

SOFT DRINKS & WATER

COCA COLA, DIET COKE, COKE ZERO, SPRITE	330ml	£ 4.00
APPETISER	275ml	£ 4.00
RED BULL, RED BULL SUGAR FREE	250ml	£ 4.50
FEEL GOOD ORANGE & MANGO, CRANBERRY & POMEGRANATE	275ml	£ 4.00
BOTTLEGREEN SPARKLING PRESSED POMEGRANATE & ELDERFLOWER, GINGER & LEMONGRASS	275ml	£ 4.00
HILDON STILL, SPARKLING	330ml	£3.50
HILDON, STILL, SPARKLING	1LT	£5.50

MIXERS

FRANKLIN & SONS TONIC, SLIM LIME, SODA WATER, CANADA DRY, LEMONADE	200ml	£3.00
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HOT BEVERAGE

	Single	Double
ESPRESSO	£3.10	£ 3.20
MACCHIATO	£ 3.20	£ 3.30
	Medium	Large
AMERICAN	£ 3.75	£4.00
LATTE	£4.70	£4.70
CAPPUCCINO	£ 4.35	£4.70
MOCHA	£ 4.50	£4.95
HOT CHOCOLATE	£ 4.40	£4.90
POT OF TEA		£4.00
TRADITIONAL ENGLISH/ EARL GREY/PEPPERMINT/ CAMOMILE/ GREEN TEA/ CRANBERRY & RASPBERRY/ LEMON & GINGER		

two Rubbon

FOLLOW US ON INSTAGRAM AND FACEBOOK PAGE @HILTONCONDARYWHARF AND GET
25% OFF YOUR FIRST DRINK AT THE BAR.*



* ON HOUSE BEER OR GLASS OF WINE ONLY

Please note that a discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate
Some dishes may contain allergens, please advise a member of staff if you have any dietary requirements.

TWORUBA SIGNATURES

FROM ASIA WITH LOVE

AMARETTO DI SARANNO, GREEN CHANTREUSE, MARASCHINO LIQUEUR, LIME

£13.00

BITTER SAILOR

SAILOR JERRY SPICED, CINNAMON LIQUOR, BITTERS, MINT, SUGAR, LEMONADE

£10.50

1717

BEVEDERE, ST GERMAINE, APPLE CIDER, PROSECCO ROSE

£11.00

The Marsh Wall Road

SIPSMITH GIN, CONCHA Y TORO SWEET WINE, WHITE PEACH PUREE, EGG WHITE, LEMON

£11.00

The Sailortown

JOHNNIE WALKER BLACK, BEEFEATER GIN, MARASCHINO LIQUEUR, LIME JUICE, SUGAR SYRUP, BITTERS, PROSECCO

£12.50

COMFORT

MAC 'N' CHEESE

PARMESAN CREAM, TRUFFLE OIL, HERB CRUST, SIDE MIXED SALAD

£14

PRAWN CURRY

STEAMED RICE, NAAN, LIME PICKLE

£15

CHICKEN TIKKA MASALA

BASMATI RICE, PAPPADUM AND NAAN BREAD

£16

FISH & CHIPS (MSC)

CHUNKY CHIPS, PEAS, TARRAGON SAUCE, CARAMELISED LEMON

£16

STEAK AND CHIPS

SIMON STEAK, CHERRY TOMATOES, MUSHROOM, CHUNKY CHIPS AND PEPPERCORN SAUCE

£18

GUILTY PLEASURE

ICE CREAM

CHOOSE ANY THREE SCOOPS FROM:

VANILLA, FRUITY CHOCOLATE, STRAWBERRY, SALTED CARAMEL

£5

LEMON TART

MERINGUE CRISP, GIN AND TONIC SORBET

£7

STICKY TOFFEE PUDDING

COLORED CREAM ICE CREAM

£7

WARM CHOCOLATE FONDANT (N)

SEASONAL BERRIES, PISTACHIOS, SALTED ICE CREAM

£7

DARK CHOCOLATE BROWNIE DELICE

FUDGE BITS SALTED CARAMEL ICE CREAM

£7

BRITISH CHEESE SELECTION (N)

CHEDDAR, BLUE CHEESE, BRINE, BISCUITS, CANDIED WALNUTS AND FRUIT CHUTNEY

£9

 - Vegetarian

For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask a member of staff.



