

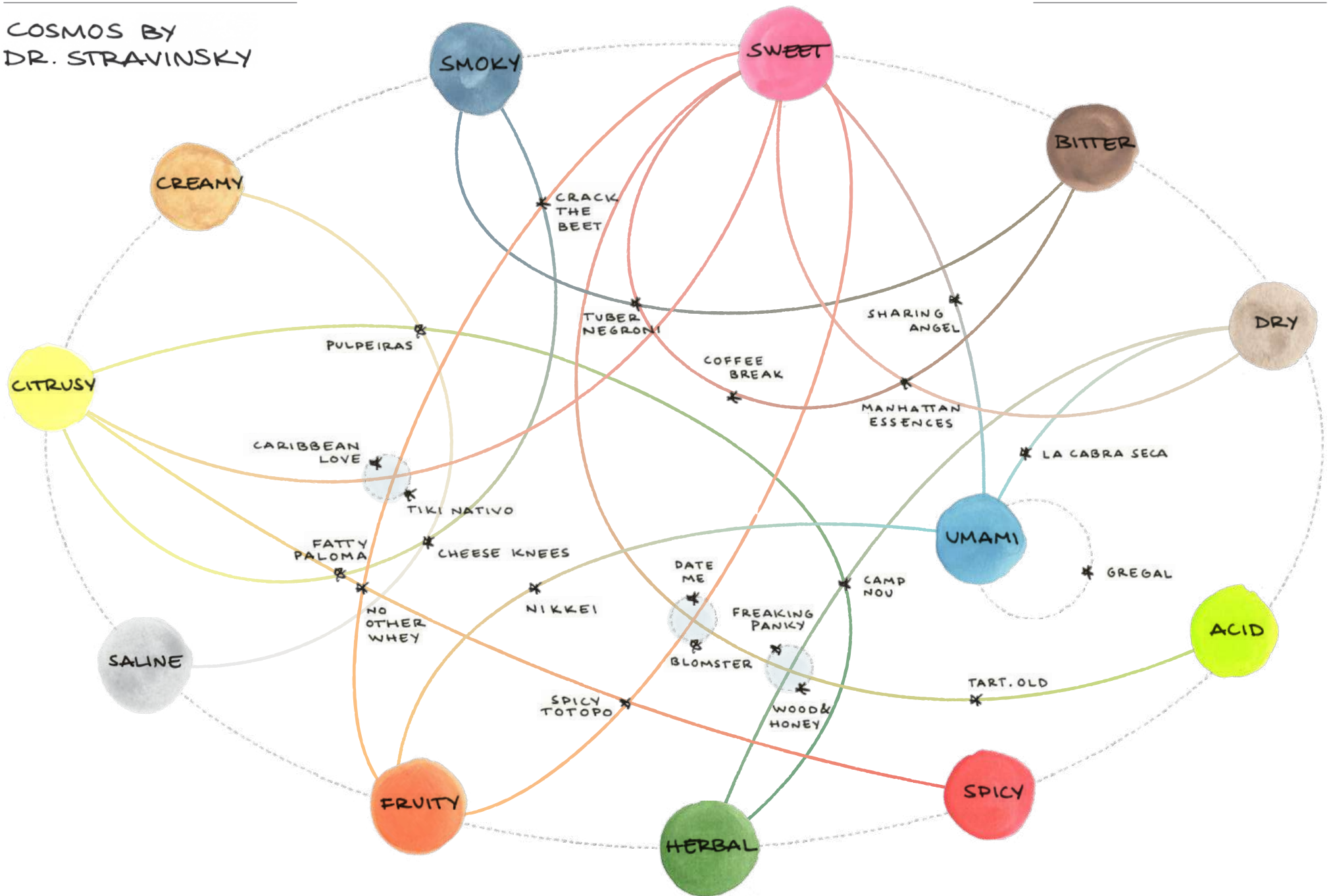


I'VE DECIDED TO EMBARK ON A JOURNEY
ACROSS SPAIN IN SEARCH OF THE AGE-OLD
TECHNIQUES BEHIND THE CREATION AND
PRODUCTION OF SOME OF THE COUNTRY'S
MOST TRADITIONAL PRODUCTS. AND I DO SO
AWARE THAT IT WILL BE A STEP FORWARD
IN THE PHILOSOPHY THAT HAS ~~BE~~ CHARAC-
TERIZED US, WITH CRAFTSMANSHIP AS THE
UNEQUIVOCAL HALLMARK OF MIXOLOGY.

