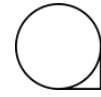


# MIXOLOGY WORKSHOP

MASTERCLASS/ ADVANCED







# MASTERCCLASS

Prohibition era  
Modern Classic  
Best of Klar





## Prohibition Era

Travel back in time and taste Prohibition era cocktails in our speakeasy space. Cocktails based on gin, cognac and bourbon, following the original recipes.

## What kind of cocktails will we prepare?

Old Fashioned  
Hemingway Daiquiri  
Mint Julep

### Price:

2-4 people / 300,-  
4-8 people / 260,-  
8-12 people / 240,-



## **Modern Classic**

Modernist twists on classic cocktails and recipes that have delighted the world - this is our take on modern classics.

## **What kind of cocktails will we prepare?**

Pornstar Martini  
Mezcal Negroni  
Paloma

### **Price:**

2-4 people / 300,-  
4-8 people / 260,-  
8-12 people / 240,-





## **Best of Klar**

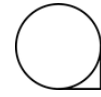
Best of us, from us. Our original cocktails that you won't find anywhere else. elsewhere. You will learn innovative approaches to ingredients and surprise your friends with your knowledge.

## **What kind of cocktails will we prepare?**

Klar Sour  
Flower Punch  
Savia

### **Price:**

2-4 people / 280,-  
4-8 people / 240,-  
8-12 people / 220,-



# ADVANCED

Brunch favorites  
Old Friends  
Simple classics







## **Brunch favorites**

**What kind of cocktails  
will we prepare?**

Pornstar Martini  
Negroni Sbagliato

**Price:**

4-8 people / 210,-  
8-12 people / 200,-



# Old Friends

**What kind of cocktails  
will we prepare?**

Old Fashioned  
Whisky Sour

**Price:**

4-8 people / 210,-  
8-12 people / 200,-





## Simple classics

What kind of cocktails  
will we prepare?

Klar Sour  
Negroni

Price:

4-8 people / 200,-

8-12 people / 190,-

# NITRO COCKTAILS







Looking for a unique and unforgettable experience?  
Look no further than our molecular cocktail  
workshops!

Led by acclaimed confectioner and liquid nitrogen expert Adrian Monika, this workshop will take you on a journey of flavor and texture like no other.

Our workshop is designed to teach you the art of molecular gastronomy, focusing on liquid nitrogen. Adrian will guide you through the safe and proper use of liquid nitrogen, and you will have the opportunity to experience it first-hand, freezing various ingredients and even touching it!

You'll learn to create a variety of amazing cocktails, including ice gin sour popcorn, ice balls with ice cream inside, whiskey in the form of edible stones, and lollipops made with anti-grill (teppanyaki nitro). And if that's still not enough, our curriculum can be tailored to your needs - whether you're looking for a fun and interactive experience or a master's workshop to bring new skills to your bar or kitchen.

price: from 2900,- net per group (set individually)





# CATERING

In our kitchen we can prepare catering for you in the form of hot and cold fingerfoods.





# A proposal for refreshments at a budget of PLN 40 net / person:

Plates of selected meats and cheeses

Foccacia with rosemary

Nuts







## **Proposal for refreshments at a budget of PLN 80 net / person::**

Proposal for refreshments at a budget of PLN 80 net /  
person:

Tartalettes with creamy ricotta and roasted tomato

Plates of selected cold cuts and cheeses

Foccacia with rosemary

Goat cheese pralines with elderflower sauce

Bruschetta of homemade foccaccia with creamy cottage  
cheese and toppings, for example: avocado, roasted  
cherry tomatoes , peach with balscamico, prosciutto  
with figs

Baked bruschetta with pesto cherry tomatoes and  
mozzarella

Lettuce romaine lettuce boats with caesar dressing with  
pomegranate, and prosciutto crasta

Caprese appetizers  
mini veggie burgers





# PIZZA PARTY

Or would you like to try our Italian pizza on San Marzano tomatoes, 00 flour from the Lazio region and fresh mozzarella fior di latte?



We offer 30,- net / pizza. Order to your heart's content during the meeting.

**1. Margherita 28,-** 🌿

san marzano d.o.p. tomatoes / mozzarella fior di latte / basil leaves (1,2)

**2. Diavola 36,-**

san marzano d.o.p. tomatoes / mozzarella fior di latte / spianata picante / parmesan d.o.p. (1,2,3)

**3. Diavola cremosa 38,-**

san marzano d.o.p. tomatoes / mozzarella fior di latte / spianata picante / mascarpone / truffle paste (1,2,3)

**4. Cotto 34,-**

san marzano d.o.p. tomatoes / mozzarella fior di latte / cotto ham / mushrooms (1,2)

**5. Capra Verde 36,-** 🌿

basil aioli / mozzarella fior di latte / goat cheese / zucchini / cherry tomatoes / arugula / pepper (1,2)

**6. Peperonata 40,-** 🌿

san marzano d.o.p. tomatoes / roasted peppers / mozzarella di buffalla / garlic / cherry tomatoes / arugula / lemon oil (1,2,4)

**7. Carbonara 38,-**

(pizza bianca) mozzarella fior di latte / pancetta / mushrooms / garlic / parmesan d.o.p. / black pepper (1,2,4)

**8. Amatriciana 36,-**

san marzano d.o.p. tomatoes / mozzarella fior di latte / pancetta / red onion / chili flakes / parsley (1,2,3,8)

**9. Crudo with roasted paprika 38,-**

san marzano d.o.p. tomatoes / mozzarella fior di latte / prosciutto crudo / roasted paprika with rosemary and garlic / cherry tomatoes / arugula (1,2,4)

**10. Gamberi 42,-**

san marzano d.o.p. tomatoes / mozzarella fior di latte / shrimps / cherry tomatoes / basil leaves (1,2,6)

**11. Pumpkin with creamy bufala 38,-** 🌿

san marzano d.o.p. tomatoes / mozzarella fior di latte / roasted pumpkin with rosemary / fresh mozzarella di bufala d.o.p. / basil leaves / roasted nuts / honey (1,2,4,5,7)

**12. Tre Formaggi 36,-** 🌿

san marzano d.o.p. tomatoes / mozzarella fior di latte / camembert / mascarpone / truffle olive (1,2)

**13. Napoli 36,-**

san marzano d.o.p. tomatoes / mozzarella fior di latte / salami napoli / red onion / capers / oregano (1,2)

**14. Dolce Picante 42,-**

san marzano d.o.p. tomatoes / mozzarella fior di latte / nduja / bubon sauce / cherry tomatoes / thyme (1,2)

**15. Asparago 40,-** 🌿 (seasonal)

san marzano d.o.p. tomatoes / mozzarella fior di latte / asparagus / ricotta / lemon / thyme / pepper (1,2)





OKLAR

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