BAR ALLEGRO

GREAT COCKTAILS AT FAIR PRICES.
CRAFTED USING MODERN TECHNIQUES.



GROUP MENU

COCKTAILS $16

Super Cold Martinis

Served at -14°C and crafted through distillation, our Martinis combine silky texture with exceptional aromatic purity.

LEMON MARTINI



Distilled Lemon, Vodka, Gin, Cocchi Americano

Fresh lemon aromas, intensified through distillation.

BLUE CHEESE MARTINI

Available Classic or Dirty



Distilled Gorgonzola, Vodka, Vermouth Blend

Rich Gorgonzola aromas with a clean, elegant finish.

PESTO MARTINI



Distilled Pesto, Gin, Vermouth Blend, *(Pinenut, Parmiggiano, Basil, Olive Oil, Garlic)*

Fresh pesto aromas, reimagined with remarkable clarity.

GIBSON

Available Classic or Dirty



Distilled Pickled Onions, Gin, Vermouth Blend

The Gibson we always wanted to drink.

PISTACHIO NEGRONI



Gin, Campari, Vermouth Blend, Toasted Pistachio

Classic Negroni elevated with exceptional toasted Sicilian pistachio, bringing deep roasted richness and remarkable elegance.

ARANCIATA NEGRONI



Gin, Campari, Vermouth Blend, Distilled Orange

Orange peels are distilled with the gin, creating a brighter, purer and more intensely aromatic Negroni.

COCKTAILS $16

CYNAR & ORANGE



Cynar, Soda Water, Orange Foam

Inspired by Bar Americano in New York, this modern classic combines bitter Cynar with airy orange foam for extra texture and lift.

FLUFFY GARIBALDI



Campari, Fluffy Orange Juice

The iconic Italian aperitivo, transformed into a light, cloud-like texture bursting with fresh orange.

ALLEGRO APEROL SPRITZ



Aperol, Passionfruit, Prosecco, Peperoncino

If the Margarita can be spicy, why not the Spritz? Bright, bitter and gently fiery.

SPICY MARGARITA



Tequila, Mezcal, Lime, Distilled Cilantro, Agave Syrup, Jalapeño Tincture

A Mexican-inspired Margarita with mezcal and re-distilled cilantro tequila, bringing greater depth and freshness.

GREEN BEAST



Cucumber-Infused Absinthe, Fresh Lime, Cucumber Water

Crisp, vibrant and endlessly refreshing, the cocktail you'll want after a long day.

MOCKTAIL

MILK PUNCH



Grapefruit, Cardamom, Lemon, Earl Grey, Milk

A silky clarified punch with bright citrus and delicate tea aromas.

OTHER DRINKS

WINE BY THE GLASS

GLASS OF WHITE WINE –	15
GLASS OF RED WINE –	15

BEER

ALSATIAN PILSNER, SPALTZ, BURDOCK	10

FOOD MENU

AVAILABLE ALL NIGHT

MARINATED OLIVES	8
SWEET & SPICY NUTS	9.5
SPLIT SOURDOUGH BREAD, OLIVE OIL	8.5
MARINATED ARTICHOKES, BLACK TRUFFLE & PONZU	14
MANCHEGO À LA TRUFFE	19
DEVILED EGGS, CRISPY CHILLI OIL & GINGER MAYO	14

AVAILABLE UNTIL 10PM

FOCACCIA SANDWICH, MORTADELLA, RICOTTA, PISTACHIO	19
TUNA CRUDO, PASSION FRUIT, RED ONION, JALAPEÑO	21
BEEF TARTARE, HORSERADISH CRÈME FRAÎCHE & AGED CHEDDAR	25
CRISPY POTATOES, RAMP, PIQUILLOS & PARMESAN	19
MUSSELS, NDUJA SAUCE	18
BONE MARROW BOURGUIGNON, POTATO BUN	38

DESSERTS

CRÈME CARAMEL	10
SOFT SERVE, HONEY, FENNEL, OLIVE OIL *(AVAILABLE UNTIL 10PM)*	8

GROUPS & EVENTS

FOR PARTIES OF 8 OR MORE

This menu is designed for group bookings and special occasions.

GRATUITY

An 18% gratuity is automatically added to all group bills.

FOOD & DRINKS

Menu items and availability may change seasonally.

Please let us know about any allergies or dietary restrictions when booking.