AFTER A FEW YEARS DURING WHICH WE
HAVE FINE-TUNED THE USE OF DIFFERENT
TECHNIQUES IN OUR COCKTAILS, IT'S TIME
TO PUT **INGREDIENTS** AT THE CENTER. JOIN
ME ON THIS JOURNEY AS WE DISCOVER,
TOGETHER, ALL THESE LOCAL PRODUCERS
WHO WORK IN A SUSTAINABLE, 0-KM WAY.



COSMOS BY
DR. STRAVINSKY



MANTIKILLA (TIKI BUTTER)

ON DR. STRAVINSKY'S FIRST TRIP, WE VISITED CHANTADA, A TOWN IN THE HEART OF GALICIA, TO LEARN THE PROCESS BEHIND MAKING BUTTER FROM AIRAS MONIZ, ONE OF THE COUNTRY'S BEST PRODUCERS. THERE THEY TAUGHT US THE KEYS TO MAKING TOP-QUALITY BUTTER WITH THE FINEST POSSIBLE INGREDIENT: MILK FROM COWS THAT THEY THEMSELVES BREED AND CARE FOR.

TECHNIQUE:

MANTIKILLA

CONTRIBUTORS:

AIRAS MONIZ

ORIGIN:

GALICIA



ABOUT THE TECHNIQUE:

OUR BUTTER IS MADE USING AIRAS MONIZ SOUR CREAM THAT WE THEN MACERATE WITH A MIXTURE OF 6 SPICES AND A SPECIAL DASH OF WASABI.

#1

COFFEE BREAK

13€

- CHICORY WOODFORD RYE
- DR. STRAVINSKY "CAFAKE" LIQUEUR
- AMER PICON
- MADEIRA WINE
- MANTIKILLA FOAM
- COINTREAU
- CHOCOLATE



• • • • •

BITTER, SWEET, STRONG
* LOW ABV AVAILABLE 11€

#2

CARIBBEAN LOVE

15€

- DON JULIO BLANCO TEQUILA
- CARIBBEAN CORDIAL
- ITALICUS
- VICHI
- WHITE CHOCOLATE WITH COCONUT



→ (BUTTER WASHED)

• • • • •

SWEET, FRUITY,
CITRUSY, FIZZY
* AVAILABLE WITHOUT ALCOHOL 11€

#3

PULPEIRAS

13€

- PISCO 1615 MARINE
- DR. STRAVINSKY HERBAL LIQUEUR
- GALICIAN TOFFEE
- CHARTREUSE VEGETABLE ELIXIR
- ANGOSTURA BITTERS



• • • • •

CITRUSY, SALINE,
CREAMY, HERBAL
* AVAILABLE WITHOUT ALCOHOL 12€

#4 MANHATTAN ESSENCES

14€



- BACARDI 8 RYE GASK FATWASHED MANTIKILLA
- AMARGO ROJO DR STRAVINSKY
- VERMUT CAPPANO DRY
- MUYU VETIVER GRIS
- HAVANO TOBACCO PERFUME

→ (FAT WASHED)

• • • • •

STRONG, BITTER, DRY
* LOW ABV AVAILABLE 12€

#5 NO OTHER WHEY

15€



- SANTA TERESA 1796 GRILLED PINEAPPLE
- ~~AGRICOLE~~ AGRICOLE RHUM
- WASABI SAKE
- GREEN CHARTREUSE
- PLUM, I SUPPOSE EMPIRICAL SPIRITS
- LIME
- CHERRY AND CITRUS PERFUME

→ (WASHED WITH MANTIKILLA WHEY)

