



Casa Tobago
MILANO

SYMBIOSIS

Each cocktail on this menu is born from the natural union of two ingredients, selected for their affinity.

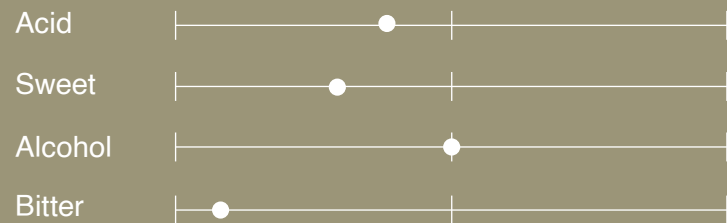
It is a spontaneous balance where flavors meet and blend, creating a harmonious experience.

Every drink expresses a unique synergy, visually interpreted through abstract graphics that capture the complexity and beauty of their fusion.

basil + fig leaves

mediterranean - herbaceous - easy

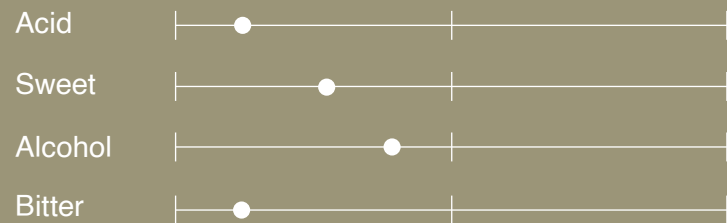
TANQUERAY N° TEN GIN
VENTURO
BASIL
GREEN TEA
FIG LEAVES KOMBUCHA



mandarin + chamomile

hot - silky - toasted

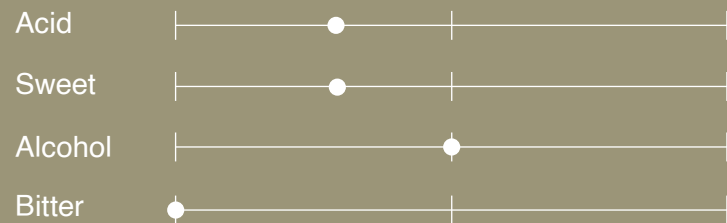
ZACAPA 23 RUM
BURNT MANDARIN
CHAMOMILE



apple + cucumber

fresh - aromatic - light-bodied

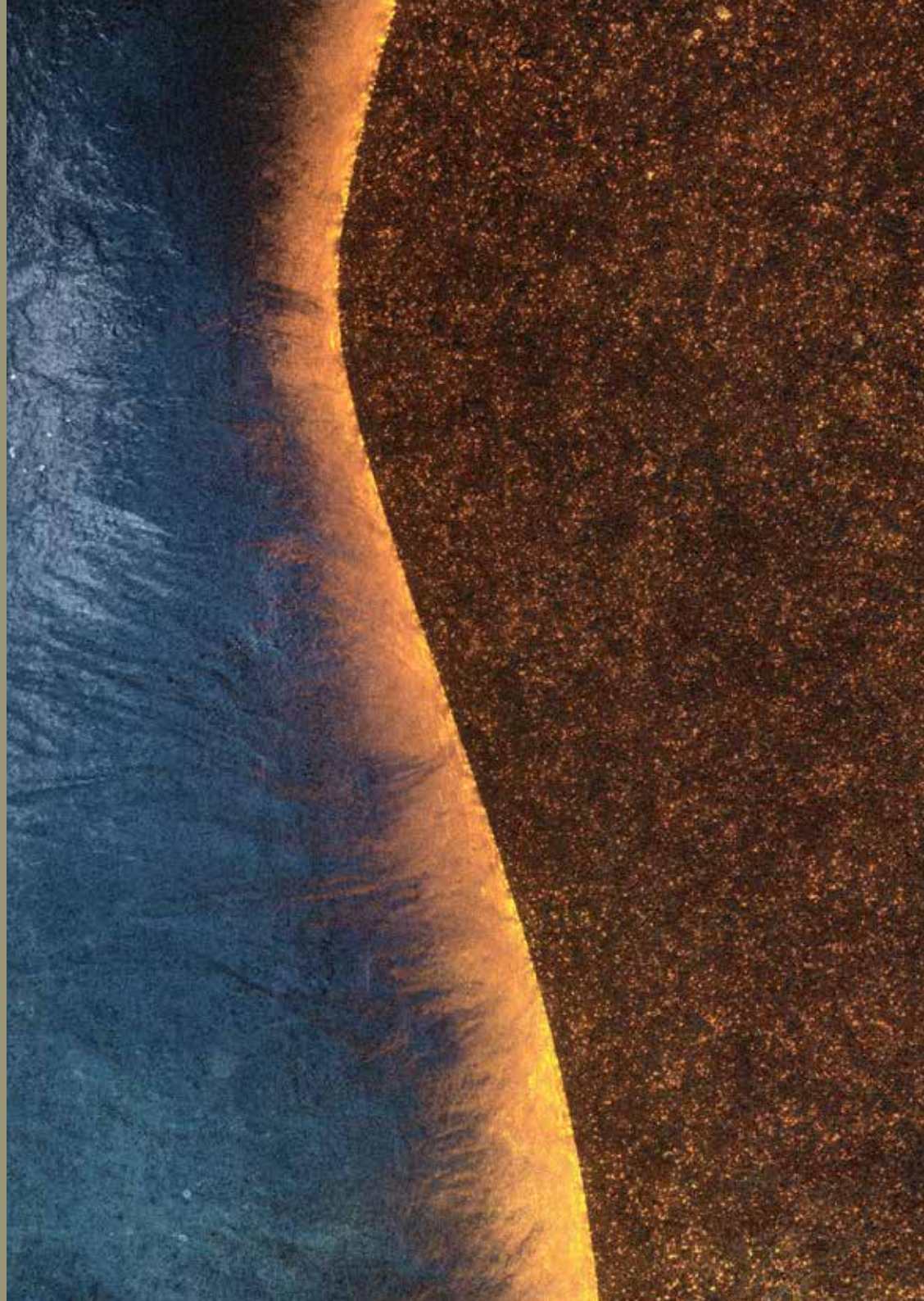
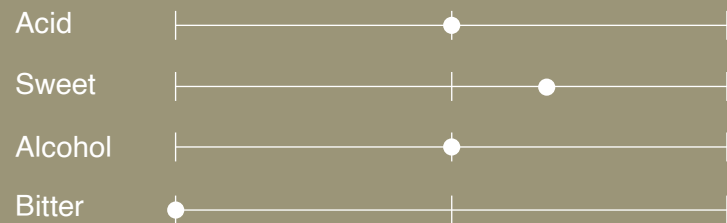
KETEL ONE VODKA
MANCINO SECCO VERMOUTH
CUCUMBER
GRANNY SMITH APPLE
BAREKSTEN ILLSINT ABSINT
CO2



