



OVEN GRILL BAR



Casa Tobago  
MILANO





There is a moment, barely perceptible,  
when time stops running.  
A suspended instant, where  
the outside fades  
and the inside takes shape.

There are places that do not belong  
to one land alone, but to all.

They carry fragments of distant stories,  
the breath of cultures  
woven through time.  
They cannot be grasped,  
but they can be felt.

Here, everything is an encounter.  
Every moment is a journey  
that asks for no direction.

You are here now.

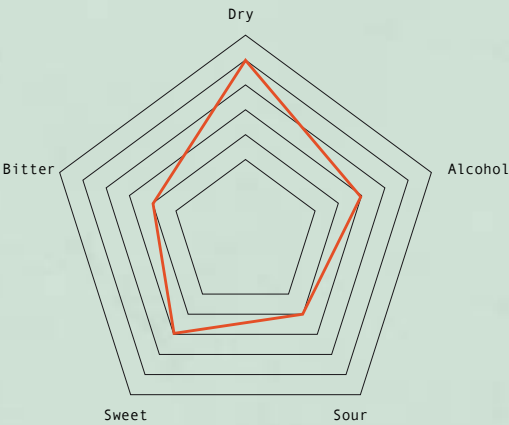


*Casa Tebago*

# ELDERFLOWER + SAGE



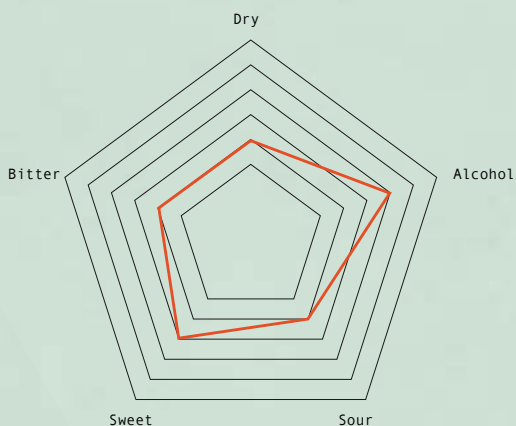
Tanqueray Ten gin  
St. Germain  
sage  
co2



# FIG LEAF + GREEN HERBS



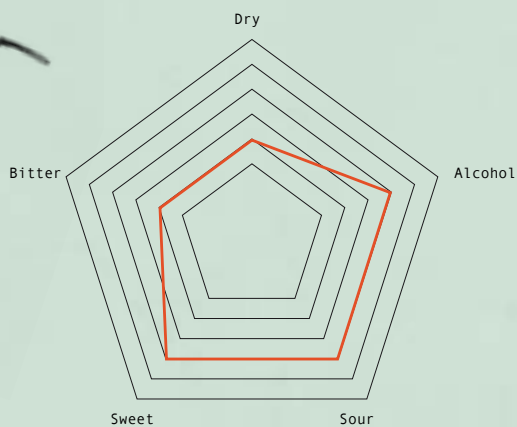
Casamigos Blanco tequila  
Venturo  
mediterranean cordial  
Three Cents fig leaf soda



# LEMON + PIMENTO



Laphroaig 10 whisky  
Toki whisky  
lactofermented lemon  
wildflower honey  
pimento tincture

