



SLOW

COCKTAILS

3rd Edition

Slow Cocktails

Third Edition

It's been five years and we continue our exciting journey through the world of cocktails with tenacity, love and dedication. Faithful to the mix of classic and scoundrel, we have dedicated our special vision of mixology. Thanks again for staying with us.

This time the Silk Road was our source of inspiration, a long journey through exotic lands, cultures, smells and tastes. A long journey that has served to evolve, improve, experiment and reinvent ourselves.

China, Mongolia, Persia and Turkey have been some of our sources of inspiration. We merged the food and mixology creating a *liquid cuisine* and *solid cocktails*. Now we want to share with our fellow travellers all our knowledge and experience through this travel diary to explore everything from your palate throughout the Silk Road.

The *meastro* Bretau, in his long career in the pursuit of excellence assisted by Galera, delights us with 23 new creations from the journey previously made by Marco Polo.

Bretau operates more than ever his much acclaimed provocative *counterpoint* and develops innovative concepts such as the *solid cocktail* and the *liquid cuisine* in all its splendor.

Cheese, olives, *ras el hanout*, curry or caviar are some of the elements that make it such a special selection of cocktails, sometimes inside and others outside them, and give life to the precious creations that take us to the *One Thousand and One Nights*.

Because Slow always remains in constant motion trying to contribute as much to this world we love—The Cocktail—we will continue working to grow and evolve, to mature and offer the best of our experience, and because we want you to join us and never get off this whole journey that began some time ago... Because Slow does not have a last stop.



Please ask for our tasting menu as well.



COCKTAIL IS
SERVED UNTIL
2:30 H
ONLY



ALCOHOL
FREE
COCKTAIL



GIUTEN
FREE
COCKTAIL



碁
茶
会

秀

*While the grand master was having a cup of tea,
he taught us the secrets of such a complex game,
Go... Atari! He shouted...*

*From within the Aikido state of mind, we
can understand that Atari involves an action, a
movement with the body. It aims to involve the
other, causing it to start something. By making
your partner participate, by engaging, by
influencing. Merging into one, connecting as if
they were gears that snap together.*

This is how we understand the cocktail.

Atari

Japan



BASE: Monkey 47 Gin, Yuzu Juice, Akashi-Tai Sake, Umeshu, Egg White, Whipped Foamed Matcha Tea Syrup.

FINALES:

1. Air of Wasabi
2. Original
3. Air of White Rice

SOLID: Fried Wasabi Peas.

No1

16 €

It was in Kinkakuji where we tried it, a special ceremony... The sadō, the Way of Tea. This is the idea of sadō, to create an instance of retreat and delight through the simple things of life.



善は急げ



The great master Sen no Rikyū related the sadō with the concept "ichi-go ichi-e" (one time, one meeting) giving to understand that every moment of life should be fully utilized, since it will never again be repeated.

Like a good cup of tea!



Sadō

Japan

The Hakushu Whiskey,
Akashi-Tai Sake, Umeshu,
Merlet Crème de Cassis,
Homemade Green Tea Bitter,
Homemade Lime Cordial.

SOLID: Rice Balls boiled in
Green Tea, fried and sprinkled
with Oyster Sauce.



No2
18 €

KiNKi

Japan



Opibr Gin, Fresh Pomegranate Juice,
Fresh Cherry Juice, Red Tea,
Homemade Sage Bitter.

Kinki, the region of tea par excellence. The most famous are the fields in Shizuoka and Kyoto. In the field of tea of Kyoto, the most famous is the Uji, which is south of Kyoto. It is said that the way to grow and produce the tea in almost all Japan remains the way to do it in Uji.

In addition, they say that the tea at Uji is proud of the quality rather than the quantity and, taking advantage of the favorable nature and the long years of experience, Uji became the famous producing region of the tea. Do you like red tea?



Nº3

13 €

龍 ^{China}

王

Dragon King

Plymouth Gin, Fresh Lychee Juice, Homemade Rose Syrup, Fresh Lemon & Lime Juice, Earl Grey Tea, Egg White.

