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DRINK RESPONSIBLY.





EL CARNAVAL RESTAURANT

COCKTAILS

40 Avenue B, New York N.Y. 10009







El Carnaval



Ron Abuelo 7 Años,
Passion fruit liqueur, Fresh lime juice,
Top off with ginger beer.

TECHNIQUE

Shake all the ingredients and simple strain into a highball glass over ice. Top off with ginger beer and stir gently.

GARNISH
Mint spring and fresh ginger slice.



Panama Dreaming



Ron Abuelo 7 Años,

Tamarindo concentrate, Fresh lime juice, Fresh raspberries, Honey syrup.

TECHNIQUE

Muddle the raspberries inside the shaker. Add the rest of the ingredients and shake. Simple strain into a tumbler glass over ice and garnish.

GARNISH
Cinnamon stick, mint spring
and fresh raspberries.



The Glorious Cocktail



Ron Abuelo 12 Años,

Fresh lime juice, Sugar syrup,
Angostura bitters, Fresh mint leaves,
Top off with Champagne or dry sparkling wine.

TECHNIQUE

Shake and double strain into a coupette or large flute. Top off with Champagne or dry sparkling wine, stir gently and garnish.

GARNISH
Orange peel and/or fresh mint spring.



Francis Drake



Ron Abuelo 7 Años,

Fresh passion fruit juice, Cinnamon syrup, Pinch of curry powder.

TECHNIQUE

Shake all the ingredients, simple strain into a tumbler glass over crushed ice and garnish.

GARNISH Fresh mint spring.



Panamanian Right Hand



Ron Abuelo 12 Años,
Red vermouth, Campari bitter,
Chocolate bitters.

TECHNIQUE
Stir all ingredients in a mixing glass,
pour into a tumbler over ice and garnish.

GARNISH Orange peel.



Old Fashioned Grandpa



Ron Abuelo 12 Años,

Dark chocolate liqueur, Sugar syrup, Angostura bitters, Pink grapefruit peel.

TECHNIQUE

Stir all ingredients in a mixing glass, pour into a tumbler glass over ice and garnish.

GARNISH
Pink grapefruit peel and cherry.



Pedasí



Ron Abuelo 7 Años,

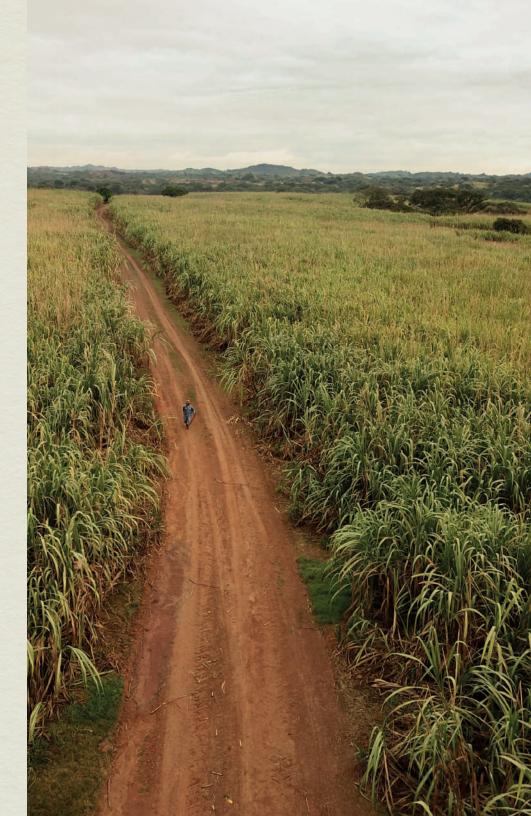
Pimento Dram liqueur, Pineapple juice, Fresh lime juice, Orgeat syrup, Chocolate bitters.

TECHNIQUE

Shake all the ingredients, simple strain into a tumbler glass over crushed ice and garnish.

GARNISH

Mint spring and grated nutmeg.



Barú



Ron Abuelo 12 Años,

Punt E Mes vermouth, Maple syrup, Angostura bitters.

TECHNIQUE
Stir all ingredients in a mixing glass, pour into a tumbler glass over ice and garnish.

GARNISH
Pink grapefruit peel.



Blossom



Ron Abuelo 12 Años, Fino Sherry, Dry vermouth, Elderflower liqueur.

TECHNIQUE
Stir all ingredients in a mixing glass, pour into a coupette or martini glass and garnish.

GARNISH Lemon twist.



Purple Rain



Ron Abuelo 7 Años,

Cranberry juice, Blueberry puree REÀL, Fresh pink grapefruit juice, Angostura bitters Top off with dry sparkling wine.

TECHNIQUE

Shake all the ingredients and simple strain into a highball glass. Top off with dry sparkling wine, stir gently and garnish.

GARNISH
Mint spring and blueberries.





Karla



Seco Herrerano,

Fresh passion fruit purée, Pineapple juice, Coconut cream Coco REÀL, Angostura bitters.

TECHNIQUE

Shake all the ingredients, simple strain into a tumbler glass over crushed ice and garnish.

GARNISH

Pineapple leaves and passion fruit slice.



Azuero's Smash



Seco Herrerano,

Fresh lime juice, Mandarin liqueur Giffard, Honey syrup, 3 thick cucumber slices.

TECHNIQUE

Muddle the cucumber inside the shaker. Add the rest of the ingredients and shake. Double strain into a coupette or Martini glass and garnish.

GARNISH

Mandarin peel and cucumber slice.



Boquete Punch



Seco Herrerano,Pineapple juice, Fresh lime juice,
Ginger syrup.

TECHNIQUE

Shake all the ingredients and pour everything into a long drink glass without straining. Fill with more ice and garnish.

GARNISH

Pineapple leaves and caramelized wedges.



Playa Venao



Seco Herrerano,

Fresh lemon juice juice, Pineapple juice Orgeat syrup, Sweet coconut cream.

TECHNIQUE

Shake all the ingredients, double strain into a coupette or Martini glass and garnish.

GARNISH
Grated dark chocolate.



Solero



Seco Herrerano,

Fresh passion fruit purée, Passion fruit liqueur, Milk, Vanilla syrup, Top off with whip cream.

TECHNIQUE

Shake all the ingredients, simple strain into a collins glass over crushed ice, top off with whip cream and garnish.

GARNISH Grated nutmeg.







Varela Hnos S.A.
DESDE 1908

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