



BAR
CEN
TRAL



BAR CEN TRAL

The Central Bar, in the iconic hall of the Hotel Lopesan Costa Meloneras Resort & Spa, is a must for all those who want to enjoy a moment of disconnection. A journey through the memories and places of other times. A meeting place full of stories and emotions. Time stands still here, giving way to enjoyment and imagination.



"The sun the trade winds and the Atlantic Ocean are the natural elements that have inspired the Lopesan Hotel Group since its inception to create an unbreakable connection with its surroundings.

It is precisely the essence of our Canary Islands roots that drives us to offer services of the highest quality marked by the meticulous selection of the products that we present to our guests in every dish.

The commitment to sustainable development and the emphasis on consuming seasonal foods are central to our Lopesan For Good KmO project, in which the Veneguera Estate plays a fundamental role, supplying more than half of the fruits and vegetables served in the company's hotels.

Lopesan Hotel Group is a guarantee of originality.

For this reason we strive to provide a small dose of local authenticity in each of the carefully crafted gastronomic creations you are about to enjoy while also honouring the tradition of the finest flavours of our land."

LOPESAN
FOR GOOD





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SPARKLING WINES

5

Baron Fuentè (Champagne)

 Per Glass 10,00€ /  k 58,00€ (75 cl) \$

Raventós i Blanc, Blanc de blancs (Penedès)

 Per Glass 7,00€ /  27,00€ (75 cl) \$

Paisaje de las Islas (Islas Canarias)

 Per Glass 7,00€ /  37,00€ (75 cl) \$

Prosecco Ornella Molon (Treviso)

 Per Glass 8,00€ /  35,00€ (75 cl) \$

Gramona Imperial Corpinnat (Penedès)

 Per Glass 8,50€ /  39,50€ (75 cl) \$

Raventós De Nit Rosé (Penedès)

 Per Glass 8,00€ /  38,00€ (75 cl) \$

Drappier Rosé Nature (Champagne)

 Per Glass 12,00€ /  68,00€ (75 cl) \$

Can Sumoi Ancestral (Penedès) 30,00€ (75 cl) \$

Tantum Ergo. Blanc de Noirs 46,00€ (75 cl) \$

Henri Giraud Esprit Nature 70,00€ (75 cl) \$

Taittinger. Brut Vintage 90,00€ (75 cl) \$

Veuve Clicquot 80,00 € (75 cl) \$

Veuve Clicquot Rosè 90,00€ (75 cl) \$

Dom Perignon 250,00€ (75 cl) \$



APERITIFS COCKTAILS

6

Brigante

Amaro del Capo, freshly squeezed pink grapefruit from our Veneguera farm

// Sweet, citrusy and spicy.

// Low alcohol content

8,50€





APERITIFS COCKTAILS

7

Niña

Amontillado en rama Don Zoilo, La Vieja
Licorería homemade Canarian banana liqueur,
Dry Dolin vermouth, Dry Curaçao Pierre
Ferrand, soda.

Cocktail of the project "Oxido by Baldi" (Low-alcoholic
cocktails inspired by forgotten recipes applying the concept
of "Sherry on Classic": i.e. replacing the distillate with a
blend of fortified wines).

// Sweet, spicy and oxidative.

// Low alcohol content.

9,00€





APERITIFS COCKTAILS

8

Media Combinación

Vermouth del Professore Rosso, Gin N3, Dry
curaçao Pierre Ferrand, angostura bitter, soda

// Sweet and spicy.

// Medium alcohol content

9,00€





APERITIFS COCKTAILS



Negramaro

Union Ensamble mezcal, Cinzano 1757 Rosso
vermouth, Amaro Montenegro, Amaro del Capo,
orange bitter.

// Sweet, spicy and smoky.

// High alcohol content.

9,00€





APERITIFS COCKTAILS

10

La Chaparra

Havana 3 rum, Vermouth del Professore Rosso, white sugar crystals, lime peel from our Veneguera farm.

// Sweet, spicy and citrusy.

// Medium alcohol content.

9,00€





APERITIFS COCKTAILS

11

Fifty-Fifty Martini

Gin N3, Dry Dolin vermouth, orange bitter, lemon peel from our Veneguera farm.