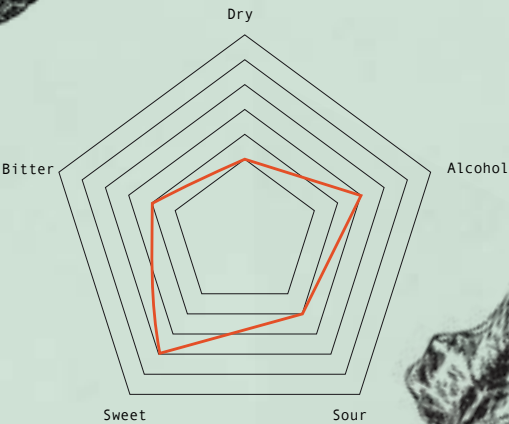




# RASPBERRY + RHUBARB



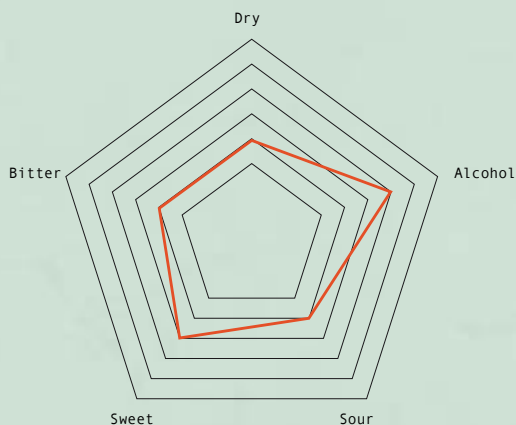
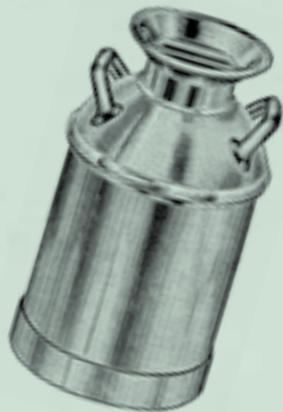
Nordes gin  
Dom Benedictine  
raspberry  
rhubarb



# CACAO + MILK OOLONG



Santa Teresa 1796 rum  
Osborne sherry oloroso  
cacao & milk oolong tea

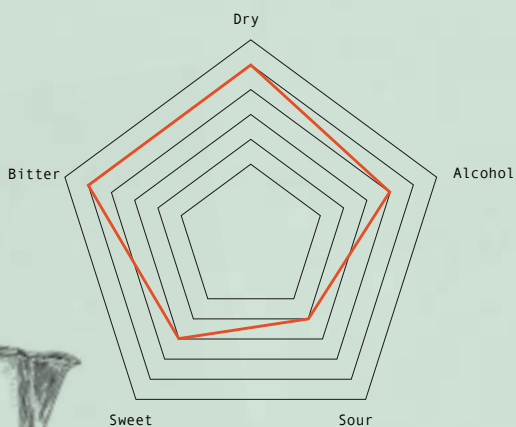




# COFFEE + ORANGE



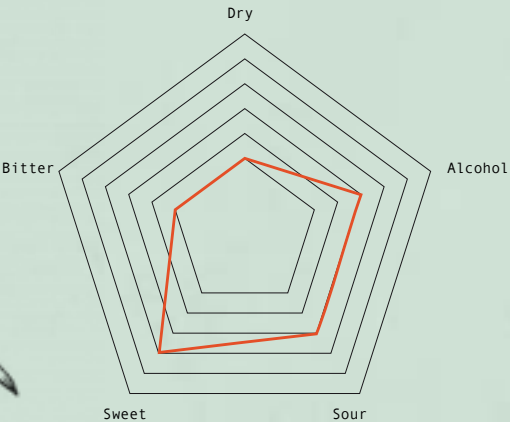
orange zest infused Bombay Sapphire gin  
Martini Bitter Riserva Speciale 1872  
cold brew coffee  
Three Cents tonic water



# GUAVA + CORN



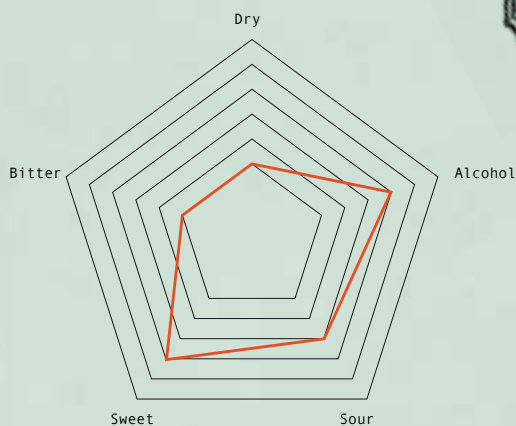
Patron Silver tequila  
corn  
guava  
fluffy orange