Nº4

15 €



We leave behind Japan and the Summer Palace in Beijing shows us the greatest god, the Dragon King,

Ao Kuang is the Dragon King of the East Sea, chief of the four Dragon Kings, father of Ao Ping,

Taste all the essence of the rulers of the seas in this drink.

Silhouette

China



Nº 3 Gin infused with Ginseng, Homemade Rose Syrup, Merlet Crème de Poire, Fresh Kaffir Lime Juice, Fresh Mangosteen Juice, Egg White, Sugar Cane Syrup.

SOLID: Tofu marinated in Lavender Honey coated with Sesame Seeds.



Then they told us how the Chinese shadow theater originated: Emperor Wudi of the Han Dynasty lost his favorite concubine Li and his master found a child playing in the street with a doll that reflected its image on the ground...



He ordered a doll to be made with the image of concubine Li. In the evening, the minister invited the Emperor and, using a curtain and oil lamps, Wudi offered the illusion of contemplating the shapes of his concubine projected on the curtain, providing comfort to him by giving the impression that the woman's spirit was present. The emperor was delighted and fascinated by the invention and the shadow plays became one of the leading forms of entertainment in the Imperial Court.
Enjoy the show.



Nº5
17 €



We have already been through a good stretch of the Trans-Siberian and we will cross Mongolia, the land of Genghis Khan, the great Mongol Khan.

He built the largest land empire in history.

A great strategist, a brilliant ruler, strong, intense.

The train chugs softly as we continue to explore the Silk Road...

Cheers!

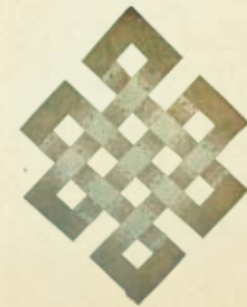


GRAND KHAN

Mongolia



Booker's Bourbon infused with Goji Berries, Buddha's Hand Syrup, Fresh Lemon Juice, Fresh Orange Juice, Homemade Redcurrant Syrup, Yogurt Powder.



Nº6

15 €

*We delve into the kingdom of Siam... Thailand.
 Unknown smells, tastes... we are surrounded by a sea of sensations.*

Siamese

Siam

Beefeater 24 Gin, Merlet Crème de Poire, Black Tea, Homemade Ginger Syrup, Fresh Kaffir Lime Juice, Sugar Cane Syrup.

SOLID: Japonica Rice Croquettes in Panko Breadcrumbs and stuffed with marinated Japanese Butterfish.



Chiang Rai, region of mystical hills, fascinating tribes, lush orchards and the gateway to the Golden Triangle that enrapt and entices us.



Nº7
 15 €



(Siam) Theatrical Love Scene
 1912/13
 Write to the
 Union Postale Universelle
 201, rue de la Harpe
 Paris
 or to the
 Post Office
 Bangkok
 Siam



UNION POSTALE UNIVERSELLE
 Straits Settlements (Stationnement de Détroit)
 Post Card - Carte Postale
 THE SPACES MUST BE USED FOR TRANSMISSION
 THE ADDRESSEE MUST WRITE TO THE
 UNION POSTALE UNIVERSELLE
 201, rue de la Harpe
 Paris
 or to the
 Post Office
 Bangkok
 Siam
 Singapore
 Straits Settlements
 1912/13



(Siam) A Group of the Siamese People
 Write to the
 Union Postale Universelle
 201, rue de la Harpe
 Paris
 or to the
 Post Office
 Bangkok
 Siam



(Siam) Siamese People
 Dear friend
 Here's
 Luck &
 the
 same

DHARMA Siam



In the ancient epic Mahabharata also appears the figure of Dharma as a god—Yama, the superintendent of death—incarnated as the man, Yudistira, which was a mythical emperor of India.



When he retired due to old age, he lived in Indian cities to do meditation and find the way of overcoming the cycle of reincarnations, something that was rather usual in the past. He did not die, because his body and soul were taken into the Heaven of Indra, the chief of all the gods, where he still went on living.



Cantaloup Melon, Dill Leaves, Homemade Ginger Syrup, Homemade Lemongrass Syrup, Fresh Lychee Juice.

