort, establishing a wonderfully complex and inviting base. This intriguing duo lays the groundwork for a truly exotic journey that finishes with grapefruit bitters and the tang of passion fruit.

Ferik Babi





CUCU GIMLET

Crisp. Cool. Elegant.

A crisp, invigorating twist on a classic where botanical gin meets cool, refreshing cucumber and freshly squeezed lime juice. A hint of fragrant basil adds an herbal lift, making each sip bright, clean, and beautifully balanced.

*Jann Austere
Torrecaampo*