• • • • •

CITRUSY, STRONG,
FRUITY, SPICY
* LOW ABV AVAILABLE 12€

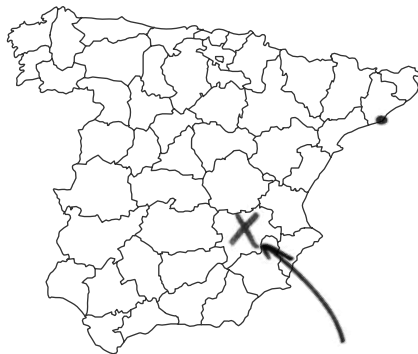
STRAVINSKY VINEGAR

ON OUR SECOND ~~TRIP~~ TRIP, WE HEADED TO ALBACETE. CASTILE-LA-MANCHA IS AN AREA STEEPED IN A GREAT TRADITION OF WINE AND VINEYARDS, AND THERE WE VISITED A FAMILY THAT HAS BEEN USING THIS INGREDIENT FOR YEARS TO MAKE VINEGARS. THEY TOLD US ALL THE SECRETS OF WINEMAKING AND, WITH THEIR INNOVATION AND PASSION, INSPIRED US TO MAKE OUR OWN VINEGAR.

TECHNIQUE: **STRAVINSKY VINEGAR**

CONTRIBUTORS: ~~BRUNDA~~ **VINAGRES**
GOYVAL

ORIGIN: **ALBACETE**



ABOUT THE TECHNIQUE:

OUR VINEGAR IS MADE FROM A BLEND OF RHUBARB AND SWEET POTATO WINE, TO WHICH WE THEN ADD A TOUCH OF PINK PEPPER.

#1 **BLOMSTER**

14€



GIN BAREIKSTEN
~~DR.~~ DR. STRAVINSKY CITRUS LIQUEUR
• FERMENTED TANGERINE WINE
• JASMINE LIQUEUR
• DR. STRAVINSKY VINEGAR
SAKURA TEA
FLOWERS

• • • • •

SWEET, FRUITY,
ACID, FIZZY
* LOW ABV AVAILABLE 12€

#2 **TART.OLD**

14€



COGNAC PIERRE TERRAND
• CALVADOS AVALLEN
• PICKLED CARROT SYRUP
SHITAKE TINCTURE
PICKLED CARROT WITH
OUR ~~VINEGAR~~ VINEGAR

• • • • •
•

STRONG, SWEET, ACID
* AVAILABLE WITHOUT ALCOHOL 11€

#3 **-BREAKING-PANKY.**

14€



BOMBAY SAPPHIRE GIN WITH BENZOIN
RAICILLA LA VENENOSA
VERMUT BIANCO MANCINO
REDISTILLED FERNET BRANCA
RINQUINQUIN
PICKLED GRAPE IN OUR VINEGAR
→ (REDISTILLATION, MACERATION)

• • • • •

STRONG
~~SWEET~~, DRY,
BITTER, HERBAL

#4 WOOD & HONEY

RUM DIPLOMÁTICO RE. WITH EUCALYPTUS

RUM DIPLOMÁTICO PLANAS

- DR. STRAVINSKY VINEGAR
- CHAMPAGNE MEAD
- EUCALYPTUS

→ ~~W~~ (FERMENTATION)