No8

13 €

A new musical style that unites the Malayan singing, Traditional Chinese scales and the typical Indonesian instruments of the so-called "gamelan", represents the cultural mix that characterizes contemporary Malaysia.



From Singapore to Kuala Lumpur and finally Malacca, it was there that we tried it: Teh Tarik, tea mixed with sugar and condensed milk. The distinctive touch is when they "pull" it (Tarik = pull) from one container to the other, causing it to form a conspicuous flavored foam which tells us if the tea will be good or not.



Listen with your palate to our own Gamelan.



GAMELAN *Malacca*

**Veve Clicquot Champagne,
Chai Tea Infusion, Akashi-Tai Sake,
Homemade Orange Liqueur.**

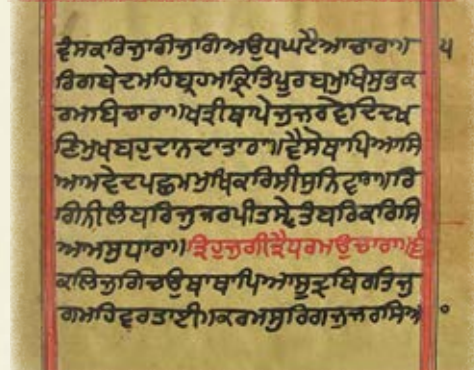
**SOLID: 85% Deep Black Chocolate on
Toast Bread with Ocal Olive Oil and
Black Lava Salt Flakes.**

Nº9
16 €

*A route with elephants takes us
to Kashmir: paradise on earth.
Such landscapes!*

*A wise man tells us that it is
said Jesus did not really die on
the cross, but healed his wounds
and travelled to Kashmir in
search of the lost tribes of Israel.
He died an old man, and was
buried in Srinagar, the capital
of Kashmir. It is said that near
there, in Pakistani territory, is
the tomb of Mary, the mother of
Jesus.*

*We are offered a red tea
before continuing on our journey.*



KASHMIR

Pakistan



Ardbeg Whiskey, Basil Leaves, Sage Leaves,
Homemade Red Tea Liquor, Homemade Lime
Cordial, Homemade Chai Tea Syrup.

Nº10

17 €

We stop in India and look for Kali. We are told she is the energy of Shiva and the queen of Tantra. Shiva's involvement with Tantra and Kali's dark nature have led to her to become an important Tantric figure.

For followers of Tantra it was essential to cope with her curse—the terror of death—so they decided to accept the blessings of her otherwise beautiful and consolidated maternal disposition.
Drink it slowly...



Kali

India



Absolut Elyx Vodka infused in Buddha Hand, Fresh Orange Juice, Homemade Lemongrass Syrup, Basil Leaves, Tarragon Leaves, Cinnamon Sugar, Schweppes Hibiscus Tonic.



№11
16 €

SOMA

India

Don Papa Gold Rum,
Homemade Ginger
Syrup, Fresh Toasted
Pineapple Juice, Curry,
Wildflower Honey,
Fresh Lime Juice,
Coconut Milk, Thai Red
Chilli, Cilantro Water,
Homemade
Lemongrass Syrup.



The Soma is the divine narcotic of ancient India. Contrary to most hallucinogens—considered mediators with the divine—the soma was recognized as a god by itself. Its nature was kept as a mystery over several thousands of years.

In Hindu Art, the god Soma is represented as a bull or a bird and sometimes as an embryo, but rarely as an adult.

In Hinduism, the god Soma evolved into a lunar deity, and relates to the underworld. The Moon is the glass from which the gods drink soma, and thus the soma ends identified with the Moon god Chandra. The crescent Moon means that the soma is being created once again, ready to be drunk.



Nº12

16 €



JINNI



Persia

Plymouth Gin, Fresh Pineapple Juice,
Fresh Orange Juice, Fresh Lime Juice,
Mint Leaves, Fresh Coconut, Fresh
Granny Smith Apple Juice, Stevia.

