BEERMÀNÌA

Welcome to Beermànìa!

The ideal place to spend a pleasant evening in a welcoming and friendly atmosphere.
Beermànìa was founded on June 28, 2004 and has been operating in Agropoli for over 20 years, in the charming setting of Lungomare San Marco.
Over the years, the restaurant has become a true point of reference not only for the town of Agropoli, but also for the entire Cilento area.
Year after year, Beermànìa has evolved, improved and adapted to new needs, focusing above all on carefully selected, top-quality ingredients and always respecting the seasonality of each product.
For us, the secret to good cuisine lies in the choice of raw ingredients. That is why we carefully select products and suppliers, always seeking the best to bring to the table, with a preference for our own territory: Cilento.
Many items on our menu are Slow Food Presidia: rare and excellent products at risk of disappearing, made by dedicated farmers, breeders and fishermen.
Our mission is to satisfy our customers with ever-improving service.

Thank you for choosing us! Enjoy your meal!

Slow Food®

SLOW FOOD PRESIDIA:
Goat cacioricotta — Le Starze, Menaica anchovies — Donatella Marino, Gioi soppressata — Gioi Piccolo artisan salami producer, Salella crushed olives — Salella, Pellecchiella apricot compote from Vesuvius — Casale Pietropaolo, Salina capers — Sapori Eoliani, Baked black olives from Ferrandina — Sapori Lucani, Conciato Romano cheese — Le Campestre, Antico Aglio dell'Ufita — Maria Ianniciello, Mild salami — Norcineria Bianculli

DENOMINAZIONE D'ORIGINE PROTETTA

DOP:
Pecorino Romano, 24-month Parmigiano Reggiano, San Marzano tomatoes, Buffalo mozzarella — Caseificio Barlotti, Paestum, 24-month Parma ham, Provolone del Monaco

INDICAZIONE GEOGRAFICA PROTETTA

IGP:
Artichokes — Maida, Canestrato di Moliterno — Mastrangelo Nicola Stagionatore, Pasta di Gragnano — Pastificio Di Martino, Mortadella Favola — Palmieri

Free Wi-Fi

*Frozen Product

Name: BEERMANIA
Password: www.beermaniaagropoli.it

Menù

Appetizers

Grilled Mortadella (2) — €12

Beef Tartare (14) — €12
Scottona beef fillet, rosemary mayonnaise, extra virgin olive oil, Maldon salt

Cold Cuts and Cheese Board (2,3,13) — €20
24-month cured ham, soppressata, spicy salami, rolled pancetta, capocollo, mortadella, Pirano di Bufala cheese, Bonfiore di Bufala cheese, Canestrato di Moliterno, 24-month Parmigiano Reggiano, artichokes, tarallo, Pellecchiella apricot compote
(Recommended for 2 people)

Fried Specialties

Our fried specialties are handmade.
Our French fries and chips are hand-cut.

Crocchè (3,9,14) — €3
Potatoes, provola cheese, mild salami, 24-month Parmigiano Reggiano, pepper

Supplì (3,9,14) — €3.50
Ragù, fior di latte mozzarella, peas, Pecorino Romano, pepper

Classic Frittatina (3,9,14) — €4
Bucatini, provola cheese, béchamel sauce, scottona beef mince, artisan roasted cooked ham, peas, 24-month Parmigiano Reggiano, pepper

Pumpkin and Porcini Frittatina (3,9,13) — €4
Mixed pasta, provola cheese, 24-month Parmigiano Reggiano, béchamel sauce, pumpkin cream, spicy salami, porcini mushrooms

Pulled Pork Meatball (3,9,14) — €4
Cornflake cereal coating, pulled pork, cheddar

