



HARRY'S

ROOFTOP BAR & TERRACE

BY MIKHAIL HOTEL & LEISURE GROUP

INDEX

TERRACE MENU	1
SIGNATURES	3
CLASSICS	8
SPRITZ	10
MINDFUL DRINKING	10
GIN	11
VODKA	12
RUM	12
BRANDY	13
TEQUILA	13
BOURBON	14
SINGLE MALT	14
IRISH WHISKEY	15
LIQUEURS	15
WINES	16
BEERS	19
SOFT DRINKS	20
HOT DRINKS	20

TERRACE MENU

NIBBLES

MARINATED OLIVES

FETA - SUNDRIED TOMATO (V)

6

RED PEPPER HUMMUS

CHILLI FLAKES - LEMON OIL - CHARRED PITTA (V)

6.5

ROSE HARISSA MIXED NUTS

(V)

5

SWEET POTATO FRIES

CHILLI AIOLI (V)

5

TRUFFLE & PARMESAN FRIES

(V)

5

FOR THE TABLE

PRICE PER PERSON

SEAFOOD PLATTER

CRISPY KOREAN KING PRAWNS, THAI MONKFISH SKEWERS WITH CITRUS SALSA & CURRY AIOLI, PINEAPPLE, MANGO & YUZU OYSTERS, SWEET POTATO FRIES WITH CHILLI AIOLI, TRUFFLE & PARMESAN FRIES.

40

MEAT PLATTER

TENDER CHICKEN SKEWERS WITH HARISSA MAYONNAISE, TERIYAKI GLAZED PORK BELLY WITH PICKLED APPLE & APPLE GEL, AROMATIC CRISPY DUCK TACOS WITH CHILLI JAM & PICKLED CUCUMBER, SWEET POTATO FRIES WITH CHILLI AIOLI, TRUFFLE & PARMESAN FRIES.

40

VEGETARIAN PLATTER

SELECTION OF DIPS RED PEPPER HUMMUS & TAHINI, WILD MUSHROOM SPRING ROLL WITH TRUFFLE AIOLI, CHICKPEA & CORIANDER FALAFEL SERVED WITH POMEGRANATE MOLASES & FLAT BREAD, SWEET POTATO FRIES WITH CHILLI AIOLI, TRUFFLE & PARMESAN FRIES.

30

PLATTERS ALSO INCLUDE A SELECTION OF NIBBLES INCLUDING MARINATED OLIVES, RED PEPPER HUMMUS & ROSE HARISSA MIXED NUTS.

TERRACE MENU

SMALL PLATES

TENDER CHICKEN SKEWER

HARISSA MAYONNAISE

10

SEARED BEEF

SPICED SOY CARAMEL

13

CRISPY KOREAN KING PRAWNS

GARLIC AIOLI

11

TERIYAKI PORK BELLY

PICKLED APPLE, APPLE GEL

8.5

THAI GREEN MONKFISH SKEWER

CITRUS SALSA, CURRY AIOLI

12

CRISPY DUCK TACOS

SPICED PICKLED CUCUMBER, WATERMELON, CHERRY HOI SIN

10

WILD MUSHROOM SPRING ROLL

TRUFFLE AIOLI (V)

8

CHICKPEA & CORIANDER FALAFEL

POMEGRANATE MOLASES, TAHINI AND PICKLED ONION (V)

7.5

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGENS, INTOLERANCES OR DIETARY REQUIREMENTS.

PLEASE NOTE...

OUR MENU IS PREPARED IN A KITCHEN WHERE NUTS, GLUTEN, DAIRY AND OTHER ALLERGENS MAY BE PRESENT. FOR FURTHER INFORMATION PLEASE SPEAK WITH A MANAGER TO FIND OUT HOW WE MAY BE ABLE TO ADAPT OUR MENU TO SUIT YOUR NEEDS.

SIGNATURES

COCKTAILS

99 REASONS WHY

"TOMORROW, WE CAN EAT BROCCOLI. BUT TODAY IS FOR ICE CREAM."

Malory Hobson



WILD BERRY CIROC + FRENCH VANILLA VODKA + HALF &
HALF + CHAMBORD + LICOR 43 + GRENADINE

SIGNATURES

COCKTAILS

CAPTURED MOMENT

"I LIKE TO PHOTOGRAPH ANYONE BEFORE THEY KNOW WHAT THEIR BEST ANGLES ARE."