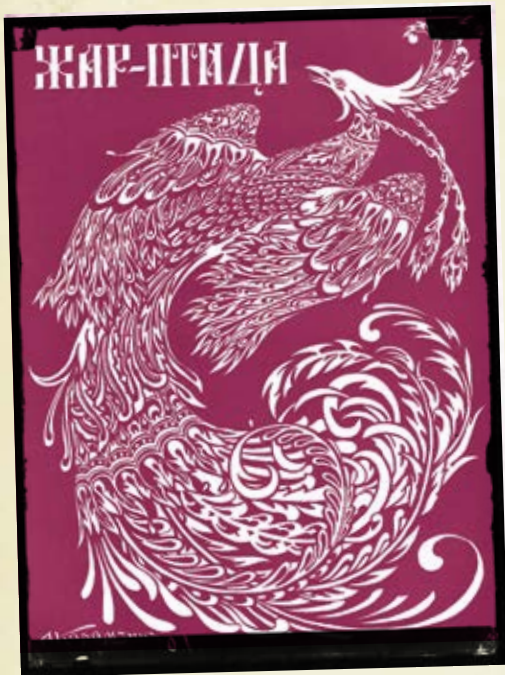


*We stop in Persia
and inevitably think of the
Arabian Nights and the
Genie. These invisible beings
who at times can take on
different forms, have the
ability to influence humans
spiritually and mentally.*

*Thus this concoction can
only have been inspired
by a genie who, unlike
angels, shares the physical
world with humans and is
tangible, albeit invisible.*

Nº13

13 €



being that resembles an eagle, inspired by the Egyptian Benu bird—because of their plumage. But, while the phoenix—which every 500 years was consumed by his own fire and again reborn from its ashes—it's immortal, we are not aware of the immortality of the Firebird.

Moreover, in Christianity, the Phoenix represents the resurrection of Christ and the spiritual rebirth, and Zhar-Ptitsa is a treasure coveted by men...

Like this one you're going to drink... Watch out!

The Siberian tundra transports us to magical fairy tales, and the one that catches our attention is the Firebird. It is common to confuse it with the Phoenix—a mythical

FIREBIRD

Russia



Belvedere Vodka
infused with Caviar,
Dry Vermouth,
Homemade Lime
Cordial.

SOLID: Caviar and
Dehydrated Lemon.



№14
20 €

ARABESQUE

Jordan

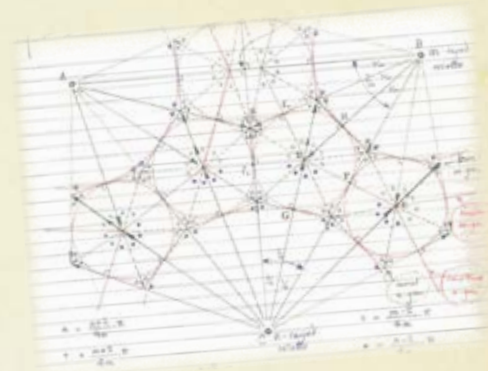
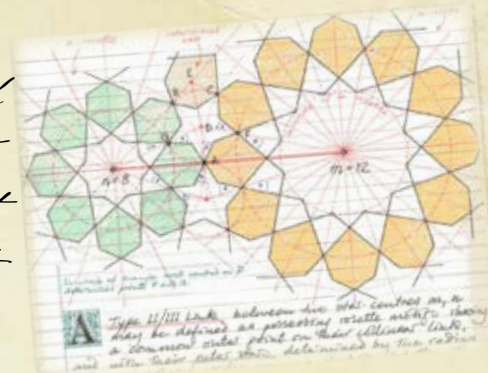
Plymouth Gin,
Dos Déus Red
Vermouth,
Merlet Crème de
Framboise, Cold
Karkadé, Juniper
Distillate.



We are about to see the magic of the Middle East through Jordan and its arabesque style, which refers to the adornment of geometric and extravagant patterns mimicking forms of leaves, flowers, fruits, ribbons, animal forms, and appear almost always in the Arab walls of certain buildings, such as mosques.

Walking through the streets of Amman and Jebel 'Al Weibdeh, we marvel at its architecture, its people and its pottery shops.

We are stopping for breakfast and...
Well, you'll have us if you try...



