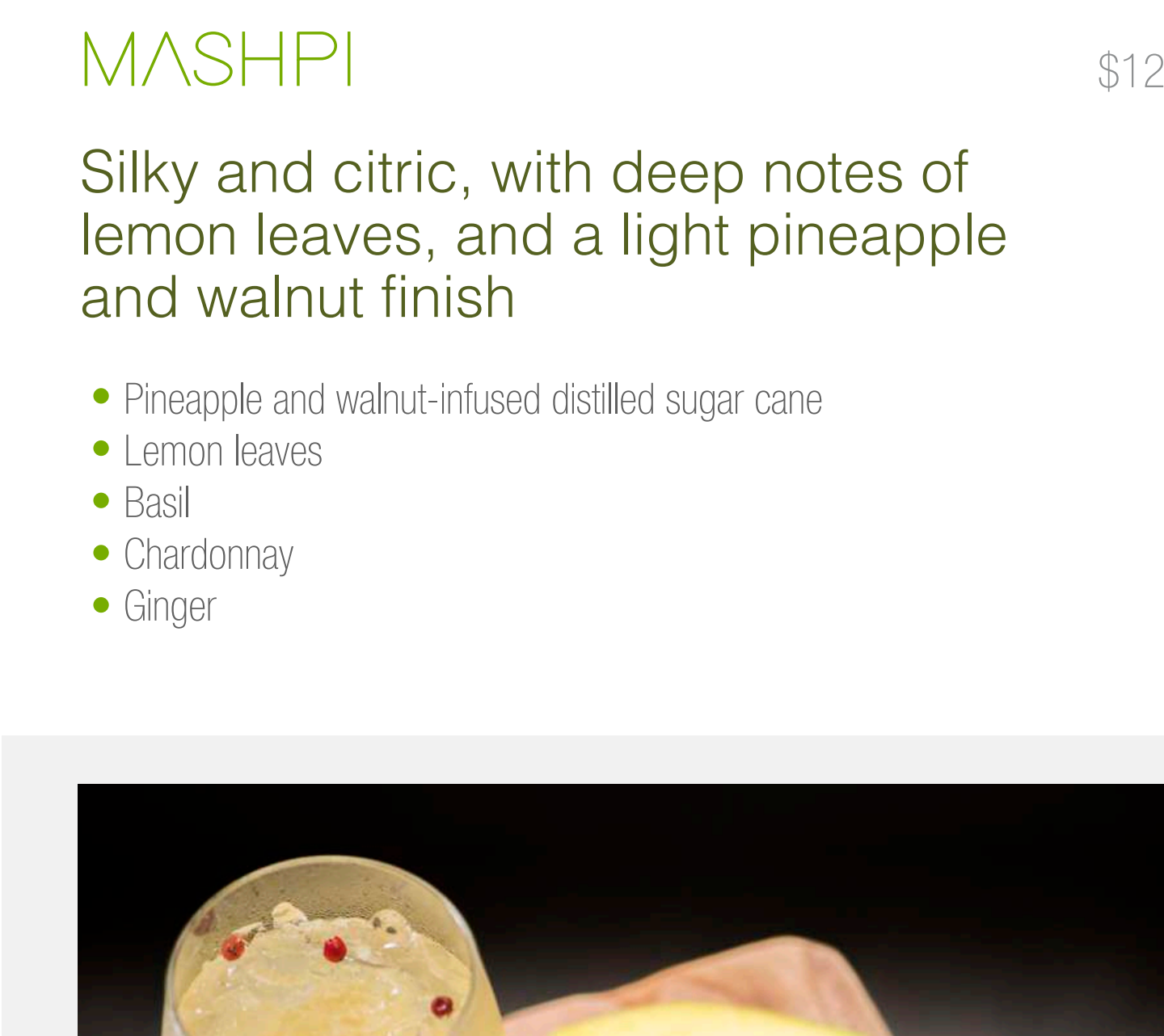




SIGNATURE COCKTAILS

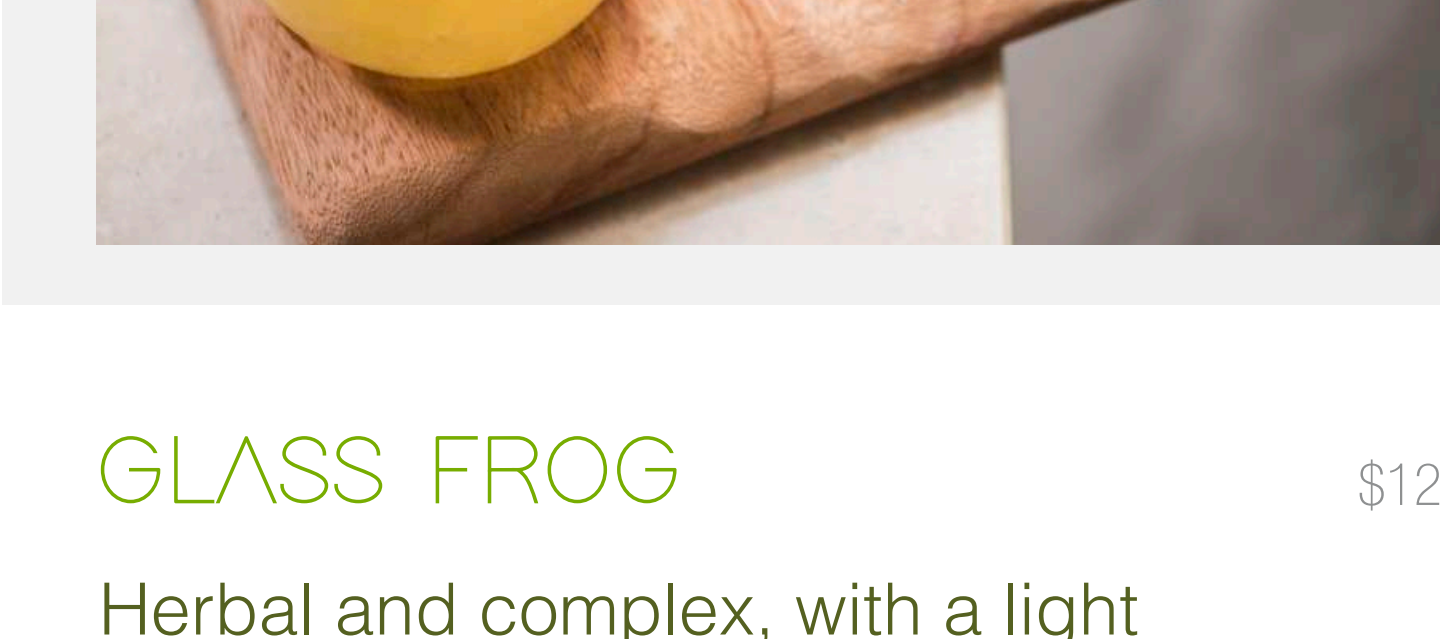
The techniques and ingredients of our bar harmoniously convey the flavours of the forest.



