

GIN MARE

Mediterranean Gin.

Gin Mare Signature Cocktails

Bringing you the hottest gin cocktails for 2017

Frozemary by Jorge Balbontin

Combining three big cocktail trends into a singular creation, with the “frappe” texture, Aperol spirit, and rosé wine all in the same glass, this cocktail will bring the taste of summer to your palate anytime of year.



25ml Gin Mare

25ml Aperol

25ml rosé wine

25ml strawberry puree

2 sprigs of fresh rosemary

Glass: Small tumbler

Garnish: Dehydrated lemon slice and rosemary sprig

Shake all ingredients plus a large scoop of crushed ice in a cocktail mixer, blend until the texture is “creamy”. Serve in a small tumbler and garnish with a dehydrated lemon slice, a fresh rosemary sprig and some dehydrated strawberries.

G&T Melon Cooler *original by Stuart Bale, adapted by Jorge Balbontin*

Opps...we have done it again! We've reinvented the concept of the modern G&T with this serve creating a refreshing and light all time favourite with a bit of a twist.



40ml Gin Mare

20ml Fino Sherry

10ml St Germain elderflower liqueur

2 large cubes green melon (Honeydew)

2 large cubes of peach melon (Cantaloupe)

Pinch of salt

Pinch of sugar

2 drops of olive oil bitters

Top with 1724 tonic water

Glass: Balloon

Garnish: a sprig of fresh rosemary

Preparation: Cut melon into 3cm cubes and freeze night before.

Pour Gin Mare, Fino Sherry and elderflower liqueur into a highball glass, add a pinch of salt, pinch of sugar and two drops of olive oil bitters and stir with a spoon. Add the frozen melon cubes and stir again and top with 1724 tonic water. Garnish with a Grapefruit twist and a sprig of rosemary.

The Masquerade *a gastro bartender cocktail by Robyn Wilkie*

This striking combination of savoury flavours won the judges over at the 2016 Mediterranean Cocktail Competition, it's the perfect partner to seafood or as an after dinner serve.



40 ml Gin Mare

50 ml Greek yogurt

25 ml Carrot and saffron shrub

10 ml lemon juice

Top with almond and honey foam

Glass: Flute

Garnish: Monoka rice cracker

Fill a shaker with ice, add the Gin Mare, Greek yoghurt, lemon juice and carrot and saffron shrub, shake until cold. Strain into a flute glass and top with almond and honey foam. Garnish with a Monoka Rice craker.

Five a day by Fabio Brusco

This cocktail brings with it Mediterranean elegance and delicacy. The perfect summer's evening aperitif, light, easy drinking and thirst-quenching.



60ml Gin Mare

30ml celery juice

30 ml lemon juice

2 small tsp of white sugar

A pinch of Kosher salt

2 small sprigs of rosemary

Top with (Brut) Cava

Glass: Flute

Garnish: Grated celery and lemon peel and a small sprig of rosemary

Gently muddle one of the rosemary sprigs with the salt and sugar. Add the Gin Mare, lemon juice and the celery juice and shake. Double strain into a flute glass and top with Cava. Garnish with a "nest" of grated celery and lemon peel grated resting a rosemary sprig on top.