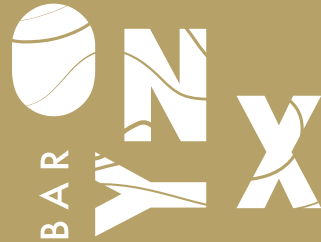


ALEPH  ROME
HOTEL

 **ON**
BAR **YEN** **X**



Dear guests,
Welcome to Onyx Bar.

It is our hope that your experience here reflects the passion and attention that has gone into every aspect of its creation. A beautiful space, we invite you to unwind, enjoy, celebrate and indulge as our talented and dedicated Onyx team makes you feel most welcome and at home. This menu was created combining imaginative and progressive mixology with refined, effortless style.

Salute!

THE MARTINI

Paying homage to the most iconic cocktail of all time...

"Gin, vermouth, sometimes bitters, lemon twist or olive, and lots of opinions. Those are the ingredients of a Martini. But the last item is the most important... Something about the Martini gets people worked up, certain that the world might have a fighting chance at decency, if only people would adhere to their particular recipe."

Robert Simonson, the Martini Cocktail



**TELL US YOUR STYLE
WE'LL MIX YOUR
SELECTION TABLESIDE**

CLASSIC

Sipsmith London Dry, Dry Vermouth,
Orange Bitters, Olive or Lemon Oils
€ 19

DIRTY

Tanqueray Ten, Dry Vermouth,
Umami Bitter, Feta-Stuffed Olive
€ 19

GIBSON

Sipsmith, Fino Sherry, Shiso,
House-Pickled Onion
€ 19

SAMA

Ketel One, Sake Kizan, Ginger Shrub
€ 19

ARTIC CHOC

Most predominant bitter notes given by the use of Cynar and harmonized by the homemade mint soda that makes it fresher.

Italian soul

Cynar, Mancino Rosso, Bitter Fusetti,

Soda Mint

€ 19

EL CONTE

The world's most beloved ingredients, reimagined in a cocktail style that has fallen out of favors. A refreshing explosion of flavors.

Bitter and Citrus

Campari, Cocchi Riserva, Sherry Fine,

Amaro Formidabile, Lemon, Sugar

€ 19

THE FOLGORESCION

The reinterpretation of a classic in a European key, given by the use of calvados, an apple cider distillate, and the use of a sage syrup that makes it more particular.

Citrus and vegetable

Casamigos Tequila, Calvados Morin,

Orange Liquor, Sage, Lime

€ 19

ONYX CLUB

This cocktail celebrates everything we love about fruit and wine, with their 'good', edible fruits, resulting in an elegant sour mix with herbal notes.

Sweet and perfumed

Courvoisier VSOP Cognac, Winter Cordial,

Organics Bitter Lemon

€ 19

RED SKYE

Past and tradition re-imagined.

Firm but soft, this elegant mix comes into a futuristic serve.

Corpulent and sweet

Talisker Skye, Aperol, Honey Mix,

Organics Black Orange

€ 19

THE CAPTAIN COFFEE

The most beloved fire cocktail, reinterpreted using some of the least favored ingredients.

A sharp coffee blend that reconciles contrasting elements.

Smoked and toasted

Zacapa 23y, Glenfarclas 105 cask, Coffee,

Pean Nuts, Black Tea

€ 19

NON ALCOHOLIC COCKTAILS

“O” MULE 2.0

Seedlip Spice, Pineapple,
Organics Ginger Beer

€ 14

RED PASSION

Seedlip Grove, Cranberry, Lime, Organics
Purple Berry

€ 14

BASILIO

Lime, Passion Fruit, Agave,
Organics Mix Lemon & Black Orange

€ 14

BEVERAGE LIST



APERITIFS

€ 11

Aperol Barbieri
Bitter Campari
Campari Soda
Lillet Blonde
Pernod
Ricard
Mancino Rosso
Mancino Secco
Vermouth Antica Formula "G.Carpano"
Vermouth Cocchi
Vermouth del Professore
Noilly Prat
Vermò
Italicus
St.German

GIN

GERMANIA

Monkey 47 € 18
Elephant € 18

INGHILTERRA

Beefeater € 16
Bombay Sapphire € 16
Star of Bombay € 16
Hayman's € 15
London Dry Gin n°1 € 18
Plymouth € 18
Sipsmith € 16
Tanqueray € 16
Tanqueray n. 10 € 16

ITALIA

Sabatini Gin € 16
The Barmaster € 14
Gin del Professor A la Madame € 16
Gin Villa Ascenti € 16
Gin Malfy "Originale" € 16

SPAGNA

Gin Mare € 16

SCOZIA

Hendricks's Gin € 18

VODKA

POLONIA

Belvedere € 19

FRANCIA

Grey Goose € 19
Citadelle € 19

RUSSIA

Belluga € 19
Kauffman Collection € 25
Moskovskaya € 15
Stolichnaya € 15
Stolichnaya Elite € 18

