



Gangotena Bar

The harmonious atmosphere of our bar offers an oasis of warmth, mystery, and magic, wherein guests and locals alike can enjoy the glorious sensation of disconnecting from the outside world within the span of a single night. It is a place where the combination of seductive décor, captivating cocktails and enthusiastic hospitality – all fueled by the desire to charm and delight – can amount to a genuinely momentous experience.

The ingredients are the key element of transformation. They begin in their natural state and morph, through the alchemy of knowledge and creativity, into an experience contained within a glass. Every sip of a cocktail is an invitation to discover, to realize that the journey matters more than the destination. It is up to you to make your own path.



Homage

Sangorache <i>Caña manabita, iced Andean herb tea (7 herbs), pineapple, lavender & chamomile syrup, key lime, egg whites.</i>	\$ 12.00
Alquimia <i>Chamomile and rose infused gin, tangerine infused caña manabita, cucumber & passion fruit, pineapple extract</i>	\$ 13.00
El Guardián <i>Pineapple infused rum, jalapeño, cantaloupe and cured ham sauce, aperol, ylang ylang syrup.</i>	\$ 14.00
Mashpi <i>Pineapple and nuts infused caña manabita, chardonnay, basil syrup, ginger and lemon leaves</i>	\$ 14.00
Zarza de Monte <i>Gin, tangerine, raspberry, currant & sunflower syrup, meyer lemon, tonic water.</i>	\$ 13.00
Mestiza <i>White tequila, ginger & pear infused pisco, triple sec, coconut syrup, meyer lemon, chipotle salt.</i>	\$ 13.00
Our Canelazo <i>Hibiscus & coconut infused caña manabita, naranjilla, cinammon water, gala apple purée, chamomile syrup.</i>	\$ 13.00
Tunguragua <i>Gin, pera de Tungurahua, limón mayer, jarabe de manzanilla, lavanda y agua tónica. Gin, pear from tungurahua, meyer lemon, chamomile syrup, lavender, tonic water.</i>	\$ 13.00
Flor de Jamaica <i>Hibiscus & coconut infused caña manabita, lemon verbena, blackberry, sauvignon blanc, and ginger.</i>	\$ 13.00
Floresta <i>Tangerine from patate, raspberry, pineapple syrup, lavender, chamomile syrup, meyer lemon.</i>	\$ 10.00
El Santo <i>Blackberry, green tea & mango, pineapple syrup, Tahiti lime.</i>	\$ 10.00

Prices include taxes and service



CG Classics

Smoked Old Fashioned

Bourbon, angostura bitters, orange limonene, white sugar, smoked cinnamon & vanilla essence.

\$ 13.00

Infused Negroni

Campari infused with berries & orange peel, rosso vermouth, and gin.

\$ 13.00

Our Mojito

Pineapple infused rum, lime, spearmint leaves, sugar syrup, sparkling water.

\$ 12.00

Pisco Sour de Cepa*

**Albilla *Quebranta *Acholado*

Pisco of your choice, key lime, sugar syrup, egg whites, Angostura bitters.

\$ 12.00

Chilcano

Aged, multivariate pisco blended from golden gooseberries & raspberries, persian lime, yuzu, currant & sunflower, syrup, ginger ale

\$ 13.00

Aperol Spritz

Aperol, chamomile & darjeeling, orange & ginger, cava.

\$ 13.00

Prices include taxes and service



Mimosas

- Mimosa de la Casa** \$ 12.00
Cava, fresh water, reduced tangerine from patate
- Mimosa Royal Gala** \$ 12.00
Cava, gala apple purée.
- Mimosa Punch** \$ 12.00
Cava, celery, melon and pineapple syrup



The Classics

- Boulevardier** \$ 13.00
Bourbon, Campari, rosso vermouth.
- Bramble** \$ 13.00
Gin, Meyer lemon, sugar syrup, blackberry cream.
- Martini** \$ 13.00
Gin / vodka, extra dry vermouth, green olive.
- Dry Martini** \$ 13.00
Gin, scented with extra dry vermouth, green olive.
- Espresso Martini** \$ 12.00
Vodka, kahlua, chamomile reduced, espresso shot.
- Dirty Martini** \$ 13.00
Gin, olive brine, extra dry vermouth, green olive.
- Manhattan** \$ 13.00
Bourbon, rosso vermouth, Angostura bitters.
- Margarita** \$ 12.00
Silver tequila, Cointreau, Tahiti lime, salt
- Cosmopolitan** \$ 13.00
Vodka, cranberry juice, meyer lemon, Cointreau.
- Caipiriña** \$ 12.00
Cachaça, Tahiti lime, white sugar.

Prices include taxes and service



Juices and Lemonades

Hibiscus & coconut lemonade

\$ 5.50

Meyer lemon, hibiscus & coconut syrup, pineapple extract, sparkling water.

Tangerine & lemongrass lemonade

\$ 5.50

Meyer lemon, tangerine & lemongrass syrup, sparkling water.

Seasonal Fruit Juice

\$ 5.00

Cocoa Mucilage

\$ 4.50

Iced Andean Herbal Tea

\$ 4.50

Prices include taxes and service