

HARBAR

ON 6TH

ROOFTOP BAR | KITCHEN | CLUB

STARLINO & NORDÉS

COCKTAIL MENU

G&T

NORDÉS COPA G&T - 14

FEVER-TREE MEDITERRANEAN TONIC, SAGE, ORANGE PEEL,
STARLINO MARASCHINO CHERRY

SPRITZ

ORANGE SPRITZ - 14

ARANCIONE APERITIVO STARLINO, MOËT & CHANDON BRUT IMPERIAL,
FEVER-TREE GINGER ALE

ELDERFLOWER SPRITZ - 13

ELDERFLOWER APERITIVO STARLINO, DELLA VITE DOC,
FEVER-TREE MEXICAN LIME SODA, BITTERS

ROSÉ SPRITZ - 13

ROSÉ APERITIVO STARLINO, DELLA VITE DOC,
RASPBERRY PURÉE, FEVER-TREE RASPBERRY & RHUBARB SOD

CLASSICS

GALICIA 75 - 13

NORDÉS GIN, LEMON, DELLA VITE DOC

ATLANTIC NEGRONI - 12

NORDÉS GIN, STAMBECCO MARASCHINO CHERRY AMARO LIQUEUR, NOILLY PRAT



@HARBARON6TH @NORDESGIN @THESTARLINO

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the staff and independently from the business.



HOTEL STARLINO

HOTEL STARLINO IS A RANGE OF MODERN APERITIVO'S AND CLASSIC VERMOUTH'S, PRODUCED AT THE FAMILY-OWNED TORINO DISTILLATI IN THE PIEDMONT REGION OF ITALY. CLASSIC ITALIAN GRAPES AND BOTANICALS ARE USED TO CREATE APERITIVO'S WITH MODERN FLAVOUR TWISTS OF PINK GRAPEFRUIT, ORANGE AND ELDERFLOWER, PERFECT MIXED LONG WITH TONIC OR AS A SPRITZ.



NORDÉS GIN

PRODUCED IN A SMALL DISTILLERY IN VEDRA, GALICIA, ON THE ATLANTIC COAST IN NORTH WEST SPAIN. ALBARIÑO GRAPES AND GRAIN SPIRIT ARE DISTILLED WITH 11 BOTANICALS, INCLUDING EUCALYPTUS, HIBISCUS, LEMON VERBENA AND, OF COURSE, JUNIPER PLUS OTHER CLASSIC GIN BOTANICALS. THE BOTTLE TAKES ITS DESIGN FROM THE FAMOUS SARGADELOS PORCELAIN FROM GALICIA.