# NU LOUNGE BAR

L'UNICO MODO DI FARE UN OTTIMO LAVORO È AMARE QUELLO CHE FAI

- STEVE JOBS -

## MA SOLO L'AMORE NON BASTA...

**SERVONO ALTRESÌ PASSIONE, DEDIZIONE E SACRIFICIO. PER QUESTO MOTIVO DEDICHIAMO MOLTE ORE ALLA PREPARAZIONE ARTIGIANALE DEI NOSTRI BLEND E DEI NOSTRI INGREDIENTI - ORZATA, GRANATINA, FALERNUM, HONEY MIX, PASSION FRUIT SYRUP, SCIROPPO DI CANNELLA - PER GARANTIRE UN PRODOTTO FINALE UNICO E DI ALTA QUALITA'**

THE ONLY WAY TO DO A GREAT WORK IS TO LOVE WHAT YOU DO

- STEVE JOBS -

## BUT LOVE ALONE IS NOT ENOUGH...

**YOU NEED PASSION, DEDICATION AND SACRIFICE. FOR THIS REASON WE DEDICATE MANY HOURS TO THE CRAFTSMANSHIP OF OUR BLENDS AND OUR INGREDIENTS - ORGEAT, GRENADINE, FALERNUM, HONEY MIX, PASSION FRUIT SYRUP, CINNAMON SYRUP - TO ENSURE A UNIQUE AND HIGH QUALITY FINAL PRODUCT**

# WELCOME TO
# NU LOUNGE BAR

# OUR GREAT
# - APERITIVO -

Americano Bolognese € 10

Montenegroni € 10

Perfect Serve martini € 12

Spritz € 8

## NU classic

Americano € 10
Negroni € 10
Mojito Bodeguita € 10
Mojito Ginger Passion € 11
Cuba Libre € 10
Espresso Kona Martini €12
Caipirinha € 11
Caipirinha Ginger Passion € 12
Daiquiri Classic € 10
Daiquiri Hemingway Special € 10
Margarita € 10
Tommy Margarita € 10

## - TAP TALES -

who said that cocktails on tap are not a thing?!

### MAORI Sour € 12

Exquisite drink build with japanese green tea, honey mix, lime juice fresh passion and vodka from the maori land.

### NU MAI TAI €12

Our version of the world most famous tiki cocktail.
Made with our rum mix, orange liqueur, passion fruit and a secret ingredient.

### TIP TAP MULE €12

Try our tap version of the famous Moskow Mule!
Sparkling and spicy!

## - GIN - mix

| | |
|---|---|
| Beefeater | € 10 |
| Star Of Bombay | € 12 |
| Malfy Pink Grapefruit | € 14 |
| Plymouth | € 14 |
| Grifu | € 15 |
| Monkey 47 | € 18 |

## - VODKA - glass/mix

| | | |
|---|---|---|
| 42 Below | € 10 | € 12 |
| Greygoose | € 12 | € 14 |
| Belvedere | € 12 | € 14 |
| Beluga | € 13 | € 15 |

## - WHISKY - glass

| | |
|---|---|
| Four Roses | € 10 |
| Knob Creek Bourbon | € 12 |
| Knob Creek Rye | € 14 |
| Jameson | € 9 |
| Bushmill | € 8 |
| Johnnie Walker Blue | € 35 |
| Glenlivet | € 13 |
| Dewar's | € 10 |
| Hibiki | € 18 |
| Glenkinchie | € 15 |
| Oban | € 14 |
| Laphroaig | € 12 |
| Lagavulin | € 17 |