Nuggets (3,9,14) — €6
Cornflake-coated chicken pieces served with tartar sauce

Fried Specialties

French Fries (9) — €5

Pulled Pork and Cheddar Fries (3,9) — €7

Chips (9) — €5

Provolone and Bacon Chips (3,9) — €7

Trio of montanarine — €11

- Cilento cooked tomato sauce, goat cacioricotta, basil (3,9)
- Broccoli and hand-cut pork sausage with wild fennel (9)
- Zucchini cream, zucchini, Provolone del Monaco (3,9)

(The montanarine can also be ordered individually)

Large Salads

Angel (9,14) — €10
Iceberg lettuce, cornflake-coated chicken pieces, sweetcorn, tartar sauce

Cilento (3,5,13) — €12
Iceberg lettuce, rocket, tuna fillet, buffalo mozzarella, crushed olives

BEERMÀNÌA

PIZZERIA
BRACERIA
HAMBURGERIA

WWW.BEERMANIAAGROPOLI.IT

follow us

Pizzas

For our pizzas we use extra virgin olive oil from Madonna dell'Olivo, hand-crafted fior di latte from Latterie Gargiulo and basil.
Buffalo mozzarella and lactose-free mozzarella are available for an additional €2.
Half-and-half pizzas and mini-size pizzas are not available.

Fried

Montanara (3,9) **€7**
Cilento cooked tomato sauce, goat cacioricotta

Fried Pizza (3,9) **€10**
Stuffed calzone with fior di latte mozzarella, buffalo ricotta, spicy salami, Sichuan pepper

Double Cooking *(Fried and Oven-Baked)*

Bufala (2,3,9) **€10**
San Marzano tomatoes, buffalo mozzarella, after baking: basil pesto, 24-month Parmigiano Reggiano

Favola (2,3,9) **€11**
Fior di latte mozzarella, after baking: mortadella, 24-month Parmigiano Reggiano shavings, pistachio pesto

Scarulella (3,9) **€11**
Provola cheese, pan-fried escarole, mild salami, Taggiasca olives, Caiazzo olive powder

The **"wheel of a cart" pizza** is distinguished by its dough, its preparation, its low crust and its remarkable size. It can only be ordered in the following varieties: Cilentana, Marinara, Margherita, Napoletana, Diavola, Provola and pepper, Broccoli and sausage.

Oven-Baked

Margherita (3,9) **€7**
San Marzano tomatoes, fior di latte mozzarella

Cosacca (3,9) **€7**
San Marzano tomatoes, Pecorino Romano

Provola and Pepper (3,9) **€8**
San Marzano tomatoes, provola cheese, Sichuan pepper

Conciata (3,9,13) **€10**
San Marzano tomatoes, fior di latte mozzarella, after baking: crushed olives, Conciato Romano

Napoletana (5,9) **€10**
San Marzano tomatoes, Salina capers, pitted black olives, Antico Aglio dell'Ufita, after baking: Menaica anchovies, wild oregano from Salina

Bufalina (3,9,13) **€10**
San Marzano tomatoes, buffalo mozzarella, after baking: red semi-dried tomato, Pirano di Bufala

Pizzas

Cilentana calabrese (3,9) **€10**
Cilento cooked tomato sauce, Spilinga 'nduja, hand-cut pork sausage with wild fennel, mild salami, after baking: goat cacioricotta

Yellow diavola (3,9) **€11**
Yellow datterini tomatoes, fior di latte mozzarella, spicy salami, 24-month Parmigiano Reggiano, after baking: goat cacioricotta

Capricciosa (3,9,13) **€12**
San Marzano tomatoes, fior di latte mozzarella, porcini mushrooms, spicy salami, Taggiasca olives, after baking: artichokes, artisan roasted cooked ham

Nerano (3,9) **€10**
Fior di latte mozzarella, zucchini cream, fried zucchini, Provolone del Monaco, after baking: Provolone del Monaco fondue

Cotto and Artichokes (3,9,13) **€11**
Buffalo mozzarella, artichoke cream, after baking: artichokes, Pirano di Bufala, artisan roasted cooked ham