Preserving our oceans for future generations. Seafood with this mark comes from Marine Stewardship Council certified sustainable fisheries. MSC-C-54946

BURGERS

Vegetarian burger

Portobello mushroom, Red Pepper, Halloumi, Guacamole, Rocket leaves, Chunky chips
£13

Prime beef

Angus burger, Salad, Chunky chips
£13

Add Cheese £1

Add Bacon £1

Chef's burger

Angus burger, Cheddar cheese, Fried egg, Smeaky bacon, Salad,
Chunky chips
£15

Panko Chicken burger

Ajoli, Salad, Chunky chips
£15

BBQ burger

Angus burger, Pulled Pork, BBQ sauce, Chunky chips
£16

PIZZAS

Margherita Pizza

Tomato and mozzarella
£12

American hot

Pepperoni, Jalapenos, Tomato sauce, Mozzarella cheese
£12

Additional toppings

Pepperoni, Chicken, Ham, Jalapenos, Mushroom, Red onion,
Pineapple, Olives, Prawns, Extra cheese, Rocket, Parma ham
£0.95



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TWORUBA CLASSICS

OLD FASHIONED

Bourbon, Sugar syrup, Angostura.

£10.50

NEGRONI

Gin, Campari, Red vermouth.

£10.50

DRY MARTINI

Gin or Vodka, Dry vermouth

£10.50

MANHATTAN

Rye whiskey, Red vermouth, Angostura.

£9.90

VESPER

Gin, Vodka, Lillet.

£10.75

COSMOPOLITAN

Citron vodka, Cointreau, Cranberry juice, Lime juice.

£9.90

CLOVER CLUB

Gin, Raspberry syrup, Lemon juice, Egg white.

£10.20

WHISKEY SOUR

Bourbon, Sugar syrup, Lemon juice, Egg white.

£11.00

TOM COLLINS

Gin, Lemon juice, Sugar syrup, Soda water.

£10.20

APEROL SPRITZ

Aperol, Prosecco, Soda water.

£9.50

PLANTERS PUNCH

Dark rum, Orange juice, Pineapple juice, Lemon juice, Grenadine, Sugar syrup.

£9.50

MAI TAI

White rum, Dark rum, Orange curacao, Orgeat syrup, Lime juice.

£9.90

ESPRESSO MARTINI

Vodka, Kahlua, Sugar syrup, Espresso.

£9.60

CHAMPAGNE & SPARKLING WINE

125ML BOTTLE

Pommery Brut Royal, France NV

Bright and refreshing with a refined, biscuit finish

£13.00 £64.00

Pommery Rose, Reims, France NV

A subtle rose character with a perfectly rounded, long finish

£15.00 £67.00

Taittinger Brut, France NV

Light, delicate and elegant, dry, fresh and balanced with a green fruit and citrus character

£71.00

Bollinger Special Cuvée, France NV

Special cuvée is the result of the delicate blending between harvest grapes and a majority of reserve wines

£75.00

Bollinger Special Rose, France NV

A velvety mousse and intriguing flavours of wild berries

£83.00

Freixenet Prosecco Brut, Veneto, Italy

Pale straw-yellow with fine bubbles and subtle fruity aromas. The palate is light-bodied with a dry finish.