WE MIX ALL OUR PREMIUM SPIRITS WITH

LURISIA®
PREMIUM BEVERAGES

## - AMARI -

Amaro Montenegro
€ 8

Other Spirits & Liquors
from
€ 8

*ASK FOR OUR rums & golden spirits LIST

## MOCKTAILS € 9
- ALCOHOL FREE -

**Tropical Moods**
(exotic fruits finished with granadine)

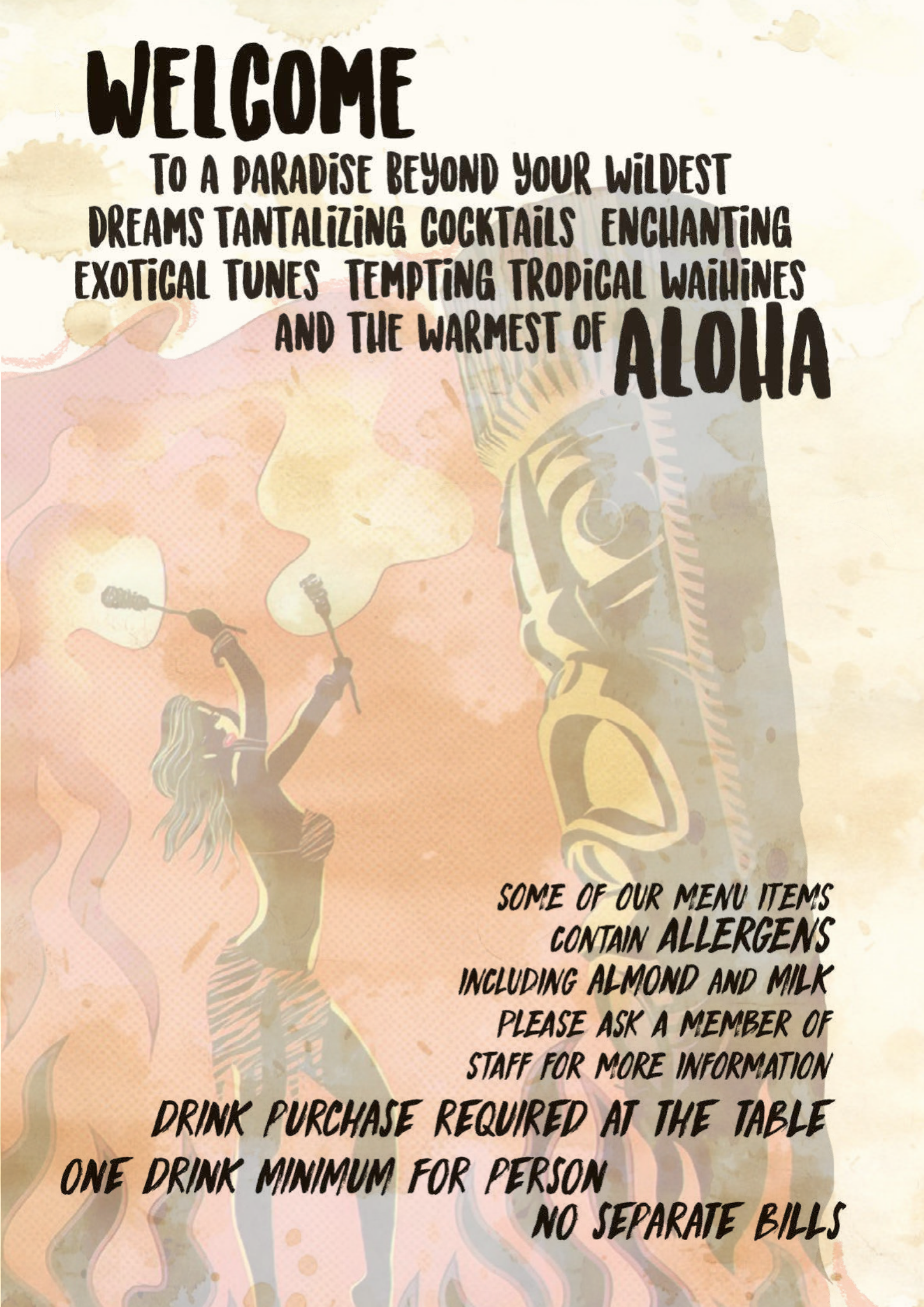
**Maracuja Julep**
(lime, sugar, fresh mint, passion fruit, soda)

**Coco Nui**
(pineapple, orange, coconut creame, spices)

**Virgin Colada**
(the best piña colada with no booze)

# WELCOME

TO A PARADISE BEYOND YOUR WILDEST DREAMS TANTALIZING COCKTAILS ENCHANTING EXOTICAL TUNES TEMPTING TROPICAL WAHINES AND THE WARMEST OF **ALOHA**



SOME OF OUR MENU ITEMS CONTAIN **ALLERGENS** INCLUDING **ALMOND** AND **MILK** PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION

DRINK PURCHASE REQUIRED AT THE TABLE

ONE DRINK MINIMUM FOR PERSON

NO SEPARATE BILLS

# Hell Nu the Pacific

€ 15

The Nu version of the classic "Hell in the Pacific". A strong cocktail made with our white rum blend, and the sweet touch of grenadine.