Broccoli and sausage (3,9) **€10**
Provola cheese, pan-fried broccoli, broccoli cream, hand-cut pork sausage with wild fennel

Velouté (3,9) **€11**
Fior di latte mozzarella, chickpea velouté, spicy salami, after baking: crumbled tarallo

Boscaiola (3,9,13) **€11**
Provola cheese, porcini mushrooms, honey fungus mushrooms, Taleggio, oven-baked potatoes, after baking: Canestrato di Moliterno

Zuccona (3,9,13) **€11**
Fior di latte mozzarella, Buffalo Blue cheese, pumpkin cream, honey fungus mushrooms, after baking: capocollo

Sciuscillone (3,9,13) **€11**
Fior di latte mozzarella, oven-baked potatoes, hand-cut pork sausage with wild fennel, peppers, after baking: Sciuscillone pepper powder

Five Cheeses (3,9,13) **€12**
Fior di latte mozzarella, Buffalo Blue cheese, Bonfiore di Bufala, Pirano di Bufala, after baking: 24-month Parmigiano Reggiano crisps, Canestrato di Moliterno, Pellecchiella apricot compote

Oven-Baked Stuffed Pizzas

Classic Stuffed Pizza (3,9) **€10**
Calzone filled with San Marzano tomatoes, fior di latte mozzarella, buffalo ricotta, roasted cooked ham, pepper, after baking: 24-month Parmigiano Reggiano

Escarole Stuffed Pizza (3,5,9) **€11**
Calzone filled with fior di latte mozzarella, provola cheese, pan-fried escarole, black olives, Menaica anchovies

BEERMÀNÌA

Burgers

€12

200 g selected scottona beef burger served in our homemade sesame bun, with a choice of French fries or oven-baked potatoes.
Gluten-free bun available for an additional €2.
Vegan burger available*

Biancaneve (3,6,9,13)
Burger, 24-month cured ham, Buffalo Blue cheese, rocket, red semi-dried tomato

Brontolo (3,6,9)
Burger, bacon, zucchini cream, fried zucchini, Provolone del Monaco

Cucciolo (3,6,9)
Burger, rolled pancetta, pumpkin cream, Pirano di Bufala shavings

Dotto (3,6,9)
Burger, iceberg lettuce, bacon, cheddar, barbecue sauce

Eolo (3,6,9,13)
Burger, chicory and potatoes, 'nduja, Provolone del Monaco

Gongolo (2,3,6,9)
Burger, capocollo, fried aubergines, provola cheese, basil pesto

Mammolo (3,6,9,14)
Burger, iceberg lettuce, tomato, caramelized onion, fried egg

Regina cattiva (2,3,6,9)
Burger, mortadella, provola cheese, potato croquette, pistachio pesto

Cacciatore (3,6,9)
Hand-cut pork sausage with wild fennel, provola cheese, broccoli, Sciuscillone pepper powder

Principe (3,6,9)
Pulled pork, iceberg lettuce, cheddar, caramelized onion, barbecue sauce

Specchio magico (3,6,9)
Cornflake-coated chicken cutlet, iceberg lettuce, tomato, mayonnaise

Side Dishes

Iceberg lettuce, rocket and cherry tomatoes	**€5**
Oven-baked potatoes	**€5**
Grilled vegetables	**€6**
Pan-fried escarole with Taggiasca olives (13)	**€6**
Sautéed broccoli	**€6**
Chicory and potatoes	**€6**
Artichokes preserved in oil (13)	**€8**

Meat

Scottona Beef Burger 220g **€18**
With sautéed broccoli and oven-baked potatoes

Argentine Entrecôte Steak 220g (3) **€22**
With rocket and 24-month Parmigiano Reggiano shavings

Scottona Beef Fillet 220g **€22**
With grilled vegetables

Depending on availability, the cuts of meat we offer may include: Ribeye, T-bone, Tomahawk.
We usually serve our steaks rare and on a sizzling hot soapstone, allowing you to continue cooking the meat to your preferred doneness.
Vegan burger available* with an additional €2.