We leave Jordan in an old jeep, travelling all over the desert terrain to reach the border with Israël and then to Egypt, the land of the Pharaohs!

Sphinxes, pyramids, temples, gods, myths, immortality. The Egyptians believed that the spirit of the deceased was led by Anubis to the location of the trial, the "Hall of the Two Truths", and the heart of the dead, which was the symbol of morality of the deceased, it was weighed upon the scales against a feather representing Ma'at, the concept of truth, harmony and universal order. If the result was favorable, the deceased was brought before Osiris in Aaru, however, Ammit, "the devourer of hearts" which is represented as being mixture of crocodile, lion and hippopotamus, destroyed those hearts whose sentence was negative, preventing immortality. With this brew, maybe you can get it.



SPHINX

Egypt



The Macallan Whiskey, Homemade Hibiscus Flower Bitter, Jasmin Tea, Homemade Orange Liquor, Homemade Ginger Liquor, Fresh Lemon and Cinnamon Juice, Egg White.



№16
16 €

The old Ottoman Empire offers us many wonders, but the one that seduces us most is coffee. The coffee plant arrived in Anatolia from Yemen. Turkish coffee arrived in the Ottoman culture in the fifteenth century. The Governor of Yemen, Özdemir Pasha, brought coffee from Yemen to Istanbul.



The Ottoman palace liked the coffee so much that immediately 40 people were charged with making coffee. The person who led this team was called "kahvecibaşı". Concubines were also taught how to prepare Turkish coffee.

Coffee beans are roasted in pans, then they are transferred to refrigerators and then the coffee is placed in a mortar or grinder to grind. If the beans are roasted not enough or roasted too much, it shows in the taste and the smell.



Needless to say, consume Turkish coffee directly after grinding or else put in a tightly closed container. Coffee with sugar is called "woman's coffee" and without sugar is called "man's coffee".
Try this...

TURKISH PASSION

Turkey



Punta Cana 15 Rum, Merlet C² Café, Coffee, Cardamom, Cinnamon and Clove Infusion, Rakı, Fig Jam.

SOLID: Turkish Delights.



№17

15 €

Sun 29 April 1984

110

Friday, MAY 13, 1966

It was common for traders to cross the length and breadth of the Silk Road. Merchants tried to find the best price through markets either in their own territory or venturing to the borders of other countries, where they sold their goods, and buyers, in turn, spread the goods across their own kingdom, or took them to the closest borders in search of better profits.

This exchange, while obeying the laws of the market, did get the goods to and from from Chang an (now Xi'an) to Antioch in Syria, and from there to Constantinople (Bizantium) where the Venetian ships hoped to lead this huge amount of goods and wealth, not only from China but also from all Asian and Middle Eastern countries.

Oh, the star anise is so delightful...



BYZANTIUM

Turkey

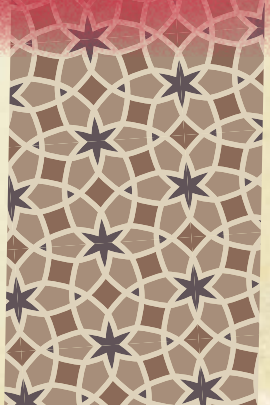


Maker's Mark Bourbon, Earl Grey Tea, Mint Leaves, Star Anise, Fresh Granny Smith Apple Juice, Fresh Pomegranate Juice.



Nº18

13 €



SAMODIVA

Bulgaria

Ole Smoky
Tennessee
Moonshine Whiskey
infused in Turnip,
Truffle Honey,
Homemade Citrus
Bitter, Fresh Kaffir
Lime Juice, Basil
Leaves.

SOLID: Slow style
Light Tarator.



*It was in the forests of Bulgaria
where we saw the city of Samodiva.
They told us more...*



*These forest fairies, sometimes
flying, sometimes good,
sometimes not so good, but always
beautiful. So much that when
a woman sees one, they say she
takes away her own life...*

Take a chance and try it!