GALLITO DE LA PEÑA \$12

Refreshing and fruity, with the right balance between banana passion fruit and raspberry, and a dry hint of tea flavour for the finishing touch

- Naranja
- Banana passion fruit
- Raspberry
- Meyer lemon
- Earl Grey-infused distilled cacao



MASHPI \$12

Silky and citric, with deep notes of lemon leaves, and a light pineapple and walnut finish

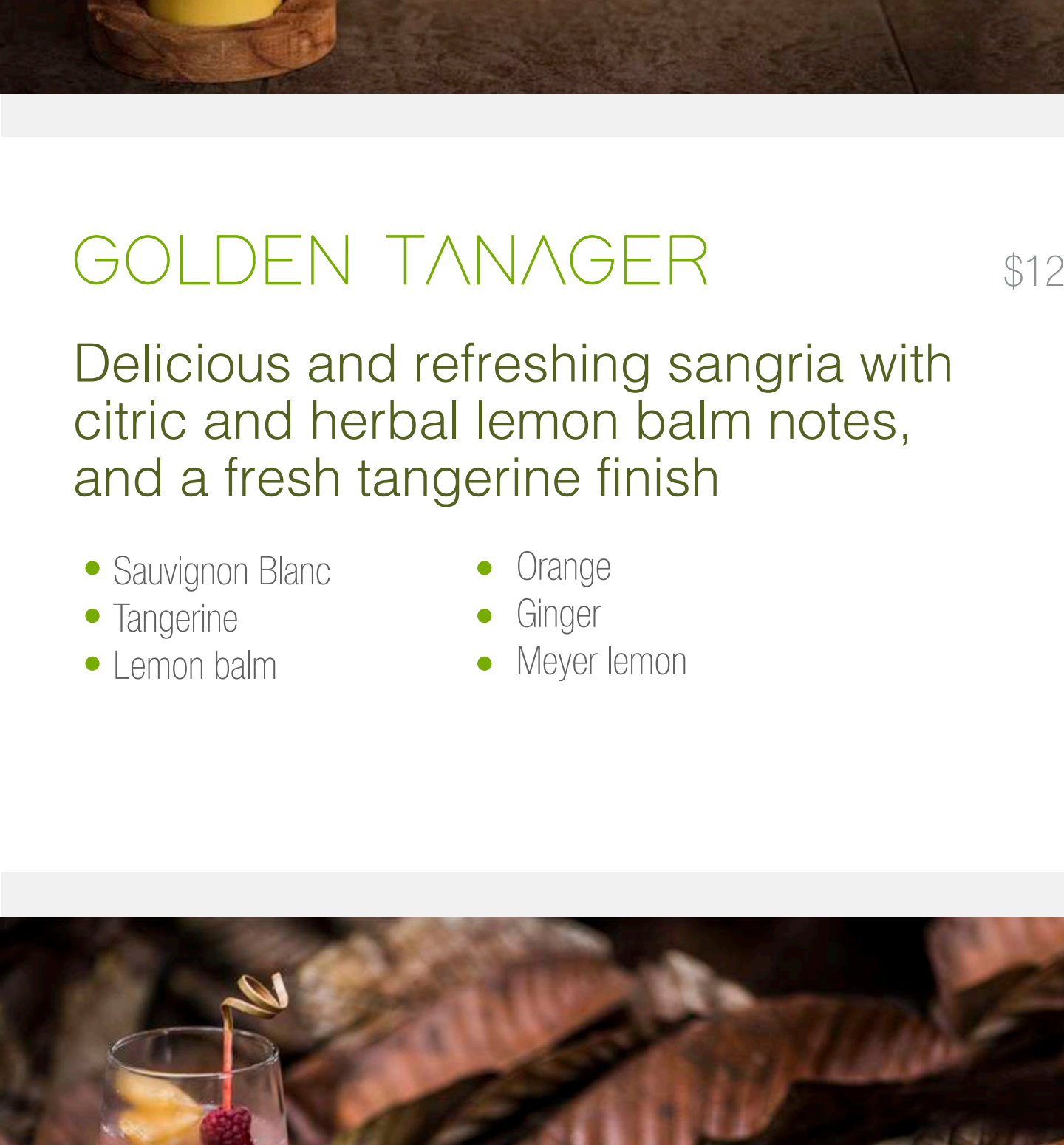
- Pineapple and walnut-infused distilled sugar cane
- Lemon leaves
- Basil
- Chardonnay
- Ginger



SPICY GUAVA MARGARITA \$12

Spicy, light, and spiced, with smooth touches of guava and ginger, and bittersweet notes of green mango and chili salt