Frisona €60/Kg
Italian loin from cows that, once their milk production has ended, are fed exclusively on grass.
This cut is characterized by exceptional tenderness and a delicate yet highly satisfying flavour.

Marchigiana €60/Kg
One of the best-known Italian beef breeds, traditionally considered a very high-quality meat, with a pink colour, fine grain and the right degree of fat marbling, giving it exceptional tenderness and a rich flavour.

Sashi Gold Finnish €60/Kg
The term "sashi" comes from Japanese and means "marbling".
It refers to the presence of intramuscular fat, which gives the meat a marbled appearance and a soft, rich flavour.

Bavarian Simmenthal €65/Kg
Simmental is one of the oldest and most famous cattle breeds in the world.
This cut is rich in intramuscular fat, giving it softness and juiciness and making it one of the must-try meats.

Irish Angus €65/Kg
Considered one of the finest meats in the world thanks to its production quality.
It is considered a "grass-fed" meat and is therefore a valuable source of iron, zinc, vitamin B and essential fatty acids.

Rubia Gallega €80/Kg
Its appearance is very distinctive.
In addition to its particular internal marbling, it also has a layer of fat surrounded by a tougher, yellowish fibrous layer.
It is therefore a very juicy, flavourful and tender cut.

Soft Drink

Acqua Electa 50cl	€2.50
Acqua Ferrarelle 50cl	€2.50
Coca cola, Coca zero, Coca zero zero 33cl	€3
Fanta 33cl	€3
Sprite 33cl	€3
Estathè lemon, peach 25cl	€3
Schweppes tonic, lemon 18cl	€3
Fever Tree Indian, Mediterranean 20cl	€4
Red Bull 25cl	€4
Caffé	€1
Caffé decaffeinato	€1

Draft Beers

Löwenbräu Original Helles Blonde — €3/€6
Germany 5,2% vol 20cl - 40cl

Franziskaner Weisse Blonde — €4/€6.50
Germania 5% vol 30cl - 50cl

Goose Island Ipa India Pale Ale Blonde — €4/€7.50
Stati Uniti 5,9% vol 25cl - 50cl

Leffe Rouge Belgian Ale Amber — €6
Belgio 6,6% vol 33cl

Tennent's Super Strong Lager Blonde — €4/€6.50
Scozia 9% vol 20cl - 40cl

Craft Bottled Beers

Fresca Salento Blanche Blonde — €6
Italy 4% vol 33cl

Igea Salento Gluten-Free Golden Ale Blonde — €6
Italy 5,3% vol 33cl

Cylent Cilentana Dorata Belgian Strong Ale Blonde — €6
Italy 8,5% vol 33cl

Beltaine Smoked Chestnut and Juniper Amber — €10
Italy 7% vol 50cl

Bottled Beers

Non-Alcoholic Blonde 33cl — €5

Schneider Weisse Aventinus Weizen Doppelbock Germany 8,2% vol 50cl — €6.50

Timmermans Kriek Black Pepper Amber Lambic Belgium 4% vol 25cl — €5

Orval Trappiste Amber Belgian Ale
Belgio 6,2% vol 33cl — €6

Schlenkerla Marzen Amber Rauchbier
Germany 5,1% vol 50cl — €6

Bloemenbier Amber Belgian Ale
Belgium 7% vol 33cl — €6

Westveleteren XII Amber Quadrupel
Belgium 10,2% vol 33cl — €18

Craft Canned Beers

Baladin Rock'n'Roll American Pale Ale
Italy 7,5% vol 33cl — €6

Keychain Gluten-Free Blonde Abbey Tripel
Italy 8% vol 33cl — €6.50

Canned Beers

Guinness Draught Stout Dark
Ireland 4,2% vol 44cl — €6.50

Desserts — €6

Warm Chocolate Fondant* (3,9,14)
Tiramisù (3,9,14)
Salted Caramel Cheesecake (3,9,14)
Tartlet with Pastry Cream and Pellecchiella Apricots from Vesuvius (3,9,14)
Deconstructed Millefeuille with Chantilly Cream and Amarena Cherries (3,9,14)
Gluten-Free Dessert*

BEERMANIA

ALLERGIES AND INTOLERANCES FOR INTOLERANCES AND ALLERGIES, PLEASE ASK OUR STAFF FOR FURTHER INFORMATION.