// Dry and aromatic.

// High alcohol content

// Menu 9,00€

12,00€





ALL DAY COCKTAILS

12

Asian Mary

Zubrowka Vodka macerated with ginger, tomato juice, wasabi, soy sauce, freshly squeezed lemon juice from our Veneguera farm, Tabasco, black pepper

// Salty, vegetable and spicy

// Low alcohol content

10,00€





ALL DAY COCKTAILS

13

Daiquiri Insólito

Matusalem Insólito rum, freshly squeezed lime juice and pink grapefruit juice from our Veneguera farm, maraschino, white sugar crystals, Peychaud bitter.

// Sweet and citrusy.

// Medium alcohol content

11,00€





ALL DAY COCKTAILS

14

Pisco Pie

Pisco acholado, apple juice, cinnamon sugar, freshly squeezed lemon juice from our Veneguera farm, egg whites.

// Sweet, citrusy and spicy.

// Medium alcohol content.

11,00€





ALL DAY COCKTAILS

15

South side highball

Xoriguer gin, St Germain elderflower liqueur, cucumber, peppermint, freshly squeezed lemon juice from our Veneguera farm, white sugar crystals, egg white, Thomas Henry tonic.

// Refreshing, sweet and citrusy with green and floral hints.

// Medium alcohol content.

11,00€





ALL DAY COCKTAILS

16

Champagne Margarita

Espolón Reposado tequila, passion Fruit, agave syrup, freshly squeezed lime juice from our Veneguera farm, Baron Fuentè Champagne.

// Sweet, fruity and sparkling.

// High alcohol content.

15,00€





ALL DAY COCKTAILS

17

Cloverclub

Xoriguer gin, freeze-dried raspberries, freshly squeezed lemon Juice from our Veneguera farm, white sugar crystals, egg white

// Sweet, fruity and citrusy.

// Medium alcohol content

10,00€





ALL DAY COCKTAILS

18

Tropical Sherry Cobbler

Amontillado en rama Don Zoilo, orange, lime, papaya and tropical pineapple from our Veneguera farm, vanilla sugar, Cinzano To-Spritz Prosecco.

// Sweet, fruity and oxidative.

// Low alcohol content

12,00€

Ⓢ



VENEGUERA
FARM
CASA



ALL DAY COCKTAILS

19

Cin Basil Smash

Mediterraneo Doragrossa gin, basil, freshly squeezed lemon juice from our Veneguera farm, white sugar crystals.

// Sweet, citrusy and herbal.

// Medium alcohol content

12,50€





ALL DAY COCKTAILS

20

Insólito sour

Matusalem Insólito rum, freshly squeezed pink grapefruit juice from our Veneguera farm, maraschino, white sugar crystals, Peychaud bitter, egg whites, red wine Marqués de Reinosa Crianza.

// Sweet, citrusy and tannic.

// Medium alcohol content

12,00€





ALL DAY COCKTAILS

21

Tropical Champagne cocktail

Arehucas 12 rum, La Vieja Licorería homemade
passion fruit liqueur, white sugar lump, cacao
bitter, Baron Fuenté Champagne.

// Sweet, fruity and sparkling.

// High alcohol content

15,00€





DIGESTIVES COCKTAILS

22

Chocolate

Pedro Ximénez en rama Don Zoilo , white cocoa
liqueur, green Chartreuse, maraschino,
cacao bitter, soda.

Cocktail of the project “Oxido by Baldi” (Low-
alcoholic cocktails inspired by forgotten recipes
applying the concept of “Sherry on Classic”: i.e.
replacing the distillate with a blend of fortified wines).

// Sweet, spicy and balsamic.

// Low alcohol content

9,50€





DIGESTIVES COCKTAILS

23

Ron Old Fashioned

Matusalem 15 rum, white sugar lump, cacao bitter.

// Sweet, spicy and aromatic.

// High alcohol content

12,00€





DIGESTIVES COCKTAILS

24

Penicillin

Monkey Shoulder whisky, Koskenkorva ginger liqueur, freshly squeezed lemon juice and honey syrup from our Veneguera farm, Ardbeg 10Y whisky.