№19

17 €



*The ship stopped gently
at the pier in Ica. Circe
through the use of magic
potions, she transformed
her enemies and those who
offended her into animals,
and was famous for her
knowledge of witchcraft,
herbal remedies and medicine.*

*Perhaps if the crew
of Odysseus had tried
our medicine before, they
would have avoided being
converted into pigs.
You try it instead!*



CIRCE

Greece



Metaxa, Fresh Tomato Juice, Fresh Red Pepper Juice,
Fresh Kalamata Olive Juice, Salt & Pepper, Fresh
Cucumber Juice.

SOLID: Feta Cheese Quenelle, Fresh Oregano,
Spherification of Modena Balsamic Vinegar.



№20

16 €





A caravan of camels is seen on the the desert horizon. They advance slowly, on their own, no one's driving them. Still, they won't get lost. Away they move in single file toward an unseen destination.

The vast barren depression around the salt lake Chott El Jerid is the southern border of the Mediterranean world with the great Tunisian Sahara. From here the vacuum of space and the intensity of the few elements in our instincts prevail.

We are hungry and thirsty and they offer us a tagine, mmmm...

SAHARA

Tunisia



The Glenrothes Whiskey infused in Ras El Hanout, Black Tea, Fig Jam, Fresh Lime Juice, Homemade Toasted Almonds Syrup, Green Anise Seeds, Argan Oil Foam.

SOLID: Dried Pajarero Fig and Macadamia Nut.



Nº21

18 €

KANDISHA

MOROCCO



Four Roses Small Batch Bourbon, Homemade Peppermint Syrup, Homemade Blended Teas Liqueur, Fresh Granny Smith Apple Juice, Fresh Lemon and Cinnamon Juice, Earl Grey Tea, Sugar Cane Syrup, Homemade Ras el Hanout Liqueur.

Accompanied with a scent of Orange Blossom Water.



Those Tuaregs gathered around a bonfire tell us that Aisha Kandisha appears as a beautiful and seductive woman, with long hair, some say with the hands of a Ram, who is especially fond of places with water, the sea, rivers, fountains and wells.



She seduces men, makes them go crazy and even come to suicide, and only then she becomes the Djina that she really is, an old woman with no teeth and long dirty hair, disheveled and with a cruel look.

They pass us a cup of tea and we continue ...



Nº22
16 €

Italy



SERENISSIMA



Fresh Orange Juice,
Fresh Lemon Juice,
Fresh Lime Juice,
Honey, Lemon Zest,
Cinnamon, Bourbon
Vanilla, Egg White.

We end our
great journey in
the *Serenissima*
Repubblica di Venezia.
It is a city—state
located in northern
Italy, along the
Adriatic Sea, which
later brought under its
control all the Venetians
of *Triestino*, *Istria*
and *Dalmatia*...

Its capital is the
present city of *Venice*.
It existed as an
independent state
since the ninth century
until 1797. It is also
known as *Serenissima*
Repubblica di San
Marcò, because *San*
Marcò is their patron
saint. The *Piazza San*
Marcò invites us to a
refreshment ...



№23

13 €





Slow Cocktails

Third Edition

Nº1	Atari	Japan	16 €	
Nº2	Sadō	Japan	18 €	
Nº3	Kinki	Japan	13 €	
Nº4	Dragon King	China	15 €	
Nº5	Silhouette	China	17 €	
Nº6	Grand Khan	Mongolia	15 €	
Nº7	Siamese	Siam	15 €	
Nº8	Dharma	Siam	13 €	<i>Alcohol Free</i>
Nº9	Gamelan	Malacca	16 €	
Nº10	Kashmir	Pakistan	17 €	
Nº11	Kali	India	16 €	
Nº12	Soma	India	16 €	
Nº13	Jinni	Persia	13 €	
Nº14	Firebird	Russia	20 €	
Nº15	Arabesque	Jordan	14 €	
Nº16	Sphinx	Egypt	16 €	
Nº17	Turkish Passion	Turkey	15 €	
Nº18	Byzantium	Turkey	13 €	
Nº19	Samodiva	Bulgaria	17 €	
Nº20	Circe	Greece	16 €	
Nº21	Sahara	Tunisia	18 €	
Nº22	Kandisha	Morocco	16 €	
Nº23	Serenissima	Italy	13 €	<i>Alcohol Free</i>

