




Under the Valencia sky,
we opened the safe of this historic bank,
revealing the liquid treasures crafted for your enjoyment

by

Patxi Troitiño 

for



ROOFTOP BY **ESTIMAR** Hotels



Patxi Txaitxo I



The Coin Rooftop
welcomes you to indulge in a selection of cocktails designed by
Patxi Troitiño,
a distinguished mixologist hailing from San Sebastian.

From a young age, Patxi honed his passion for mixology
at his parents' bar
and opened his first establishment at 22.

Celebrated for his creativity and zeal,
he has left a significant imprint on the global cocktail scene
with his inventive drinks that provide a distinctive sensory journey.

Now, this alchemist of spirits and ice sculptor
brings his reimagined classics and novel concoctions
to the Mediterranean,
infusing Valencia with flavour, vibrancy, and delight.



GINGER FRESH

Gin, ginger syrup, lime juice, mint, star anise



Ginger Fresh is a burst of pure enjoyment.

With its citrusy, refreshing, and mildly spicy profile from the ginger, this cocktail serves perfectly as a palate cleanser between courses or as a pre-dinner aperitif.

Instead of using heat, we employ a chilling method:
we cryo-infuse the gin using dry ice in an Italian coffee maker.
As the gin passes through a filter containing mint, natural ginger, and anise,
the pressure helps the gin to absorb these flavours,
resulting in an invigorating explosion of freshness.



13€



DONOSTI SUNRISE

Aged rum, blackberry syrup, lime juice, cream, brown sugar, cinnamon, natural blackberries



Donosti Sunrise is a homage to Patxi's mother, who adored blackberries, cinnamon, and her beloved San Sebastian.

This cocktail, with its sweet, sour, and creamy notes, mirrors the taste of cheesecake. Its hues and flavours capture the enchanting sunset over La Concha beach.

With this drink, Patxi honours all mothers for their boundless love, akin to that of his own.

A sprinkle of brown sugar and cinnamon finishes off the experience, while the iconic outline of Donosti's beach railing etched on the glass leaves a lingering taste of nostalgia





DIPLOMISÚ

Rum, coffee liqueur, mascarpone, cinnamon stick, orange peel, slice of dehydrated orange, coffee beans, bitter cocoa powder



Diplomisú transcends the traditional cocktail: offering a sensory journey back to the comforting tastes of childhood and heritage.

Born from Patxi's love for home-made sweets, this drink celebrates the beloved tiramisu, reimagined in liquid form.

Its remarkable preparation involves a slow cryo-infusion process, where the ingredients meld together in an exceptional manner, delivering a burst of flavour that evokes memories of family gatherings and the simple joys of life.

17€



SMOKEY OLD FASHION

Jack Daniel's Honey whiskey , Bitter Diplomisú, sugar cube,
bronze powder, wood shavings

This rendition of the classic Old Fashioned, is smooth yet retains the signature smoky note, inviting you to unwind and embrace the present.

We elevate the sugar with a dusting of bronze powder, then blend it with a home-made bitters and honey liqueur.

The true spectacle,
unfolds at the end when we smoke it right
before your eyes using wood chips
from a bourbon barrel, allowing you
to savour the rich aroma of whiskey
and wood with every sip.



15€



MOLA UN HUEVO

White rum, vanilla syrup, passion fruit puree, lime juice, lime cordial
crushed ice, mandarin orange spherification

By blending the essence of two iconic drinks,
the Daiquiri and the Porn Star Martini,
we've crafted a refreshing cocktail that's a good egg.

Employing traditional blending methods
alongside molecular mixology,
we've achieved a tangerine spherification that looks like an egg yolk.



The choice is yours on how to enjoy it,
but we suggest you pop the spherification in your mouth
an exhilarating burst of flavour.

14€



TROITI'S BLOODY MARY

Palomino fino or vodka, tomato juice, Troiti Spice Mix, salt,
lime juice, cherry tomato, basil



Troiti's Bloody Mary honours the orchard,
presented in an iconic can that pays homage to the art icon
Andy Warhol.

