



High above the city, Clara blends world-class cocktails with Berlin's raw edge. It's refined but never polished smooth, bold but never predictable. Each drink is a story - crafted with precision, finished with attitude. Because at Clara, the view is just a bonus. The real reason you're here is what's in your glass.

Sip the story. *Stay for the moment.*

BAR CLARA CLASSICS

TACHELES 54 – 14€

SIPSMITH SLOE GIN, RASPBERRY, LYCHEE, PEAR, ROSE, VERJUS

A refreshing house signature that layers tart fruit with floral depth - Berlin grit meets refined charm.

ALSO AVAILABLE ALCOHOL-FREE

CUCUMBERING – 14€

PISCO 1615, CHARTREUSE GREEN, KAFFIR LIME, THYME, CUCUMBER VINEGAR, LIME

A bright and herbal cocktail, crisp and cooling, with the sharp lift of cucumber and citrus.

KYLIE MINOGUE – 15€

BELVEDERE, VANILLA LIQUEUR, LEMON, SUGAR, CHAMPAGNE

Pop, sparkle, and a touch of diva energy: playful, vibrant, and unapologetically glamorous.

ALSO AVAILABLE ALCOHOL-FREE

We are a cashless venue and accept credit or debit cards only.

BUBBLY AFFAIR

GARDEN MOON – 12€

TANQUERAY NO. TEN, TIO PEPE, BUTTERFLY PEA TEA, HERBAL SODA

A floral, herbaceous highball that's low in ABV but full of character. Light in body, bold in spirit - a refined toast without excess.

ALSO AVAILABLE ALCOHOL-FREE

VELVET REVOLVER – 12€

AMARETTO ADRIATICO BIANCO, SANGUE MORLACCO CHERRY LIQUEUR, LIME, PINK GRAPEFRUIT SODA

Amaretto and cherry meet bright citrus in a smooth, velvety mix. Fresh, balanced, and irresistibly soft.

MANDARINE SPRITZ – 13€

HNT CLEMENTINE, APEROL, PROSECCO, SODA

A brilliant twist on the spritz: mandarin brings vibrancy while bubbles lift the mood. Light yet decisive, the perfect start to the night.

HALL OF FAME

BITTER GIUSEPPE – €12

CYNAR, ANTICA FORMULA, LEMON, ORANGE BITTERS

An aperitivo of contrasts: bitter, sweet, and sour notes in perfect harmony.

TORONTO – €14

BULLEIT RYE, MAPLE SYRUP, FERNET, ANGOSTURA BITTERS

An Old Fashioned with darker soul - maple rounds the edges, Fernet adds a bold herbal kick.

ROYAL BERMUDA YACHT CLUB – €15

RUM BLEND, FALERNUM, DRY CURAÇAO, LIME, ANGOSTURA

A Daiquiri that sets sail: enriched with spice and complexity for a voyage to the tropics.

RAPSCALLION – €15

JOHNNIE WALKER BLACK LABEL, ARDBEG 5 YEARS, PEDRO XIMÉNEZ SHERRY, WALNUT BITTERS, ABSINTHE

Warm, smoky, and layered with nutty intensity - rebellious yet refined.

RECREATED LEGENDS

PIRATES AND WITCHES – €14

RON SANTIAGO DE CUBA, COCCHI VERMOUTH DI TORINO, PEDRO XIMÉNEZ SHERRY, MOZART CHOCOLATE SPIRIT, STREGA, ORANGE BITTERS)

A Manhattan told through the voice of rum: spice, herbs, and chocolate depth create a cocktail with mystery and warmth.

YUZULITA – 15€

DON JULIO BLANCO, YUZU SAKE, OLIVE OIL, LIME

A twist on Tommy's Margarita: sharp yuzu brightness balanced with the smoothness of olive oil, creating elegance in every sip.

GOLDEN DECADENCY – 17€

HENNESSY VSOP, MADEIRA, HONEY, APRICOT LIQUEUR, LEMON, CHOCOLATE

A Sidecar steeped in luxury: layers of fruit, honey, and chocolate offer richness and sophistication.

RICKY MARTINEZ – 17€

COMPLICE MEZCAL, FERNET HUNTER, ANTICA FORMULA, PIERRE FERRAND DRY CURAÇAO, HAZELNUT EAU-DE-VIE

A Martinez with no rules: mezcal smokiness collides with herbal bitterness and nutty undertones in a bold sensory journey.

JETLAG – 17€

BULLEIT BOURBON, FREIEMEISTER AMARO, BITTER GRAN CLASSICO, CITRIC SOLUTION, ACQUA DI CEDRO

A modern whisky itinerary: bitter, balsamic notes balance with citrus sweetness, creating a drink both bold and refined.

RISING SUN – 18€

HIBIKI HARMONY, PIMENTO DRAM, GUAVA SYRUP, LEMON, LAPSANG SOUCHONG SPRAY

A Lion's Tail reimagined: guava sweetness and spice meet Japanese whisky for tropical warmth with smoky depth.

@barclara.berlin

CHAMPAGNE + WINE

CHAMPAGNE

Jean Sandrin, Tradition Brut
0.1L 14€ - 0.75 90€

WHITE WINE

Riesling Sur Lie, Weingut Scheuermann
Pfalz, Germany
0.1L 8€ - 0.75 48€

Mennetou-Salon Sauvignon Blanc,
Henri Bourgeois, Loire, France
0.1L 9€ - 0.75 55€

ROSÉ

Miraval, Perrin & Jolie-Pitt – Provence, France
0.1L 12€ - 0.75 75€

RED WINE

Barbera d'Alba Superiore, Sottimano – Piedmont, Italy
0.1L 10€ - 0.75 65€

Bourgogne Pinot Noir, Nicolas Gauffroy
Burgundy, France
0.1L 12€ - 0.75 67€

SNACKS

Chips – 3€

Smoked Almonds – 5€

Olives with Lemon – 7€

Small Fuet Salami – 7€

BEER + SOFT DRINKS

Noam – 7€

Radeberger (Alcohol-Free) – 5€

Red Bull - 4€

Fritz Kola – 3.5€

Fritz Kola Super Zero – 3.5€

Thomas Henry Tonic – 3.5€

Thomas Henry Spicy Ginger – 3.5€

Thomas Henry Pink Grapefruit – 3.5€

Aqua Monaco Sparkling Water – 4€