

## MUSIC, ART & ENTERTAINMENT FEE

Wir freuen uns, dass Sie unsere Künstler mit einem Beitrag von 2,50€ pro Person unterstützen.

Mit dieser Unterstützung realisiert die Ory Bar Ihren Anspruch und Wunsch Künstlern aus München ununterbrochen eine Bühne zu bieten.

Dieser Betrag wird nur an Abenden berechnet, an dem ein Künstler auftritt.

Vielen herzlichen Dank!

## MUSIC ENTERTAINMENT FEE

We are pleased that you support our artists with a contribution of 2,50€ per person.

With this support the Ory Bar realizes its claim and wish to offer a stage to artists from Munich.

This amount will only be charged on evenings when an artist is performing.

Thank you very much!



**BRASS 13**

Lillet & Brass Blend /  
Verjus / Salt



**STONE 17**

Sipsmith Gin / Tarragon /  
Riesling / Verjus /  
Balsamic Vinegar / Salt



**GREEN WALL 14**

Roku Gin / Basil /  
Schweppes Matcha Tonic/  
Lime / Baijiu



**GREEN VELVET 15**

Jose Cuervo Traditional  
Silver / Coconut / Cacao /  
Lemon / Mint



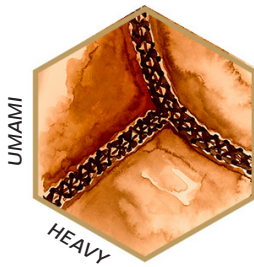
**RED VELVET 15**

Belvedere Vodka /  
Martini Rubino / Raspberry /  
Buttermilk / Lemon



**DARK WOOD 16**

Hennessy VS Cognac /  
Timur Pepper / Ginger Ale /  
PX Sherry / Verjus



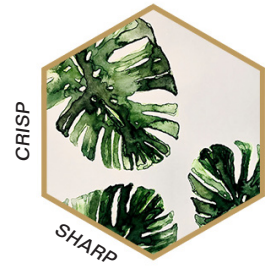
**LEATHER 13**

Jim Beam Rye /  
Mezcal / Cynar / Chinotto /  
Maple / Soy



**LIGHT WOOD 21**

Macallan 12y /  
Dry Vermouth /  
Stone Pine / Verjus



**PLANTS 15**

Banks 5 Island  
/ Parsley & Chervil /  
Mastiha / Honey / Lime



**LINEN 19**

Plymouth Gin / Champagne  
Ruinart „R“ / Oolong Tea /  
Honey / Spices

**Ory**

# Ory Classics

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<b>PINA COLADA</b> <i>creamy, tropical</i> 15.5 Bacardi Carta Blanca Rum, Coconut Sorbet, Pineapple	<b>MAI TAI</b> <i>tiki, refreshing</i> 17 Appelton 12 Jamaican Rum, Roasted Almond, Orange & Lime, Mint
<b>WHISKEY SOUR</b> <i>boozy, sour</i> 14.0 Jim Beam Rye, Lemon & Lemon Peel, Sugar	<b>MOJITO</b> <i>minty, sparkling</i> 15 Banks & Bacardi Rum, Mint, Lime, Soda
<b>NEGRONI</b> <i>herbal, fruity, bitter</i> 14.0 Ory Gin, Campari, Vermouth, Seasonal Wine, Strawberry, Thyme, Herbs & Spices	<b>BRAMBLE</b> <i>fruity, crisp</i> 14 Berry Infused Gin, Lemon, Sugar, Sorbet
<b>MARGARITA</b> <i>fresh, citrusy</i> 16 Patron Blanco Tequila, Agave, Citrus Variety, Lime, Sea Salt	<b>ESPRESSO MARTINI</b> <i>smooth, kicking</i> 13 Belvedere Vodka, Light Roast Coffee, Triple Sweet
<b>BLOODY MARY</b> <i>umami, hangover killing</i> 14.5 Vodka, Tomato Mix, Herbs & Spices	<b>FRENCH 75</b> <i>citrusy, vitalizing</i> 19.5 Oxley Dry Gin, Oleo Saccharum, Ghost Lemon, Champagne

## From Zero to Hero

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<b>MA'ORY</b> <i>creamy, floral, fruity</i> 12.5 Martini Vibrante & Floreale, Rhubarb, Currant, Oregano, Fever Tree Wild Berry Ory VegWhite	<b>SNEAKY DRAGON</b> <i>tiki, smoky</i> 12.0 Lapsang Souchong Tea, Grapefruit, Lemon, Maple, Chili, Saline Solution, Pineapple
<b>PACHUERO</b> <i>umami, complex, surprising</i> 13.5 Clear Tomato Essence, Coriander, Vanilla, Tonka Bean, Cacao Bitters	<b>PIÑATA</b> <i>fresh, vitalizing</i> 13.0 Pineapple Tepache, Hibiscus, Lime, Spices
<b>OISHI SOUR</b> <i>fresh, exotic</i> 13.0 Green Tea, Calpis, Yuzu, Lemon, Wakame	<b>AMERICANO AMERICANO</b> <i>smooth, herbal</i> 11.5 Mondino Senza, Red Wine Reduction, Espresso, Chinotto Lemonade
<b>NOGRONI</b> <i>herbal, bitter</i> 12.0 Undone No.7 Italian Bitter Type, Lyre's Aperitif Rosso, Juniper, Lemon & Orange	<b>PALM'S COVE</b> <i>sweet, exotic, creamy</i> 12.5 Passion Fruit, Emmer Grain, Butter, Palo Santo Acid Water, Lime, Kefir, Vanilla
<b>NATSUKI</b> <i>crisp, minty, fruity, sparkling</i> 14.0 Kombuco Fizz Mint Kombucha, Pomelo, Spices, Puh Er Tea, Berry Sorbet	

*„Nur das was Du  
selbst erlebst, bleibt.“*

## Sharing Is Caring

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<b>FINE DE CLAIRE OYSTER</b> Lemon Wedge, Mignonette Sauce	4
<b>PIMENTOS DE PADRON</b> Fleur De Sel, Smoked Pepper Sauce	11
<b>HERITAGE VS ITALIAN LIFESTYLE</b> Heirloom Tomato, Burrata, Shiso Pesto, Sprouts	22
<b>CHICKEN SATAY</b> Roasted Stripes Of Poulard With Peanut Sauce, Wild Herbs, Crushed Cashews	14
<b>QUINOA RISOTTO</b> With Beet Root, Tofu, Wild Herbs	25
<b>ORIENTAL CRUNCH</b> Flatbread, Hummus, Tomato, Cucumber, Early Leeks	21
<b>VEGGIE FRIES</b> Root Vegetables, Mediterranean Herbs, Spicy Dip	12
<b>DELUXE FRIES</b> Truffle Fries, Early Leeks, Parmesan, Truffle Mayonnaise	16

## Bar Classics

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<b>CAESAR SALAD</b> Romana Salad, Poached Egg, Tyrolean Bacon	20
With Chicken Breast	+5
With Black Tiger Prawns	+9
<b>BAVARIAN CLUB</b> Sandwich With Chicken, Egg, Tyrolean Bacon, Sweet Potato Fries	30
<b>AVOCADO GREENS</b> Sandwich With Avocado, Dried Tomato, Tofu, Sugar Snap, Chips	26

## Dessert

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<b>CARAMEL &amp; CREAM</b> Crème Brûlée, Yuzu Strawberries, Whisky Foam	14
<b>OUR WAY OF CHEESECAKE</b> Curd Tartlet, Raspberry Confit, Tahiti Vanilla	12

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