# PINEAPPLE + CROISSANT



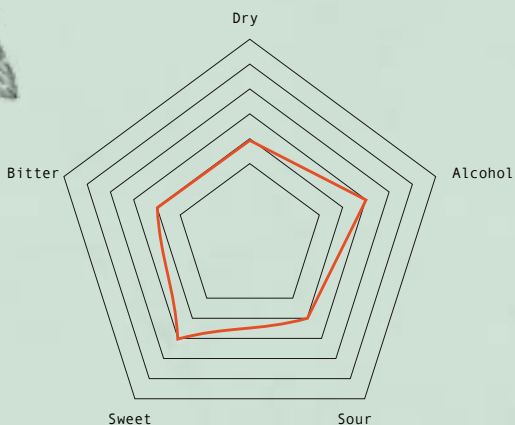
croissant redistilled Grey Goose vodka  
Planteray Cut & Dry rum  
coconut  
pineapple  
yogurt syrup



# APPLE + OREGANO



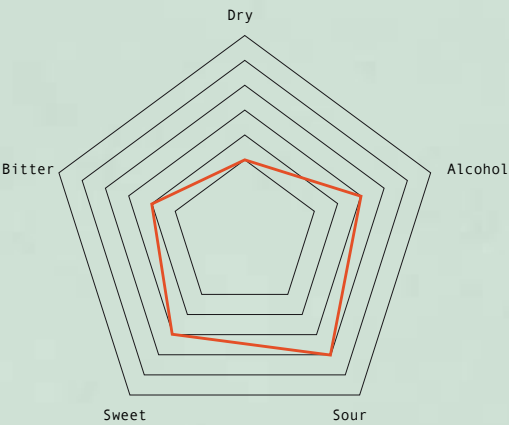
Vida mezcal  
Amaro Locale 207  
green apple  
juniper  
soy milk washed  
oregano air



# PASSION FRUIT + COCONUT



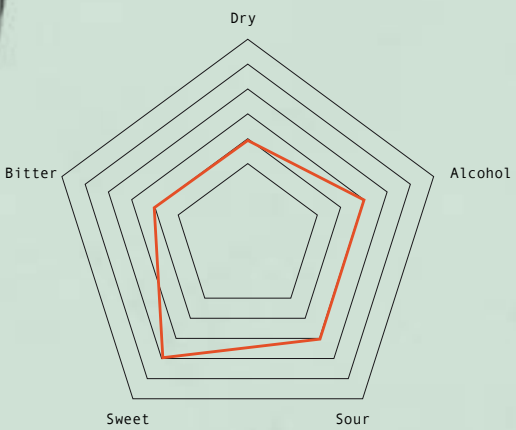
Bulleit Bourbon whisky  
Branca Menta  
Coca Cola  
passion fruit  
coconut



# EUCALYPTUS + BLACK CARDAMOM



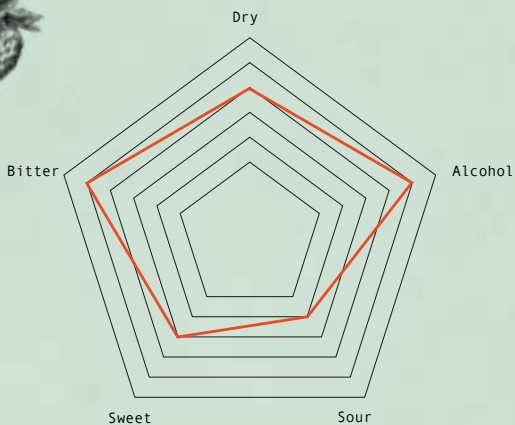
Bobby's jenever  
Martini Vibrante  
eucalyptus  
black cardamom



