THE BAR

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BISCOFF 15.00
Creamy, with a balanced blend of fruit, caramel, and cinnamon.
Inspired by the classic flip cocktail, it offers a warm,
sweet flavour perfect for those with a sweet tooth.

CORALLI 18.00
It tastes as striking as it sounds, an exceptional sour,
full of flavour with a light, fluffy texture. Aromatic and refreshing.

FOR MY BAB 15.00
Fruity, juicy, and vibrant, refreshing with a touch of spice.
Fun and glamorous.

PEAR MARTINI 17.00
Simple, sweet, and fruity. A juicy, vivid celebration of autumn.

WOOD AND ORANGE 17.00
Orange and spices shaken with a bold,
barrel-aged Greek spirit for an excellent Sidecar-style drink.

LOCATELLI RECOMMENDS

Our list of cocktails feature wonderful Italian inspired classics and unique Amara signature drinks that celebrate the riches of Italy and the Mediterranean. The cocktails use a lot of traditional techniques and products alongside modern flourishes and flavours.

CHINATO 17.00
An Italian secret: orange soda paired with Chinato wine,
Campari, Antica Formula, and grapefruit juice,
served long for a refined summer cooler.

CORLEONE'S HIP 16.00
Italian meets Caribbean in tiki style: Mancino Bianco and Rosso
combined with golden falernum, pineapple and lime juices,
and sweetened with house vanilla cordial.

GIORGIO 18.00
A classic Negroni given the Locatelli treatment: Star of Bombay gin
partnered with Antica Formula, stirred with Campari, Aperol,
and Cocchi Barolo Chinato.

ROSA 17.00
Hibiscus and rose blended with bergamot liqueur, Bloom gin,
and Martini Ambrato. Shaken hard over ice with lemon juice
and orange bitters.

SICILIAN SHERBET 18.00
A cocktail that harmonises spirit and fruit:
Shaken with house limoncello, blood orange, and ginger,
combined with egg white and lemon juice.

THE FLOWER PRINCE 17.00
Martini Riserva Ambrato and Edinburgh Ginger & Rhubarb Gin
shaken with house, fresh orange and lemon juices,
plus peach.

AMARA CLASSIC COCKTAILS

AMARETTO SOUR 16.00
Amaretto, sweet-and-sour mix, Angostura bitters, and egg white.

BELLINI 18.00
Peach purée and crème de pêche, topped with Prosecco.

BRAMBLE 16.00
Beefeater Gin, fresh lemon juice, sugar syrup, and crème de mûre.

COSMOPOLITAN 16.00
Citrus vodka, Cointreau, cranberry juice, and fresh lime.

ESPRESSO MARTINI 18.00
Vanilla vodka, espresso, Kahlúa, and sugar syrup.

MOSCOW MULE 18.00
Grey Goose Vodka, fresh lime juice, Angostura bitters,
topped with ginger beer.

NEGRONI 16.00
East India company gin, Campari, Antica Formula.

PALOMA / CANTARITOS 17.00
Silver tequila with fresh lime, orange, and grapefruit juices,
grapefruit soda, and a pinch of salt.

PENICILLIN 20.00
Black Bottle Whisky, Johnnie Walker Black, ginger and honey syrup.

OLD FASHIONED 18.00
Woodford Reserve, Angostura bitters, and sugar syrup.

NON ALCOHOLIC COCKTAILS

ARANCIATA COOLER 12.00
A vibrant blend of grapefruit, lemon, and orange juices,
topped with Fanta Orange and sweetened
with house strawberry cordial.

BLUEBERRY COOLER 11.00
Perfect any time of day. Blueberries mixed with lime, soda,
and a touch of honey.

PINEAPPLE & YUZU COLLINS 11.00
A refreshing mix of yuzu and pineapple juices topped with ginger beer.

SPARKLING & CHAMPAGNE

		125 ML	750 ML
Giusti, Prosecco, Asolo Superiore DOCG, Extra Dry, Italy *Glera*	NV	10.00	45.00
Cuvée Prestige Brut, Ca'del Bosco, Franciacorta DOCG *Chardonnay, Pinot Noir and Pinot Bianco*	NV	25.00	142.00
Ruinart Brut, Champagne AOC, France *Pinot Noir, Chardonnay and Pinot Meunier*	NV	37.00	180.00
Veuve Clicquot, Brut Rosé, Champagne AOC, France *Pinot Noir, Chardonnay and Pinot Meunierr*	NV	38.00	178.00