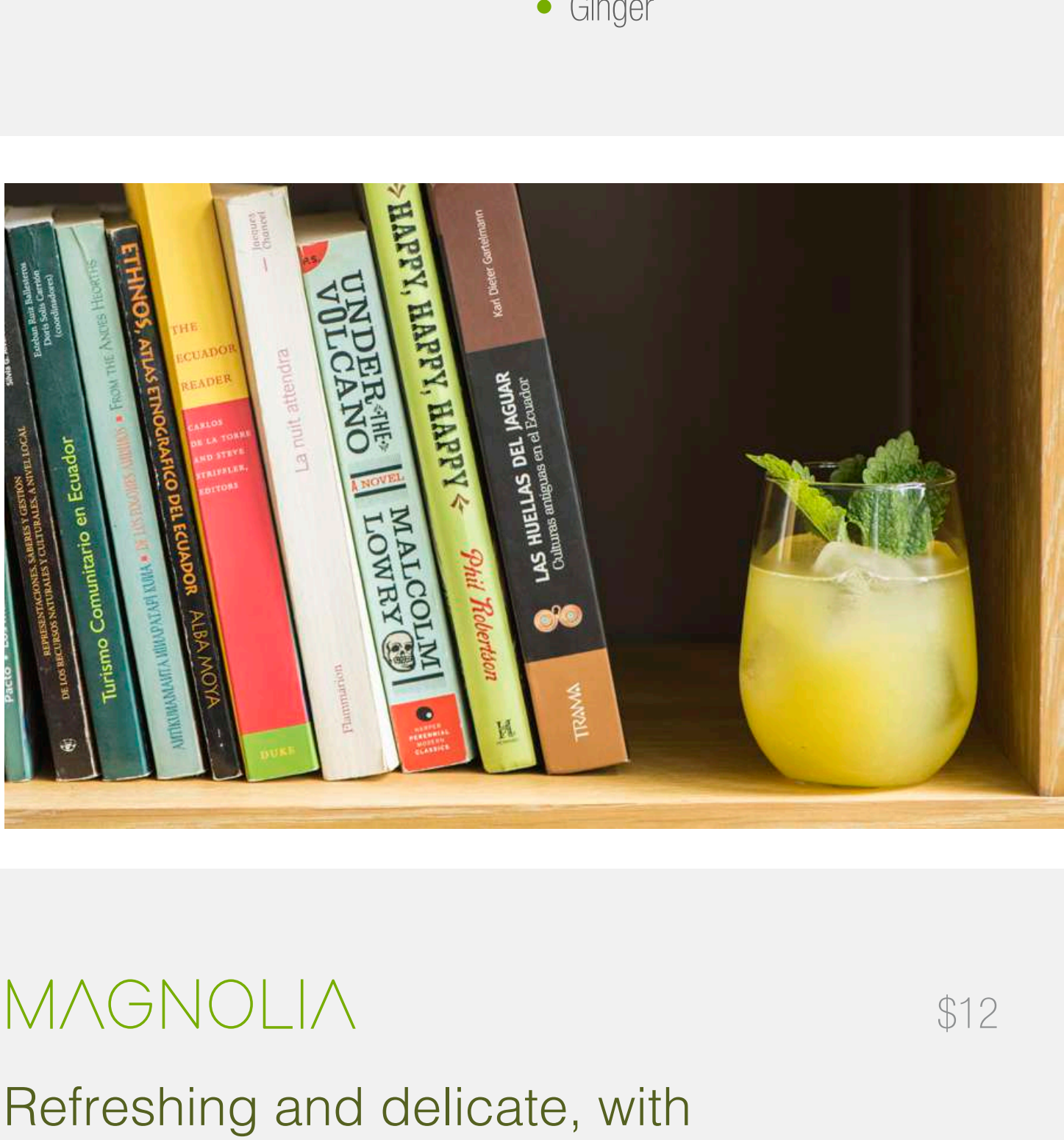
- Guava
- White tequila
- Pink pepper
- Jalapeno
- Triple sec
- Mango
- Ginger



GLASS FROG \$12

Herbal and complex, with a light fruity bittersweet note and a finish of green fruits and tonka bean

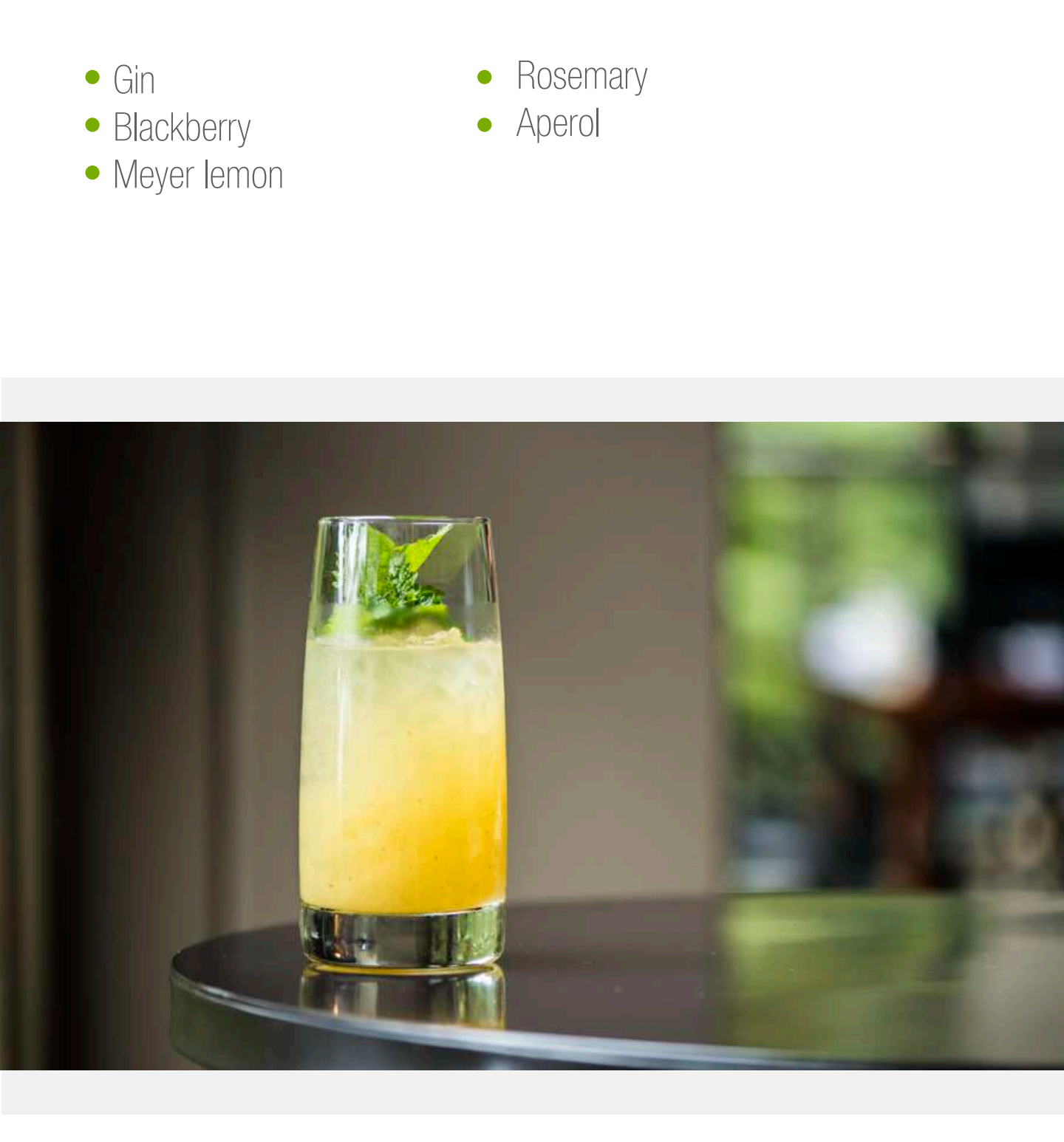
- Lemongrass-infused vodka
- Tonka bean
- Celery
- Apple shrub
- Parsley