• • • • •

13€



AG ACID, DRY, HERBAL
* LOW ABV AVAILABLE 11€

#5 DATE ME

RUM ZACAPA 23 YEARS
WITH DATES

BRANCA MENTA

- STRAWBERRY SHRUB
- SAGE CORDIAL
- COCOA BITTERS
- CHOCOLATE DATES

• • • • •

14€



FRUITY, SWEET, ACID
* AVAILABLE WITHOUT ALCOHOL 11€

STRAVINSKY GOAT CHEESE

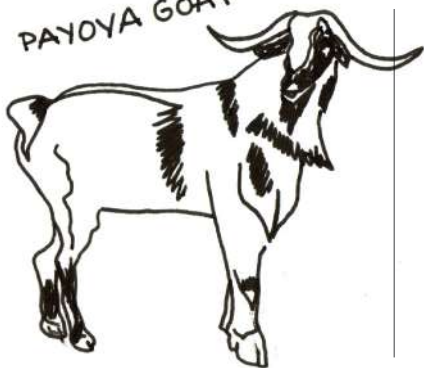
THE THIRD STOP WAS THE ANDALUSIAN CITY OF CADIZ; MORE SPECIFICALLY, THE BEACH OF BOLOGNA IN THE MIDDLE OF A BEAUTIFUL NATURAL PARK, WHERE WE FOUND EL CABRERO DE BOLOGNA, PRODUCERS OF CHEESE FROM INDIGENOUS GOATS OF THE PAYOYA BREED, WHICH THEY ALLOW TO GRAZE FREELY THROUGHOUT THE NATURAL PARK. THEY TAUGHT US HOW TO MAKE CHEESE, ITS PROCESSES, AND THE VARIETIES THEY PRODUCE. THANKS TO THEIR ADVICE, WE WERE ABLE TO MAKE OUR OWN CHEESE FOR DR. STRAVINSKY.

TECHNIQUE: STRAYVINSKY
GOAT CHEESE

CONTRIBUTORS: EL CABRERO DE BOLONIA

ORIGIN: CADIZ

PAYOYA GOAT



ABOUT THE TECHNIQUE:

SEMI-
OUR CHEESE IS A ~~WATER~~ CURED GOAT'S MILK
FROM THE PAYOYA BREED, WHICH THAT WE
CRAFT WITH GREEN APPLE, BEE POLLEN
& LICORICE.
AND

#1 CRACK THE BEET

TEQUILA MUENTA / MEZCAL TRES TRIBUS
FAT WASH WITH CHEESE

- BEETROOT AND SEA BUCKTHORN CORDIAL
PALO CORTADO
YOGURT CRACKER



14€

→ (FAT WASHED)

• • • • •

CITRUSY, SMOKY, SWEET, FRUITY
* LOW ABV AVAILABLE ^{12€}

#2 LA CABRA SECA

TANQUERAY N°TEN GIN, REDISTILLED WITH CHEESE

LUSTAU DRY VERMUT
SALINE SOLUTION
AYUUK EMPIRICAL SPIRITS
CHEESE DR. STRAVINSKY & OLIVE



13€

→ (REDESTILLATION)

• • • • •

STRONG, DRY, UMAMI
* LOW ABV AVAILABLE ^{12€}

#3 CHEESE KNEES

ROKU GIN
LAPHROIG 10
• CHEESE & GINGER SYRUP
LEMON
HONEYCOMB CANDY



13€

• • • • •

CITRUSY, CREAMY, SMOKY
* AVAILABLE WITHOUT ALCOHOL ^{11€}

#4 SPICY TOTOPO

- JOHNNIE WALKER GOLD LABEL
- NIXTA VINEGAR
- CHEESE & SWEET CHILI LIQUEUR
- TAMARIND SYRUP
- GINGER TEPACHE

TOTOPO

●●●●●●

13€



ACIDIC, SPICY, FRUITY
* LOW ABV AVAILABLE 12€

#5 NIKKEI

KETEL ONE VODKA WITH ~~YELLOW~~ CHILI

- CORDIAL UMAMI
- MANGO KOMBUCHA
- RADISH SPROUTS

●●●●●●

12€



~~UMAMI~~ UMAMI, FRUITY, ACID.
* AVAILABLE WITHOUT ALCOHOL 11€

THE CLASSICS

THE CLASSICS NEVER DIE! ~~THEY~~
THEY REMIND US OF THE ESSENCE,
~~PHILOS~~ PHILOSOPHY AND PERSONALITY
OF DR. STRAVINSKY FROM THE
VERY BEGGINING. HERE YOU'LL
FIND THOSE COCKTAILS THAT
HAVE BEEN, AND CONTINUE TO BE,
SIGNATURE DRINKS OF THE BAR,
FOR WHAT THEY REPRESENT
IN THE HISTORY OF THE ESTABLISH-
MENT AND HOW MUCH OUR
GUESTS HAVE ENJOYED THEM
EVER SINCE THE OUTSET.