NETHERLANDS

Kete One € 16

USA

Tito's € 14

TEQUILA & MEZCAL

MESSICO JALISCO

Ocho Blanco	€ 15
Don Julio Blanco	€ 16
Don Julio Reposado	€ 18
Don Julio Anejo	€ 20
Espolon Blanco	€ 15
Tequila Vida	€ 17

OAXACA

Mezcal Nuestra Soledad	€ 14
Mezcal Del Miguey Vida	€ 14
Miel de Tierra	€ 18

RUM & CACHACÀ

BRASILE

Cachaça Leblon	€ 15
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CUBA

Havana 3 años	€ 15
Havana 7 años	€ 16
Matusalem Anejo 15 anos Reserva	€ 18
Bacardi Carta Blanca	€ 15
Bacardi Carta Oro	€ 15

GUADALUPA

Damoiseau VSOP	€ 18
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GUATEMALA

Zacapa 23y	€ 18
Botran Riserva Blanca	€ 15

JAMAICA

Appleton v/s	€ 15
Appleton 12 years	€ 16
Capitan Morgan Black label	€ 16

MARTINICA

J.Bally Pyramid 12y	€ 18
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REPUBBLICA DOMENICANA

Brugal Blanco	€ 20
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CARIBBEAN

Sailor Jerry Spiced	€ 15
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VENEZUELA

Diplomatico Reserve	€ 17
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SCOTCH BLENDED WHISKY

Berry Bros & Rudd Highland Blended Malt	€ 17
Berry Bros & Rudd Islay Blended Malt	€ 17
Berry Bros & Rudd Speyside Blended Malt	€ 17
Ballantine's	€ 16
Chivas Regal 12y	€ 16
Johnnie Walker Red Label	€ 15
Johnnie Walker Black Label	€ 16
Johnnie Walker Blue Label	€ 37
Monkey Shoulder	€ 16
Johnnie Walker Red Rye Finish	€ 16

SCOTCH SINGLE MALT

HIGHLANDS

Ancnoc 12y	€ 16
Glenmorangie 10y	€ 16
Glenmorangie La Santa 12y	€ 18
Oban 14y	€ 16
Talisker Skye	€ 16
Talisker 18y	€ 35

LOWLAND

Glenkinchie 12y	€ 16
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ISLAY

Ardbeg 10y	€ 17
Ardbeg An Oa	€ 18
Bowmore 15y	€ 17
Caolila 12y	€ 17
Lagavulin 16y	€ 17
Laphroaigh 10y	€ 17

SPEYSIDE

Aultmore 12y	€ 17
Glenfiddich 12y	€ 16
Glenfiddich 18y	€ 18
Maccallan Sienna	€ 20

JAPANESE WHISKY

YOICHI

Nikka From the Barrel	€ 20
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SENDAI

Nikka Miyagikyo Single Malt	€ 18
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IRISH WHISKEY

DUBLINO

Jameson	€ 16
Jameson Black Barrel	€ 16

ANTRIM

Bushmills 10y	€ 16
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CANADIAN WHISKY

ONTARIO

Canadian Club	€ 15
Crown Royal	€ 19

AMERICAN WHISKY

KENTUCKY

Jim Beam White Label	€ 15
Jim Beam Rye	€ 15
Knob Creek Small Batch	€ 15
Knob Creek Rye	€ 15
Bulleit	€ 15
Bulleit '95 Rye	€ 15
Maker's Mark	€ 18
Wild Turkey 101 Proof	€ 16
Wild Turkey Rye	€ 15
Woodford Reserve	€ 16

TENNESSE

Jack Daniel's Old nr.7	€ 16
Jack Daniel's Single Barrel	€ 18

BRANDY & CALVADOS

ITALIA

Vecchia Romagna € 14

SPAGNA

Cardinal Mendoza € 15

Carlo I € 16

FRANCIA

Calvados pays d'auge Perè Magloire VSOP € 16

COGNAC

Courvasier VS € 15

Hennessy XO € 36

Remy Martin VSOP € 18

Remy Martin XO € 25

Tesseron XO € 25

Delamain Vesper € 36

BAS ARMAGNAC

Dartilongue Bas Armagnac Hors d'Age € 15

Dartilongue Bas Armagnac 1974 € 28

PORTO & SHERRY

Graham's Porto White € 14

Graham's Porto De Tawny € 15

Tio Pepe Fino € 15

GRAPPE

SINGLE GRAPE - FRIULI

Berta Tre Soli Tre € 25

Berta Roccanivo € 25

POLY VARIETAL GRAPPE - VENETO

Bonaventura Maschio 903 Barrique € 15

Bonaventura Maschio Prime Uve Nere € 12

Bonaventura Maschio Prime Uve Bianca € 12

Bonaventura Maschio "q.b" € 15

LIQUORS

€ 9

Amaretto Di Saronno

Bailey's Irish Cream

Benèdectine D.O.M.