COTINGA \$12

Refreshing and creamy, with strong tropical fruit notes and the perfect alchemy between rum and distilled sugar cane

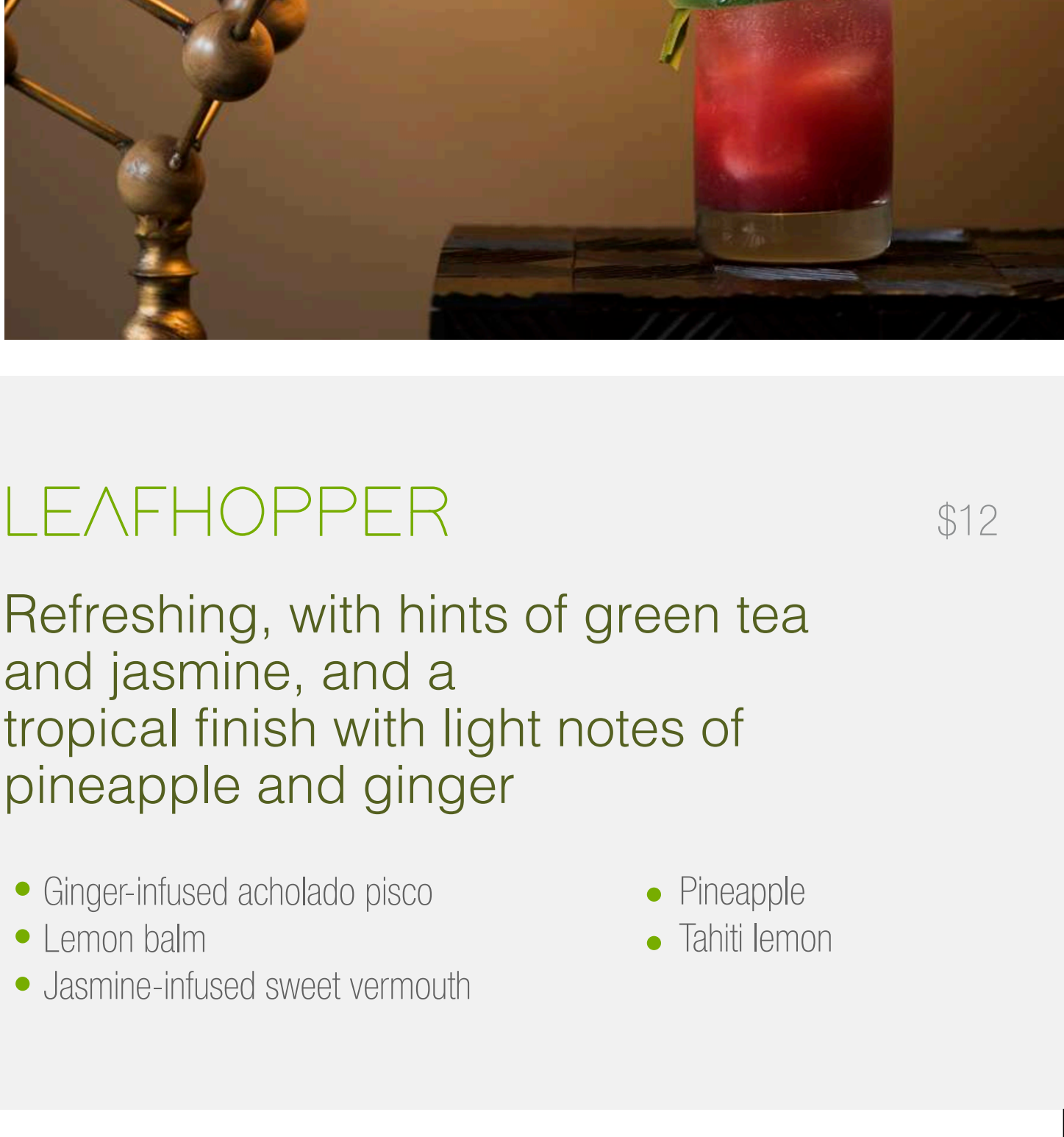
- Blackberry-infused rum
- Coconut milk and snake fruit mix
- Aperol
- Lemongrass-infused distilled sugar cane
- Naranja
- Ginger



GOLDEN Tanager \$12

Delicious and refreshing sangria with citric and herbal lemon balm notes, and a fresh tangerine finish

- Sauvignon Blanc
- Tangerine
- Lemon balm
- Orange
- Ginger
- Meyer lemon



MAGNOLIA \$12

Refreshing and delicate, with balanced bitter notes from the Campari and a light red apple astringent finish

