

KORAL

La Peñita de Jaltemba

Spritzes

Aperol spritz \$150

Originally from Italy, this cocktail combines Aperol with a slightly bitter and citrusy flavor mixed with house sparkling wine.



Elderflower Spritz \$210

A delicate and floral flavor with tropical and honey notes, complemented by the freshness of mint.



Sour's lovers

Mario's sour mint \$200

Refreshing and vibrant, it blends smoky, citrus, and herbal flavors, slightly bitter and sweet, making it a sophisticated and unique choice.



Piña Koral sour \$210

A delicate, floral flavor with tropical and honey notes, complemented by the freshness of mint.



With Coffee

Frangelico martini \$180

Try our hazelnut liqueur-based martini, combined with our homemade coffee with notes of orange and cinnamon.



Baileys night \$170

A delicious creamy blend of amaretto and Baileys liqueur, highlighting the flavor of our delicious artisanal coffee and finishing with a touch of sweet cream and walnut.



Carajillo \$150

The perfect after-dinner digestif. Try this classic with one of our variations of 43 chocolate liqueur, horchata, or the original.



The Tiki



El Pirato Lalo \$230

One of our strongest tikis, made with three types of rum, a touch of absinthe liqueur, fresh pineapple nectar, and freshly squeezed orange juice



Brisa Jaltemba \$180

A sophisticated and refreshing blend where the smoothness of the gin (or mix) merges with the tropical, tangy touch of passion fruit, finishing with a light mix of sweet vermouth and mint



With Agave



Margarita koral \$170

The tropical version of the margarita, made with fresh, natural coconut water and one of the finest varieties of pineapple in all of Mexico. Finished with the creamy touch of coconut cream and crafted with traditional silver tequila.



Mezcalita pepino punch \$170

For watermelon lovers, try this amazing blend of our smoked margarita infused with fresh cucumber and watermelon nectar, made with '400 Conejos' mezcal.