// Spicy, citric and smoky.

// High alcohol content

13,00 €





DIGESTIVES COCKTAILS

25

House Ron Manhattan

Aldea Maestro rum macerated with
maraschino cherries, Vermouth del Professore
Rosso, Dry Dolin vermouth, angostura bitter.
Cocktail aged in barrels previously wrapped
with balsamic vinegar.

// Sweet, fruity, spicy and balsamic.

// High alcohol content

12,00€





DIGESTIVES COCKTAILS

26

Cuanche Alexander

Aldea Single Cane rum, Mozart White
Chocolate, almond milk, white grain sugar.

// Sweet, vegetal and creamy.

// Medium alcohol content

10,00€





DIGESTIVES COCKTAILS

27

CLASSIC COCKTAILS

Classic off-menu cocktails available from

8,50€





SPRITZERIA

Aperol Spritz (S) 8,50€

Aperol, Cinzano To-Spritz Prosecco, soda.

Campari Spritz (S) 9,50€

Campari, Cinzano To-Spritz Prosecco, soda.

Lillet Wild Berry (S) 8,50€

Lillet (to choose between Blanc and Rosè),
Wild Berry Soda.

Ramazzotti Rosato Spritz (S) 8,50€

Ramazzotti Rosato, Cinzano To-Spritz Prosecco,
Thomas Henry pink grapefruit soda.

Limoncello Spritz (S) 8,50 €

Limoncello, Cinzano To-Spritz Prosecco, soda.

Paloma Spritz (S) 10,00€

Espolón white tequila, Aperol, agave syrup,
Cinzano To-Spritz Prosecco, Thomas Henry
pink grapefruit soda.

Saint Germain Spritz (S) 12,50€

Saint Germain elderflower liqueur, Cinzano
To-Spritz Prosecco, soda.

Chandon Garden Spritz (S) 12,00€



VIRGIN COCKTAILS

San Francisco 6,50€

*Orange juice from our Veneguera farm,
pineapple juice, grenadine*

Virgin Mojito 6,50€

*Lime juice from our Veneguera farm, white
sugar, peppermint, ginger ale*

Tuno Tiki 7,00€

*Freshly squeezed orange juice from our
Veneguera farm, Canarian red prickly pear
juice, orgeat syrup*

Pink Lemonade 7,50€

*Freshly squeezed pink grapefruit juice from
our Veneguera farm, agave syrup, Crodino*

Virgin Sunrise 7,50€

*Orange, mango and passion fruit from our
Veneguera farm, agave syrup, Canarian red
prickly pear grenadine*



VODKA

Koskenkorva Climate Action (Finland)	8,50€
Reyka (Iceland)	10,00€
Zubrowka (Poland)	9,00€
Belvedere (Poland)	11,50€
Grey Goose (France)	12,50€
Beluga (Russia)	14,00€
Absolut Elyx (Sweden)	16,00€



CIN

Xoriguer (Menorca, Spain)	8,50€
Gin Mare (Barcelona, Spain)	12,50€
Gin 72 (Fuerteventura, Spain)	12,50€
Beefeater (England)	8,50€
Whitley Neill Distiller 's cut (England)	9,00€
Bombay sapphire (England)	9,50€
Martin Miller's (England)	10,50€
Gin N3 (England)	11,00€
Tanqueray Ten (England)	12,00€
Hendrick's (Scotland)	11,00€
Gunpowder (Ireland)	11,00€
Skagerrak (Norway)	10,00€
Gin Mediterraneo Doragrossa (Italia)	12,00€
Monkey 47 (Germany)	16,00€

*Distillates measure: 50 ml. Soft drink included.