List of the 14 Food Allergens:

1)PEANUTS AND DERIVATIVES
Packaged snacks, creams and dressings containing them, even in small amounts.

2)TREE NUTS
Almonds, hazelnuts, walnuts, cashews, pecans and pistachios.

3)MILK AND DERIVATIVES
Any product containing milk: yoghurt, biscuits, cakes, ice cream and various creams.

4) MOLLUSCS
Cockles, razor clams, scallops, mussels, oysters, limpets, clams, wedge clams, etc.

5)FISH
Food products containing fish, even in small percentages.

6)SESAME
Whole seeds used for bread and flours containing them, even in small percentages.

7)SOYBEANS
Derived products such as soy milk, tofu, soy noodles and similar products.

8)CRUSTACEANS
Marine and freshwater: prawns, scampi, lobsters, crabs and similar products.

9)GLUTEN
Cereals, wheat, rye, barley, oats, spelt, kamut, including hybrid varieties and derivatives.

10)LUPIN
Found in vegan foods such as roasts, small sausages, flours and similar products.

11)MUSTARD
May be found in sauces and dressings, especially mustard-based preparations.

12)CELERY
Both in pieces and in soups, sauces and vegetable concentrates.

13)SULPHUR DIOXIDE AND SULPHITES
Pickled foods, foods preserved in oil or brine, jams, dried mushrooms, preserves, etc.

14)EGGS AND DERIVATIVES
Eggs and products containing them, such as mayonnaise, emulsifiers and egg pasta.

BEERMÀNÌA

BEERMANIA @beermania.agropoli

Wine List

Wines by the 37,5 cl bottle

The 37.5 cl bottles (two glasses) will be offered from time to time by our dining staff, depending on availability.

Campania Red Wines

SAÙCO €20
Pippo Greco Winery
Aglianico Cilento DOP 14% vol

LE GHIANDAIE €23
Alfonso Rotolo Winery
Aglianico Paestum IGP 14% vol

PIEDIROSSO DEL SANNIO €23
Mustilli Winery
Piedirosso Sannio DOC 12% vol

ROSSO MACCHI €24
Tredaniele Winery
Rosso Campania IGP 13% vol

JUNGANO €24
San Salvatore Winery
Paestum Aglianico IGP 14% vol

DONNALUNA €26
De Conciliis Winery
Cilento Aglianico Bio DOC 14% vol

KLEOS €28
Luigi Maffini Winery
Cilento Aglianico DOC 14% vol

PINO DI STIO €30
San Salvatore Winery
Pinot Nero Paestum IGP 100% 14% vol

TAURASI €35
Feudi di San Gregorio Winery
Taurasi DOCG 14% vol

Puglia Red Wines

PRIMITIVO DEL SALENTO €25
Masseria Ciccella Winery
Primitivo IGP 15% vol

Calabria Red Wines

DUCA SAN FELICE €23
Librandi Winery
Cirò riserva DOC 14% vol

Sicily Red Wines

BELL'ASSAI €25
Donnafugata Winery
Frappato di Vittoria DOC 13% vol

Sardinia Red Wines

PRIMO SCURO €20
Mesa Winery
Cannonau di Sardegna DOC 14% vol

Basilicata Red Wines

L'ATTO €24
Cantine del Notaio Winery
Aglianico del Vulture IGT 13,5% vol

Umbria Red Wines

COLPETRONE €25
Tenute del Cerro Winery
Sagrantino di Montefalco DOCG 14,5% vol

Abruzzo Red Wines

MONTEPULCIANO D'ABRUZZO €28
Valle Reale Winery
Montepulciano d'Abruzzo DOC 13% vol