WHITE WINES

		150 ML	750 ML
Giunco, Cantine Mesa, Vermentino di Sardegna DOC, Sardinia *Vermentino*	2023	14.00	52.00
Gialeli Winery, Morokanella, Paphos PGI *Morokanella*	2025	15.00	56.00
Donnafugata Lucido, Prio Sicilia DOC *Catarratto*	2024	20.00	78.00
Ronco del Cero', Collio, Venice & Venica, Venezia-Giulia IGT *Sauvignon Blanc*	2024	28.00	111.00
Cervaro Della Sala, Antinori, Umbria IGT *Chardonnay and Grechetto*	2023	54.00	212.00

ROSÉ WINES

		150 ML	750 ML
Grand Riserve, Ch.de Saint-Martin, Grand Cru Classe, France *Granache, Tibouren, Syrah, Cinsault, Carignan*	2022	17.00	64.00
Rosa dei Frati, Ca' dei Frati, Lugana DOC, Lombardy *Barbera & Sangiovese*	2025	18.00	72.00

RED WINES

		150 ML	750 ML
Oroman, Vlassides Winery, Limassol PGI *Yannudi & Syrah*	2022	16.00	58.00
Zichron Yaakov, Tishbi, Israel *Cabernet Sauvignon, Syrah*	2022	17.00	62.00
Berardenga, Felsina, Chianti Classico DOCG *Sangiovese*	2022	25.00	97.00
Poliziano, Vino Nobile di Montepulciano DOCG *Prugnolo Gentile, Colorino, Canaiolo and Merlot*	2021	28.00	98.00
Promis, Ca' Marcanda Gaja, Toscana IGT *Merlot, Syrah & Sangiovese*	2023	38.00	144.00
Castello Della Sala, Antinori, Umbria IGT *Pinot Noir*	2021	52.00	198.00

• Wine List available upon request

GIN & TONIC

BLOOM 17.00
Fever-Tree Tonic, caramelised grapefruit and fresh strawberry

ELEPHANT LONDON 20.00
Fever-Tree Light Tonic, caramelised orange and fresh blueberries

GIN MARE 18.00
Fever-Tree Mediterranean Tonic, olives and rosemary

MARTIN MILLERS 20.00
Fever-Tree Elderflower Tonic, fresh cucumber and caramelised lemon

MONKEY 47 22.00
Fever-Tree Light Tonic, a squeeze of lime and sage

SILENT POOL 21.00
Fever-Tree Light Tonic, caramelised orange and rose petals

TANQUERAY 10 18.00
Three Cents Pink Grapefruit Soda, caramelised grapefruit and a squeeze of lime

THE BOTANIST 17.00
Three Cents Lemon Tonic, caramelised lemon and rosemary

OTHER GINS

	50ML
HENDRICK'S	16.00
OPIHR	15.00
CITADELLE	14.00
EDINBURGH	14.00
BEEFEATER 24	13.00
CAORUNN	13.00
KOVAL	12.00
TANQUERAY ALCOHOL-FREE	12.00

BEER SELECTION

		330ML
KEO	Cyprus	7.00
CARLSBERG	Cyprus	7.00
CARLSBERG ALCOHOL-FREE	Cyprus	6.50
STELLA ARTOIS	Belgium	8.00
LEFFE BLONDE	Belgium	8.00
LEFFE BROWN	Belgium	8.00
CORONA	Mexico	8.00
INEDIT ESTRELLA DAMM	Spain	8.00
PILSNER URQUELL	Czech Republic	8.00
		500ML
HB HOFBRAU DUNKEL, WEISSE	Germany	11.50
		330ML
HB HOFBRAU DUNKEL, LAGER	Germany	9.50 HB
PERONI, LAGER	Italy	6.50

CIDER

		330ML
MILITSA APPLE	Cyprus	8.00
MILITSA STAWBERRY & LIME	Cyprus	8.00

VODKA

	50ML
BELUGA GOLD	38.00
GREY GOOSE VX	20.00
CRYSTAL HEAD	18.00
ULUVKA	17.00
STOLICHNAYA, ELIT	16.00
GREY GOOSE	15.00
ABSOLUT, ELYX	15.00
BELVEDERE	14.00
BELUGA	14.00
KETEL ONE	13.00
RUSSIAN STANDARD	10.00

RUM

	50ML
ZACAPA, XO	46.00
HAVANA CLUB, 15 AÑOS	40.00
DICTADOR, XO INSOLENT	30.00
EL DORADO, 21YO	28.00
ANGOSTURA 1787	22.00
MOUNT GAY, XO	19.00
PLANTATION, XO	19.00
ZACAPA, 23YO	16.00
KRAKEN, BLACK SPICED	15.00
DIPLOMATICO, RESERVA EXCLUSIVA	14.00
PYRAT, XO	13.00
BACARDI, 8 AÑOS	12.00
HAVANA CLUB, 7 AÑOS	10.00
GOSLINGS	10.00
BROGAL	10.00
BACARDI, GOLDEN RUM	9.00