grapes + muscovado

aromatic - savory - bold

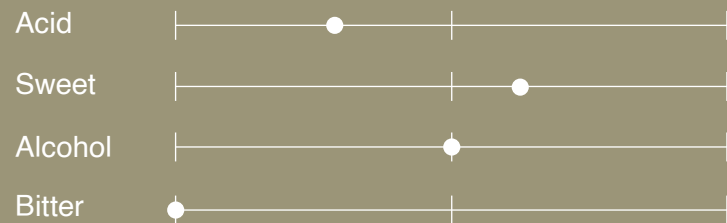
CURADO ESPADIN TEQUILA
1615 QUEBRANTA PISCO
MUSCOVADO
ISABELLA GRAPE



mango + coconut

tropical - velvety - mellow

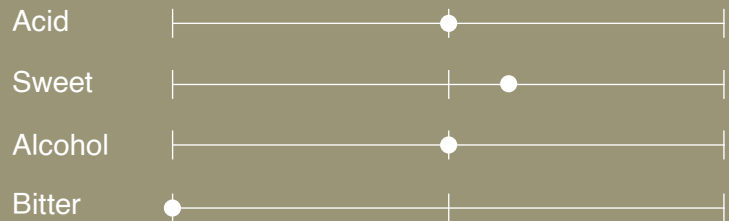
BULLEIT BOURBON WHISKY
RUMP@BLIC ORIGINS RUM
MANGO
SALTED COCONUT FOAM



peach + yogurt

velvety - creamy - full-bodied

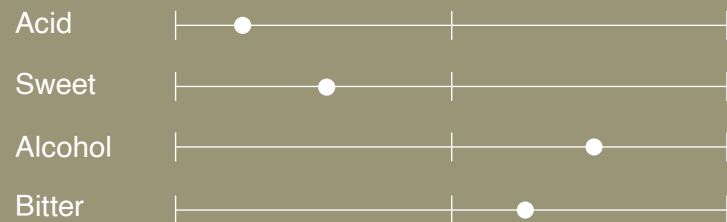
CASAMIGOS REPOSADO TEQUILA
PEACH
CARAMELIZED YOGURT
CREAM
PERRIER



coffee + beurre noisette

strong - revitalizing - rich

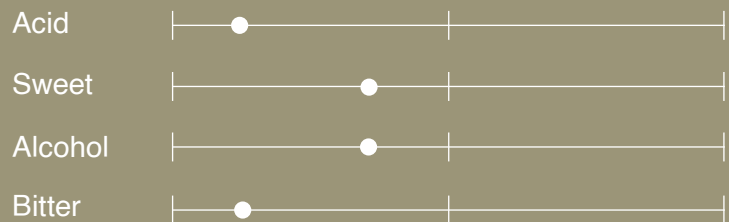
BULLEIT RYE WHISKY
CAMPARI
MANCINO CHINATO VERMOUTH
AMARO LUCANO
CAFÈ 124
BEURRE NOISETTE