# Nu Pain Killer

Our creamy version of the original Painkiller: coconut cream, pineapple, orange juice, Myers and exotic spices.

Atrayente, dulce y exquisito.

€ 12

# Zombie

Very tall, very smooth, very powerful, a real man's drink!

Made with a lot of rums. Original recipe from Don The Beachcomber 1934

€ 15

# SaturNU

Another reinterpretation of a great classic Tiki drink. It will drive you to the outer space.

Gin, passion fruit, fresh lemon juice and the spicy taste of falernum.

€ 14

# SMOG CUTTER

This drink is the favourite of many. A pleasant medley of rums and gin, with a touch of almond.

€ 14

# DAN`S SPECIAL

€ 13

Citrus and exotic fruits, mixed with spiced rum.

A Nu adventure in rum cocktail

# BIG BAMBOO

€ 12

A complex mix of rum and citrus juices. Original recipe by Mariano Licudine about 1960 at Mai Kai, Florida.

Another revisitation of the Tiki classic Vicious Virgin.

## Vicious Virgin #3

€ 12

The smoky flavour of Mezcal 400 Conejos and the saltiness of agricol rum will drive you in a blue curacao tinged dream

# PIÑA COLADA

€ 10

World best piña colada creamy and sweet, delicious for your palate. Coconut cream, with pineapple juice, coconut water, light rum and our magic touch.

# BALI HAI

We travel the world to find the right ingredients for this exotic medley of delicate tropical flavour!

Fruity, cooling and delicious with a good combination of chamagne.

€ 16

# NU GROG

Try one of the best cocktails of Don The Beachcomber twisted with bourbon and Nu rum blend.

€ 15

Served with :

perrier

# KAMA' AINA'

We bring you a bit of Thaiti, island of romance and passion. In this exotic drink, made with the nectar of God, overproof rum, tropical fruit and spices mixed to perfection.

€ 14

# NUGLE BIRD

In the deepest part of the jungle we found a rare and holy red bird. Our tribute to the "Jungle Bird" is a delicious mix of pineapple bitter and rum.

Are you ready for the jungle taste?

€ 14

# NU PEARL DIVER

From the paradise islands of pacific ocean we took back some rare pearls.

We hide some of them in this sweet and creamy drink, between rums, orange and gardenia mix.

€ 16

Are you lucky enough to find them?

# LIMITED EDITION MUGS

COCKTAIL INCLUDED

## EL TIKILERO

Much more interesting than a Margarita,
it really gets into you.
Made with a fresh passion fruit, pineapple
juice and the best of mexico: agave nectar
Premium tequila, mezcal and pimento.

€ 90

## Cobra's PoiSon

Directly from the jungle!
Pogo mix, lime juice, angostura,
absinthe and a blend of
premium rum.

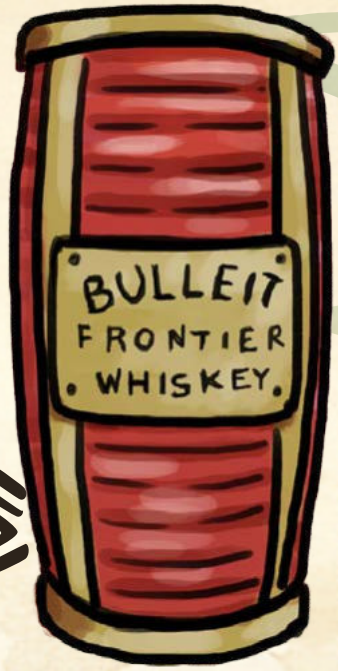
€ 80

## Sexy Colada

The essence of tropical life.
Meet our best piña colada
with a secret touch.
A Nu superb tropical creamy
drink, coconut cream,
pineapple juice, ginger, rum
and a secret ingredient.