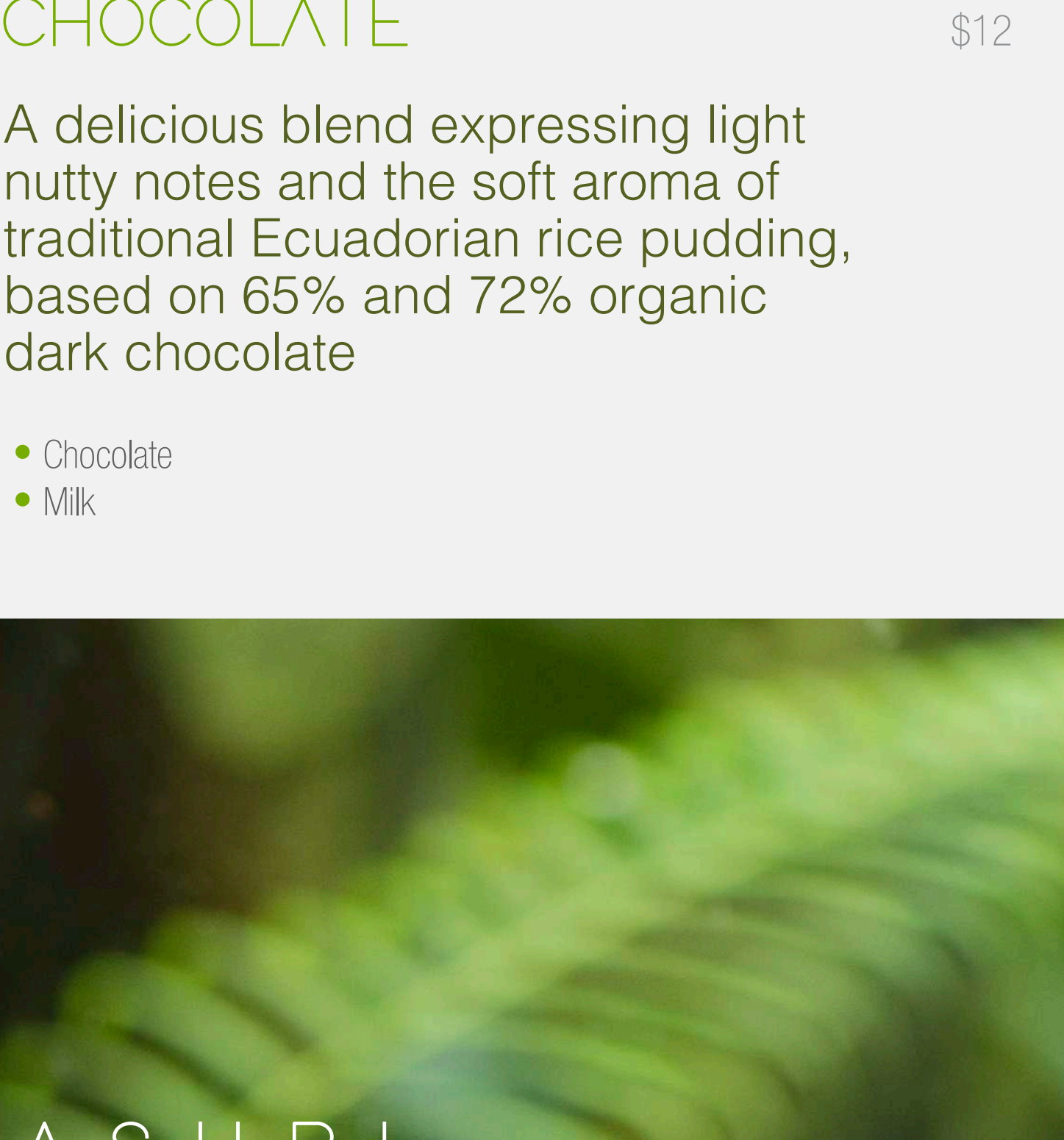
- Campari
- Gin
- Apple shrub
- Raspberry
- Tonic water
- Meyer lemon



BLACKBERRY FIZZ \$12

Effervescent and refreshing, with soft rosemary notes and a citric finish

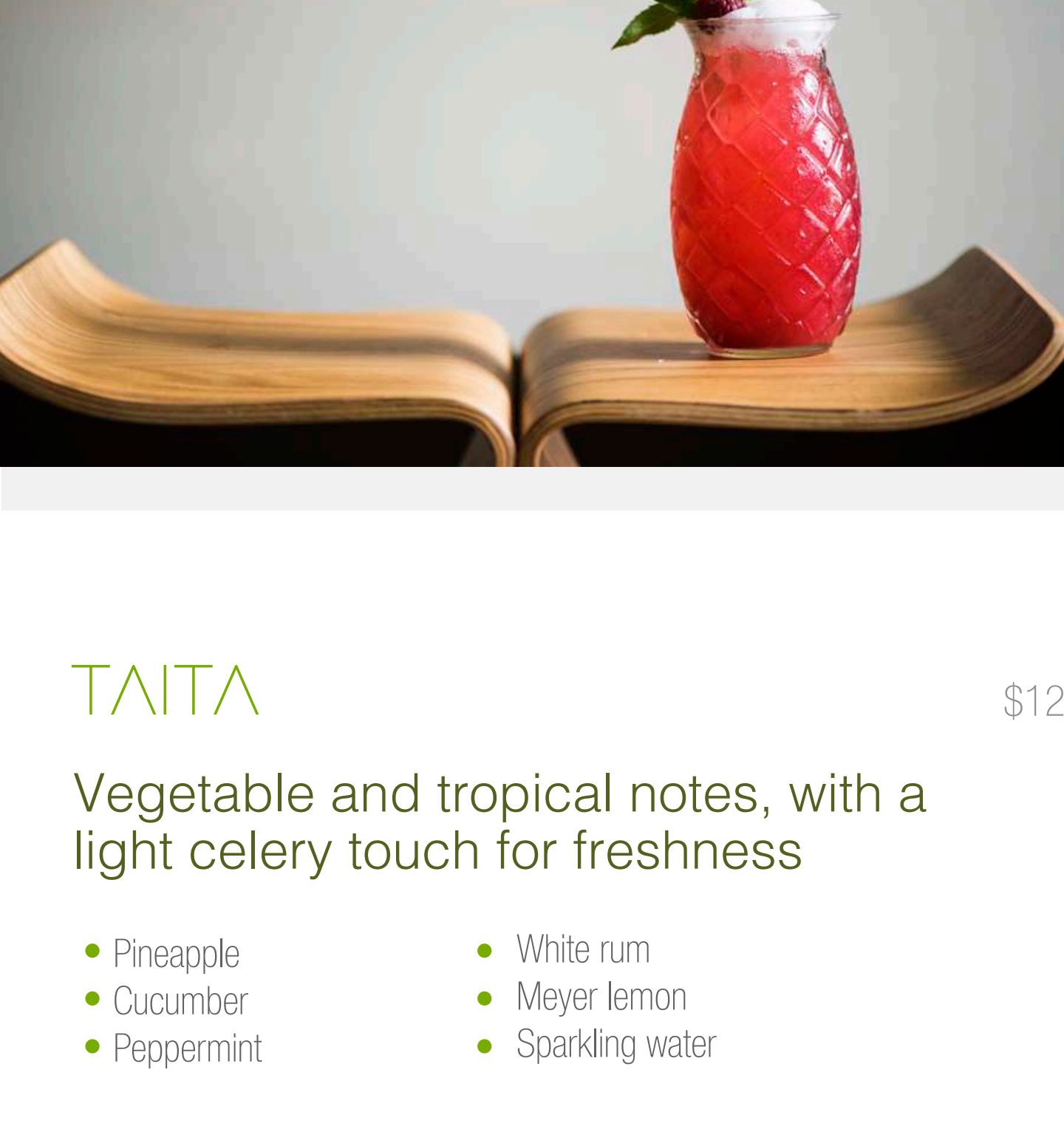
- Gin
- Blackberry
- Meyer lemon
- Rosemary
- Aperol