Premium soft drink supplement 2.50€ (Thomas Henry, Fever tree, Ginger beer)



RUM

Aldea blanco (La Palma, Spain)	8,50€
Aldea single cane (La Palma, Spain)	9,00€
Bacardi (Puerto Rico)	8,50€
Havana 3 (Cuba)	8,50€
Aldea dorado (La Palma, Spain)	8,50€
Arehucas 7 (Gran Canaria, Spain)	9,00€
Havana 7 (Cuba)	9,50€
Abuelo 7 (Panama)	9,50€
Aldea Maestro (La Palma, Spain)	9,50€
Arehucas 12 (Gran Canaria, Spain)	10,50€
Abuelo 12 (Panama)	12,00€
Matusalem 15 (Dominican Republic)	11,00€
Matusalem insólito (Dominican Republic)	11,50€
Arehucas 18 (Gran Canaria, Spain)	12,00€
Matusalem 23 (Dominican Republic)	15,00€
Capitan Kidd (Gran Canaria, Spain)	35,00€
Zacapa XO (Guatemala)	40,00€



WHISKY & WHISKEY

BLENDED WHISKY

Johnnie Walker Red Label (Scotland)	8,50€
Johnnie Walker Black Label (Scotland)	9,00€
Monkey Shoulder (Speyside, Scotland)	9,00€
Chivas regal 12 (Speyside, Scotland)	9,50€
Nikka from the barrel (Japan)	16,00€

SINGLE MALT WHISKY

Glenmorangie 10 Years (Highlands, Scotland)	12,00€
Ardbeg 10 Years (Islay island, Scotland)	18,00€
Talisker 10 (Speyside, Scotland)	16,00€
Glenfiddich 12 Years (Speyside, Scotland)	11,00€
Macallan 12 Years (Speyside Scotland)	22,00€
Oban 14 Years (West Highlands, Scotland)	23,00€
Lagavulin 16 Years (Islay Island, Scotland)	26,00€
Nikka Yoichi (Japan)	18,00€

AMERICAN WHISKEY

Buffalo trace (USA)	9,50€
Maker's mark (USA)	10,50€
Michter's bourbon (USA)	15,00€
Michter's rye (USA)	15,00€
Jack Daniels (USA)	8,50€
Jack Daniels single barrel (USA)	15,00€

IRISH WHISKEY

Flaming Pig (Ireland)	12,00€
Jameson (Ireland)	8,50€



BRANDY & COGNAC

Torres 5 (Spain)	8,50€
Torres 10 (Spain)	9,00€
Carlos I (Spain)	9,50€
Cardenal Mendoza (Spain)	10,00€
Gran Duque de Alba (Spain)	10,50€
Hennessy VS (France)	12,00€
Hennessy VSOP (France)	15,00€
Hennessy XO (France)	60,00€



TEQUILA & MEZCAL

Espolòn blanco (Jalisco, Mexico)	8,50€
Espolòn reposado (Jalisco, Mexico)	9,00€
8 blanco (Jalisco, Mexico)	11,50€
Fortaleza blanco (Jalisco, Mexico)	20,00€
8 reposado (Jalisco, Mexico)	12,00€
Curado blue agave (Jalisco, Mexico)	12,00€
Union Uno Ensemble (Oaxaca, Mexico)	10,50€
Del Maguey VIDA (Oaxaca, Mexico)	12,00€



APERITIVOS

Crodino (Italy, non-alcoholic aperitif)	5,00€
Vermouth Cinzano rosso (Italy) (S)	6,00€
Vermouth Cinzano bianco (Italy) (S)	6,00€
Vermouth Petroni rojo (Spain)	6,50€
Vermouth Petroni blanco (Spain)	6,50€
Vermouth Cinzano 1757 rosso (Italy) (S)	6,50€
Vermouth Cinzano 1757 dry (Italy) (S)	6,50€
Vermouth di Torino Doragrossa rosso (Italy) (S)	7,00€
Vermouth Del Professore rosso (Italy) (S)	8,00€
Vermouth Dolin Dry (France) (S)	7,00€
Lillet blanc (France) (S)	6,50€
Lillet rosè (France) (S)	6,50€
Ramazzotti Rosato (Italy)	6,50€
Ricard (France)	6,50€
Pernod (France)	6,50€
Campari (Italy)	7,00€
Campari soda	7,50€
Campari naranja	8,50€
Fino en rama Don Zoilo (Spain) (S)	6,00€
Manzanilla Solear Barbadillo (Spain) (S)	6,00€
Amontillado en rama Don Zoilo (Spain) (S)	6,00€



