

GIN & TONIC

THE BOTANIST - 9,50

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 - 12,50

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 - 14,50

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 - 13,50

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

MULE - 12

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

PENICILLIN - 13

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

TOMMY'S SPICY MEZCALITA - 13,50

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

PORNSTAR MARTINI - 13,50

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

OUR FASHIONED - 13

Bacardi Reserva Ocho, PX sherry, Chocolate bitters, white penja pepper cordial
Fine de Clair Oyster

ESPRESSO MARTINI - 13,50

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

NEGRONI - 13

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 - 62,50

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

NEGRONI - 60

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

PORNSTAR MARTINI - 62,50

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

VIRGINS

VIRGIN SBAGLIATO - 9,50

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 - 9,50

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

TROPINA - 9,50

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

FOREST - 9,50

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 7,95 / 38,95

Christoffe Champagne,

Chardonnay/Pinot Meunier/Pinot Noir, France 10,95 / 63,50

Ruinart Brut

Chardonnay/Pinot Noir/Meunier, Reims, France 12,50 / 75

Ruinart Blanc de Blancs

Chardonnay, Reims, France - / 139

Dom Pérignon Brut,

Chardonnay/Pinot Noir, Vintage 2012, Reims, France - / 299

WINE

WHITE WINE

Sancerre,

Sauvignon Blanc, Domaine des Brosses, Loire, France 11 / 55,25

Chablis 1er Cru,

Domaine Geo roy, Bourgogne, France 13,95 / 69,50

Meursault Genevrières 1er Cru,

Chardonnay, Viognier, Fleurie Lemorie, Cave des Saint, Languedoc, France 7,25 / 33,50

Verdejo

Venta de Don Quijote, Castille, Spain 5,95 / 27,50

Domaine Bouzereau-Gruère, Bourgogne, France - / 145

Chassagne-Montrachet 2022

Domaine Sylvain Debord, Bourgogne, France - / 160

WINE

RED WINE

Pinot Noir Vin de France,
Domaine Eric de Louis, Loire, France 8.25 / 43.75

Barolo 'Bricco Bergera',
Nebbiolo, Sarotto Piemonte, Italy - / 87.95

ROSE WINE

Vin de France Rosé,
Domaine Eric Louis, Loire, France 7.75 / 39

Grenache/Whispering Angel
Chateau d'Esclans, Provence, France - / 67.50

**BARBAROSSA'S
OTHER ITEMS**

WATER

Still/Sparkling	33cl	3.50
Still/Sparkling	75cl	5.95

SODAS

Soda's		3.75
Fever tree sodas		4.50

BEER

Noam Lager		6.95
Peroni 0.0%		4

STARTERS

Oyster - 5
Japanese vinaigrette / Salmon eggs

Olives & Nuts - 6,5

Jamón Ibérico - 14,50
Almonds / Bread

Salmon Tartare - 13,95
Avocado

Tuna Tataki - 16,95
Chuka Wakame / Lemon Zest

Veal croquettes (3pcs) - 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 - 4.50

Sweet potato fries w/ parmesan - 6.75

DESSERTS

Chocolate bavaroise - 11

Cheesecake - 8