

M E N U



C O C K T A I L S

all £12.5



CALICUT

spiced rum, mango, chai, lime,
soda



BEIRUT

mezcal, aperol, bell pepper,
lemon, bitters



DAMASCUS

tequila, hibiscus, cardamom,
herbs, lime, soda



CONSTANTINOPLE

olive oil mezcal, bourbon, sumac,
cherry tomato, lemon

If you have allergies or dietary restrictions please inform a member of the staff before ordering.
Bar and kitchen handle sesame seeds and nuts and there might be cross contamination.

An optional 12.5% service charge will be added to the bill. Thank you for your support.

C O C K T A I L S

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FAMAGUSTA

gin, yuzu, vermouth, sake,
grapefruit, soda



ALEPPO

tequila, tonka, amontillado
sherry, lime, orgeat



NEW WORLD

rum, pineapple, guava,
manzanilla sherry, soda



HUGO SPRITZ

elderflower, pandan, mint,
prosecco, soda

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PICANTE

tequila, chili, coriander, lime,
agave



00-75

lychee, gin, vodka, quinquina,
fino sherry



OLD MERCHANT

whiskey, apple, fennel, tarragon,
maple syrup, bitters

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N E G R O N I S

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N O R T H

bison grass, pear, gentian, white vermouth

W E S T

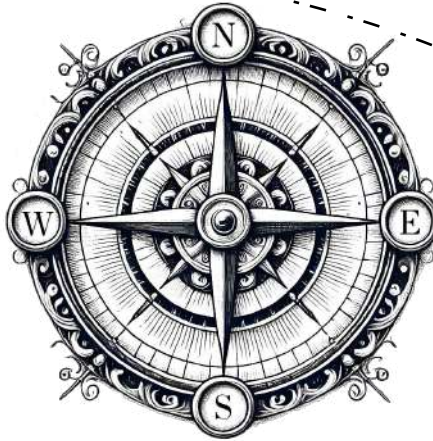
campari, licor de elote,
tequila, mezcal

E A S T

apple, vanilla,
muscat grapes,
cedrat fruit

S O U T H

campari, saffron vermouth, banana rum



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N Ø - A L C O H O L

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Safe Waters

BIRBANTØ  *#spicy #spiced #citrucy*

alcohol-free tequila, lime, agave, chili, coriander

MODESTØ  *#botanical #spiced*

pineapple, chili, juniper

RIBALDØ  *#fruity #spiced*

mango, chai, honey, soda

made with non-alcoholic distilled spirits and premium ingredients



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W I N E S

WHITE	175ml	bottle
Castel Firmian Pinot Grigio, Mezzacorona, Italy	8	32
Picpoul de Pinet St Clair, Luvignac, France	9.5	38
Marlborough Sauvignon Blanc, Babich, New Zealand	10.5	40
Lugana Catulliano, Pratello, Italy		45
Gavi di Gavi La Meirana, Broglia, Italy		48
Mâcon-Villages Vieilles Vignes, Rijckaert, France		55
RED	175ml	bottle
Primitivo, Visconti della Rocca, Italy	8	32
Nero d'Avola, Angelo, Italy	9.5	38
Malbec, Finca La Colonia Colección, Argentina		40
Montepulciano, La Valentina, Italy	12	48
Château Montaignillon, Montagne-Saint-Emilion, France		50
Amarone della Valpolicella, Masi, Italy		80
Tignanello, Marchesi Antinori, Italy		160
Sassicaia, Tenuta San Guido, Italy		360

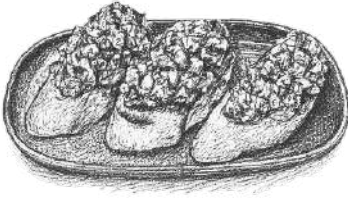
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B E E R S

	bottle
Birra Moretti, Lager, Italy, 4.6% abv	6
Noam, Unfiltered Lager, Bavaria, 5.2% abv	6.5
Ichnusa, Unfiltered Lager, Italy, 5% abv	6.5
Menabrea Ambrata, Amber Lager, Italy, 5% abv	6
White Rhino, Pale Ale, India, 4.3 % abv	6
White Rhino, IPA, India, 5.5 % abv	6
Menabrea Zero Zero, Lager, Italy, 0.0% abv	5
Sassy, Cider Brut, 5% abv	6.5

C I C C H E T T I



BRUSCHETTA

freshly chopped tomato, basil,
thyme, olive oil, bread

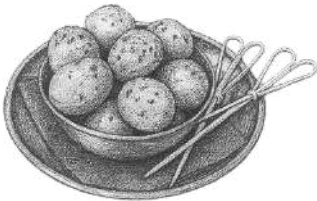
6



MANCHEGO & ANCHOVIES

manchego cheese, cherry
tomatoes, anchovies, olive oil

6



NONNA'S OLIVES

marinated mediterranean olives

3.5



CRUDO PLATTER

crudo ham, olives, capers, grissini,
herbs

11

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C I C C H E T T I



BRESAOLA PLATTER

bresaola, parmesan shaving,
rocket, balsamic, grissini

11



TOASTIE

ham, cheddar, bread, homemade
barbecue sauce

7



CHOCOLATE TRUFFLES

cocoa and carob dusted
chocolate truffles

2.5



TRUFFLE CRISPS

21.5g, 90kcal

2

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