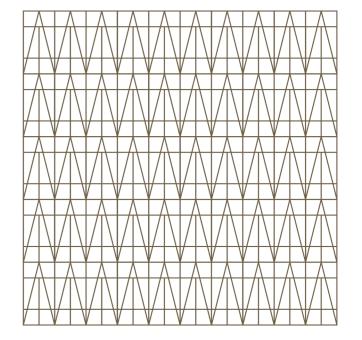
$\mathbb{A}$	$\left  \right $	$\left\{ \right\}$	7		$\left  \right $	$\setminus$	7	$\left  \right $	/	$\left  \right $	/	$\left  \right $	7	$\left\{ \right\}$		
$\square$	$\mathbb{V}$	$\rightarrow$	$\square$	$\rightarrow$	$\square$	$\square$	$\square$	$\rightarrow$	$\square$	$\square$	$\square$	$\rightarrow$	$\square$	$\left  \right $	$\square$	
		$\left  \right $	7		7	$\left  \right $	/		7	$\setminus$	7			$\setminus$	/	
$\square$	$\mathbb{Y}$		$\square$	$\square$	$\vdash$	þ	$\square$		$\square$	$\square$	$\square$	$\square$	Д		/	-
		Ţ	/		/	$\int$	/		/		/		/	Ţ		
$\square$		$\backslash$	/		/		/		/	$\left  \right\rangle$	//					
	$\mathbb{N}$					$\setminus$				$\setminus$			$\square$			
		$\Box$	/					$\left  \right $	/	$\sum$	/			$\Box$		
	$\backslash /$	$\left  \right $		$\backslash$		$\left  \right $		$\backslash$		$\left  \right $		$\backslash$	Д	$\backslash$	Д	1
	V		/						/		/			N		_

ТА 🛺 ТА





## WELCOME TO TATA ROOFTOP

#### Dear Guest,

Welcome to the Sanders Rooftop, which during Fridays and Saturdays transforms into the 'TATA Rooftop'.

Lean back and enjoy the last rays of sun or the night skies above, as our talented bar team takes over the service and turns our exotic hideaway into a aperitivo-inspired cocktail terrace.

Inspired by the Mediterranean lifestyle and Italian aperitivo traditions, we have built a selection inspired by lighter serves, meant to be enjoyed in slightly earlier hours, creating the perfect set off to your weekend.

Enjoy Copenhagen's best kept secret - the TATA rooftop and fall into the dream of the Italian west coast or the Balearic Island's for the night.

Cheers and welcome. The TATA Team



# TATA ROOFTOP

November 2024

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



## ORIGINALS

### **GETAWAY CAR**

149,-

COCCHI AMERICANO - WAQAR PISCO - ELDERFLOWER - TONIC Stellar highball, bridging a modern Italian touch with Denmark's favourite flower. FLORAL - SPARKLING - LIGHT

### OLD MONEY BLOND

149,-

NO. 3 GIN - LIMONCELLO - GRAPEFRUIT - LEMON A citrussy and fresh Gin Sour, riffed off Taylor Swift's favourite cocktail. CITRUS - FOAMY - FRESH

### LAST KISS

149,-

HAVANA CLUB 3 RUM - APEROL - AMARO - CHERRIES - SODA Balancing Italian amaro traditions with Caribbean sweetness. REFRESHING - BITTER/SWEET - LIGHT

### CHAMPAGNE PROMBLEMS

159,-

NOILLY PRAT DRY VERMOUTH - RASPBERRY - VEUVE CLICQUOT CHAMPAGNE

 $\label{eq:alpha} A \ luxurious \ champagne \ cocktail, \ perfect \ for \ every day \ celebrations, \ big \ or \ small. \\ {\tt EFFERVESCENT} \ - \ {\tt DECADENT} \ - \ {\tt BERRIES}$ 

## **APERITIVOS**

#### GARIBALDI

149,-

CAMPARI - FRESHLY PRESSED ORGANIC ORANGE JUICE The world's best brunch'y cocktail. Hard-shaken and super fresh. JUICY - BITTER/SWEET - FROTHY

### SANDER'S BICICLETTA

149,-

CAMPARI - VINCENT FAMILY WHITE WINE - QUINCE GREEN TEA - SODA Our signature Sanders twist on 'The Bicycle' - as easy to enjoy as riding a bike. BITTER/SWEET - LIGHT - TEA

#### SPRITZ

139,-

CAMPARI / APEROL / LIMONCELLO - PROSECCO - SODA Pick your favorite between the signature Italian spritzes. BITTER / SWEET / CITRUSSY

NEGRONI

VI**NI** GIN - MANCINO ROSSO VERMOUTH DI 149,-

GERANIUM GIN - MANCINO ROSSO VERMOUTH DI TORINO - CAMPARI The pillar of Italian cocktail culture - the 1919 classic by Camilo Negroni. BOOZY - BITTER/SWEET - SHORT





## CLASSICS

#### BROOKLYN

149,-

MICHTER'S RYE - DRY VERMOUTH - MARASCINO - AMER PICON Classic Brooklyn - balancing dry vermouth with sweet cherry liqueur. STIFF - ROUND - MANHATTAN-STYLE

#### **DIRTY VODKA MARTINI**

149,-

KETEL ONE VODKA - NOILLY PRAT VERMOUTH - OLIVE BRINE The Modern Martini playing with brine from Bella di Cerignola Olives. BOOZY - SIPPER - BRINY

#### TOMMY'S MARGARITA

149,-

OCHO TEQUILA - LIME - AGAVE The modern Margarita - Agave forward and served over ice. FRESH - SOUR - GREEN

## EASTERN SOUR

149,-

MICHTER'S AMERICAN UNBLENDED WHISKY - ADRIATICO BLANCO AMARETTO - ORANGE - LEMON - ORGEAT *Trader Vic's tiki-recipe, modernized. If you fancy an Amaretto Sour - try this.* TROPICAL - NUTTY - JUICY

## NON ALCOHOLICS

**MUSETTA** 

119,-

MINT - ELDERFLOWER - SPARKLING TEA *Our non-alcoholic Hugo Spritz, inspired by the Puccini opera, 'La Boheme'.* SPRITZ - FLORAL - NON ALCOHOLIC

### THE SHOWMAN

119,-

TANQUERAY 0.0 - MATCHA - PISTACCIO - CONDENSED MILK - LIME *Our non-alcoholic Matcha Sour, inspired by the Stravisncky opera, 'Woyzeck'.* FOAMY - EARTHY - NON ALCOHOLIC

## VIOLETTA

119,-

BITE ANAPARITIVO - PINEAPPLE - LIME - HIBISCUS *Our non-alcoholic Jungle Bird, inspired by the 1853 Verdi opera, 'La Trivietta'.* BITTER - FRUITY - NON ALCOHOLIC

## CLEOPATRA

119,-

FIGS - HONEY - SODA Our non-alcoholic Highball, inspired by Shakespeare's, 'Antony & Cleopatra'. LUXURIOUS - QUENCHING - NON ALCOHOLIC