Ellen Van Unsworth



PINEAPPLE PLANTATION + HAVANA 3YO + DON PAPA +
PASSIONFRUIT PURÉE + PINEAPPLE JUICE + COCONUT CREAM +
GRAPEFRUIT BITTERS + CHERRY BITTERS

15

CAPTURE YOUR MOMENT
POLAROID PICTURE INCLUDED

SIGNATURES

COCKTAILS

JELLY FISHING

"LIFE IS A BEAUTIFUL MAGNIFICENT THING, EVEN TO A JELLYFISH."

Charles Chaplin



RHUBARB ARBER GIN + POMEGRANITE CIROC +
FRESH ORANGE JUICE + EGG WHITE + BLUE
CURAÇAO + LEMON JUICE + ELDERFLOWER TOP

SIGNATURES

COCKTAILS

PARADISEA

"NO BIRD SOARS TOO HIGH IF HE SOARS WITH HIS OWN WINGS".

William Blake



DON PAPA RUM + APEROL + PEACH PURÉE +
FRESH ORANGE JUICE + PINEAPPLE JUICE + FRESH LIME +
ORANGE BITTERS

SIGNATURES

COCKTAILS

TEA TO THE STARS

"THE DESIRE TO REACH FOR THE SKY RUNS DEEP IN OUR HUMAN PSYCHE"

Cesar Peltz



AVIATION GIN + CHAMBORD + MARASCHINO + GOMME +
FRESH LIME + CHERRY BITTERS + GRAPEFRUIT & APRICOT SODA

CLASSICS

COCKTAILS

RHUBARB DAIQUIRI

AFTER COMING TO AMERICA FROM CUBA IN THE END OF THE 19TH CENTURY, THIS DRINK FOUND RENEWED FAME IN THE 90'S WITH THE STRAWBERRY DAIQUIRI; WE'RE BRINGING THIS CLASSIC BACK TO ITS TRADITIONAL BEST, WITH A TWIST USING THE BRITISH SPRING FAVOURITE, RHUBARB.

11

SIDE CAR

MADE FAMOUS AT THE END OF WW1 AT THE RITZ HOTEL IN PARIS, THE SIDE CAR CONSISTS OF COGNAC, TRIPLE SEC AND LEMON. IN KEEPING WITH THE FRENCH THEME WE ARE REPLACING THE TRADITIONAL TRIPLE SEC AND REPLACING IT WITH THE MORE INDULGENT GRAND MARNIER.

11

ESPRESSO MARTINI

FINDING ITS ROUTES IN LONDON IN THE 1980'S, DERIVED FROM A PATRON ASKING FOR A DRINK TO MAKE THEM FEEL AWAKE WHILST DRUNK, THIS IS AN INDULGENT, TIMELY CLASSIC, ENJOYED BY MANY.

11

NEGRONI

WHEN THE GREAT COUNT NEGRONI ASKED HIS BARTENDER TO CHANGE UP HIS TRADITIONAL AMERICANO, HE TOOK OUT THE SODA FROM THE MIX OF CAMPARI, SWEET VERMOUTH AND SODA, AND SWAPPED IT FOR GIN. TO STAY WITHIN ITS TRADITIONAL ITALIAN ROUTES, WE'RE SWITCHING OUT THE DRY GIN FOR A ZESTY SAVILLE GIN, FINISHED WITH A GRAPEFRUIT TWIST.

11

SOUTHPORT SLING

THE WORD SLING COMES FROM THE GERMAN WORD 'SCHLINGEN', MEANING TO SWALLOW. HARRY'S HAVE DEVELOPED OUR VERY OWN TAKE ON THIS FRUITY AND FRESH CLASSIC.

11

CONQUISTADOR MARGARITA

WITH THE ARRIVAL OF THE SPANISH CONQUISTADORS, AROUND THE 16TH CENTURY, WHO INTRODUCED DISTILLATION TECHNIQUES, MEZCAL WAS BORN, BRINGING A SMOKY DEPTH TO THE CLASSIC MARGARITA.

11

CLASSICS

COCKTAILS

MAI TAI

ONE OF THE DRINKS THAT STARTED THE TIKI CRAZE. MADE FROM RUM, CURACAO AND ORGEAT. GARNISHED WITH A LIME REPRESENTING THE ISLAND, A CHERRY REPRESENTING A PERSON AND THE MINT REPRESENTING THE PALM TREE. THIS HAWAIIAN CLASSIC IS BEST ENJOYED ON THE TERRACE.