TEQUILA

	50ML
AZUL, AÑEJO	130.00
AZUL, REPOSADO	64.00
AZUL, PLATA	34.00
DON JULIO ANEJO	18.00
CASAMIGOS REPOSADO	16.00
CASAMIGOS ANEJO	16.00
PATRON REPOSADO	16.00
PATRON ANEJO	16.00
PATRON SILVER	15.00
CASAMIGOS BLANCO	14.00
DON JULIO BLANCO	14.00

WHISKEY BLENDED

	50ML
JOHNNIE WALKER, BLUE LABEL	42.00
CHIVAS REGAL, 21YO	39.00
CHIVAS REGAL, 18YO	16.00
JAMESON	14.00
JOHNNIE WALKER, BLACK	13.00

* An extra charge of €3 will apply for any soft drinks or juice ordered as a mixer

WHISKY SINGLE MALT

	50ML
THE MACALLAN, 25YO	300.00
HIGHLAND PARK, 30YO	144.00
THE MACALLAN, 18YO	68.00
THE GLENLIVET, XXV	60.00
GLENGOYNE 21YO	46.00
THE MACALLAN, 15YO	36.00
HIGHLAND PARK, 18YO.	31.00
BOWMORE 18YO	28.00
THE MACALLAN, 12YO	25.00
DALMORE 15YO	24.00
GLENFIDDICH 18YO	20.00
HIGHLAND PARK, 12YO	18.00
DALWHINNIE 15YO	15.00
CRAGGANMORE 12YO	15.00
GLENFIDDICH, 12YO	14.00
OLD PULTENEY 12YO	14.00
GLENKINCHIE 12YO	14.00
AUCHENTOSHAN 12YO	13.00
GLENMORANGIE 12YO	12.00

AMERICAN WHISKEY

	50ML
JACK DANIEL'S, SINGLE BARREL	17.00
WOODFORD, RESERVE BOURBON	16.00
WOODFORD, RESERVE RYE	16.00
EVAN WILLIAMS	16.00
GENTLEMAN JACK	13.00
KNOB CREEK	12.00
BULLEIT	11.00

JAPANESE WHISKY

	50ML
HIBIKI SUNTORY 17 YO	220.00
HIBIKI SUNTORY 12 YO	190.00
NIKKA, 12YO	38.00
KA MI KI	24.00
NIKKA, FROM THE BARREL	23.00
NIKKA, TAKETSURU	21.00

COGNAC - BRANDY

	50ML
RÉMY MARTIN, LOUIS XIII	425.00
FRAPIN, CUVEE EXTRA	112.00
FRAPIN, XO	52.00
RÉMY MARTIN, X.O.	36.00
HENESSY, V.S.O.P	22.00
METAXA 7	13.00

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LIQUEUR

	50ML
AMARETTO, DISARONNO	11.00
BAILEYS	11.00
BENEDICTINE	11.00
COINTREAU	11.00
DRAMBUIE	11.00
KAHLUA	11.00
LIMONCELLO	11.00
MALIBU	11.00
SAMBUCA	11.00
SKINOS MASTIHA	11.00

PORT

	50ML
TAYLORS, FINE TAWNY 10Y	10.00
COCKBURN PORT	9.00

APERITIF / DIGESTIVE

	50ML
OUZO PLOMARI	11.00
CAMPARI	10.00
APEROL	9.00
ZIVANIA	9.00
FERNET BRANCA	8.00
AMARO RAMAZZOTTI	8.00
JÄGERMEISTER	8.00

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HOMEMADE FLAVOURED SODAS

GINGER BEER 7.00
With sage leaves and fresh orange juice

ELDERFLOWER TONIC 7.00
With fresh pink grapefruit juice

COFFEE

ESPRESSO	5.00
DOUBLE ESPRESSO	6.00
ESPRESSO MACCHIATO	6.00
AMERICANO	6.00
CAPPUCCINO	6.00

* Coffee and tea are sustainably certified and sourced.

WATER

ACQUA PANNA STILL	ITALY	750ML	6.50
SAN PELLEGRINO SPARKLING	ITALY	750ML	6.50
ZAGORI STILL	GREECE	750 ML	6.50
SOUROTI SPARKLING	GREECE	750 ML	6.50

All prices are in (€) and include all taxes.