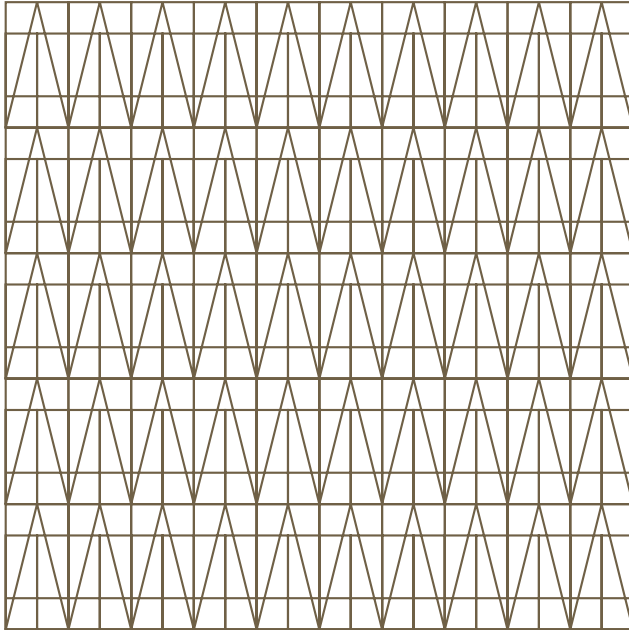


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WELCOME TO TATA



Dear Guest,

Welcome to TATA Cocktail Bar at Hotel Sanders.

The sun is back, and Copenhagen is blossoming once again, which makes us want to sing and dance. To celebrate the transition from darkness to light, the team at TATA has prepared a bright, refreshing, and seasonal spring and summer menu, “Arabesque”, for you to indulge in.

Founder, owner, and creative director, Alexander Kølpin, was acknowledged as the best male solo ballerino in the world in 1993, which became the creative inspiration for a variety of wonderful concoctions and libations inspired by the classical performing arts, such as opera, theatre, and ballet.

We look forward to staging an exciting cocktail experience for you and sharing the story of how our contemporary interpretations came to be.

Enjoy

The TATA Team.

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RIGHT FOOT FORWARD



DANCER'S DELIGHT.....149,-

PORTER'S TROPICAL OLD TOM GIN, EMPIRICAL PLUM I SUPPOSE,
COCCHI AMERICANO BIANCO, PASSION FRUIT & OOLONG TEA

*A refreshing and tropical concoction with lovely notes of oolong tea and passion fruit
to quench even the most exhausted dancer's thirst*

METROPOLITAN.....149,-

DISCARDED GRAPE SKIN VODKA, COINTREAU,
LACTO-FERMENTED RASPBERRIES & ORANGE OLEO SACCHARUM

*Named after the famous opera house in New York City, this fruity spin on a
Cosmopolitan combines old and modern traditions into a timeless cocktail*

HERO'S INNOCENCE.....149,-

SIETE MISTERIOS MEZCAL, CAMPARI, CRÉME DE CACAO BLANC &
WATERMELON CORDIAL

*A spiked punch and elusive love at a masquerade ball; summery notes of watermelon
flanked by hints of smoke and slight bitterness*

DEADLY NIGHTSHADE.....149,-

TATA X ETOH 'JES KØLPIN' AKVAVIT, EMPIRICAL SYMPHONY 6, LITCHI,
LIME CORDIAL, SALINE SOLUTION

*Anything but poisonous, this Gimlet variation presents a floral and aromatic flavor
profile spiced with notes of quince and black tea*

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TOPS & TAILS



APPLE & ARROW.....149,-

KETEL ONE VODKA, MANCINO SECCO VERMOUTH, BRIOTTET MANZANA VERDE LIQUEUR, CLARIFIED GRANNY SMITH APPLE JUICE

An apple a day keeps the arrow away! Contemporary rendition of the classic Appletini full of crisp, fresh notes of green Granny Smith

SPRING BALL.....149,-

ETOH THYME & LEMON GIN, COINTREAU, CRÉME DE MENTHE, SILVERY GLITTER, VANILLA & FINO FOAM

Vibrant and citrusy take on the White Lady with Cinderella sparkles and a velvety foam kissed by vanilla and fino sherry

MADAMA BUTTERFLY.....149,-

MICHTER'S SOUR MASH WHISKEY, CHOYA SINGLE YEAR UMESHU, AMARO MONTENEGRO, PINEAPPLE

A Japanese Geisha falls hopelessly in love with an American lieutenant. Herbal and exotic Whiskey Sour riff that will make you fly on the wings of love

ALICIA THE EMINENT.....179,-

EMINENTE 7Y RUM, RED WINE & PLUM REDUCTION, LIME, VEUVE CLICQUOT CHAMPAGNE

Alicia Alonso, Cuban ballerina and the epitome of elegance, inspired this Air Mail riff containing wonderful notes of plums, red fruits and Champagne magic



FLOWERS AFTER THE SHOW



ALL THAT JAZZ.....149,-

MATUSALEM 23Y RUM, MATUSALEM PLATINO WHITE RUM,
WHITE PORT, COCONUT WATER, GINGER CORDIAL

*Rum forward and pungent, this effervescent highball combines sweet notes of white port
and coconut together with a strong, fiery ginger kick*