Chartreuse Jaune

Cherry Heering

Coentrau

Drambuie

Frangelico

Galliano

Grand Marnier

Kalhua

Limoncello

Mandarinetto Isolabella

Maraschino Luxardo

Mirto

Pimm's N°1

Sambuca

Liquore Strega

Southern Comfort

BITTER LIQUOR

€ 9

Amaro Averna
Amaro Montenegro
Fernet Branca
Vecchio Amaro del Capo
Amaro Lucano
Amaro Ramazzotti
Jagermeister
Unicum
Braulio
Varnelli Amaro Sibilla

BEERS

€ 9

ITALIA

Moretti
Moretti Doppio Malto
Icnusa non filtrata
Moretti O

SOFT DRINKS

€ 8

Acqua Tonica Tonic Water
Coca Cola
Coca Cola Zero
Fanta
Sprite
Ginger Ale
Red Bull
Organics by Red Bull
Fruit Juices
Lemon Ice Tea
Peach Ice Tea

FRESH JUICES

€ 12

With fresh seasonal fruits and vegetables
Freshly extracted juices
Freshly squeezed juices

MINERAL WATER

€ 6

Panna 750 ml.
S. Pellegrino 750 ml.

FOOD MENU



AVAILABLE DAILY
FROM 3.00 PM TO 10.30PM

SANDWICH

Aleph burger, hamburger di manzo, cheddar, bacon e cetriolini
Aleph burger, beef burger, cheddar, bacon and gherkins
(1-3-5-7-11-P) € 23

Club sandwich con pane, pollo, bacon, mozzarella, pomodoro, insalata, uova
Club sandwich with Bread, chicken, buffalo mozzarella, tomato, salads, egg
(1-3-5-7-P) € 24

Onyx Croque Monsieur
Toasted bread, ham, cheese, potato chips
(1-3-5-7-11-P) € 24

OTB Burger "Carne Libre" burger di rapa, chili vegano e salsa di anacardi
OTB Burger "Carne Libre" turnip burger, vegan chili and cashew sauce
(1-6-9-12-V) € 22

SALADS

Aleph salad con lattuga, gamberi, avocado, mais e pomodoro
Aleph salad lettuce, prawns, avocado, corn, tomato
(2-4) € 19

Caesar salad di pollo con lattuga, pollo grigliato, salsa caesar, crostini e veli di parmigiano
Caesar salad with lettuce, grilled chicken, caesar sauce and croutons of bread salad
(1-3-4-7-11) € 19

Insalata di misticanza e spinacino, feta, noci e semi di zucca
Mixed Salad and baby spinach, feta cheese, teriaky sauce, nuts and pumpkin sauce
(5-7-8-V) € 19

Caprese con mozzarella di bufala Campana, pomodoro e basilico
Buffalo mozzarella caprese from Campania, with tomato and basil
(7-V) € 16

Tutti prezzi sono incluso servizio e IVA.

Gentile Cliente, secondo le esigenze di lavorazione i prodotti contrassegnati (*) sono congelati o possono subire un processo di abbattimento della temperatura fino a -18°.

Il pesce crudo è sottoposto ad abbattimento della temperatura per garantire la salubrità del prodotto.

In caso di allergia o intolleranza alimentare, per favore richiedi informazioni al nostro personale.

Gentile ospite, in base al nuovo regolamento EU 1169/2011 (informazioni alimentari al consumatore), se siete affettati da allergie o avete necessità dietetiche particolare e gradite conoscere gli ingredienti utilizzati trovate qui l'indicazione dei possibili allergeni presenti nelle proposte dei nostri menu. Chi avesse particolari esigenze può rivolgersi al responsabile.

ALLERGENI

A-Alcol; P-Maiale; V-Vegetariano; 1 – cereali;
2 – crostacei; 3 – uova; 4 – pesce; 5 – arachidi;
6 – soia; 7 – latte; 8 – frutta con guscio;
9 – sedano; 10 – senape; 11 – semi di sesamo;
12 – anidride solforosa e solfiti;
13 – lupini; 14 – molluschi

All prices are included service and VAT.

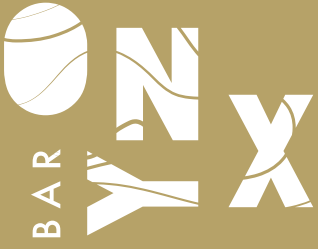
Dear guest, according to the working requirements, the food product marked (*) they are frozen or may be subjected to blast chilling up to -18°. Our raw fish undergoes a process of blast chilling in order to guarantee the absolute integrity of the product.

In the case of allergy or any food intolerance, please ask us.

Under the new EU regulation 1169/2011 (food information to consumers), if you suffer from allergies or have special dietary needs, and you would like to know the ingredients used, here is an indication of possible allergens in the proposal of our menu. If you would have any further questions about used ingredients, intolerances or allergies, please do not hesitate to ask the restaurant manager.

ALLERGENS

A – Alcol; P – Pork; V – Vegetarian
1 – cereals;
2 – crustaceans; 3 – egg; 4 – fish; 5 – peanuts;
6 – soy; 7 – milk; 8 – nuts; 9 – celery; 10 – mustard;
11 – sesame; 12 – sulphur dioxide and sulphites;
13 – lupins; 14 – molluscs





CURIO
COLLECTION
BY HILTON™