LEAFHOPPER \$12

Refreshing, with hints of green tea and jasmine, and a tropical finish with light notes of pineapple and ginger

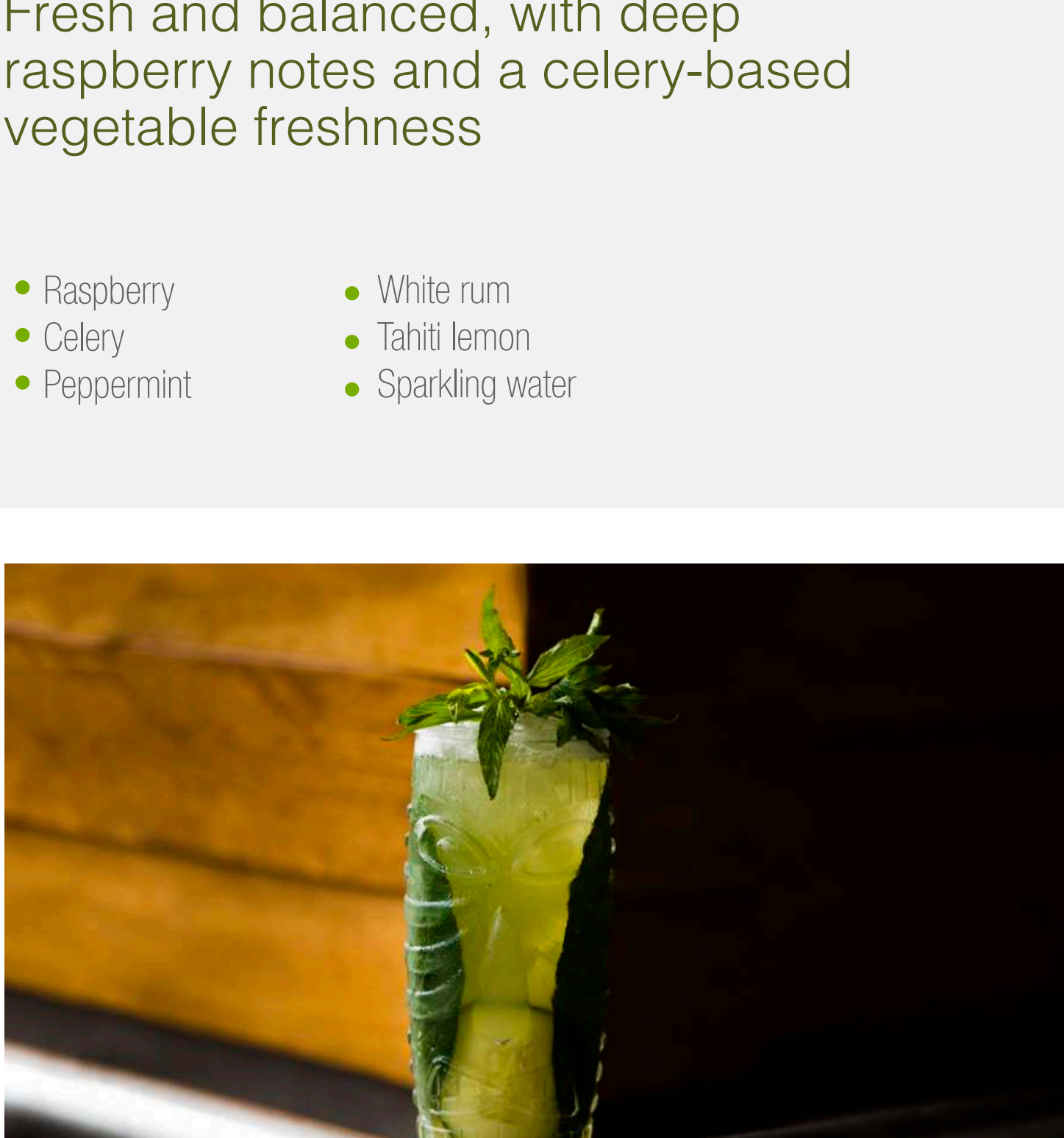
- Ginger-infused acholado pisco
- Lemon balm
- Jasmine-infused sweet vermouth
- Pineapple
- Tahiti lemon



TAXO \$12

Refreshing, tropical, slightly creamy, its flavour balanced between delicate citric notes and a light anise hint

- White tequila
- Banana passion fruit
- Anise liqueur
- Earl Grey syrup
- Lemon



CHOCOLATE \$12

A delicious blend expressing light nutty notes and the soft aroma of traditional Ecuadorian rice pudding, based on 65% and 72% organic dark chocolate

- Chocolate
- Milk



MASHPI MOJITOS



SUMMER Tanager \$12

Fresh and balanced, with deep raspberry notes and a celery-based vegetable freshness

