

A place

where time pauses
and flavors come alive



Órale Causa:

An explosion of citrus flavors with a Mexican accent and Peruvian soul.

Silver tequila, vanilla liqueur, cointreau, lime juice and passion Fruit pureé.

10€



Fresh Smoked:

A taste of the dry chill from Peru’s highlands.

Mezcal 400 conejos, Bols cucumber liqueur, amaretto, lime juice, egg white and Letribute Gingerale.

12€



Pink Jungle:

A taste of the Peruvian jungle - floral and perfectly balanced

Macaronesian Gin, Bols Elderflower liqueur, peach, elderberry jam, blueberry, yuzu and letribute Gingerale.

10€



Huaca flower:

A huaco portrait transformed into its most angelical flavor, yet keeping Supay’s signature crimson spirit.

Vodka trigo limpio, Bols kiwi liqueur, hibiscus infusion, lime cordial, orange bitters, royal Bliss berry and lemon foam.

10€



Dark Picchu:

A dark take on Machu Picchu, with Supay’s spicy touch.

Demonio de los Andes Dark Pisco, melón cordial, with ají limo base, cointreau and Orange juice.

10€



The Champion
Winning cocktail of the 35th Bizkaia Cocktail Competition
Jack Daniel’s Bonded rye, green apple, ginger, passion fruit pureé, lime juice, chocolate bitters and Letribute Gingerbeer.

12€



Tunquii Agave
The Best long drink at the Bizkaia Cocktail Competition.
Reposado Tequila, Bols dry orange liqueur, mango pureé, agave, lime juice and Letribute grapefruit soda

12€



Perú on fire:

One of Supay’s favorites - the heat of rocoto perfectly balanced with a tropical touch

Rocoto - infused vodka, Campari, passion fruit purée, hibiscus, grapefruit juice and Royal Bliss berry soda.

10€



Cholo Sour:

Our Peruvian identity in a cocktail.

Ají amarillo - infused pisco, lime juice, simple syrup and egg white.

10€



Levanta Muerto:

A traditional long drink par excellence - the perfect alternative to rum and cola.

Diplomático reserva rum, falernum, passion fruit pureé, hibiscus and monster mango.

12€



Flor de los Andes

The complexity of maraschino fused with the unique citrus of grapefruit, a flower turned cocktail.

Santísima 3 rum, Bols cherry liqueur, grapefruit, lime juice and maraschino syrup.

10€



Ruinas de piña

The traditional Peruvian “pineapple water” transformed into a cordial - a cocktail that feels like home

Santísima 7 rum, pineapple cordial, vanilla liqueur, lemon and coconut cream.

10€



SupayChaqui (Coctel Tiki)

Two demons United to stir up trouble in this cocktail. Don’t be fooled by its refreshing taste.

Rum blend: Don papa, Santísima 7, overproof. pimienta dram, lime juice, passion Fruit pureé, pineapple cordial and angostura bitters.

12€



La Séptima Maravilla

A tribute to Peru’s beloved emoliente - herbal notes that rise above,perfectly balanced between sweet and citrus.

The botanist gin, Bols melon liqueur, emoliente infusion, pineapple cordial, yuzu, Letribute Gingerbeer.

12€



Inka Escocés

The complexity of whisky joins this collection rich in culture and flavor.

Orgeat adds the perfect touch to complete the balance of tastes

Monkey shoulder whisky, lemon juice, Orange juice, orgeat, egg white.

10€



La Yacumama (Coctel Tiki)

“Mother of the waters”, she captivates with a single glance.

Rum blend: Don papa, santísima 7, Mount gay, overproof. Falernum, coconut, green Apple, jagermeister, bols melón liqueur, lime juice, Letribute Gingerbeer

12€



Matusita 2.0 (Coctel Tiki)

The most haunted house in Peru, this blend of rums will make you feel as if you were inside it.

Rum blend: Don papa, santísima 7, overproof. Pimiento dram, amaretto, hibiscus, mango, grapefruit

12€



Tunche

A lost soul that reveals itself through a whistle - deceptive, just like this cocktail.

Rum blend: Don papa, santísima 7, Mount gay, overproof. Green banana liqueur, cointreau, falernum, vanilla, lemon, Orange juice and passion Fruit pureé.

12€



“Gin&Tonic” of the house

A glass filled with freshness and innovation.

Letribute gin, Letribute grapefruit soda, Orange bitters, bartender’s secret touch.

10€



Pachamama

This cocktail is a ritual to the earth - herbal and intense notes of huacatay blend with the sweetness and silky texture of glazed sweet potato.

Trigo limpio vodka, lemon, huacatay liqueur, glazed sweet potato, angostura bitters, egg white and Letribute gingerale.

12€



Amazonas

One of the longest and mightiest rivers in the world, born in the Peruvian Andes.

Macaronesian gin, Bols melón liqueur, kiwi, green Apple, lemon juice and Letribute Gingerale

10€



Pisco Sour

Considered the national drink of Peru.

Demonio de los Andes acholado pisco, lime juice, simple syrup, pasteurized egg white

10€



Pincelada Vasca

A local twist on the Bloody, made with zero - kilometer ingredients

Cuckoo tomato juice, reposado tequila, lemon juice, piparra and padrón pepper liqueur and house sauce with perrins base.

12€