

GALLERIA POP PRESENTA

Sippin'

SAFFARI



A close-up photograph of a chocolate drink served in a textured, brown paper cup. The drink is topped with a thick layer of chocolate foam, which is decorated with a chocolate flower. The flower has several petals, each with a pattern of small chocolate dots. A wooden stirrer and a metal straw are visible behind the cup. The background is dark, making the drink stand out.

**DRINK**

A close-up photograph of a fried chicken burger. The burger is served on a sesame seed bun and is filled with a large piece of golden-brown fried chicken, lettuce, and other fillings. A wooden skewer is used to hold the burger together. In the foreground, there are several golden-brown french fries. The background is dark, and the lighting highlights the textures of the food.

**FOOD**



# KONG

CON

MEZCAL • SANGUE MORLACCO • BITTER BANANA  
VERMOUTH • COFFEE FLAVOUR

10€

# CORAL GARDEN



u Maurù gin • mezcal • select  
sale nero • pop coral fake\*  
lime • garden mix\*

12€

*\*orzata, zenzero, lamponi*



# *Polynesian* **PORN**

*rum spiced • lime • passion fruit  
acqua faba • hollywood mix\**

**9€**

# FLY TO SOUTH SEA ISLES



*Via* **PAN AMERICAN**

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FLY TO SOUTH SEAS - PAUL GEORGE LAWLER