raspberry + white chocolate

smooth - elegant - light

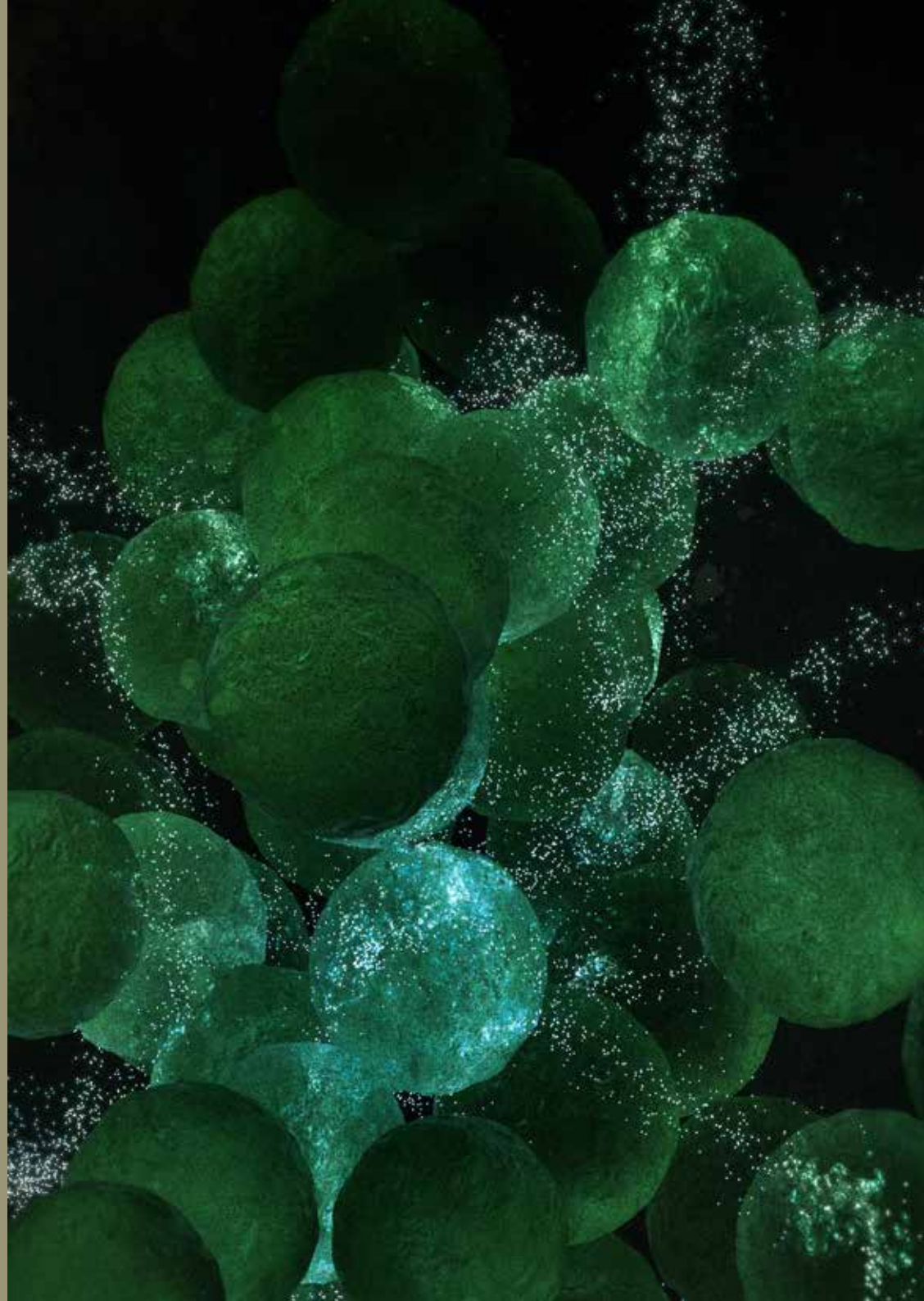
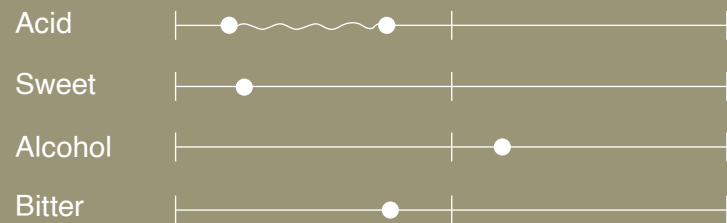
BOBBY'S JENEVER
BOBBY'S GIN
CORDUSIO APERITIVO
RASPBERRY
WHITE CHOCOLATE



