

CIBRÈO

RISTORANTE

COCKTAILS & SPIRITS



CIBRÈO SIGNATURE COCKTAILS

SANT'AMBROGIO SMOKING

€16

La Vodka, il Liquore alla Genziana, la Freschezza del Succo di Lime abbracciano il Cordial agli Agrumi e il Whisky Torbato in un Gimlet 2.0

Vodka, Gentian Liqueur and the Freshness of Lime Juice embrace Citrus Fruits Cordial and Peated Whiskey in a Gimlet 2.0

DUE DI PICCHI

€18

2 cl di Jameson Black Barrel, 2 cl di Bitter Olympia, 2 cl di Aperol, 2 cl di Succo di Limone in un mix che fa volare

2 cl of Jameson Black Barrel, 2 cl of Bitter Olympia, 2 cl of Aperol, 2 cl of Lemon Juice in a mix that makes you fly

MARTINI ALLA SONNINO

€20

Il Bombay Dry Gin incontra l'Agresto del Castello Sonnino in un Dirty molto innovativo

Bombay Dry Gin meets the "Agresto" kind of vinegar from Castello Sonnino in a very innovative Dirty type cocktail

NOCE DI RAPA

€18

Mezcal, Rapa Rossa e Cocco incontrano lo Sloe Gin di Winestillery e l'Alkermes di Santa Maria Novella

Mezcal, Beetroot and Coconut meet Winestillery Sloe Gin and Santa Maria Novella Alkermes

PAGO PEÑO**€16**

Tequila Patron Silver, Cordial Agli Agrumi, Succo di Lime, Tabasco Jalapeño, Assenzio e Alkermes di Santa Maria Novella

Tequila Patron Silver, Citrus Fruits Cordial, Lime Juice, Tabasco Jalapeño, Absinthe and Santa Maria Novella Alkermes

BRUSCHETTA MARTINI**€18**

Vodka, Italicus, Pomodoro, Zafferano, Aria di Pane e Basilico (come nelle migliori bruschette)

Vodka, Italicus, Tomato, Saffron, Air of Bread and Basil (as in the best Bruschetta)

QUASI-QUASI SOUR**€22**

Il Nostro “Quasi Whisky Sour” a base di Casamigos Anejo, Succo di Limone, Zucchero e Caramello Salato

Our “Almost Whiskey Sour” based on Casamigos Anejo, Lemon Juice, Sugar and Salted Caramel

JOHNNIE STECCHINO**€20**

Johnnie Walker Black Label infuso al Burro di Arachidi, Caramello Salato, Bitter alle Ciliegie e Banana Caramellata in un insolito mix gourmet

Johnnie Walker Black Label infused with Peanut Butter, Salted Caramel, Cherry Bitter and Caramel Banana in an unusual gourmet mix

NEGRONI DEL CIBRÈO**€20**

Old Tom Gin e Vermouth Rosso di Winestillery amalgamati ad hoc con China Clementi e Alkermes di Santa Maria Novella

Old Tom Gin and Winestillery Red Vermouth well mixed with Clementi China and Santa Maria Novella Alkermes

BLOODY PICCHI**€18**

La Nostra “Pomarola” sapientemente condita e invasa dal Gin Infuso ai Capperi di Pantelleria

Our Tomato Sauce wisely seasoned, overflowed by Caper Infused Gin

PINZIMONIO SOUR**€18**

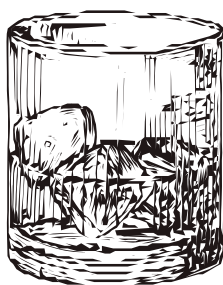
Whiskey di Segale Bulleit, Zucchero e Succo di Limone conditi ad arte con Sedano, Pepe Rosa e Ravanelli

Bulleit Rye Whiskey, Sugar and Lemon Juice wisely seasoned with Celery, Pink Pepper and Radish

ROSA, ROSAE, ROSAE**€22**

Lo storico Elisir di Santa Maria Novella infuso alle Rose incontra una Bollicina Toscana e si impreziosisce di Fiocchi d’Oro

The Historical Santa Maria Novella Rose Elixir meets a Tuscan Sparkling Wine and gets enriched by Gold Flake



CLASSIC COCKTAILS

AMERICANO

€18

Vermouth Rosso, Bitter, Soda
Red Vermouth, Bitter, Soda Water

AVIATION

€18

Gin, Maraschino, Liquore alla Violetta, Succo di Lime
Gin, Maraschino, Violette Liqueur, Lime Juice

COCKTAIL MARTINI

€18

Gin o Vodka, Vermouth Dry
Gin or Vodka at your choice, Dry Vermouth

DAIQUIRI

€18

Rum Chiaro, Succo di Lime, Zucchero
White Rum, Lime Juice, Sugar

ESPRESSO MARTINI

€18

Vodka, Liquore al Caffè, Caffè Espresso, Zucchero
Vodka, Coffee Liqueur, Espresso Coffee, Sugar

HUGO

€18

St. Germain, Bollicine, Soda, Menta
St.Germain, Prosecco, Soda Water, Mint

LONG ISLAND ICED TEA

€18

Rum, Gin, Vodka, Cointreau, Zucchero, Succo di Limone, Coca Cola
Rum, Gin, Vodka, Cointreau, Sugar, Lemon Juice, Coke