11

LONG ISLAND ICE TEA

IN THE 1920'S, IN THE MIDST OF PROHIBITION, CHARLES BISHOP WAS KNOWN FOR CREATING THE ORIGINAL LONG ISLAND ICED TEA. PACKING QUITE THE PUNCH, WE'VE GONE ALL OUT TO GIVE THIS CLASSIC THE RESPECT IT DESERVES.

11

CLOVER CLUB

NAMED AFTER A MEN'S CLUB IN BELLEVUE-STRATFORD HOTEL. PRE 20TH CENTURY. THIS GIN AND RASPBERRY COCKTAIL, GIVES OF SUBTLE, FLORAL TASTES NOTES. BEAUTIFULLY REFRESHING ON A WARM DAY.

11

WHITE LADY

THIS COCKTAIL ORIGINALLY INVENTED IN 1900'S. HAD BEEN REINVENTED A NUMBER OF TIMES, UNTIL THE RECIPE WAS FINALISED IN THE 20TH CENTURY AT THE SAVOY HOTEL IN LONDON. THIS IS A SMOOTH AND CITRUSY COCKTAIL, CONSISTING OF GIN, ORANGE LIQUEUR, EGG WHITE AND LEMON.

11

OUR MIXOLOGISTS ARE EXPERTLY TRAINED. IF YOU HAVE ANY OTHER CLASSIC COCKTAIL REQUESTS, PLEASE ASK TO SPEAK WITH ONE OF OUR MIXOLOGISTS DIRECTLY OR PLEASE REUEST YOUR DRINK WITH YOUR SERVER. IF WE HAVE THE INGREDIENTS WE WILL HAVE THE OBEDIENCE!

PLEASE NOTE: ALL OFF MENU COCKTAILS WILL BE PRICED BY MEASURE OF ALCOHOL

SPRITZ

ROSE APEROL SPRITZ

APEROL, ROSE PROSECCO, SODA, FRESH ORANGE SLICE

11

THE HUGO SPRITZ

ST GERMAIN, PROSECCO, SODA, FRESH MINT, FRESH LIME

11

WHISKEY SPRITZ

JONNIE WALKER RED LABEL, GINGER ALE, SPARKLING APPLE, FRESH LEMON

12

MAI TAI SPRITZ

CAPTAIN MORGAN DARK, ORANGE CURAÇAO, ORGEAT, LIME, CHAMPAGNE TOP

13

SPRAZZI SPRITZ

GRAN MARNIER, VIOLET LIQUEUR, GRAPEFRUIT SODA, PROSECCO, PEYCHAUD BITTERS

12

ESPRESSO SPRITZ

KAHLUA, AMARO AVERNA, ESPRESSO, SODA, LEMON PEEL

11

MINDFUL DRINKING

LYCHEE NOHITO

LYCHEE PURÉE, FRESH LIME, MINT, SODA, NOSECCO TOP

8

MANGO MULE

MANGO PURÉE, HONEY, CUCUMBER, LIME, GINGER BEER TOP

8

APER'OLD ON A MINUTE, NO ALCOHOL?

LYRES ITALIAN SPRITZ 0%, NOSECCO, SODA, FRESH ORANGE SLICE

9

THE ICED "CWOFFEE" SPRITZ

LYRES COFFEE LIQUEUR 0%, ESPRESSO, VANILLA ESSENCE, SODA

9

GIN & TONIC

FEVER-TREE TONICS RANGE

25ML

BEEFEATER	3.9
BEEFEATER PINK	4
TANQUERAY	4
TANQUERAY FLOR DE SEVILLA	4.8
TANQUERAY ROYALE	4.4
TANQUERAY NO.10	4.7
SILENT POOL	5.4
MALFY ROSA	4.5
MALFY GIN LIMONE	4.5
MALFY GIN ROSA	4.5
MARTIN MILLERS	5
AVIATION	5
ELEPHANT GIN	5.3
HENDRICKS	5
LIVERPOOL GIN	5.6
LIVERPOOL ORANGE	5.6
WHITLEY NEILL RASPBERRY	4.5
WHITLEY NEILL RHUBARB & GINGER	4.5
WHITLEY NEILL QUINCE	4.5
MAREMAID	5
MAREMAID PINK	5.5
THE BOTANIST	4.8

VODKA

	25ML	BTL
KETEL ONE	4.2	125
GREY GOOSE	5.2	155
BELVEDERE	5.2	155
CIROC	5	145
CIROC RED BERRY	5.2	
CIROC PINEAPPLE	5.2	
CIROC APPLE	5.2	
CIROC PEACH	5.2	

