Sachi Restaurant Cocktails

ELEGANT, BALANCED, BRIGHT AND FOOD-FRIENDLY

SACHÍ THYME GIMLET 1200

Thyme Vodka, Organic Agave, Native Banzahir, Grapefruit Bitters, Olive Oil

VELVET MARTINI 1400

Vodka, House Sherry, Vanilla Bean, Lemon Oil

SAVANNAH OLD FASHIONED 1500

Bourbon, Fig, Walnut Bitters, Burnt Orange

CELERY & SAGE COLLINS 1300

Gin, Elderflower, Celery, Sage, Lemon, Soda

AMBER NEGRONI 1500

Dry Gin, Amaro, Vermouth, Bergamot

Classic Coeffails

FAMOUS, TIMELESS, FEARLESS AND GOOD FOR ALL

FROZEN MARGARITA 1600

Tequila, Triple Sec, Lime, Salt - Slushie

APEROL SPRITZ 1500

Aperol, Sparkling Wine, Soda

WHISKEY SOUR 1400

Bourbon, House Sour Mix, Bitters, Aquafaba

MOSCOW MULE 1300

Vodka, Lemon, Sugs, Bitters, House Ginger Beer

GIN BASIL SMASH 1300

Gin, Sugs, Lemon, Fresh Basil

Corfage Coeffails 1L/1200

BLOODY MARY

Tomato, Spices, Lemon, Tabasco

BASIL SMASH,

Fresh Basil, Sour Mix

SOUR MIX

Lemon Sweet & Sour, Willy's Bitters

THYME GIMLET

Thyme Agave, Lime, Grapefruit Bitters

WATERMELON PUNCH

Watermelon, House Sour Mix

PASSION FRUIT

Passion Fruit, House Cranberry

JUICE

Orange, Pineapple, Apple, Cranberry

Kindly ask your waiter for different options Mocktails

FRUITY, ENERGIZING, HEALTHY AND ALCOHOL-FREE

MIRAGE COOLER, Passion Fruit, Pineapple, Lime, Falernum, Soda, Nestlé Pure Fizz

WHITE SAND FIZZ, Black Sesame Orgeat, Curação Syrup, Lime, Coconut Water

BLOOM, Guava, Hibiscus, Lime, Tonic

GOLDEN PEARL, Banana, Cold Brew, Coconut Cream, Nutmeg

STORM-FREE, Mango, Lime, Ginger, Allspice, Soda

SUNSET, Jasmine Tea, White Peach, Tonic

VELVET LEMONADE, Vanilla Bean, Fino Sherry Reduction, Lemon Oil

FIG SHRUB, Fig, Walnut Syrup, Burnt Orange, Soda, Nestlé Pure Fizz

S.C HIGHBALL, Celery, Sage, Elderflower, Lemon, Soda

AMBER TONIC, Bergamot, Virgin Vermouth, Tonic

FRESH JUICE OF THE DAY 300

Coffee and Ten

ESPRESSO 200 DOPPIO 250 CAPPUCCINO 300 MOCHACCINO 250 LATTE 280

TAYLORS TEA SELECTION 150

Earl Grey, Organic Chamomile, Blackberry and Raspberry, Green Tea Jasmine, Green Tea Mint.

Fun things with coffee

SACHÍ AFFOGATO 400 Espresso, Pistachio Ice Cream

AFTER 8 ESPRESSO 250
Dark Chocolate, Mint Syrup

ESPRESSO FRAPPE 300 Hazelnut, Shaved Ice

COFFEE CHOCOLATE MILK SHAKE 350
Espresso, Chocolate Ice Cream, Dark Chocolate
Sauce, Yogurt

Beer

HEINEKEN 220 HEINEKEN DRAFT EXTRA COLD 250 ML 180 HEINEKEN DRAFT EXTRA COLD 500 ML 280 STELLA LAGER 220 SAKARA GOLD 250

FOR OUR SPIRITS SELECTION PLEASE SCAN THE BELOW



Red Wine GLASS/BOTTLE

CHÂTEAU DE GRANVILLE 500/2250

Aromas of Red Fruits with a Long Cinnamon and Vanilla Finish
Merlot / Cabernet Sauvignon

NALA 450/2000

A Full Mouthfeel with Lively Berry Pie Notes and Silky Rich Tannins Shiraz, Pinotage

BAILA 420/1900

Ripe Tannins, Full Bodied, with an Aftertaste of Dried Figs and Cedar / Tempranillo

CHÂTEAU BYBLOS 400/1800

Generous On The Palate with Sweet Oaky Spices, Aromas of Black Plum and Cherries and Hints of Dark Chocolate Lebanese Syrah and Cabernet Sauvignon

CAPE BAY 380/1700

Well Balanced with Cherry Notes and a Mild Finish

CASTELLO DI TREVI 350/1600

Dark Ruby, Slight Blue-ish Rim. Ripe Dark Fruit Nose and Palate, Yet Savory and Rich

BEAUSOLEIL D'EGYPTE 320/1500

Well-Balanced with Complex Aromas of Red Fruits / Syrah



CHÂTEAU DE GRANVILLE 500/2250

Fresh and Crisp with Citrus Notes / Semillon

NALA 450/2000

Mineral with Grapefruit ,Honey and Ripe Pear Hints with a Distinctive Toasted Oak Finish Chardonnay , Sauvignon Blanc

BAILA 420/1900

Floral with Sweet Pear and Honeycomb Notes, Complexed and Mineral / Verdejo

CHÂTEAU BYBLOS 400/1800

Floral & Mineral Profile with a Long Lasting Finish Lebanese Sauvignon Blanc and Chardonnay

CAPE BAY 380/1700

Lightly Fruity with a Citrus and Pear Finish

CASTELLO DI TREVI 350/1600

Light White Wine Provides a Fruity Nose with White Peach and Pear, Lemon Zest and a Hint of Minerality

BEAUSOLEIL D'EGYPTE 320/1500

A Genuine Egyptian Variety with Aromas of Vanilla Honeydew / Bannati

Rosé GLASS/BOTTLE

BAILA 420/1900

A Mid Ruby Hue Color Which Guarantees a Savory Finish Suiting Every Occasion / Tempranillo

CASTELLO DI TREVI 350/1600

Light Body with Notes of Strawberry, Raspberry, and a Hint of Red Cherry

BEAUSOLEIL D'EGYPTE 320/1500

A Nicely Balanced and Crispy, Aromas of Cherries and Tangerine Peel Merlot

Sparkling Wine GLASS/BOTTLE

LE BARON SIGNATURE 750/3500

Methode Traditionelle, Complex Intense Notes of Honey and Fruits, Creamy Taste and Evolved Body Pinot Noir/Grenache

CHÂTEAU DE GRANVILLE BRUT 600/2500

Floral And Complex, With Hints of Honey and Ripe Apricots Chardonnay, Viognier

ARIA WHITE 500/2250

Hints of Pear and Melon, with a Crisp Green Apple Finish

VALMONT WHITE 400/1800

Bright with Delicate Flavors of Citrus and White Fruits Viognier / Marsanne / Roussanne

Sangria

RED OR WHITE WINE & SEASONAL FRUITS

150ML/700 400ML/1300 750ML/2500

Soft Bar

AQUAFINA SMALL 80

AQUAFINA LARGE 150

NESTLÉ PURE FIZZ 120

SOFT DRINKS 150

Pepsi, Diet Pepsi, 7up, 7up Free

RED BULL 200

Energy Drink | Sugar-Free | Coconut & Berry

EVERVESS 150

THOMAS HENRY 300

Tonic, Grapefruit Soda, Ginger Ale