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**BITTER MARACUJA • BIRRA IPA  
VERMOUTH CARDAMOMO**

**9€**

THE *Last* WHITE  
RHINOCEROS



9€

**BIGGER  
BADDER  
& FASTER**  
THAN YOU CAN IMAGINE

JUST REMEMBER THAT  
BEFORE YOU PISS HIM OFF

JONATHAN RICE

LAPHROAIG • APPLE JACK • FLOWER AGAVE MIX  
LIMONE • ACQUAFABA • BLOOD WINE FLOATING

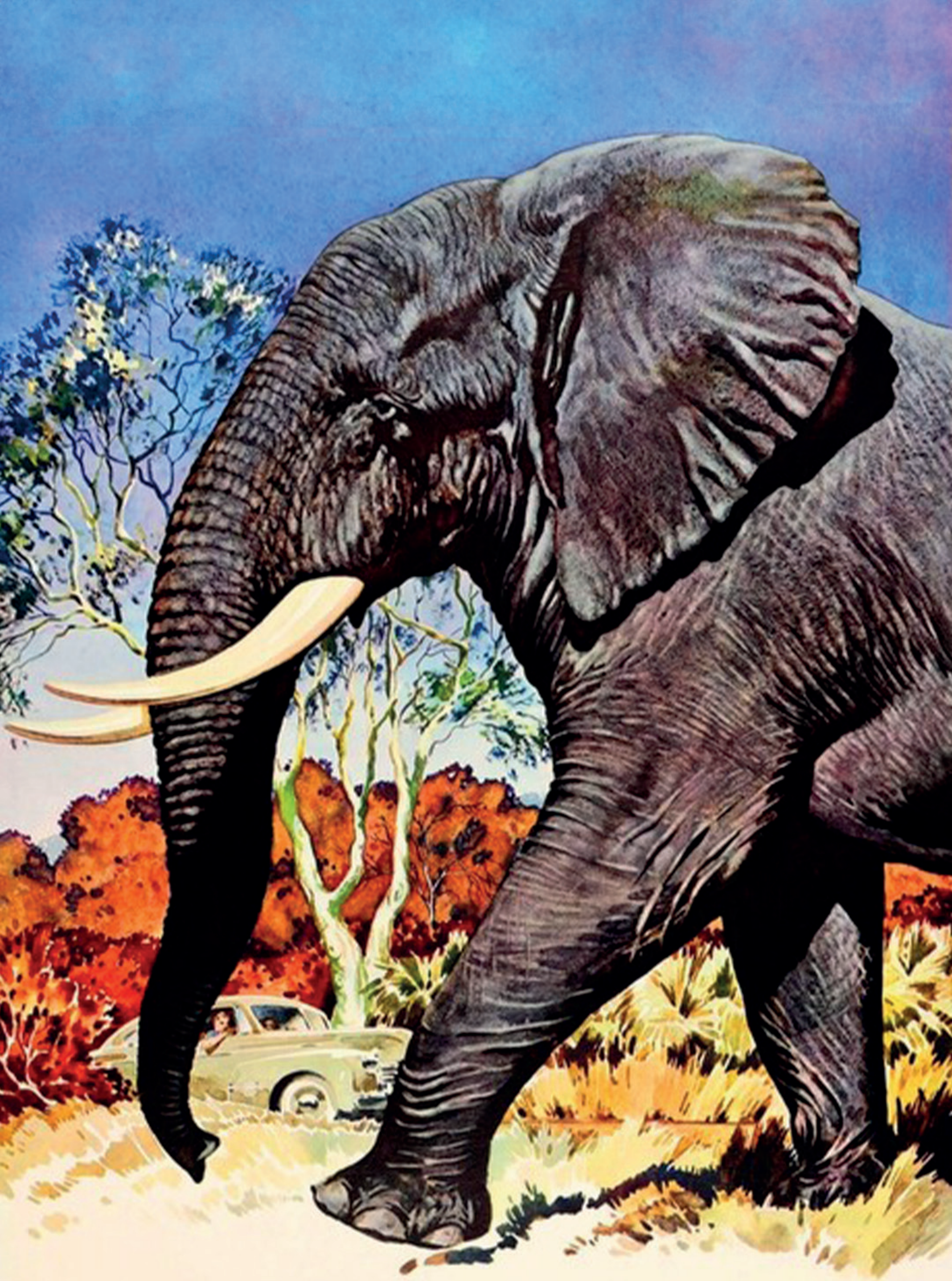


# ZOOMBIE

Selection Rum • lime • Falernum • Don's mix  
granatina • angostura • Pernod

12€





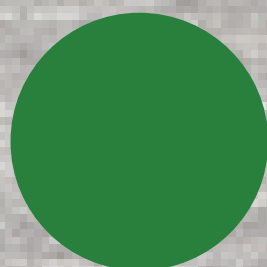
# 10.6 TONNELLATE

rum light • cocco • zenzero • lime  
angostura • cannella • ananas

9€

# NICK BRANDT

angostura • jamaican rum banana  
orzata • lime • ananas



# KING PELICAN

BRAND



CALIFORNIA  
ICEBERG  
LETTUCE

gin • limoncello • Pelican cordial\* • ginger beer

\*wasabi, lime, timo limonato, lemongrass

9€

# MAI TABOO!



JAMAICAN DARK RUM • PINO  
FALERNUM N°5P • CUBAN LIGHT RUM  
LIME • POMPELMO • ANGOSTURA

10€



# MARY DOLL

tequila reposado • pomodoro  
lime • sandal • exotic black tea  
arancia • condiment