Our take on this classic cocktail is gentler,
substituting vodka with Palomino Fino sherry wine,
for added complexity.

Alongside tomato juice and our unique ingredients,
we incorporate a secret spice mix that gives each drink its special character,
all prepared with a dash of love.

13€



D'OR XATA

Oloroso sherry, horchata, wasabi powder



Legend says that following the reconquest of Valencia, King James I King James I was offered a tiger nut drink that so captivated him he declared: "¡Això no és llet, això és or, xata!" ("This isn't milk, this is gold, darling!")

We've reimagined this time-honoured beverage by blending Oloroso sherry with a hint of wasabi, crafting a cocktail that honours the taste of Alboraya and the rich tradition of Valencia.



13€



H2O VLC

Valencian gin, valencian cava, orange juice



Our Agua de Valencia
is straightforward yet exquisitely balanced.

Combining Valencian orange juice,
local cava, and Valencian gin served
at a chilly -25, this beverage emerges
as a refreshing delight, embodying
the spirit and essence of the region.

If it's from Valencia, it's bound to be excellent.

13€



CRYO-INFUSED GIN AND TONICS



Ever experienced an infusion made with dry ice and gin?

Our gin and tonic uses this cryo-infusion method to capture the complete essence of the ingredients in a near-instantaneous process.

Watch as the ingredients shift in colour right in front of you, enhancing the flavour while preserving the alcohol, resulting in a sensory experience that will astonish you.



18 CITRUS FRUITS GIN AND TONIC

Gin, lime, orange, green lemon



If citrus is your passion, this gin and tonic is crafted for you. We cryo-infuse gin with 18 unique citrus fruits, delivering an explosive burst of freshness, highlighted by the zest of a green lemon peel.

14€

SPICED GIN AND TONIC

Gin, 5 peppers, Bitter Hellfire, habanero chili



This gin and tonic is full of character: gin is cryo-infused with five varieties of pepper, enhanced with a few drops of Bitter Hellfire and a hint of habanero chili. The outcome is a spicy, peppery adventure that will push your taste senses to the limit.

15€



FLORAL GIN AND TONIC

Gin, hibiscus blossom, freeze-dried raspberry, orange peel



A subtle blend of hibiscus flower and freeze-dried raspberry is cryo-infused with gin, resulting in a gin and tonic rich with subtleties.

The scent of orange peel completes this concoction offering not just an unforgettable taste but also a visually striking colour that will amaze you.

15€

MEDITERRANEAN GIN AND TONIC

Gin, rosemary, thyme, basil



This gin and tonic honours the scents of the Mediterranean.

We cryo-infuse gin with rosemary, thyme, and basil, and garnish with a sprig of rosemary, evoking the landscapes and tastes of the region.

15€



The gin and tonic has saved more Englishmen's lives, and minds,
than all the doctors in the Empire.

Winston Churchill

THE COIN

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**DISTILLATES, WINES
& DRINKS SELECTION**



DISTILLATES

WHISKY

Blended Whisky

J&B	10,5€
Ballantines	10,5€
Jameson	10,5€
Johnnie Walker 12 years	12,5€

Single Malt Whisky

Talisker 10 years	17€
Glenrothes	19€
Macallan 12	22€

Japanese Whisky

Hibiki	18,5€
Yamazaki 12	27€

American Whisky

Jack Daniel's	12,5€
Jack Daniel's Single Barrel	13,5€
Jack Daniel's Honey	13,5€
Bulleit	13,5€

RUM

Bacardí	10,5€
Barceló	10,5€
Santa Teresa	10,5€
Legendario	10,5€
Matusalem 7 years	11,5€
Matusalem 15 years	14,5€
Santísima Trinidad	14,5€
Zacapa 23 years	18€

TEQUILA (SHOT)