- Raspberry
- Celery
- Peppermint
- White rum
- Tahiti lemon
- Sparkling water



TAITA \$12

Vegetable and tropical notes, with a light celery touch for freshness

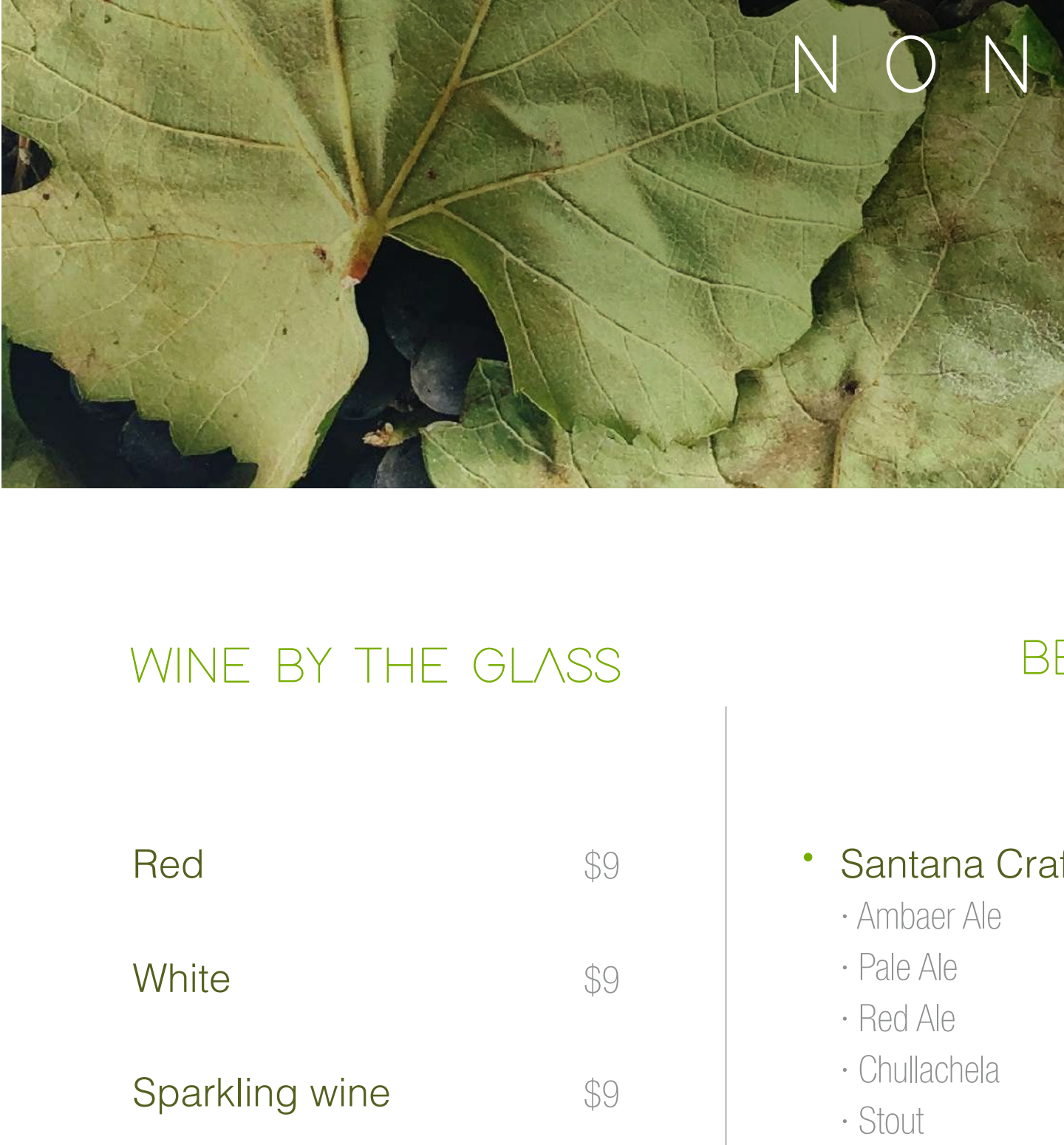
- Pineapple
- Cucumber
- Peppermint
- White rum
- Meyer lemon
- Sparkling water



GRASSHOPPER \$12

Citric notes and a refreshing mix of peppermint and tangerine

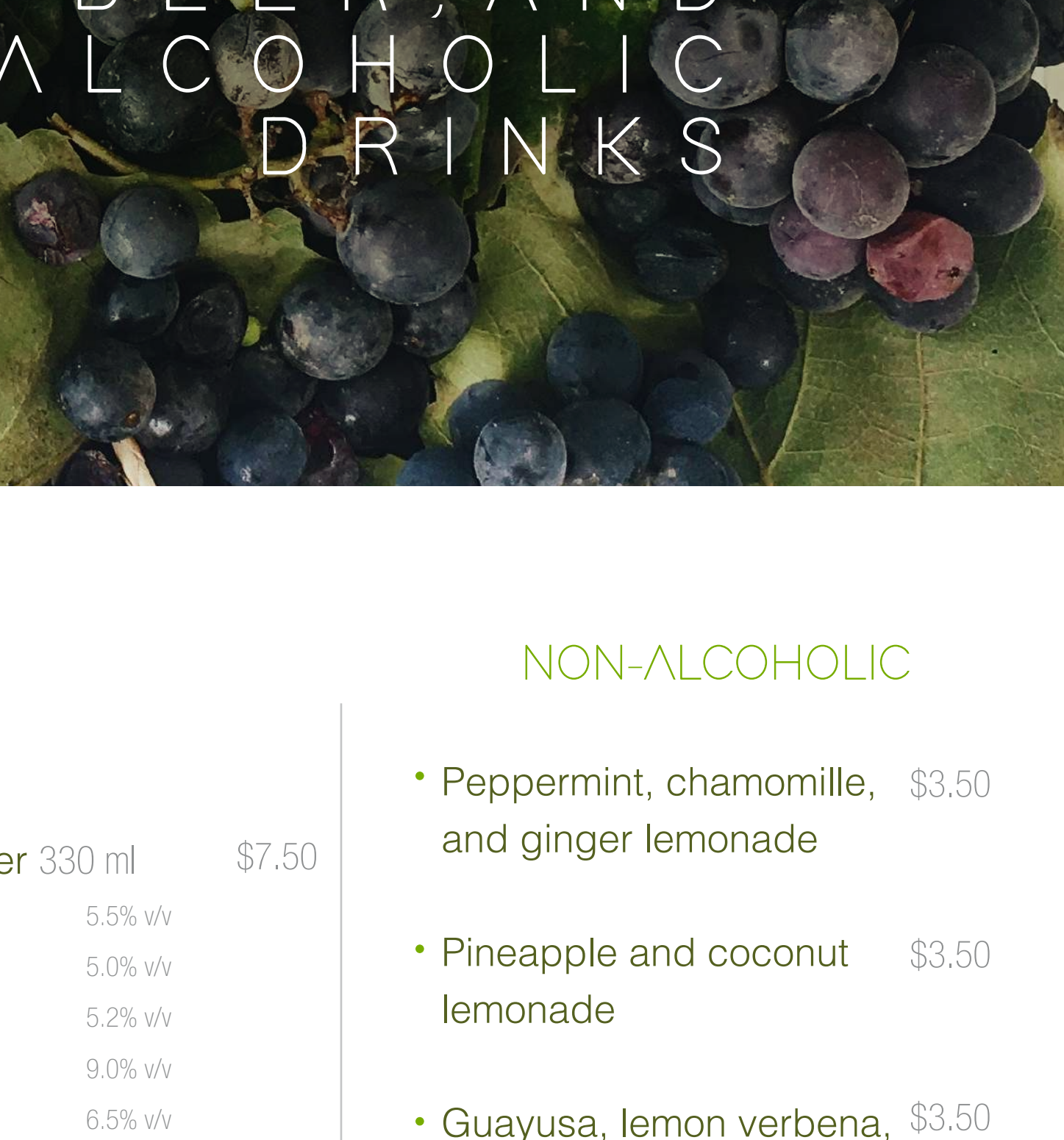
- Tangerine
- Peppermint
- White rum
- Meyer lemon
- Sparkling water



