

FROM 5:00 PM

COCKTAIL BAR
& TAPAS



APERITIFS

APERI GREGORIO

Drink + Fried Tapas
15.00 / 1-7-8-9-12

TAPAS

Every day our Chef offers
a selection of tapas.
Ask our service staff

Roman Tapas 4.00 / 1-4-9-12-14

Vegetarian Tapas 3.00 / 1-4-9-12-14

Fish Tapas 5.00 / 1-4-9-12-14

TREATS

Vegetable tempura with sweet
and sour sauce 5.00 / 1-8-12

Nachos & Guacamole 6.00 / 1

Shredded fried
chicken with curry
mayonnaise 7.00 / 1-3-8-11-12

NON-ALCOHOLIC COCKTAIL

RED BASIL 10.00

Strawberry, basil, lemon juice, agave, Thomas Henry pink grapefruit

TIKI-TIKI 8.00

Pineapple, coconut milk, lime juice, falernum, cinnamon

BITTER & FRESCH 8.00

Non-alcoholic bitter and Thomas Henry grapefruit

EXOTIC FRUIT 8.00

Coconut, pineapple, passion fruit, lime juice

LIST COCKTAIL

APEROL SPRITZ 8.00

Aperol, prosecco & soda

CAMPARI SPRITZ 8.00

Campari, prosecco & soda

AMERICANO 9.00

Campari, Vermouth del Professore & Soda

IL NEGRONI 9.00

BullDog Gin, Campari & Vermouth del Professore

PALOMA 9.00

Tequila Espolon, lime juice, agave & Thomas Henry pink grapefruit

GIN & TONIC 10.00

BullDog Gin & Thomas Henry Tonic (add Gin Premium + 2.00)

GREGORIO'S COCKTAIL

SIGNATURE

THE KING'S CHURCH 12.00

Kingston 62 Rum, Kraken Rum, sugar, mint, lime juice, soda, angostura

HABEMUS GREGORIO 14.00

Aperol, Etna orange liqueur, grapefruit juice, grapefruit and rosemary Cordial Scented Campari bitter

GREG-RITA 12.00

Espolon Tequila infused with coriander, Cointreau, lime juice, tabasco, agave

VATICAN CITY 12.00

Bull Dog Gin, St. Germain elderflower liqueur, lychee liqueur, cucumber and lemongrass Cordial, mint, lime juice

SMOKE MYSTERY 14.00

Wild Turkey Bourbon, laphroaig, cointreau, lemon juice, sugar, cinnamon powder, angostura

EXOTIC POPE 14.00

Kingston 62 Rum, Diplomatico Rum, Cointreau, lime juice, passion fruit, falernum, angostura

CATEDRAL DE OAXACA 12.00

Montelobos Mezcal, Cointreau, lime juice, orange juice, agave, passion fruit, grapefruit bitter

LA SANTIDAD 12.00

Tequila infused with sage and pink pepper, bergamot liqueur, lime, agave, basil, and apricot jam

GIN XII 12.00

Bulldog Gin infused with thyme, juniper, and citrus, Cointreau, lemon, grapefruit and lavender cordial, angostura

THE WHITE POPE 12.00

Bulldog gin, citric solution flavored with rosemary, Aperol foam, dehydrated raspberries, and lime zest

PREMIUM SPIRITS

VODKA

Belvedere 7.00

Grey Goose 7.00

Beluga Silver 8.00

Ciroc 7.00

TEQUILA

Tequila Don Julio Blanco 9.00

Tequila Don Julio Reposado 9.00

Tequila Don Julio Anejo 9.00

GIN

- Gin Mare* 8.00
- Hendricks* 8.00
- Roku Japanaise* 8.00
- Tanqueray 10* 8.00
- Bombay Sapphire* 8.00
- Gin Del Professore* 8.00
- Monkey 47* 9.00
- Hills & Harbour* 8.00
- Mediterraneo London* 8.00
- Malfy Originale, Limone E Arancia* 8.00

SCOTCH WHISKEY

- Laproigh* 9.00
- Talisker Skye* 9.00
- Oban 14* 9.00
- Ardbeg* 9.00

COGNAC & BRANDY

- Remy Martin Vsop* 12.00
- Cardinal Mendoza* 10.00

GRAPPE

- Grappa Castagner Bianca* 6.00
- Grappa Castagner Barrique* 7.00
- Grappa Castagner Amarone* 7.00

RUM

- Havana 7* 7.00
- Kraken Spiced Rum* 7.00
- Diplomatico Mantuano* 8.00
- Matusalem 15* 8.00
- Zacapa 23* 10.00

JAPAN WHISKEY

- Kensei Blended* 12.00
- Nikka From The Barrel* 12.00

BOURBON WHISKEY

- Laproigh* 9.00
- Talisker Skye* 9.00
- Oban 14* 9.00
- Ardbeg* 9.00

AMARI

- Jefferson* 6.00
- Amaro Formidabile* 6.00
- Montenegro* 5.00
- Sambuca Molianri* 5.00
- Amaro Del Capo* 5.00
- Limoncello* 5.00
- Mirto Zedda Piras* 5.00
- Averna* 5.00
- Fernet* 5.00
- Jaghermeister* 5.00

ALLERGENS

1 - CEREALS CONTAINING GLUTEN

2 - CRUSTACEANS

3 - EGGS

4 - FISH

5 - PEANUTS

6 - SOY

7 - MILK

8 - NUTS

9 - CELERY

10 - MUSTARD

11 - SESAME SEEDS

12 - SULPHUR DIOXIDE AND SULPHITES

13 - LUPINS

14 - MOLLUSCS

****Frozen Product***

Some products are locally subjected to blast chilling
to ensure their quality and safety,
as described in the HACCP procedures in accordance with Reg. EC 852/04.