DIGESTIVOS

Vecchio Amaro del capo (Italy)	6,50€
Amaro Ramazzotti (Italy)	6,50€
Amaro di Torino Doragrossa (Italy, 50 ml)	7,00€
Amaro Montenegro (Italy)	7,00€
Amaro Jefferson (Italy, 50 ml)	9,00€
Vecchio Amaro del Capo Riserva del Centenario (Italy, 50 ml)	15,00 €
Fernet branca (Italy)	7,00€
Caffè Borghetti (Italy)	6,00€
Tia Maria (Jamaica)	6,50€
Amaretto Disaronno (Italy)	6,50€
Frangelico (Italy)	6,00€
Baileys (Ireland) 	6,50€
Sambuca (Italy)	6,50€
Limoncello Santa Maria al Monte (Italy)	6,00€



DIGESTIVOS

Crema di Limoncello Caffo (Italy)	7,00€
Ron miel Aldea (La Palma, Spain)	6,00€
Strega (Italy)	7,50€
Chartreuse verde (France, 50 ml)	12,00€
Chartreuse amarillo (France, 50 ml)	11,50€
Underberg (Germany, 20 ml)	5,00€
Koskenkorva Salmiakki (Liquorice Liqueur, Finland)	6,50€
Grappa Nonino bianca (Italy, 50 ml)	7,50€
Grappa Nonino antica riserva cuvée (Italy, 50 ml)	17,50€
Pedro Ximenèz en rama Don Zoilo (Spain) (S)	6,50€
Porto Tawny (Portugal) (S)	6,00 €



BEERS & CIDER

Heineken Cask 🍷 3,50€ (25 cl) / 5,00€ (40 cl)

Heineken 🍷 4,00€

Águila unfiltered 🍷 4,00€

Tropical 1924 🍷 4,00€

Lagunitas IPA 🍷 5,00€

Leffe blonde 🍷 5,00€

Paulaner 🍷 5,50€

Radler 🍷 4,00€

Heineken 0,0 🍷 4,00€

Ladrón de manzanas 🍷🍷🍷 4,00€



WINES

WHITE WINES

Barbazul (Tierra de Cádiz)

 6,00€ /  27,20€ (75 cl) 

Paisaje de las Islas (Islas Canarias)

 6,50€ /  37,00€ (75 cl) 

Chivite Las Fincas (Vino de la Tierra 3 Riberas)

 7,00€ /  35,30€ (75 cl) 

ROSÉ WINES

Tajinaste (Valle de la Orotava)

 6,00€ /  30,75€ (75 cl) 

Roselito (Ribera del Duero)

 6,50€ /  32,00€ (75 cl) 

RED WINES

Marqués de Reinoso Crianza (Rioja)

 6,00€ /  11,20€ (37 cl) 19,25 (75 cl) 

Mondalón (Gran Canaria)

 6,50€ /  33,80€ (75 cl) 

Marqués de Murrieta Reserva (Rioja)

 8,00€ /  43,00€ (75 cl) 



WATER, SOFT DRINKS & JUICES

Sparkling / Still Water	2,80€
Soft Drinks	3,50€
Natural Orange Juice	5,00€
Juice Bottle	3,50€



COFFEE & TEAS

Coffees	3,00€
Gourmand coffee (Accompanied by “petit fours”)	5,00€
Teas and Herbal Teas	3,00€
Chocolate	4,00€

SNACKS

Olives with Canarian mojo	3,00€
Vegetable chips	3,50€
Mixed gourmet roasted nuts with honey and salt  	3,00€



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- Ⓜ CONTAINS GLUTEN // Ⓢ CONTAINS SHELLFISH
Ⓝ CONTAINS NUTS // Ⓢ CONTAINS CELERY
Ⓢ CONTAINS EGGS // Ⓢ CONTAINS FISH
Ⓢ CONTAINS MUSTARD // Ⓢ CONTAINS SESAME
Ⓢ CONTAINS PEANUTS // Ⓢ CONTAINS SOY
Ⓢ CONTAINS SULFUR DIOXIDE AND SULFITES
Ⓢ CONTAINS LUPINES // Ⓢ CONTAINS MILK
Ⓢ CONTAINS MOLLUSCS
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BAR
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