# GRAPEFRUIT + STRAWBERRY



Ketel One vodka  
D'stilla Bitter  
Mancino vermouth secco  
grapefruit  
strawberry





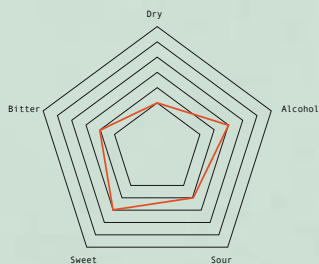
# SOCIAL SIPS, DESIGNED FOR TWO OR MORE

## BASIL + BERRIES

D'stilla Dry gin  
Disaronno  
basil  
cranberry



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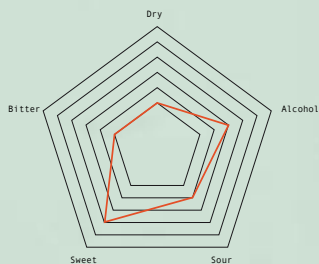


## BANANA + COOKIES

The Busker Single Grain whiskey  
Brugal 1888 rum  
banana e cookies  
tonka cream



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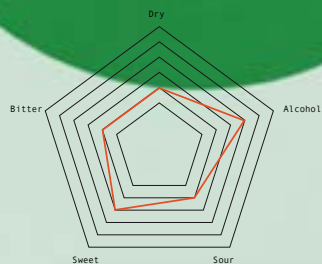
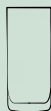
# SMALL SERVE, BIG CHARACTER

## TOMATO + SOY

Picaflor mezcal  
soy sauce hydrolate  
ghost tomato



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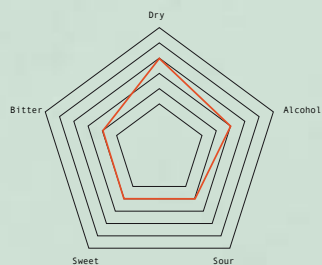


## PEACH + CAROB

Hibiki Harmony whisky  
peach  
carob  
co2



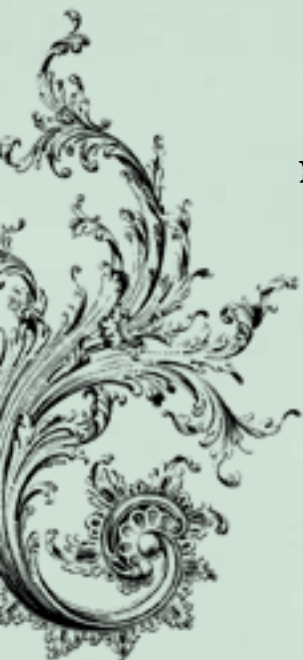
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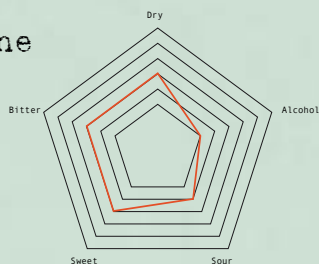
# SPIRIT-FREE, FLAVOUR-FORWARD

## TOASTED HONEY + HOJICHA

Tanqueray 0.0  
Martini Floreale  
Lucano Zero Amaro  
hojicha japanese green tea  
salted caramel  
dealcoholized wine



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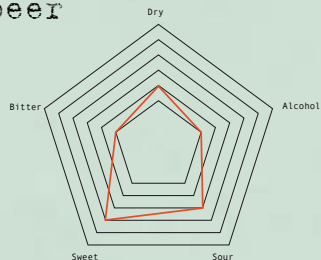
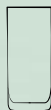


## GINGER + WILD BERRIES 0.0

Nordes 0  
wild berries  
Three Cents ginger beer



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A special thanks to our guests:  
without you,  
this place would just be  
a dream gathering dust.

Also to all our partners,  
suppliers and collaborators,  
whose passion and dedication  
make every detail possible.

Your support is our secret ingredient,  
though a splash of tequila  
doesn't hurt either.