ALL BOTTLES INCLUDE 3 JUGS OF MIXERS OR 10 CANS OF REDBULL

RUM

	25ML
CAPTAIN MORGAN WHITE	3.8
CAPTAIN MORGAN DARK	3.8
CAPTAIN MORGAN SPICED	3.8
BAGARDI WHITE	4
BAYOU SPICED	4.6
BUMBU	5.2
DON PAPA	5.4
PLANTATION PINEAPPLE	5.4
DIPLOMATICO RESERVA	5.6
RON ZACAPA 23 CENTENARIO	7.8

BRANDY

	25ML
MARTEL VS	4.5
COURVOISIER VSOP	5.5
REMY MARTIN VSOP	5.5
HENNESSY COGNAC VS	5.5
HENNESSY XO	23.5
HENNESSY PARADIS	75

TEQUILA

	25ML
EL JIMADOR SILVER	4.2
EL JIMADOR REPOSADO	4.2
CAZCABEL COFFEE	5
PATRON SILVER	6.5
ILEGAL AÑEJO MEZCAL	6.5
CLASE AZUL REPOSADO	22

BOURBON, SINGLE MALT

& WHISKEY BLENDS

	25ML
JACK DANIELS	4.2
JACK DANIELS TENNESSEE FIRE	4.4
JACK DANIELS APPLE	4.4
JACK DANIELS HONEY	4.4
ONNIE WALKER RED	4.4
JONNIE WALKER BLACK	4.8
WOODFORD RESERVE	5
BULLEIT BOURBON	5
PAPPY VAN WINKLE 23YO FR	5.00

	25ML
THE ARDMORE LEGACY, HIGHLAND, 40%	4.7
JURA 10, JURA, 40%	5.2
THE GLENLIVET FOUNDERS RESERVE, SPEYSIDE, 40%	5.5
TALISKER 10, SKYE, 45.8%	5.5
AUCHENTOSHAN 12, LOWLAND, 40%	5.8
SINGLETON OF DUFFTOWN 12, SPEYSIDE, 40%	5.8
ARBEG 10, ISLAY, 46%	7
DALMORE 12, HIGHLAND, 40%	7.5
LAGAVULIN 16, ISLAY, 43%	10
HIGHLAND PARK 18, ORKNEY, 43%	17.5
MACALLAN DOUBLE CASK 15, 43%	19

IRISH WHISKEY

	25ML
SLANE	4.5
BUSHMILLS 10 YR	4.8
GREEN SPOT	5.8
YELLOW SPOT 12YR	7.5
JAMESON REDBREAST 12YR	10
TEELING 13 YR	13.5
KILBEGGAN 21 YR	13.5
TEELING 26YO VINTAGE RESERVE	96

LIQUEURS

DISARONNO AMARETTO	3.5
GRAN MARNIER	4
LIMONCELLO TOSOLINI	3.5
TIA MARIA	3.5
COINTREAU	3.5
BAILEYS SOML	6.5
ST GERMAIN ELDERFLOWER	4
CHAMBORD	3.5
BENEDICTINE	4.2
DRAMBUIE	4
GLAYVA	4
GRAPPA DI MOSCATO	4.6

WINE BY THE GLASS

		BTL	175ML
ITA	GALEOTTI - PINOT GRIGIO	25	7.5
AUS	CROOCHED MICK - CHARDONNAY	25	7.5
MNZ	BLACK COTTAGE - SAUVIGNON BLANC	36	9
FRA	CLOU DU PIN - SAUVIGNON BLANC	38	9.5
USA	THE PAINTED LADIES - WHITE ZINFANDEL	25	7.5
ITA	GALEOTTI PINOT GRIGIO ROSE	25	7.5
ESP	BODEGAS LARCHAGO - ROSE	31	8.5
AUS	CROOCHED MICK - SHIRAZ	24	6.5
CHL	AVES DEL SUR - MERLOT	24	6.5
POR	CIGARRA- GRAN PASO RESERVA	36	9

FIZZ BY THE GLASS

		BTL	125ML
ITA	SIMPATICO - PROSECCO	30	7
ITA	SIMPATICO- ROSE - PROSECCO	30	7.5
ESP	CAVA - BRUT - RABETLLAT I VIDAL	31	6.5
ESP	CAVA - BRUT - ROSE. - RABETLLAT I VIDAL	34	7.5
ZAF	SIMONSING - ROSE - BRUT	34	9
GBR	CHAPEL DOWN - BRUT	65	12
FRA	LOUIS ROEDERER - BRUT	85	14.95

