

Our Menu

Amelier Café



Cocktails
Amelier Café



Cócteles Clásicos

Amelier Café

\$50.000



Aperol Spritz

Refreshing Italian cocktail made with Aperol, prosecco, and a splash of soda, served over ice with an orange slice. Light, bubbly, and vibrant.

Paloma

Refreshing cocktail made with tequila, lime juice, and grapefruit soda, served over ice with a citrus twist. Perfectly light and vibrant.

Martinez

Classic cocktail, a precursor to the Martini, made with gin, sweet vermouth, maraschino liqueur, and a dash of bitters. Smooth, aromatic, and sophisticated.

Americano

Light and refreshing cocktail made with Campari, sweet vermouth, and soda, served over ice with a hint of orange. Bitter, bubbly, and perfectly balanced.

Garibaldi

Fresh and vibrant cocktail made with Campari and fresh orange juice. Citrusy, slightly bitter, and perfect as an aperitif.

Negroni

Intense and elegant Italian cocktail made with gin, Campari, and sweet vermouth. Bitter, aromatic, and perfectly balanced, served with a hint of orange.

Boulevardier

A deeper take on the Negroni, made with bourbon, Campari, and sweet vermouth. Intense, warm, and elegant, with perfectly balanced bitter and sweet notes.

Carajillo 43

Irresistible cocktail combining rich espresso with Licor 43, served chilled or over ice. Sweet, aromatic, and perfect for ending the night with a coffee twist.

Gin Basil

Refreshing cocktail made with gin, fresh basil, lemon, and a touch of sweetness, served over ice. Aromatic, citrusy, and perfectly balanced.

Mojito

Cuban cocktail made with rum, fresh mint, lime, sugar, and soda. Light, citrusy, and perfect for a refreshing moment.

Mimosa Amelier

Light and elegant cocktail that blends fresh orange juice with well-chilled sparkling wine. Bubbly, fresh, and perfect for toasting.

Vodka Martini

Classic and sophisticated cocktail made with premium vodka and dry vermouth, served well-chilled and garnished with an olive or lemon twist. Elegant, clean, and intense.

Moscow Mule

Vibrant cocktail made with vodka, lemon juice, and ginger beer, served over ice with a hint of mint. Spicy, citrusy, and very refreshing.

Mezcal Negroni

A smoky version of the classic Negroni, made with mezcal, Campari, and sweet vermouth. Intense, deep, and perfectly balanced, with a sophisticated finish.

Ferroviano

Traditional cocktail made with red wine and Campari, served over ice with a splash of soda or citrus. Bitter, fresh, and full of character.

Old Fashioned

Timeless cocktail made with bourbon or whiskey, sugar, aromatic bitters, and a hint of orange. Intense, warm, and perfectly balanced.

Espresso Martini

Sophisticated cocktail that blends vodka, freshly brewed espresso, and a touch of sweetness. Intense, creamy, and perfect for coffee lovers.

Oaxaca Old Fashion

A smoky and deep version of the classic Old Fashioned, made with mezcal, tequila, bitters, and a touch of agave. Intense, sophisticated, and full of character.

Tequila Mule

Vibrant take on the classic Mule, made with tequila, lime juice, and ginger beer, served over ice. Citrusy, spicy, and very refreshing.

Martini

Iconic cocktail made with gin and dry vermouth, served well-chilled and garnished with an olive or lemon twist. Clean, sophisticated, and timeless.

Daiquiri

Cuban cocktail made with white rum, fresh lime juice, and a touch of sugar. Smooth, citrusy, and perfectly balanced.

Sbagliato

A lighter and bubblier version of the Negroni, made with Campari, sweet vermouth, and sparkling wine instead of gin. Fresh, elegant, and perfect as an aperitif.

Hanky Panky

Elegant and aromatic cocktail made with gin, sweet vermouth, and a touch of Fernet. Intense, herbal, and sophisticated, perfect for a characterful aperitif.

Manhattan

Classic cocktail made with whiskey, sweet vermouth, and aromatic bitters. Intense, elegant, and perfectly balanced, served with a cherry or an orange twist.

Fernandito

Iconic cocktail made with Fernet and cola, served over ice with a hint of lemon. Bitter, refreshing, and full of character.

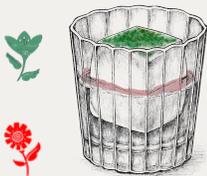
Bloody Mary

Intense and spicy cocktail made with vodka, tomato juice, lemon, and aromatic sauces. Refreshing, savory, and with the perfect hint of spice.



Signature Cocktails

Amelier Café



Pradera \$50 k

Unión Mezcal
Plums
Agave



Nomade \$50 k

Tanqueray Gin
Fernet Branca
Huacatay
Mango



Helecho \$60 k

Tanqueray Gin
Grapefruit and Fennel Cordial
Bitter Bianco



Dolce Amelier \$50 k

Havana 7 Rum
Soursop
Lulo

(Seasonal Cocktail)



Bitter



Dry



Citrus



Herbal



Fruity



Sweet



Creamy



Umami



Banana Cream \$60 k

Whisky
Peanut
Banana



Terroir \$50 k

Unión Mezcal
Tamarillo
Beetroot
Chocolate



Sbagliato Poulain \$50 k

Campari
Grapefruit Meringue
Arazá



Dafne \$60 k

Don Julio Blanco Tequila
Lemongrass
Green Grape

Amelior Café
"A place for BEING and DOING"