lime + pandan

dynamic - lengthy - floral

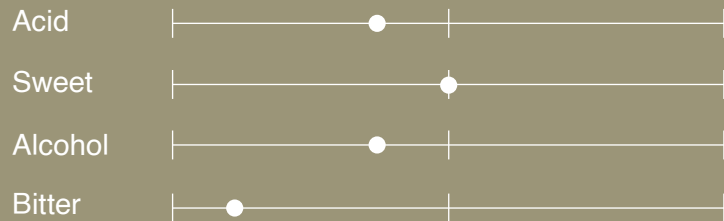
HOXTON DRY GIN
GARDEUM
LIME
PANDAN
THREE CENTS TONIC WATER



passion fruit + masala chai

exotic - aromatic - cheeky

THE BUSKER WHISKEY SINGLE POT STILL
DISARONNO
MASALA CHAI
PASSION FRUIT



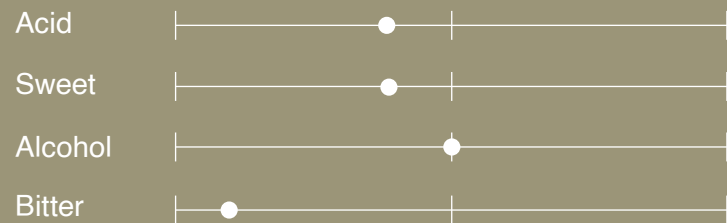
16



yuzu + eucalyptus

refreshing - aromatic - light

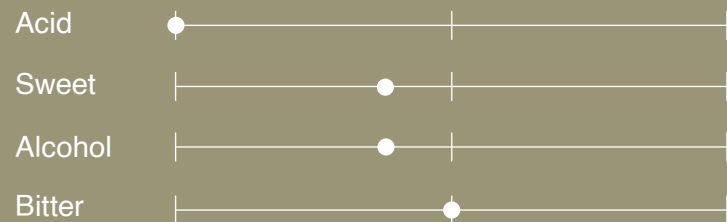
BRUGAL 1888 RUM
SAKE YUZU
EUCALYPTUS
XYLITOL
CO2



grapefruit + rhubarb

bittersweet - fizzy - light

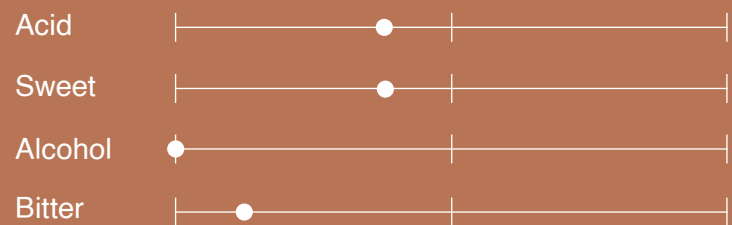
BONANTO APERITIVO
RABBARO ZUCCA RISERVA
THREE CENTS GRAPEFRUIT SODA
RESTED IN AMPHORA



almond + hibiscus

nutty - dry - cooling

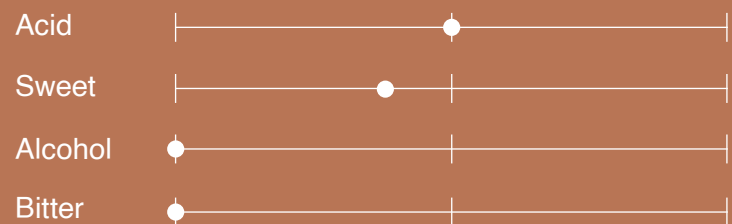
SEEDLIP GROVE 42
LUCANO 0
HIBISCUS
GHOST ORGEAT



bergamot + ginger

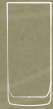
zesty - tangy - spicy

TANQUERAY 0.0
BERGAMOT
THREE CENTS GINGER BEER



compact drinks

blackberry + peanuts



9

BULLEIT BOURBON WHISKY
PEANUT BUTTER, BLACKBERRIES

strong - nutty - fizzy



compact drinks

friggitelli + mint



9

PICAFLOR MEZCAL, FRIGGITELLI, MINT

smoky - salty - reen



carrot + resin



9

ALTAMURA VODKA, MASTIHA,
CARROT, OSBORNE FINO SHERRY

direct - neat - clear



mushroom + cinnamon



10

WHISTLE PIG 10 WHISKY, LAPHROIG 10, CINNAMON,
FERNET BRANCA, OSBORNE OLOROSO SHERRY, MUSHROOMS

strong - umami - intense