£8.50 £39.00

Freixenet Rose, Veneto, Italy

Bright raspberry-pink in colour, with intense and long lasting aromas of berries and other sweet, ripe fruits

£8.95 £43.00

SALADS

Caesar salad

COS lettuce, parmesan, crouton and caesar dressing

£11

Add CHICKEN £4

Add PROWNS £3

Caprese

Cherry tomatoes, bocconcini, rocket, focaccia and balsamic glaze

£12

Grilled Sweet Potato and halloumi

quinoa, rocket, cucumber, cherry tomatoes, pomegranate and candied pecans

£12

Wholefood salad

Giant cous cous, lentils, pesho, mixed seeds, cherry tomatoes and cress

£12

Add CHICKEN £4

Add HALLOUMI £3

Chicken bacon avocado salad

Mixed leaves, cucumber, tomatoes, croutons and honey mustard dressing

£13

SANDWICHES

Falafel wrap

Hummus, tomatoes, red onion, salad, slaw and tzatziki dressing served with chunky chips

£12

Steak sandwich

Char grilled steak 10z, labana, grilled onions, mayo, rocket with chunky chips

£12

Lamb Kofta wrap

Harissa, tomatoes, red onion, salad, slaw and mint yoghurt dressing served with chunky chips

£13

Veg Club

Halloumi, mushroom, avocado, fried egg, lettuce and tomato served with chunky chips

£13

BBQ Chicken and avocado wrap

Char grilled chicken, salad served with chunky chips

£14

Club sandwich

Chicken, bacon, fried egg, lettuce, tomato served with chunky chips

£15



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TWORUBA BAR FOOD

FRENCH FRIES

£4

OLIVES

NOCELIARA OLIVES

£4

HUMMUS & PITA

POMEGRANATE, LEMON INFUSED HUMMUS, GRILLED PITA

£5

BRUSCHETTA

TOMATO AND GARLIC ON GRILLED CIABATTA

£5

ARTISAN RUSTIC BREADS

PESTO, BALSAMIC OLIVE OIL

£5

FRIED HALLOUMI

AVOCADO AND TOMATO SAISA

£6

YAKITORI CHICKEN SKEWERS

YAKITORI CHILI DRESSING

£6

MINI INDIAN SELECTION

AJIO TIKKI, SAMOSAS, PAKORA, ONION BHAJI, CORIANDER MINT CHUTNEY

£6

CRISPY CHICKEN WINGS

AIOLI MAYONNAISE

£7

TOMATO AND PEPPER CHOWDER

SOUP CREAM AND PESTO

£7

NACHOS

GUACAMOLE, SOUR CREAM, SAISA, CHEDDAR CHEESE AND JALAPENOS

£7

QUESADILLA

ONIONS, PEPPERS, CHEDDAR, SOUR CREAM, SAISA, GUACAMOLE

ADD CHICKEN £2

£8

SALT AND PEPPER SQUID

CHILI, SPRING ONION, CORIANDER, SRIRACHA MAYONNAISE

£10

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WINE

175ML*

250ML

BOTTLE

White

Castelbello Bianco, Italy

CRISP AND REFRESHING WHITE WINE, WITH SUBTLE FLAVOURS OF GREEN APPLE AND CITRUS FRUIT

£6.50

£8.50

£24.00

PINOT GRIGIO, ANTONIO RUBINI, ITALY

SHOWS APPLE AND PEAR WITH HINTS OF WHITE PEACH AND ELDERFLOWER

£6.90

£8.90

£27.00

Chenin Blanc, South Africa

REFRESHING MELON AND GUAVA FLAVOURS WITH JUICY FINISH

£7.70

£9.90

£28.00

Chardonnay, The Pick, Australia

CITRUS FLAVORS AND CRISP FINISH

£7.90

£10.30

£29.00

Sauvignon Blanc, New Zealand

FRESH AROMATIC AND FRUITY

£8.90

£12.50

£34.00

Gavi di Gavi Toledana, Italy

UNOAKED FRESH AND MINERAL WHITE WINE

£9.90

£33.00

Royal Palmeira Loureiro, Portugal

A REAL PINOT LOUREIRO IS A WHITE GRAPE INDIGENOUS TO PORTUGAL OFFERING ELEGANCE, MINERAL HINTS, CITRUS FRUIT AND A LONG FINISH