Tuscany Red Wines

CHIANTI RUFINA RISERVA NIPOZZANO — €25
Frescobaldi Winery
Chianti DOCG 13,5%

STUPORE — €30
Campo alle Comete Winery
Bolgheri rosso DOC 14,5% vol

BRUNELLO DI MONTALCINO — €70
Col D'Orcia Winery
Sangiovese DOCG 14,5% vol

Friuli Venezia Giulia Red Wines

VERTIGO — €28
Livio Felluga Winery
Delle Venezie IGP 13,5% vol

Emilia Romagna Red Wines

ARSAN FRIZZANTE — €22
Barbaterre Winery
Lambrusco dell'Emilia IGT 12% vol

Veneto Red Wines

AMARONE COSTASERA — €60
Masi Winery
Amarone della Valpolicella DOCG 15% vol

Trentino Alto Adige Red Wines

LAGREIN — €25
St. Michael Eppan Winery
Alto Adige DOC 13,5% vol

Piemonte Red Wines

PERBACCO €30
Vietti Winery
Langhe Nebbiolo DOC 14% vol

COLOMBE' €30
Ratti Winery
Dolcetto d'Alba DOC 13% vol

Campania White Wines

KRATOS €28
Luigi Maffini Winery
Cilento Fiano 13,5% vol

PIAN DI STIO €30
San Salvatore Winery
Paestum Fiano Bio IGP 100% 14% vol

VIGNA CICOGNA €35
Benito Ferrara Winery
Greco di Tufo DOCG 13,5% vol

Campania Rosé Wines

ACQUAROSA €20
Pippo Greco Winery
Rosato IGP 13% vol

VETERE €22
San Salvatore Winery
Paestum Rosato IGP 12% vol

BEERMANIA

Sparkling Wines

LA PRIMAVERA DI BARBARA €20
Merotto Winery
Prosecco Dry Millesimato Valdobbiadene DOCG
Veneto 11,5% vol

GIOÌ €28
San Salvatore Winery
Brut Rosé Sparkling Wine Aglianico 100%
Campania 12,5% vol

FRANCIACORTA ANIMANTE BIO €35
Barone Pizzini Winery
Charddonay, Pinot Nero, Pinot Bianco
Lombardia 12% vol

FRANCIACORTA CUVÈE PRESTIGE €45
Cà Del Bosco Winery
Chardonnay, Pinot Nero

Champagne

RUINART BRUT €75
Ruinart
Chardonnay, Pinot Nero, Pinot Meunier
France 13% vol

VEUVE CLIQUOT BRUT €90
Veuve Cliquot
Pinot Nero, Pinot Meunier, Chardonnay
France 12% vol

VEUVE CLIQUOT ROSÈ BRUT €110
Veuve Cliquot
Pinot Nero, Pinot Meunier, Chardonnay
France 12,5% vol

BEERMÀNÌA

Amari

Arupulè 30% vol	€3.50
Underberg 44% vol	€3.50
Vecchio Amaro del Capo 35% vol	€3.50
Lucano 28% vol	€3.50
Disaronno 28% vol	€3.50
Braulio 21% vol	€3.50
Jagermeister 35% vol	€4
Brancamenta 28% vol	€4
Fernet Branca 39% vol	€4
Unicum 40% vol	€4
Petrus 45% vol	€4
Montenegro 23% vol	€4
Jefferson 30% vol	€5

