




GIN MARE

Mediterranean Gin.

SIGNATURE COCKTAILS '16

SUMMER

Representing the Climate

A contemporary revisit of a classic cocktail, such as the it's Tequila Sunrise, with our own twist to conquer the season that you're always dreaming of and you never want to end up.

40 ml. Gin Mare – Mediterranean Gin -

10 ml. Gomme

15 ml. Limoncello

75 ml. Orange Juice

15 ml. Aperol & Granadine (pre mix at 50-50%)

20 ml. 1724 Tonic Water

Shake all the 4 first ingredients and double strain in a Collins glass filled with ice cubes. Let it settle and then add the Aperol & Granadine.

Top it with 1724 tonic water and decorate with a half slice of orange, a slice of lemon and fresh thyme sprigs.



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PERFECT MARTINI

Representing the Life Style

Or a Martini that is perfect...Using an advanced chemical analysis tool called “Gas Chromatography”, we’ve investigated at what is the perfect vermouth for Gin Mare, and found as well a garnish that can compliment this mixture.



*50 ml. Gin Mare –Mediterranean Gin-
25 ml. Lillet Blanc vermouth*

*0,5 ml. of salt solution (25 g. sea salt dissolved in 100 ml.
water)*

Stir over ice for 20-30 seconds until chilled and diluted properly and serve into a cold Martini glass and garnish with half strawberry.

RED TONIC

Representing the Escape

Another great innovation around the Gin & Tonic craze that we've love and we support constantly. A refreshing drink with gentle spicy notes and a wonderful color in your balloon glass.

60 ml. Gin Mare – Mediterranean Gin –
10 ml. tomato juice
2 slices of fresh ginger
1 piece of rosemary
200 ml. 1724 Tonic Water

Muddle lightly the Ginger, the Tomato Juice and the Rosemary at the base of the glass and then build your G&T in a normal fashion and garnish with a fresh basil leaf.




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CINQUE TERRE

Representing the Gastronomy

The gastro cocktail developed by the last winner of Mediterranean Inspirations, Manel Velhí, made us fall in love and to share it around the globe.

*50 ml. Gin Mare –Mediterranean Gin-
20 ml. fresh lemon juice
100 ml. carrot juice
40 ml. coconut cream
Pinch ras al hannut*

Shake and double strain into a “porron” and garnish with a lemon zest.



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CON DESTILADOS DE OLIVA, TOMILLO, ROMERO, ALBAHACA.

700 ml. Alc. 42,7% vol.