10€



# JUNGLE CRUISE

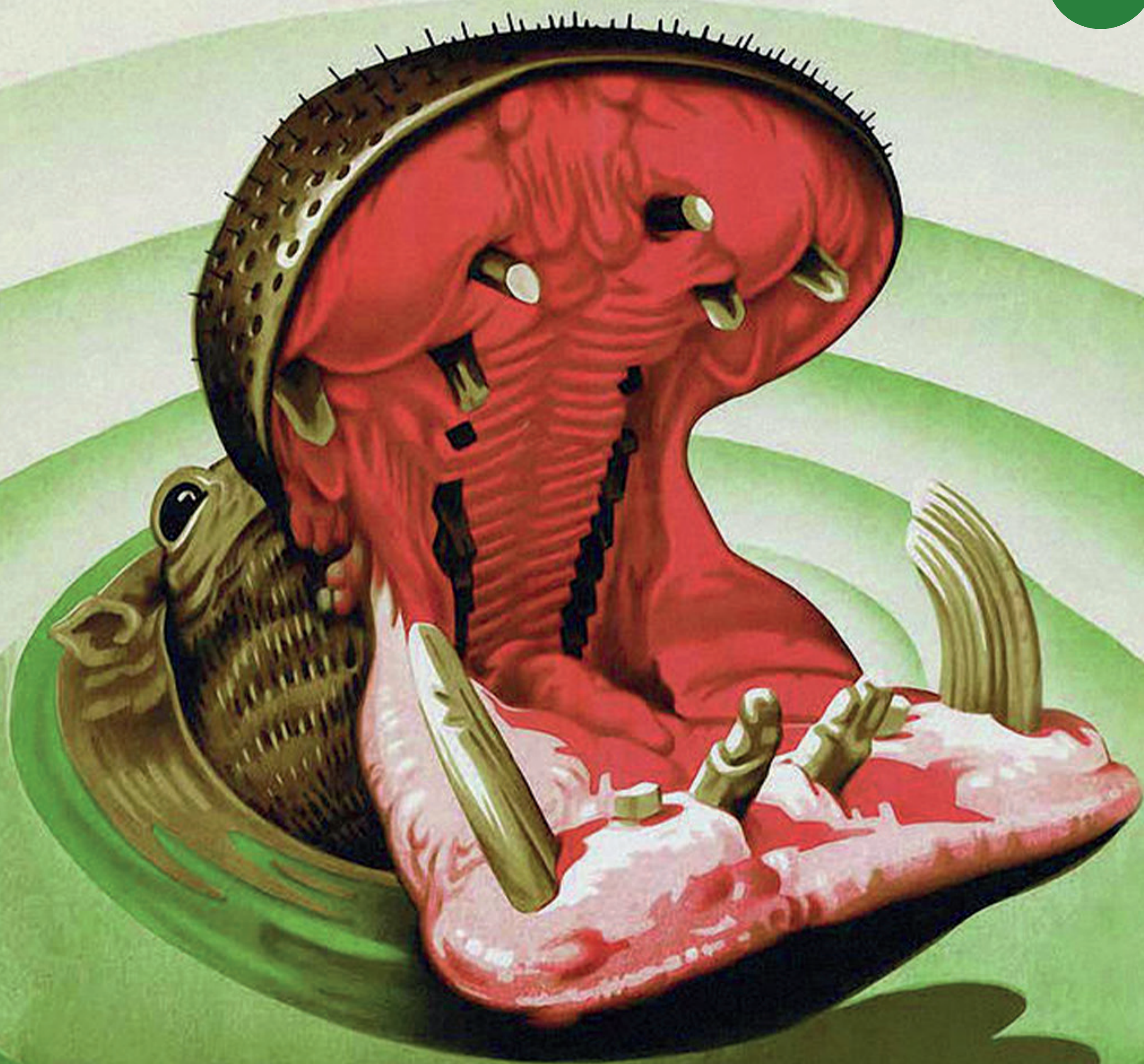
BESIDE GIN • LITCHI • THE MATCHA  
BITTER BIANCO • LIME • ACQUA FABA

11€

# ATTENZIONE L'IPPOPOTAMO STA CARICANDO

rum Clairin • popcorn • secret bitter

10€



visitez le

bezoekt de

# ZOO

D'ANVERS van ANTWERPEN

fineart

# PALOMA PANTHER'S PUNCH



**RUM B JAMAICANO • MEZCAL  
PINK HONEY MIX • LIME  
SODA POMPELMO • SALE NERO**

**9€**



# POP BURGERS

**12€**  
FRIES +2

## 1# BEACH COMBER

Scottona 180g, crema di datteri e cipolle di Tropea, lardo DOP, lattuga

## 2# BEACH BOOM BERRY

Scottona 180g, salsa mango-ananas-zenzero, zeste d'arancia, zucchine alla menta, misticanza

## 3# TRADER VIC'S

Scottona 180g, tzatziki sauce, blu delicato DOP, guanciale DOP, lattuga e cuore di bue