CHAMPAGNE

		BTL
NV	LOUIS ROEDERER - BRUT - FRANCE	85
NV	GOSSET GRANDE RESERVE - BRUT - FRANCE	110
NV	BOLLINGER - BRUT - FRANCE	110
NV	BOLLINGER ROSE - BRUT - FRANCE	130
NV	DOM PERIGNON 2008 - FRANCE	300
NV	LOUIS ROEDERER CRISTAL 2006 - FRANCE	500
NV	ACE OF SPADES - FRANCE	600

WHITE WINE

		BTL
ITA	GALEOTTI - PINOT GRIGIO	25
AUS	CROOCHED MICK - CHARDONNAY	25
MNZ	BLACK COTTAGE - SAUVIGNON BLANC	36
ITA	REGUTA - PREDIALE	40
CHL	ELOISA - VIOGNIER	45
FRA	DOMAINE ROSSIGNONLE - SANCERRE - LOIRE	51

ROSE WINE

		BTL
USA	THE PAINTED LADIES - CALIFORNIA - USA	25
ITA	GALEOTTI PINOT GRIGIO ROSE - ITALY	25
POR	BODEGAS LARCHAGO - ROSE - RIOJA	31
FRA	CHATEAU MINUTY - ROSE - COTES DE PROVENCE	48
FRA	WHISPIRING ANGEL - 2010 - COTES DE PROVENCE	55

RED WINE

		BTL
AUS	CROOCKED MICK - SHIRAZ	24
CHL	AVES DEL SUR - MERLOT	24
MOL	JUNE - CABERNET SAUVIGNON	29
ESP	CAMPO BURGO - RESERVA - RIOJA	40
ITA	REGUTA - ALTROPASSO - CABERNET/ MERLOT	40
ITA	SALENTO ROSSO - PASSITO	34
FRA	CLOU DU PIN - BORDEAUX	38
ARG	ENRICO T - MALBEC	46
CHL	ELOISA - PINOT NOIR	48
ESP	DE MUERTE - MONASTRELL	60
FRA	CHATEAU BEAUMONT - BORDEAUX	59
ZAF	GARLAND - SIMONSIG	110

DRAUGHT

		PINT	HALF
FRA	KRONENBOURG 1664 - 4.6%	5.7	2.9
FRA	KRONENBOURG 1664 BLANC - 5%	6	3.1

BOTTLED BEER

		BTL
MEX	MODELO ESPECIAL LAGER - 5.3%	5.5
ITA	BIRRA MORETTI LAGER - 4.6%	4.7
NED	HEINEKEN - 5%	4.8
MEX	SOL - LAGER - 4.4%	4.9
ITA	PERONI NASTRO AZZURRO LAGER - 5.1%	5
ITA	PERONI NASTRO AZZURRO GLUTEN FREE LAGER - 5.1%	5
ITA	PERONI NASTRO AZZURRO CAPRI - 4.2%	5
FRA	DESPERADOS - FLAVOURED LAGER 5.9%	5.5
IRL	MAGNERS ORIGINAL CIDER - 4.5%	5.9
SWE	KOPPABERG STRAWBERRY & LIME - 4%	5.9
SWE	KOPPABERG MIXED FRUIT - 4%	5.9

SOFT DRINKS

COKE, DIET COKE, LEMONADE, GINGER BEER	2.5
COCA COLA 200ML BTL	2.75
COCA COLA ZERO 200ML BTL	2.75
DIET COCA COLA 200ML BTL	2.75
FEVER TREE LEMONADE 200ML BTL	2.75
FENTIMANS ROSE LEMONADE 275ML BTL	3.75
FEVER-TREE SODA WATER 200ML BTL	2.75
FEVER-TREE GINGER ALE 200ML BTL	2.75
FEVER-TREE GINGER BEER	2.75
APPLETIZER 275ML BTL	3.4
FRESH ORANGE JUICE	3
FRESH APPLE JUICE	3
CRANBERRY JUICE	3
PINEAPPLE JUICE	3
J20 ORANGE & PASSIONFRUIT	3.4
BIG TOM SPICED TOMATO JUICE	3
ACQUA PANNA STILL MINERAL WATER	330ML 3 750ML 4
SAN PELLEGRINO SPARKLING MINERAL WATER	330ML 3 750ML 4

HOT DRINKS

ESPRESSO	2.5
DOUBLE ESPRESSO	3.5