→ CAMP NOU

- GIN TANQUERAY N°10
- TIO PEPE SHERRY
- HERBAL SYRUP
- LEMON
- DILL V. FLOWERS

14€



CITRUSY, DRY, SWEET
* LOW ABV. AVAILABLE 12€

→ FATTY PALOMA

- TEQUILA PATRÓN SILVER / MEZCAL UNIÓN
- CHEDDAR CHEESE FATWASH
- CAJUN SYRUP AND ~~PADRÓN~~ PADRÓN PEPPERS
- LEMON
- HOMEMADE GRAPEFRUIT SODA
- CAJUN SPICES V. SALT

14€



UMAMI, SMOKY, CITRUSY

→ TIKI NATIVO

- DEWAR'S 12 SCOTCH WHISKY
- DR. STRAVINSKY RATAFIA
- DR. STRAVINSKY CITRUS LIQUEUR
- PINEAPPLE SHRUB
- DR. STRAVINSKY ORGEAT
- LEMON
- "PINEAPPLE CRACKER"

15€



~~LOW~~ FRUITY, SWEET, CITRUSY
* LOW ABV AVAILABLE 12€

→ ~~BEER~~ TUBER NEGRONI

- BLACK TRUFFLE MEZCAL KOCH
- CAMPARI
- CINZANO 1757 SWEET VERMOUTH
- DR. STRAVINSKY PINE LIQUEUR
- TÊTE MOINE CHEESE

14€



BITTER, SWEET, SMOKY, STRONG

→ GREGAL

- BOMBAY SAPPHIRE DRIED TOMATO GIN
- MEDITERRANEAN CORDIAL
- LEMON
- TOMATO & HERBS HOMEMADE SODA
- CHERRY TOMATO & FETA CHEESE

13€



UMAMI, CITRUSY
* AVAILABLE WITHOUT ALCOHOL 11€

→ SHARING ANGEL

- FOIE GRAS MAKER'S MARK BOURBON
- BITTER ORANGE MARMALADE
- PEDRO XIMENEZ
- EMPIRICAL SYMPHONY 6
- ANGOSTURA BITTER
- ORANGE LEAF

15€



SWEET, UMAMI, STRONG

SNACKS

- > ARTISANAL CHIPS 5€
 - > DR. STRAVINSKY OLIVE BLEND 5€
 - > EUROPEAN ANCHOVIES 7€
 - > NORTH ATLANTIC ANCHOVIES 10€
 - > CHEESE PLATTER
(WITH OUR ARTISANAL CHEESES) 12€
 - > SAUSAGE PLATTER 16€
 - > BREAD WITH DR STRAVINSKY MANTIKILLA 7€
 - > DR STRAVINSKY PICKLED MIX 6€
 - > HOUSEMADE KIMCHI 8€
 - > SALMON CUBES 12€
-

TAKE THE DR. HOME

-  ORIGINAL DR STRAVINSKY T-SHIRT 18€
 -  DR STRAVINSKY 2024 T-SHIRT 20€
 -  ORIGINAL DR. STRAVINSKY SWEATSHIRT 30€
 -  DR. STRAVINSKY CAP 18€
 -  DR. STRAVINSKY NOTEBOOK 12€
 -  DR. STRAVINSKY PIN 4€
 -  POSTCARDS 3/4€
 -  DR. STRAVINSKY GLASSES 15€
BY WLIRMAS
 -  DR. STRAVINSKY CERAMIC GLASSES 30€
BY STUDIO BAHLER
 -  DR STRAVINSKY 2024 MENU 40€
-

GLOSSARY OF HOMEMADES

B

Dr. Stravinsky Bitter Red: our *Amargo Rojo* is a bitter made from Catalanian red wine, artisanal mead from organic wild honey, herbs and roots, sandalwood, frankincense and myrrh.

C

Cordial: a homemade preparation similar to a syrup, but with a dash of acidity, which can be a combination of acids or natural citrus juices.

Caribbean cordial: a cordial based on lychee, coconut water and guava.

Beetroot and sea buckthorn cordial: a beetroot juice base cooked with sea buckthorn (berry) and corrected with citric and malic acid.

Mediterranean cordial: spinach, arugula, olive oil, vinegar, sugar and salt, all crushed and then filtered.