£9.90

£39.00

Chardonnay, The Federalist, USA

LUSH RIPE FRUIT FLAVOURS OF PEAR AND LEMON CURD, WITH A SMOOTH FINISH AND A TOUCH OF SPICE

£9.90

£46.00

Sancerre, Joseph Mellot, France

A CLASSIC SANCERRE, FULL OF CRISP RIPE ACIDITY AND GOOSEBERRY FRUIT FLAVOR FROM THIS EXCELLENT

£9.90

£49.00

ROSE

Wicked Lady White Rose, California

MEDIUM-SWEET ROSÉ, SHOWS RED-FRUIT ON THE RICH, JUICY PALETTE

£7.50

£28.00

Domaine Gordanne, France

SOFT STRAWBERRY AND CRANBERRY FRUIT WITH A SOFT CREAMINESS AND FRESH TASTE

£7.90

£31.00

Dessert Wine

Concha y Toro Late Harvest

PAPAYA, PEACH, APRICOT AND MANGO COMBINE WELL WITH HONEY AND SPICE ON THE NOSE

175ML

375ML

£6.00

£16.50

*Wines by the glass 125ml available on request

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WINE *175ml** *250ml* *BOTTLE*

<i>Red</i>			
CASREIBELLO ROSSO, Italy	£6.00	£8.50	£24.00
A soft, fruity red with juicy red berry fruit flavours			
MERLOT, LFE LOF 18, Chile	£6.00	£8.90	£26.00
Smooth, soft and dry with blackberry and plum fruit flavours			
SHIRAZ, The PICH, Australia	£8.30	£10.50	£29.00
Rich berry fruit on the plate with a pinch of pepper spice			
Malbec, vine Trail, Chile	£8.90	£10.90	£31.00
Medium ruby red. The nose shows red fruits and hints of dried fig. The plate is fruit led and fresh			
PINOT NOIR, Amodo, France	£9.10	£11.40	£33.00
Soft, lightly oaked cherries and blue berries with a hint of spice			
RIOJA CRIANZA, VINA POMAL, Spain	£9.40	£11.70	£35.00
Ripe and richly fruity with creamy black fruit flavours and hints of cocoa and spice			
MONTEPULCIANO D'ABRUZZO, Italy			£31.00
The grapes for this spicy red with ripe plum and berry flavours were grown 80 miles east of Rome close to the Adriatic coast			
PINOT NOIR, Wild Ferment, Chile			£37.00
Matured in french oak barrels for nine months, this is a wine with the potential to develop the many and complex flavours of great pinot noir			
Chateau Pontet-Boyard, France			£42.00
The wine is concentrated, with firm, chewy tannins, plump fruit and shows a typical night-bank profile			
PORT AND SHERRY			<i>50ml</i>
TERRAS DO GRIFÓ			£7.75
Ruby colour. Some hints of spice, vanilla and fresh red fruits in a harmonious whole			
ROZES TAWNY PORT			£7.50
Mature and attractive, which combines the fruity aromas with hints of spices			
TIO PEPE EXTRA DRY			£5.00
Tio Pepe oozes class and is deliciously refreshing with good weight			

*Wines by the glass 125ml available on request

BEER & CIDER

<i>BOTTLE BEER</i>	<i>330ml</i>
Asahi	£5.00
SOI	£5.00
Heineken	£5.00
Tiger	£5.00
Pilsner Urquell	£5.20
Desperados	£5.20
Peroni	£5.25
	<i>275 ml</i>
Beck's Blue (Non Alcoholic)	£4.00
<i>CRAFT BEER</i>	<i>330ml</i>
Brew Dog Punk IPA	£5.70
Brew Dog Dead Pony Club	£5.70
<i>DROUGHT BEER</i>	<i>PINT</i>
Stella Artois	£4.95
Bud Light	£4.95
Beck's Vier	£4.95
Stella Cidre	£4.95
Goose Island IPA	£5.25
Camden Pale Ale	£5.25
Blue Moon	£5.25
<i>Cider</i>	
Magners	£4.75
Rekordring Strawberry & Lime or Passion Fruit	£5.70

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The logo features the word "two" in a small, lowercase, sans-serif font inside a square, followed by the word "Ruba" in a large, stylized, outlined font.The logo features the word "two" in a small, lowercase, sans-serif font inside a square, followed by the word "Ruba" in a large, stylized, outlined font.

