

# SIGNATURE COCKTAILS

## LET IT BE

Vodka, Coconut Rum, Passion Fruit Purée, Apple Juice, Lemon Juice



## SORREL GLOW

London Dry Gin, Elderflower Liqueur, House-made Sweet & Sour, Sorrel Leaves



## ROLL OVER BEETHOVEN

Vodka, Triple Sec, Strawberry Purée, Lemon Juice, Mango Juice



## IDLE APE

Scotch Whisky, Almond Liqueur, Pineapple Cordial, Lime Juice, Orange Bitters



## ROYAL BLOOM

Butterfly Pea Tea-Infused Vodka, Triple Sec, Pineapple Juice, Mango Purée, Lemon Juice



## THULIAN

Strawberry-Infused Dry Vermouth, Jägermeister Orange, Campari, Lemon Juice, House-made Simple Syrup



## MOCKTAILS

### ZU-ZU

Apricot Juice, Orange Juice, Mango Purée, Lemon Juice, Mint Leaves



### TROPICAL FOREST

Apple Juice, Pineapple Juice, Coconut Purée, Lemon Juice, Basil Leaves



## THE PERFECT GETAWAY

Rose-Infused London Dry Gin, Lychee Liqueur, Grapefruit Juice, Lemon Juice, House-made Simple Syrup



## DUBLIN DUSK

Irish Whiskey, Mastiha Liqueur, Yuzu Purée, Fresh Citrus Blend



## 100% GLUTEN-FREE COCKTAILS

### AEGEAN SECRET

Dark Rum, Almond Liqueur, Ginger & Lemon-Infused Green Tea, House-made Citrus Syrup



### FLOR DE FUEGO

100% Agave Tequila, Elderflower Liqueur, House-made Hibiscus Tea, Lemon Juice, House-made Simple Syrup



At Akra Fethiye, most ingredients featured in our cocktail menu are carefully crafted in-house by our mixologists within our dedicated mixology laboratory.

By prioritising seasonal and locally sourced produce, each cocktail is designed to express the natural character of its ingredients. In line with our sustainability philosophy, we apply a zero-waste approach wherever possible, minimising environmental impact while delivering a distinctive and memorable drinking experience.