Liqueurs

Limoncello 30% vol	€3
Nurchè 25% vol	€3
Liquorice 25% vol	€3
Wild Fennel Liqueur 30% vol	€3
Melon Cream Liqueur 17% vol	€3
Pistachio Cream Liqueur 17% vol	€3
Fig Liqueur 25% vol	€3
Myrtle Liqueur 25% vol	€3
Molinari Sambuca 42% vol	€3.50
Baileys 17% vol	€4
Yellow Chartreuse 43% vol	€6
Green Chartreuse 55% vol	€6

Passito Wines

Passula Alfonso Rotolo 15% vol	€5
Ben Ryè Donnafugata 14,5% vol	€8

Late Harvest/Botrytized Wines

Muffato della Sala Antinori 12,5% vol	€6

Cognac

Courvoisier 40% vol	€5
François Peyrot Poir Williams 30% vol	€6

Sherry

Pedro Ximenez Don Zoilo 15Y 18% vol	€6

Grappas

903 Bianca 40% vol	€3
903 Barrique 40% vol	€3
Trentina Bianca Marzadro 41% vol	€3
18 Lune Barrique Marzadro 41% vol	€3
Francoli Moscato bianca 41,5% vol	€4
Francoli Moscato barrique 41,5% vol	€4
Francoli Riserva 41,5% vol	€4
Francoli Limousin barrique 42,5% vol	€5
Prime Uve Bianche 39% vol	€5
Prime Uve Oro 39% vol	€6
Prime Uve Nero 38,5% vol	€6

Vodka

Stolichnaya 40% vol	€5
Moskovskaya Green 38% vol	€5
Grey Goose 40% vol	€6
Belvedere 40% vol	€6
Ciroc 40% vol	€6
Tito's 40% vol	€6
Beluga 40% vol	€7
Pototcki 40% vol	€7

Gin

Bombay London Dry 40% vol	€5
Bombay Sapphire 40% vol	€6
Bombay Star 47,5% vol	€7
Beside 45% vol	€6
Tanqueray 0.0	€5
Tanqueray 43,1% vol	€6
Tanqueray Ten 47,3% vol	€7
Bulldog 40% vol	€6
Portobello 42% vol	€6
Hendrick's 44% vol	€7
Mare 42,7% vol	€8
J.Rose 43% vol (1,2,3,4,5,6,7,8,9)	€8
Portofino 43% vol	€8
Hendrick's Special 43,4% vol	€9
Monkey 47 47% vol	€9

(tonic supplements: schweppes €1, fever tree indian/mediterranean €2)

Rum

Barceló Imperial 38% vol	€6
Barceló Imperial Onix 38% vol	€6
Barceló Imperial Porto Cask 40% vol	€7
Appletone Rare Blend 12Y 43% vol	€6
Clairin Communal 43% vol	€6
Don Papa Baroko 40% vol	€6
Brugal 1888 40% vol	€7
Flor De Cana 12Y 40% vol	€7
Pampero Especial 40% vol	€7
Diplomatico Reserva Esclusiva 40% vol	€8
Hampden Estate 46% vol	€8
Zacapa 23Y 40% vol	€8
Zacapa XO 40% vol	€12
El Dorado 12Y 40% vol	€8
El Dorado 21Y 43% vol	€12

Whisky

Jameson 40% vol	€5
Jack Daniel's 40% vol	€5
J&B Scotch 40% vol	€5
Glen Grant Scotch 40% vol	€5
Hatozaki Japan 40% vol	€8
Glenffidich 12Y 40% vol	€8
Talisker 10Y 45,8% vol	€8
Talisker Select Reserve Game of Thrones 45,8% vol	€9
Oban 14Y 43% vol	€9
Laphroaig 10Y 40% vol	€8
Laphroaig Quarter Cask 48% vol	€8
Laphroaig Select 40% vol	€9
Macallan Double Cask 12Y 40% vol	€12
Johnnie Walker Red Label 40% vol	€4
Johnnie Walker Black Label 12Y 40% vol	€5
Johnnie Walker Green Label 15Y 43% vol	€8
Johnnie Walker Blue Label 40% vol	€25

BEERMÀNÌA