APERITIF *50ml*

Aperol Aperitivo	€5.80
Martini Dry	€5.80
Martini Bianco	€5.80
Martini Rosso	€5.80
Campari	€6.00

25ml

Pimm's No 1	€5.80
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LIQUEUR *25 ml*

Luxardo Sambuca	€6.20
Archer's Peach Schnapps	€6.20
Disaronno Amaretto	€6.20
Hahua Coffee Liqueur	€6.20
Cointreau	€6.20
Drambuie	€6.80
Grand Marnier	€6.80
Malibu	€6.20
Tia Maria	€6.20
Southern Comfort	€6.40
Jägermeister Liqueur	€6.40
Chambord Liqueur	€6.40
St-Germain Elderflower Liqueur	€6.40

GIN *25 ml*

Beekeeper Gin	€6.40
Greenails Gin	€6.95
Plymouth Gin	€6.95
Martin Miller Gin	€6.95
Hayman's Old Tom Gin	€6.95
Bombay Sapphire Gin	€6.95
Brokers Gin	€6.95
Beekeeper 24	€7.20
Hendricks Gin	€7.20
Sipsmith Dry / Side Gin	€7.20
Portobello Road Gin	€7.20
Jinzu Gin	€7.45
The Botanist	€7.50
No 3 London Gin	€7.50
William Chase Gin	€7.50
Gin Mare	€7.50
Monkey 47	€7.50
Tanqueray 10 Gin	€8.50

RUM *25 ml*

Havana 3 Years Old	€6.40
Havana Club Especial	€6.60
Sagatiba Pura Cachaças	€6.60
Havana Club 7 Years Old	€6.95

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SINGLE MALT WHISKY

25 ml

Aberlour 10 Years Old	£6.95
Isle of Jura 10 Years Old	£6.95
Glenmorangie 10 Years Old	£6.95
Laphroaig 10 Years Old	£6.95
Monkey Shoulder Malt	£6.95
Bowmore 12 Years Old	£6.95
Auchentoshan 12 Years Old	£6.95
Baivennie Doublewood 12 Years Old	£6.95
Dalmore 12 Years Old	£6.95
Oban 14 Years Old	£6.95
Glenlivet Founders Reserve	£7.20
Macallan Gold	£7.50
Highland Park Years Old	£7.50
Glenfiddich 15 Years Old	£7.50
The Glenlivet 18 Years Old	£9.95

BLENDED SCOTCH WHISKY

25 ml

Balantines Finest	£6.40
Chivas Regal 12 Years Old	£7.20
Johnnie Walker Black Label	£7.20
Chivas Regal 18 Years Old	£11.80

IRISH WHISKY

25 ml

Jameson	£6.95
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BOURBON / AMERICAN WHISKEY

25 ml

Makers Mark	£6.5
Jim Beam White Label	£6.5
Jack Daniels No 7	£6.5
Bulleit Rye	£7.20
Woodford Reserve	£7.25

COGNAC / BRANDY

25 ml

Martell VS	£6.0
Courvoisier VSOP	£7.75
Martell VSOP	£7.75
Martell XO Cognac	£15.0
Hennessy XO Cognac	£17.0

VODKA

25 ml

Absolut	£6.0
Absolut Citron	£6.5
Wyborowa	£6.0
Bevvedere	£7.95
Grey Goose	£7.95

TEQUILA

25 ml

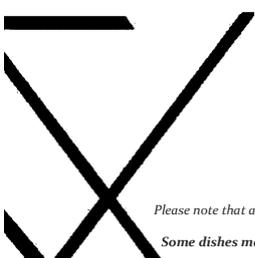
Omecca Blanco	£6.0
Omecca Gold	£7.00
Patron Silver	£8.0

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two Ruba

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