MANHATTAN

€18

Rye Whiskey, Vermouth Rosso, Angostura
Rye Whiskey, Red Vermouth, Angostura

MARGARITA €18

Tequila, Cointreau, Succo di Lime

Tequila, Cointreau, Lime Juice

MOSCOW MULE €18

Vodka, Succo di Lime, Ginger Beer

Vodka, Lime Juice, Ginger Beer

NEGRONI €18

Gin, Vermouth Rosso, Bitter

Gin, Red Vermouth, Bitter

OLD FASHIONED €18

Bourbon Whiskey, Zucchero, Angostura

Bourbon Whiskey, Sugar, Angostura

SAZERAC €18

Cognac o Rye Whiskey, Zucchero, Bitter Peychaud's, Assenzio

Cognac or Rye Whiskey at your choiche, Sugar, Peychaud's Bitter, Absinthe

SPRITZ €18

Aperol o Campari, Bollicine, Soda

Aperol or Campari at your choice, Prosecco, Soda Water

WHITE LADY €18

Gin, Cointreau, Succo di Limone

Gin, Cointreau, Lemon Juice



MOCKTAILS

WINTER GARDEN

Seedlip Garden, Olive, Acido Citrico, Soda
Seedlip Garden, Olives, Citric Acid, Soda

€16

SUMMER GARDEN

Seedlip Groove, Arancia, Lime, Ginger Ale
Seedlip Groove, Orange, Lime, Ginger Ale

€16

FRUTTETO

Arancia, Lime, Frutta di Stagione, Ginger Beer
Orange, Lime, Seasonal Fruit, Ginger beer

€16



VODKA

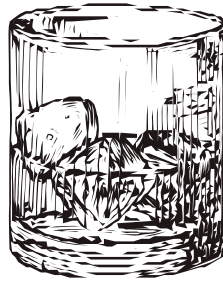
GREY GOOSE	€18
KETEL ONE	€18
TITO'S	€18
BELUGA	€20
VKA	€20
WINESTILLERY	€22
ABSOLUT ELYX	€22
CRYSTAL HEAD	€25

AGAVE

PATRÓN SILVER	€18
PATRÓN REPOSADO	€20
CASAMIGOS BLANCO	€20
MONTELOBOS EPADIN	€20
CASAMIGOS ANEJO	€25
DEL MAGUEY CREME DE MEXCAL	€25
DEL MAGUEY CHICHICAPA	€28
MONTELOBOS TOBALÀ	€28

GIN

TANQUERAY TEN	€18
BON ST. PREMIUM 47%	€18
OPIHR	€18
PLAYMOUTH	€18
GINARTE	€18
GRIFU	€18
HENDRICK'S	€20
OLD ENGLISH	€20
GIN'S	€20
GERANIUM 55%	€20
G'VINE FLORAISON	€20
WINESTILLERY DRY GIN	€20
SABATINI	€20
PETER IN FLORENCE	€22
JENSEN OLD TOM	€22
GILT	€22
ELEPHANT	€25
KI NO BI	€25
DEATH'S DOOR	€25
MONKEY 47	€25
ISLE OF HARRIS	€25
HAPUSA	€25
Z44	€25
GIL PEATED	€25



WHISKY & WHISKEY

BULLEIT BOURBON	€18
JOHNNIE WALKER BLACK LABEL	€18
MAKER'S MARK	€18
ARDBEG 10 Y.O.	€18
BULLEIT RYE	€20
JOHNNIE WALKER GOLD LABEL RESERVE	€20
JAMESON BLACK BARREL	€20
GLENDALOUGH DOUBLE BARREL	€20
ROYAL BRACKLA 12 Y.O.	€20
LAGAVULIN 16 Y.O.	€20
OBAN 14 Y.O.	€20
KAVALAN SELECT	€20
NIKKA FROM THE BARREL	€20
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ELJAH CRAIG SMALL BATCH	€22
GLENFIDDICH IPA	€22
SCAPA GLANSA	€22
AKASHI WHITE OAK	€22
AMRUT FUSION SINGLE MALT	€22
MICHTER'S	€25
DAD'S HAT RYE	€25
PORT ASKAIG 100 PROOF	€25
THE GLENLIVET NADURRA	€25

KAVALAN PORT CASK	€25
W&M CAOL ILA 2010	€28
JOHNNIE WALKER BLUE LABEL	€50



RUM

CLAIRIN COMMUNAL	€18
VERITAS	€18
SANTA TERESA	€18
KARUKERA GOLD	€18
LA HECHICERA SOLERA 21	€20
KIRK & SWEENEY 18 Y.O.	€22
ZACAPA 23 Y.O.	€22
R74 AGED RUM	€22
J. BALLY 12 Y.O.	€25
TRANSCONTINENTAL FIJI	€25
ZACAPA XO	€30

SPIRITS & CO.

GRAPPA	€12/20
STRAVECCHIO	€14
AMARI / BITTER LIQUEURS	€14/16
CHARTREAUSE VERT	€16
PISCO QUEBRANTA	€18
CACHAÇA YAGUARA	€18
CALVADOS	€18
COGNAC	€18/20
ARMAGNAC	€20
HINE RARE	€25
RÉMY MARTIN XO	€40



Cibrèo Ristorante & Cocktail Bar at Helvetia & Bristol

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