AFTERNOON CANTATA.....149,-

TORRES 10Y BRANDY, ADRIATICO AMARETTO CLASSICO,
CRÉME DE CACAO BLANC, ESPRESSO, THIC CHOCOLATE SUBSTITUTE

*The perfect afternoon delight with complex notes of salted almonds, dried fruits, and coffee;
A milk punch with a local, innovative, and sustainable chocolate substitute*

THE OLD STAGE (FKA. TATA OLD FASHIONED)189,-

WHISTLEPIG 10Y RYE WHISKEY, BARREL-AGED MAPLE SYRUP,
BITTERS

*Honoring The Old Stage at the Royal Danish Theatre, this all-round upgrade to the old classic,
richer and rounder in taste, is a must try for fans of the evergreen*

ROSINA179,-

TATA X EMPIRICAL HIGH ESTHER AYUUK, CAMPARI, YELLOW CHARTREUSE,
TIO PEPE FINO SHERRY

*Like Rosina, complex and difficult to explain, yet full of spice and elegance. Funky herbaceous
and slightly bitter, similar to Rosina's fate in The Barber of the Seville*

CARMEN.....149,-

NAKED MALT BLENDED SCOTCH, STAUNING SMOKE WHISKY, DRAMBUIE,
SAFFRON HONEY, AROMATIC & ORANGE BITTERS

*Warming notes of malted grain and smoke, velvety honey and saffron, this stiff and
boozy concoction is a perfect match for lovers of a classic Rusty Nail*

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GHOST LIGHT ON

—◆— *Non - alcoholic*

THEATRE SPRITZ.....119,-

CLARIFIED GRANNY SMITH APPLE JUICE, BITE RASPBERRY,
STRAWBERRY & BUCHU, COPENHAGEN SPARKLING TEA BLÅ 0%

*The Spritz you need before a big performance to brighten your mood and prepare
your mental palate*

INTERMISSION SOUR.....119,-

TOMATO & CORN CORDIAL, BITE BASIL & TIMUR BERRIES,
EGG WHITE SUBSTITUTE

*Slightly savory, yet light and refreshing, this non-alcoholic take on the Basil Smash,
is the perfect in-between option on a good night out*

CAFÉ SHAKERATO.....119,-

HOMEMADE COFFEE CORDIAL

*Imagine you are in front of La Scala in Milan on a warm summer night. Shaken to perfection,
fluffy in texture, rich in taste and a perfect pick-me-up*

DON COLADA.....119,-

RUMISH NON-ALCOHOLIC SPIRIT, GIFFARD PINEAPPLE
ALCOHOL-FREE LIQUEUR, MACADAMIA, ORGEAT, ORANGE, LIME

*Drinking this riff on the classic painkiller will not require its namesake the day after. Tropical
tiki vibes and exotic flavors of fresh citrus, pineapple, and macadamia nuts*

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WHITE WINE



DOMAINE DE L'ENCLOS.....145,- / 695,-
CHABLIS

HENRI BOURGEOIS.....150,- / 715,-
SANCERRE PURE, LOIRE

ROSE & ORANGE WINE



CHATEAU D'ESCLANS.....135,- / 630,-
WHISPERING ANGEL, CÔTES DE PROVENCE, FRANCE

TERRA VITA VINUM ROCK & SCHISTE.....149,- / 715,-
CHARDONNAY, ORANGE - ØKO

RED WINE



MAISON LOUIS JADOT.....145,- / 675,-
CÔTE D'OR, BOURGOGNE

CHÂTEAU MONCETS.....137,- / 655,-
LALANDE DE POMEROL, BOURDEAUX



SPARKLING WINE



PROVERBIO.....95,- / 475,-
PROSECCO DOC EXTRA DRY (ORGANIC)

VEUVE CLICQUOT.....175,- / 950,-
YELLOW LABEL BRUT CHAMPAGNE

RUINART.....195,- / 1125,-
“R” BRUT CHAMPAGNE

BEERS



NØRREBRO BRYGHUS.....60,-
PILSNER
Draft

HEINEKEN 0.055,-
NON-ALCOHOLIC LAGER
Bottle

*Our menu features a selection of homemade ingredients.
Please inform your bartender if you have any dietary
restrictions or allergies.*



BAR SNACKS ON THE SIDE



HOMEMADE MARINATED OLIVES.....	35,-
<i>Bella di cerignola olives</i>	
CHIPS FROM TORRES.....	45,-
<i>Please choose from either salt and olive oil, vinegar, or black truffle</i>	
HOMEMADE SALTED ALMONDS.....	45,-
HOMEMADE SPICY NUTS.....	60,-
PARMESAN COATED MINI SAUSAGES.....	65,-



SNACKS FROM THE KITCHEN

Until 22:30



THREE CROQUETTES98,-

Please choose from either serrano, cheese & parsley or potato, mushroom & black truffle. Additionally, you have the option to buy one extra for 30,-

FRIES.....65,-

Served with truffle mayonnaise & ketchup

BLACK TRUFFLE BIKINI.....135,-

Danish countryside ham, gruyère & black truffle cream

6 GILLARDEAU OYSTERS NATURAL.....215,-

Or 55,- apiece

PETIT FOURS.....85,-

A serving of three small, bite-sized desserts