

The background of the entire page is decorated with various tropical plant illustrations. In the top left, there are green monstera leaves and a yellow palm frond. In the top right, there are blue and white striped palm fronds. On the left side, there is a large, detailed drawing of a banana leaf. In the bottom left, there is an orange palm frond and a green monstera leaf. In the bottom right, there is a large, stylized brown palm frond. A small red hummingbird is flying towards the left in the middle right area.

SEÑAL

EXPLORING TASTE

COCKTAIL MENU



HUMAN EMOTIONS

“All relationships begin by listening to each other, feeling accepted and understood. Then, we move on to speaking and building a true connection filled with laughter and joy. As the relationship deepens, we begin to think and feel for each other, creating moments of emotional connection. All it takes for all this... is a smile!”

COCKTAILS

#Listen to Me

Aromatic vodka with toffee caramel and tropical pineapple, sculpted with freshly squeezed lime and white chocolate - combining sweet intensity with exotic freshness. A taste experience you don't want to end!

#Talk to Me



Gin, melon, and tropical coconut in a refreshing colada, with caramelized hazelnut, Aegina pistachio, and fresh lime offering the perfect balance of sweet and salty freshness. Simply summer in a glass!


#Think of Me

Gin meets juicy apricot, peaches, and mandarin juice for a fruity explosion. A dash of vanilla softens the taste, while fresh lime adds brightness, and ginger bubbles finish it off with a spicy kick. A cocktail that combines freshness, intensity, and sweetness in every sip!

#Feel Me

Spicy rum from exotic Saint Lucia blended with aged tropical rums, fresh and cool lime, green apple, juicy pineapple, and cinnamon. Served in an exotic bamboo leaf with aromatic bitters.





#Touch Me

A twist on the classic Mai Tai with aged rums, pistachio, fresh lime, and tropical fruits like mango, passion fruit, and apricot. Aromatic bitters complete this exotic, fruity twist full of intensity and freshness.



#Fall in Love with Me

White tequila and mezcal join forces with cool, juicy watermelon, coconut cream, and fresh lime to create a tropical colada with smoky intensity. A salty touch completes the flavor, making it the perfect summer treat with an exotic twist.



#Kiss Me

White tequila from the villages of Guadalajara, aromatic bergamot and fresh lime, vanilla, and icy, refreshing grapefruit soda in our own version of a Paloma.



#Love Me


Aperol and mastiha meet exotic passion fruit and juicy watermelon, while prosecco brings the essential freshness and bubbles. A playful twist on the classic spritz with tropical notes that will transport you to summer moments.

#Sing!

Aperol with melon, mango, and lime, prosecco bubbles and aromatic bitters. A tropical spritz that tastes like a sunset in every sip, full of color and freshness.

#Smile!

A delightful non-alcoholic experience that combines freshness and surprise in every sip: tropical pineapple, pear, cool lime, and naughty ginger.



Cocktails You Loved at Senal Now Classics!

These cocktails combine the art of mixology
with the pleasure of taste, creating true classics
that remain in our hearts.

Coco Chanel

Vodka with coconut flakes,
juicy blackberries, fresh lime
juice, apricot, and peach.
A fruity cocktail full of
freshness and exotic flavors!

Thym - Isis

Gin, fresh lime, mint leaves,
cucumber, green apple,
flowers, and ginger. A fresh
and playful cocktail that
combines garden freshness
with a spicy touch!

Illuminatti

Vodka with gin, fresh lime,
cheeky sparkling ginger,
tropical fruits, and
Japanese lychee.
A cocktail that mixes
intensity and freshness
with an exotic, fizzy flavor!
The tropical foam elevates
the experience with every
sip!

Senal Zombie

Rum with rum and more
rum...! Our own rum blend,
with almond, citrus,
cinnamon, tropical passion
fruit and pineapple, aromatic
bitters - in our beloved
Zombie.

*"Where the waves meet the shaker...
taste paradise"*

Bar consulting service Konstantinos Kotsos

Clement
— R H U M —