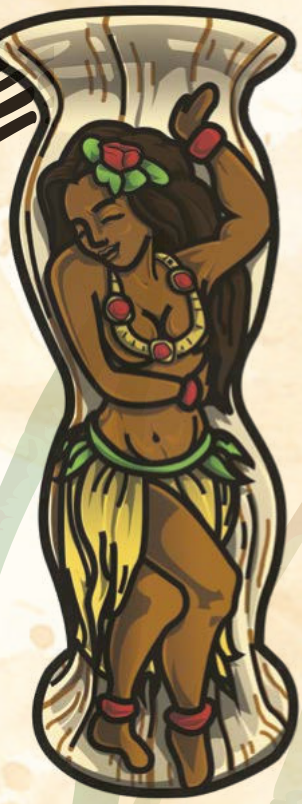
€ 80

## PORTLIGHT




Choose your lantern and go straight through your
Tiki way! The most famous Tiki whiskey based.
With passion fruit, lemon juice and our homemade
grenadine.
So... Rye or Bourbon?

€ 55



# Hula Hula

The sexy magnetism of an Hula girl who dance near the sea. Directly from Hawaii the most sexy drink in the card.

€ 90

# Suffering King

The Nu version of the Suffering Bastard. More fresh respect to the classic. Served in a special mug, memorial of the last days of the king.

€ 80

# Magic Stone

Hawaiian coffe, Jamaican rum, hanalei secret mix. Strong like a stone, smooth like a kiss.

€ 80

# HELLVIS

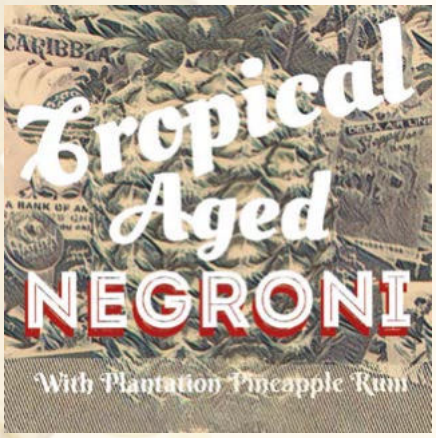
This cocktail will burn your mouth. This mix of tastes will get inside your body as the music of the king.
A twist on a great classic of tiki tradition.

€ 80

# BOTTLED POISONS €20

A concoction called "elixir of love"
has helped team Italy to win
the 42 Below Cocktail Word Cup.
New Zeland vodka, spices, tropical juice
and a secret ingredient.

Enough for 2 people.




Aged in an oak cask, this is an
italo-hawaiian cocktail.
Pineapple Rum instead of gin.

Strong for 1,
delicate for 2

The sostenibility and the
quality of our products
is the main thing we care
about.
That's why for our cocktails
we choose to use only the
best products.

# Volcano Bowl

Luxurious blend of rums and fresh fruit with a spicy touch.

€ 30

Serving for 2 people.

# Bullcano

€ 35

Fire, lime and ORGANICS by Red Bull ginger ale mixed in a deluscious rum blend to wake up your inner bull

Serving for 2 people

# Scorpion

Directly from the 50's with the great Trader Vic's recipe, arrives to Nu Lounge, the Scorpion. A blend of rum to remember the ancient Ōkoleao and the perfect balancement of orange and orgeat.

€ 35

Serving for 2 people

# Ina'Hala Kahiki

"Hala Kahiki" means pineapple in hawaiian, it symbolize hospitality and richness due to the fact that was a rare fruit used as precious gift back in the centuries. Tradition survives still today, so now's our turn to offer you the most luxurious welcome in the Nu Tiki era.

€ 170

# Treasure Chest

We find this one deep in the jungle, you take the risk.

Plenty of rums
serving up to 6 people
€ 90

# Pirate Treasure Chest

Become a Pirate!
The biggest cocktail in the world.

€ 210

Serving up to 15 people...
Great for pirates parties.

# BEERS

| | | |
|---|---|---|
| **HEINEKEN** | | € 6 |
| **ICHNUSA** | | € 6 |
| **MORETTI IPA** | | € 6 |

# SOFT DRINKS

| | | |
|---|---|---|
| **RED BULL** | | € 5 |
| **COCA COLA / COCA ZERO** | | € 5 |
| **TONIC WATER** | | € 5 |
| **LEMONADE** | | € 5 |
| **CEDRATA TASSONI** | | € 5 |
| **GINGER BEER** | | € 5 |
| **GINGER ALE** | | € 5 |
| **FRUIT JUICES** | | € 5 |
| **ACQUA PANNA / SAN PELLEGRINO** | 75 CL | € 3,5 |