Olmega	8€
Don Julio Añejo	12€
Clase Azul Reposado	26€

VODKA

Smirnoff Red Label	10,5€
Absolut	10,5€
Belvedere	15,5€
Grey Goose	16€
Beluga	16€

GIN

Classics

Gordon's	10,5€
Beefeater	10,5€
Tanqueray	10,5€
Seagram's	10,5€
MG Gin	10,5€
Martin Miller's	13,5€
The London	14,5€
Hendrick's	16€
Tanqueray 0,0	10,5€

Citrus

Bombay Shapphire	11,5€
Citadelle	12€

Spiced - Herbal

Gin Mare	16€
Monkey 47	18€

Sweet - Fruity

Larios Rosé	10,5€
Gin City Valencia	14€
Nordés	14,5€
Brockmans	15,5€

COGNAC & BRANDY

Magno	6,5€
Carlos I	9,5€

LIQUORS

Licor 43	6,5€
Cointreau	6,5€
Tía María	6,5€
Baileys	6,5€
Coffee liquor	5,5€
Borghetti coffee liquor	9€
Frangélico	6,5€
Pacharán Zoco	6,5€

SPIRITS

Orujo blanco	6€
Crema de orujo	6€
Orujo de hierbas	6,5€



APERITIFS

Negroni Gin, campari, vermouth	9,5€
Aperol Spritz Aperol, cava, soda water	9,5€
Hugo Spritz	10€
Italicus	10€
Bitter Kas	3,9€
Campari	6,5€

VERMOUTH

Martini Rosso / Martini Bianco	6€
Yzaguirre	8€
Pedro Blanco / Pedro Dorado	7€
Garmona Blanco / Garmona Rojo	8€
Vermouth La Quintinye Royal Roug / Royal Blanc	9€

SWEET WINE

Porto / Moscatel	6€
Amontillado	8€



WINE BY GLASS

Atance D.O. Valencia (red wine) 100% Bobal	6€
Arienzo Marques de Riscal D.O. Rioja (red wine) Tempranillo, mazuelo, graciano	6€
Jose Pariente D.O. Utiel-Requena (white wine) Sauvignon blanc	6€
Atance Cuvee nº1 D.O. Valencia (white wine) Merseguera, malvasía	6€
Recuerdame D.O. Rueda (white wine) Sauvignon blanc, chardonnay, macabeo	6€
Mara D.O. Monterrei (white wine) Godello	6€



SPARKLING WINES

CAVA

Cava by glass	6,5€
Juve y Camps Reserva Familia Xarello, parellada, macabeo	39€
Juve y Camps Rosé Pinot noir	29€
Dominio de La Vega Brut Rsva especial Macabeo y chardonnay	45€
Tantum Ergo Chardonnay y pinot noir	60€

CHAMPAGNE

Copa Moët & Chandon Brut Imperial	25€
Pinot noir, meunier, chardonnay	
Moët & Chandon Brut Imperial	98€
Pinot noir, meunier, chardonnay	
Veuve Clicquot Brut	105€
Pinot noir, meunier, chardonnay	
Veuve Clicquot Rosé	130€
Pinot noir, meunier, chardonnay	
Laurent Perrier Brut	98€
Pinot noir, meunier, chardonnay	
Laurent Perrier Rosé	145€
100% Pinot noir	
Dom Perignon	330€
Chardonnay y pinot noir	



BEERS & SOFT DRINKS



BEER

Heineken	4,5€
Heineken 0,0	4,5€
Estrella Galicia	5€
Mahou	5€
Desperados	6€
Mahou gluten free	5,5€
Turia	5,5€
Amstel Radler	5€

SOFT DRINKS & JUICES

Coca-Cola. Zero. Zero Zero	4€
Fanta lemon or orange	4€
Nestea	4,9€
Aquarius lemon or orange	5€
Red Bull	4,7€
Sprite	4€
Tonic water	4€
Premium tonic water	4,5€
Kombucha • Lemon & ginger / Pura vida	6€
Natural orange juice	4,5€
Nectars: tomato, pineapple, apple or peach	4€

AGUA

Still water 1L	3€
Still water 1/2L	2,5€
Sparkling water	3,5€



Sulphites



Gluten



Milky products



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