I burger sono disponibili anche in versione **vegan** e **gluten free**

# SALAD

**12€**

## CAESAR SALAD

Misticanza, scaglie di Grana, pomodori ciliegini, crostini, petto di pollo, salsa Caesar

## AVOCADO SALAD

Misticanza, avocado, mozzarella, uovo, pomodori ciliegini, olive taggiasche, glassa aceto balsamico

## FISH & CHIPS

**14.5€**

## ACCIUGHE FRITTE

**9.5€**

# BITES

## PANISSA

**4€**

## FRIES

**4€**

## FOCACCIA LIGURE

**2€**

# DOLCI

**5.5€**

## PORNSTAR CAKE

Cheesecake con passion fruit e vaniglia

## CHERRY TEMPTATION

Panna cotta con menta e amarena

## CHOCO POP

Tortino al cioccolato

## TIRAMISU

## COPERTO

**1€**

# SIPPIN SAFARI

## KONG

Mezcal, sangue morlacco, bitter banana, vermouth, coffee bean

10€

## CORAL GARDEN

U Maurù, mezcal, select, lime, garden mix\*, sale nero  
\*mandorle, lamponi, ibisco

12€

## Polynesian PORN

Rum spiced, lime, passion fruit, aquafaba, hollywood mix\* \*beetroot, vanilla, ibisco

9€

## PAN AMERICAN

Bitter maracuja, Vermouth, cardamomo, birra IPA

9€

## THE LAST RHINOCEROS

Laphroaig, applejack, limone, flower agave mix\*, wine float, aquafaba \*agave, camomilla, fiori di sambuco

9€

## ZOOMBIE

Selection Rum, lime, Falernum, Don's mix, granatina, angostura, Pernod

12€

## 10.6 TONNELLATE

Rum, cocco, zenzero, lime, ananas, angostura, cannella

9€

## NICK BRANDT

Angostura, jamaican rum banana, orzata, lime, ananas

11€

## KING PELICAN

Gin, limoncello, Pelican mix\*, lime, wasabi, ginger beer \*lemongrass, timo, lattuga

9€

## MAI TABOO

Dark rum, light rum, Pino, Falernum n°5, lime, pompelmo, bitter

10€

## MARY DOLL

Tequila, pomodoro, ananas, timo, lime, arancia, condimenti

10€

## ATTENZIONE L'IPPOPOTAMO STA CARICANDO

Rum fire, popcorn, orzata, chartreuse, lime

10€

## JUNGLE CRUISE

Beside gin, litchi, the matcha, bitter bianco, lime, aquafaba

11€

## PALOMA PANTHER'S PUNCH

Rum light, mezcal, pink honey mix\*, lime, soda pompelmo, sale nero \*miele, granatina, ibisco

9€

# CLASSIC OLD STYLE

## ERNESTO CALINDRI

Cynar, china, limone

8€

## WHITE NEGRONI

Gin, bitter bianco, vermouth bianco

8€

## RUSTY NAIL

Whisky, drambuie

9€

## VESPER

Gin , Vodka, Vermouth Dry

9€

## LAST WORLD

Gin, Chartreuse V., maraschino, limone

10€

## VIEUX CARRE'

Whisky, Cognac, Vermouth

11€

## NAKED AND FAMOUS

Mezcal, Chartreuse G., Aperol, lime

10€

## COSMOPOLITAN

Vodka , Triple Sec, cranberryry , limone

8€

## PENNICILINE

Scotch whisky, zenzero, miele, limone, aquafaba

10€

## SOFT DRINK

4€

## ALTRI CLASSICI

a partire da 7€

## ANALCOLICI

I nostri cocktail sono disponibili anche in versione anacolica!

a partire da 7€

# BIRRA

## BIRRE ALLA SPINA 0,45L

ICHNUSA BIONDA

6€

AFFLIGEM ROSSA

7€

MORETTI IPA

7€

## BIRRE IN BOTTIGLIA

Corona, Tennent's, senza glutine, Moretti Zero

5€

## AMARI

5/6€

## DISTILLATI

a partire da 5€

## CAFFE'

1.5€

## CAPPUCCINO

2€