# WHITE WINES

| | |
|---|---|
| **PINOT GRIGIO** ALTURIS | *€ 30 / 7* |
| **SAUVIGNON** ALTURIS | *€ 30* |
| **RIBOLLA GIALLA** ALTURIS | *€ 30 / 7* |
| **CHARDONNAY** ALTURIS | *€ 30 / 7* |
| **CHARDONNAY** CASTELLO DI SPESSA COLLIO D.O.C. | *€ 38* |
| **SAUVIGNON** CASTELLO DI SPESSA COLLIO D.O.C. | *€ 38* |
| **BRAMITO** DEL **CERVO** ANTINORI | *€ 35* |
| **CERVARO** DELLA **SALA** ANTINORI | *€ 75* |

# RED WINES

| | |
|---|---|
| **RIPASSO VALPOLICELLA** BERTANI | *€ 42* |
| **SANGIOVESE RUBICONE** GIACONDI | *€ 30 / 7* |
| **SANGIOVESE RISERVA LAURENTO** U.CESARI | *€ 42* |
| **SANGIOVESE TAULETO** U.CESARI | *€ 80* |
| **AMARONE** DELLA **VALPOLICELLA** 2001 BERTANI | *€ 330* |
| **AMARONE** DELLA **VALPOLICELLA** 2003 BERTANI | *€ 330* |
| **AMARONE** DELLA **VALPOLICELLA** 2004 BERTANI | *€ 330* |
| **AMARONE** DELLA **VALPOLICELLA** 2005 BERTANI | *€ 320* |
| **AMARONE** DELLA **VALPOLICELLA** 2007 BERTANI | *€ 290* |
| **AMARONE** DELLA **VALPOLICELLA** 2008 BERTANI | *€ 230* |
| **AMARONE** DELLA **VALPOLICELLA** 2009 BERTANI | *€ 300* |
| **BAROLO** PRUNOTTO | *€ 79* |
| **BARBARESCO** PRUNOTTO | *€ 79* |
| **CHIANTI D.O.C.G.** RUFFINO | *€ 35 / 7* |
| **CHIANTI CLASSICO AZIANO** RUFFINO | *€ 39* |
| **SOLAIA** 2001 ANTINORI | *€ 800* |
| **SOLAIA** 2007 ANTINORI | *€ 750* |
| **TIGNANELLO** ANTINORI | *€ 280* |
| **SASSICAIA BOLGHERI** 2018 TENUTA SAN GUIDO | *€ 600* |
| **GUADO AL TASSO** 2016 TENUTA GUADO AL TASSO ANTINORI | *€ 210* |
| **MODUS** RUFFINO | *€ 55* |
| **LUCENTE** FESCOBALDI | *€ 55* |
| **BRUNELLO** DI **MONTALCINO** 2013 MOCALI D.O.C.G. | *€ 170* |
| **BRUNELLO** DI **MONTALCINO** 2013 VIGNA DELLE RAUNATE MOCALI | *€ 150* |
| **BRUNELLO** DI **MONTALCINO** 2013 VIGNA DELLE RAUNATE RISERVA | *€ 210* |

# PROSECCO
# FRANCIACORTA

| | |
|---|---|
| **PROSECCO D.O.C.G.** ZONIN | *€ 39 / 7* |
| **SATEN** BERSI SERLINI | *€ 50* |
| **ROSÈ** BERSI SERLINI | *€ 50 / 9* |
| **TRENTO D.O.C.** CESARINI SFORZA | *€ 50 / 8* |

# CHAMPAGNE

| | |
|---|---|
| **VEUVE CLIQUOT** CUVÈE SAINT PÈTERS-BURG | *€ 100 / 15* |
| **VEUVE CLIQUOT** ROSÈ | *€ 150* |
| **DOM PERIGNON** MOÈT & CHADON 2012 *LUMINOS* | *€ 550* |
| **DOM PERIGNON** MOÈT & CHADON 2012 | *€ 450* |
| **CRISTAL** LUIS ROEDERER 2012 | *€ 500* |
| **CRISTAL** LUIS ROEDERER 2008 | *€ 650* |
| **GRAN CUVÈE** KRUG | *€ 400* |

# MENU

**DISPONIBILE DALLE ORE 19:30 ALLE 22:30**

## ANTIPASTI

| | |
|---|---|
| TAGLIERE DI SALUMI REGIONALI CON TIGELLE **1 - 7** | **€16** |
| POLPO AL TALISKER **7 - 14** | **€14** |
| ZUPPA DI CIPOLLE CON CROSTONI E GRUVIERA **1 - 3 - 7 - 10** | **€9** |
| POLENTA GRIGLIATA AL GORGONZOLA E NOCI **7 - 8 - 12** | **€9** |