Umami cordial: a cordial based on edamame, fermented cilantro, our Dr. Stravinsky cheese, passion fruit and oil.

F

Fermented tangerine: we ferment the tangerine juice, top it with a jasmine liqueur, and mature it in a sherry wine barrel to obtain a kind of tangerine wine aged in a barrel.

K

Mango Kombucha: a black tea-based kombucha that we ferment for 15 days, and then carry out a second fermentation with the mango to extract all the flavor for our kombucha.

L

Dr. Stravinsky liqueurs: artisanal preparations of liqueurs for which we macerate the main ingredient in 96° grain neutral alcohol, then reduce it with natural low-mineralization water, and, finally, add a specific amount of sugar, which can range from 100 g to 200 g per liter.

Dr. Stravinsky "Coffake" Liqueur: homemade liquor with licorice, black cardamom, nutmeg, cinnamon and cocoa.

Dr. Stravinsky citrus liqueur: we macerate five citrus fruits (lemon, lime, grapefruit, orange and tangerine) in base alcohol, the peels and pulp of the fruit for 24h, and then just the peels for another 24h.

Dr. Stravinsky herbal liqueur: an artisanal liqueur based on Albariño wine and alcohol with typical Galician herbs (lemon thyme, sage, dill and lemon beebrush).

Cheese and sweet chili liqueur: a liqueur created by macerating our Dr. Stravinsky cheese in an alcohol base that we then reduce, adding sugar and our sweet chilli sauce.

O

Dr. Stravinsky Orgeat Syrup: we roast the almonds, crush them, and then cook them with orange peels and wormwood.

P

Pickled carrots: we observe a process to preserve carrots with vinegars and spices, to later conserve and consume them with this touch of vinegar. ↗ ↖

S

Scotch with Scraps: Scotch whisky that we macerate in the fruit scraps of preparations like pineapple, pineapple skins, ginger, citrus peels and spices.

Shrub: a preparation based on fruit, sugar and vinegar.

Pickled pear and date shrub: we preserve the dates and pears with vinegar, which we then crush with sugar to make our shrub.

Pineapple shrub: we make our shrub by crushing the pineapple with water, sugar and kombucha vinegar.

Cajun and Padrón pepper syrup: we cook the Padrón peppers until brown, mash them with water, sugar, and our Cajun spice mix, and then filter.

Herbal syrup: a syrup with a dill, basil and coriander base.

Cheese and ginger syrup: we crush our Dr. Stravinsky cheese with honey and fresh ginger juice.

Pickled carrot syrup: we cook the carrot with vinegar, wine and condiments that we then let pickle to later make our syrup.

T

Tepache with ginger: a fermentation based on pineapple skins, spices, sugar and, in this case, we add fresh ginger juice to the fermentation. ↙

Shitake tincture: a maceration of shitake mushroom in an alcohol base with bitter roots to bring out the earthy taste of the mushroom.

Tobacco tincture: a maceration of tobacco leaf with an alcohol base to extract all the aroma and flavour of the leaf, with herbs and roots to accentuate its flavour.

Galician Toffee: an artisanal preparation based on our *Mantikilla* (tiki butter), lemon juice and sugar.

V

Nixta Vinegar: vinegar based on a corn liquor. We reduce its alcoholic volume and ferment it to convert the alcohol into acid and obtain this vinegar with the flavor of corn liquor.

AWARDS



NUMBER 90 IN 2018
NUMBER 25 IN 2019
NUMBER 52 IN 2020



TEN BEST NEW OPENINGS
IN THE ~~WORLD~~ WORLD 2017



BEST COCKTAIL MENU IN SPAIN 2017

AWARDS



MIXOLOGIST AWARDS:

BEST NEW EUROPEAN BAR 2017 - 2018.



WORLD CLASS®
Embassy

WORLD CLASS IS THE MOST IMPORTANT
COCKTAIL COMPETITION IN THE WORLD.



#58 IN 2023
#58 IN 2022
#79 IN 2021
#39 IN ~~20~~ 2020
#27 IN 2019

DR.
STRAVINSKY



'24