



Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the bar team know upon placing order. A discretionary 15% service charge will be added to your bill. All prices include VAT.

CHAMPAGNE & WINE

	<i>Glass</i>	<i>Carafe</i>
<i>Sparkling White</i>	<i>125ml</i>	<i>375ml</i>
Champagne Delamotte - <i>Annabel's</i> Cuvée n.v.	17	
Champagne Ruinart - Blanc de Blancs n.v.	21	
Champagne Krug - Grande Cuvée - 166ème Editon n.v.	39	
Gusbourne Reserve, England '14	16	
<i>Champagne Rose</i>		
Bruno Paillard - Première Cuvée n.v.	18	
	<i>Glass</i>	<i>Carafe</i>
<i>White Wine</i>	<i>125ml</i>	<i>375ml</i>
Chenin blanc - Stellenbosch - Good Hope '18, South Africa	9	27
Grüner Veltliner - Kamptal - Lois - F. Loimer '17, Austria	10	30
Chablis - G. Vrigaud '17, <i>France</i>	13	39
Sancerre - Le Chêne Marchand - P. Jolivet '17, France	14	42
Viognier - Calera '16, U.S.A.	14	42
Riesling Kabinett - Mosel - G.H. - J.J. Prum '16, Germany	15	45
<i>Rose Wine</i>		
Côtes-de-Provence - Rosé de Léoube '17, France	12	36
<i>Red Wine</i>		
Pinot noir - Zorzal - E.Filoso '16, Argentina	10	30
Malbec - Pannunzio '16, Argentina	11	33
Barbera d'Alba Superiore - T. Gianolio '15, Italy	12	36
Bordeaux Blend - Los Vascos '14, Chile	13	39
St-Emilion - <i>Annabel's</i> Claret - Derenoncourt '14, France	13	39
Barolo - Albe - G.D. Vajra '14, Italy	18	54
Margaux - Margaux du Château Margaux '11, France	25	75

The main wine list is also available upon request. All prices include 20% VAT. A discretionary 15% service charge will be added to your bill.

SIGNATURE COCKTAILS

Raspado

*Maestro Dobel Diamante Tequila,
Aperol, Mango & Terragon Shrub,
Sparkling Yuzu*

15.5

Lady Guadalupe

*Don Julio Blanco Tequila,
Acqua di Cedro, Lillet Blanc Guava Infused,
Agave Nectar*

15.5

Santa Anna

*Enemigo '89 Cristalino Tequila,
Chilli Sweet & Sour, Salty Papaya Water,
Lime Oils*

15.5

Pinata

*Tanqueray 10 Gin, Ancho Reyes Liquor,
Mandarin & Saffron Reduction,
Lemon Oils*

15.5

Cafe' de Oro

*Don Julio Blanco Tequila, Aloe Vera Essence,
Clarified Coffee & Hazelnut,
White Chocolate Extract*

15.5

SIGNATURE COCKTAILS

Zona Rosa

*Herradura Blanco Tequila,
Melon & Mint Shrub, Apple & Rhubarb Soda,
Lemon Oils, Eucalyptus Foam*
15.5

Madre Tierra

*Grey Goose Vodka, Amores Mezcal,
Matcha & Kaffir Cordial,
Citrus Oil*
15.5

Three Millennia

*Woodford Reserve Bourbon,
Sea-Buckthorn & Plantain Cordial,
Orange Bitter, Sage Infused Sherry*
15.5

Riviera Mayan

*Don Julio Blanco Tequila,
Pink Pepper & Bay Leaf Reduction,
Avocado & Cactus Pear Water,
Lemon Oils*
15.5

Justo Sierra

*Patron Silver Tequila, Wild Herbs Liqueur,
Caramelised Pina & Lime Oils,
Clarified Rice Milk*
15.5

SIGNATURE COCKTAILS

Michelada

*Avion Blanco Tequila,
Michelada & Beer
15.5*

Totonac

*Star of Bombay Gin, Bergamot Cordial,
Chipotle & Coconut Squash,
Citrus Oils
15.5*

Agua Fresca

*Amores Mezcal,
Mango & Bell Pepper,
Hibiscus & Pineapple, Slimline Tonic
15.5*

Mexican Mess

*Casamigos Blanco Tequila, Italicus,
Tamarind & Lime Cordial,
Pressed Turmeric
15.5*

Frida Kahlo

*Pisco Porton Chocolate Washed,
Cocchi Americano,
Strawberry & Quinine Shrub,
Grapefruit Oils
15.5*

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NON ALCOHOLIC

Jax Coco Water

*Toasted Ripe Coconut, Roasted Honey,
Hints of Caramel & Earthy Mineral*

Jax Coco Ginger & Lemon Water

*Natural Ginger & Lemon Juice,
Gently Carbonated*

Spicy Temptation

*Fresh Mint, Ginger, Peach Juice
Lime Juice*

Tropical

*Kiwi puree, Yuzu juice,
Lemongrass syrup & Seedlip, Aloe Vera*

all 7.5

COLD PRESS JUICE

Beetroot, Apple & Lemon

Coconut Water

Coconut, Lemon & Ginger

Kale, Spinach & Cucumber

Apple, Ginger & Lemon

Strawberries, Apple, Lemon & Mint

all 9

