

RESTAURANT
GONZALEZ



"For sweet moments, that melt in your mouth!"

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Digestivos / Digestifs

Grappa	2 cl
Grappa Nonino Tradizionale 41%	12.50
Grappa Berta Elisi 43%	15.50
Grappa Tre Soli Tre 43%	19.50

Brandy / Cognac	2 cl
Carlos I. 40%	15.50
Carlos I. Imperial 38%	24.50
Cardenal Mendoza Solera Gran Reserva 40%	19.50
Lepanto Solera Gran Reserva 36%	18.50
Gran Duque d'Alba 40%	19.50

Whisky	4 cl
Oban 14 Years 43%	19.50
Lagavulin 16 Years 43%	23.50

Longdrinks	4 cl
Gin & Tonic with Hendricks / Moneky 47 Gin	17.50
Gin & Tonic with Gin Mare	19.50
Rum Cola with Bacardi / Havanna	16.50
Wodka & Tonic with Absolut Wodka	17.50
Wodka & Tonic with Belvedere / Grey Goose	19.50
Campari Orange / Cynar Orange	15.50
Aperol Spritz / Hugo	17.50
Negroni	19.50
Negroni Sbagliato	19.50

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Postres caseros / House-made desserts

Colonel (lemon sorbet with vodka)	11.50
Panna Cotta	12.50
Cheesecake "nach Lust des Chefs"	13.50
Café helado / Iced coffee	13.50
Tiramisù (varies seasonally)	14.50
Homemade chocolate cake with ice cream	15.50
Crema catalana / Catalan house speciality	15.50

Helado / Ice cream

A selection of various ice cream flavors for you per scoop	6.00
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Salado / Salty

Spanish cheese variation with apricot mustard and truffle honey	25.50
Los 3 ases / Jamón Serrano, Chorizo, Queso Manchego	27.50

Vino de postre / Spanish dessert wine / liqueur

Hierbas Ibicencas Can Rich (Ibiza) 25%	2 cl	6.50
Nieport L.B.V. 20%	4 cl	15.50
Molino Real 2008 (Málaga), Süsswein 13%	10 cl	19.50
	50 cl	95.00

Café de la casa / House coffee

Carajillo	10.50
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