## PRIMI

| | |
|---|---|
| RISOTTO AI FUNGHI PORCINI **7** | **€15** |
| TORTELLI DI SPINACI CON FONDUTA DI PARMIGGIANO **1 - 3 - 7** | **€15** |
| TORTELLI DI ZUCCA CON GUANCIALE E CAVOLO NERO **1 - 3 - 7** | **€15** |
| TAGLIATELLE ALLE ORTICHE AL RAGU **1 - 3 - 7 - 9** | **€14** |
| LASAGNA **1 - 3 - 7 - 9** | **€15** |

## SECONDI

| | |
|---|---|
| MAIALINO IBERICO CON BABY CARROTS **7** | **€24** |
| FILETTO DI MANZO TARTUFATO **7** | **€26** |
| CONIGLIO IN PORCHETTA **7** | **€24** |
| TRANCIO DI SALMONE GRIGLIATO ALLE ERBE AROMATICHE **4** | **€24** |

## CONTORNI

| | |
|---|---|
| PATATE NOVELLE SALTATE AL ROSMARINO **7** | **€5** |
| CICORIA RIPASSATA | **€5** |
| INSALATA DI MISTICANZA | **€5** |

## DESSERT

| | |
|---|---|
| TARTE AUX POIRE CON GELATO ALLA NOCCIOLA **1 - 3 - 7 - 8** | **€6** |
| SCRIGNO DI MELE E MANDORLE CON CREMA INGLESE **1 - 3 - 7 - 8** | **€6** |
| SPUMA DI MASCARPONE **3 - 7** | **€6** |
| CHEESECAKE CON CACHI E CRUMBLE **1 - 3 - 7** | **€6** |

# SNACKS

**HOT DOG** **€9**

L'ORIGINALE WURSTEL D.O.C.
CON MAIONESE E SENAPE

**NACHOS** **€9**

CON CREMA DI CHEDDAR,
PAPRIKA E JALAPENOS

**PIADINA** **€9**

CON CRUDO/COTTO, MOZZARELLA
E RUCOLA

# ALLERGENI ALLERGENS

1 - Cereali contenenti glutine e relativi prodotti

2 - Crostacei e relativi prodotti

3 - Uova e relativi prodotti

4 - Pesce e relativi prodotti

5 - Arachidi e relativi prodotti

6 - Semi di soia e relativi prodotti

7 - Latte e relativi prodotti (incluso il lattosio)

8 - Frutta a guscio, mandorle, nocciole, noci, anacardi, noce di Pecan, noce del Brasile, noci del Queensland e relativi prodotti

9 - Sedano e relativi prodotti

10 - Senape e relativi prodotti

11 - Semi di sesamo e relativi prodotti

12 - Diossido di zolfo e solfiti a concentrazioni maggiori di 10 mg/kg o 10 mg/ltr riportati comen SO2

13 - Lupino e relativi prodotti

14 - Molluschi e relativi prodot

1- Cereals containing gluten and products

2 - Crustaceans and products

3 - Eggs and products

4 - Fish and products

5 - Peanuts and products

6 - Soybeans and products

7 - Milk and products (included lactose)

8 - Nuts, almonds, hazelnuts, walnuts, cashew, Pecan nuts, Brazilnuts, Macadamia nuts and products

9 - Celery and products

10 - Mustard and products

11 - Sesame seeds and products

12 - At higher concentrations of sulfur dioxide and sulphites of 10 mg/kg or 10 mg/ltr reported as SO2

13 - Loupine and products

14 - Shellfish and products

# NU LOUNGE BAR

## OUR PARTNERS:

MARTINI

BACARDÍ MARCA DE FÁBRICA

ALAMEA EXOTIC INFUSIONS

Jose Cuervo

MONKEY 47
SCHWARZWALD DRY GIN

AMARO MONTENEGRO 1885

Veuve Clicquot

Coca-Cola

EST. 1873 Heineken

S.PELLEGRINO

LA MARTINA BUENOS AIRES
lamartina.com

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PUT A
FLOWER BEHIND
YOUR EAR AND
COME TO
NU LOUNGE
WINE AND FOOD
NU
LOUNGE
BAR
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