PURPLE HONEYCREEPER \$12

Honey and ginger notes, and the right balance between blackberry and peppermint

- Blackberry
- Honey
- Peppermint
- White rum
- Meyer lemon
- Water



MASHPI CLASSICS

OLD FASHIONED

- Bourbon, Angostura bitters and allspice, orange limonene, white sugar

PISCO SOUR*

- *ALBILLA *QUEBRANTA *ACHOLADO
- Pisco, key lime, gum syrup, egg whites

CAIPIRINHA

- Cachaça, Meyer lemon, white sugar

MARGARITA

- White tequila, Tahiti lemon, orange liqueur, salt

BLOODY MARY

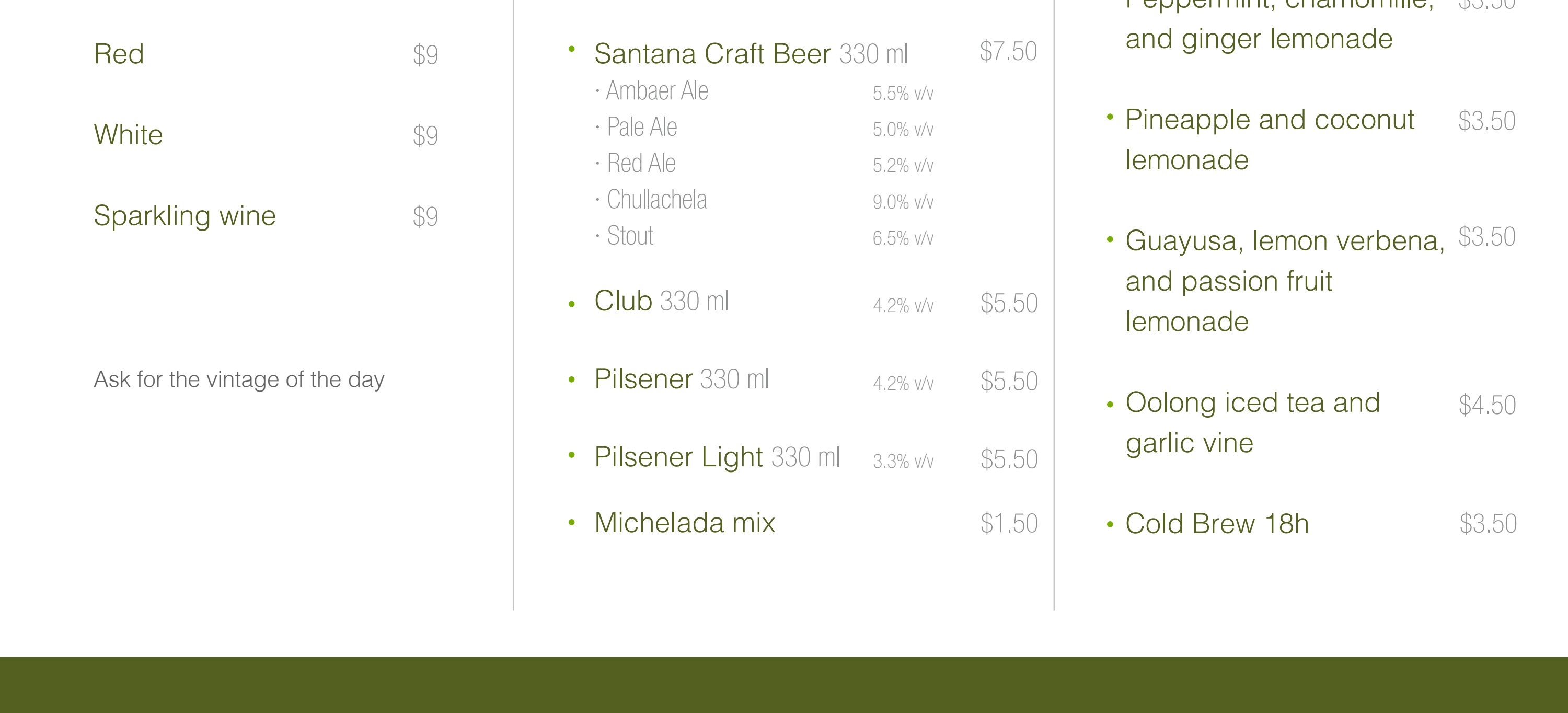
- Vodka, tomato juice, black pepper, salt, celery, Worcestershire sauce, tabasco

MARTINIS

- Dry Martini
- Vodka Martini
- Dirty Martini
- Espresso Martini

NEGRONI

- Citrus peel-infused gin, vermouth rosso, Campari



WINE, BEER, AND NON-ALCOHOLIC DRINKS

WINE BY THE GLASS		BEER		NON-ALCOHOLIC	
Red	\$9	• Santana Craft Beer 330 ml	\$7.50	• Peppermint, chamomille, and ginger lemonade	\$3.50
White	\$9	• Antbaer Ale 5.5% v/v		• Pineapple and coconut lemonade	\$3.50
Sparkling wine	\$9	• Pale Ale 5.2% v/v		• Guayusa, lemon verbena, and passion fruit lemonade	\$3.50
		• Red Ale 9.0% v/v		• Oolong iced tea and garlic vine	\$4.50
		• Stout 6.5% v/v		• Cold Brew 18h	\$3.50
		• Club 330 ml 4.2% v/v	\$5.50		
		• Pilsener 330 ml 4.2% v/v	\$5.50		
		• Pilsener Light 330 ml 3.3% v/v	\$5.50		
		• Michelada mix	\$1.50		