

GIN & TONIC

THE BOTANIST - 10

The Botanist Gin stands out with its complex, herbaceous character, thanks to 22 foraged botanicals from the Isle of Islay in Scotland. This makes it a wonderfully nuanced choice for a gin and tonic.

ISLE OF HARRIS - 12

Isle of Harris Gin is celebrated for its unique use of sugar kelp, which imparts a maritime and subtly briny quality. Its flavor profile is fresh and well-balanced, featuring both citrus and herbal notes, making it an excellent choice for a distinctive gin and tonic.

MONKEY 47 - 15

Monkey 47 is a German gin renowned for its complex blend of 47 botanicals, which gives it a unique balance of herbal, floral, and citrus notes.

COCKTAILS

SPICY ROSE PALOMA - 16

Patron tequila, roses, habanero and grapefruit soda
grapefruit and pink pepper

MULE - 14

Grey Goose vodka, pineapple, peach, ginger beer
pineapple and sage

PENICILLIN - 14

Woodford Reserve bourbon, Aberfeldy 12 single malt, ginger and lemon
smoked rosemary and ginger candy

TOMMY'S SPICY MEZCALITA - 15

Verde Amaras mezcal, lime, agave, chilli rock salt
mexican powder and lime

PORNSTAR MARTINI - 14

Grey goose vodka, Cava, vanilla, passion fruit
passion fruit brulee

OUR FASHIONED - 15

Bacardi Reserva Ocho, PX sherry, Chocolate bitters, withe penja pepper

ESPRESSO MARTINI - 14

Grey goose vodka, espresso, white chocolate and vanilla
dark chocolate shaves

NEGRONI - 15

Bombay Sapphire gin, Campari and Carpano vermouth rouge
orange and chocolate noisette

COCKTAIL CARAFES

Served in elegant carafes, these cocktails are made for sharing and lingering. Sultry, bold and a little mysterious, each pour invites another. Perfect for late nights and stolen glances.

5 SERVES EACH

TOMMY'S SPICY MEZCALITA - 70

Verde Amaras mezcal, lime, agave, chilli rock salt
mexican powder and lime

NEGRONI - 70

Bombay Sapphire gin, Campari and Carpano vermouth rouge
orange and chocolate noisette

PORNSTAR MARTINI - 75

Grey goose vodka, Cava, vanilla, passion fruit
passion fruit brulee

VIRGINS

VIRGIN SBAGLIATO - 12

Sweet and sour mocktail with notes of citrus, bergamot and citrus
balanced by a touch of Indian tonic water.
Martini Vibrante, Seedlip 94, indian tonic.

FAKE MONARCH - 12

Sweet mocktail with the smooth, flavours of Roman chamomile
and elderflower.
Martini Florale, elderflower infusion, lemon juice.

TROPINA - 12

Spicy tropical mocktail with nuances of citrus,
black pepper, mango and pineapple.
Martini Vibrante, mango puree, lime juice, chilli pineapple, soda

FOREST - 12

Fresh and spiced mocktail, an enchanting mix of ginger and citrus
with a hint of apple sweetness.
Seedlip, apple juice, lemon juice, ginger

CHAMPAGNE & BUBBLES

**Cava Brut Organic 'No 1',
Dominio de la Vega, Utiel-Requena, Spain 8,95/ 49,50**

**Christoffe Champagne,
Chardonnay/Pinot Meunier/Pinot Noir, France 15 / 75**

**Ruinart Brut
Chardonnay/Pinot Noir/Meunier, Reims, France 15,50 / 99,50**

**Ruinart Blanc de Blancs
Chardonnay, Reims, France - / 125**

**Dom Pérignon Brut,
Chardonnay/Pinot Noir, Vintage 2012, Reims, France - / 375**

WINE

WHITE WINE

Picpoul de Pinet,
Languedoc, France 8,50 / 40

Sancerre,
Sauvignon Blanc, Domaine des Brosses, Loire, France 13 / 65

Chablis 1er Cru,
Domaine Geo roy, Bourgogne, France 15 / 75

Meursault Genevrières 1er Cru,
Domaine Bouzereau-Gruère, Bourgogne, France - / 150

Chassagne-Montrachet 2022
Domaine Sylvain Debord, Bourgogne, France - / 175

RED WINE

Pinot Noir Vin de France,
Domaine Eric de Louis, Loire, France 10 / 50

Barolo 'Bricco Bergera',
Nebbiolo, Sarotto Piemonte, Italy - / 95

ROSE WINE

Cinsault/Grenache,
Miraval Rosé, Côtes de Provence, France - / 60

Grenache/Whispering Angel
Chateau d'Esclans, Provence, France - / 75

BARBAROSSA'S OTHER ITEMS

WATER

Still/Sparkling	33cl	3
Still/Sparkling	75cl	6

SODAS

Sodas		4
Fever-Tree sodas		5

BEER

Noam Lager		7
Peroni 0.0%		4

SMALL PLATES

Oyster - 5
Japanese vinaigrette / Salmon eggs

Olives & Nuts - 6,5

Jamón Ibérico - 14,5
almonds / bread

Salmon tartare - 13,95
avocado

Tuna tataki - 16,95
chuka wakame / lemon zest

Veal croquettes (3 pcs) - 11,5

Scampi - 12,25
Herb butter / Chili

Calamari with tartare sauce - 12,25

Beef tataki - 16,95

Courgette Carpaccio - 12
Lemon / Pine nuts / Basil

Beef skewers - 19,5

PLATES

Ravioli - 20
Sage / Walnuts / Butter

Caesar Salad - 22
with chicken

Pork cheeks - 28
Stew / Jus de veau / Parmentier

SIDES

Asparagus w/ Parmesan - 9.5

Fries - 5.95

Bread with herb butter - 4.5

Sweet potato fries w/ Parmesan - 6.75

DESSERTS

Chocolate bavaroise - 11

Cheesecake - 8