

THE HARI

L O N D O N
BELGRAVIA

Bar & Terrace Menu



Champagne

	125ml	Bottle
R DE RUINART <i>Brut, NV</i>	19.00	98.00
	<i>Half bottle</i>	55.00
	<i>Magnum</i>	196.00
RUINART <i>Blanc de Blanc</i>	29.00	160.00
CHAMPAGNE DEUTZ <i>Brut Classic</i>		90.00
CHAMPAGNE DEVAUX <i>Cuvèe NV</i>		110.00
BOLLINGER <i>La Grande Année 2012</i>		280.00
CHARLES HEIDSIECK <i>Blanc des Millenaires Vintage 2004</i>		285.00
DOM RUINART <i>Brut NV</i>		300.00
TATTINGER <i>Comtes de Champagne Blanc de Blancs Vintage 2007</i>		330.00
DOM PERIGNON <i>Brut Vintage 2010</i>		360.00
POL ROGER <i>Cuvèe Winston Churchill Vintage 2008</i>		400.00
KRUG <i>Grand Cuvee NV</i>		450.00
LOUIS ROEDERER <i>Cristal Vintage 2009</i>		560.00

Rosé Champagne

	125ml	Bottle
RUINART <i>Rosé</i>	24.00	140.00
CHAMPAGNE DEUTZ <i>Rosé Brut NV</i>		99.00
LAURENT PERRIER <i>Cuvée Rosé Brut NV</i>		170.00
KRUG <i>Rosé Brut NV</i>		600.00

Sparkling Wines

CA MORLIN DOCG <i>Prosecco Superiore Asolo</i>	12.50	55.00
BELLAVISTA, FRANCIACORTA 'ALMA' <i>Gran Cuvée Brut NV</i>		75.00
NYETIMBER <i>Multi vintage</i>		80.00
BELLAVISTA, FRANCIACORTA 'SATEN' <i>Brut Vintage 2011</i>		115.00
BELLAVISTA, FRANCIACORTA <i>Brut Rosé</i>		120.00
CA DEL BOSCO, FRANCIACORTA 'ANNAMARIA CLEMENTI' <i>Vintage 2006</i>		170.00

Wine & Beer

WHITE WINES

	175ml	Bottle
‘TERRE DI MONTEFORTE’ SOAVE CLASSICO <i>Italy Veneto, 2019</i>	11.00	40.00
GRILLO, CENTO CAVALLI <i>Italy Sicily, 2018</i>	11.50	42.00
MARTIN CODAX, RIAS BAIXAS ALBARINO <i>Spain Galicia, 2020</i>	14.00	55.00
GAVI DI GAVI ‘LUGARARA’, LA GUISTINIANA <i>Italy Piedmont, 2020</i>	14.00	55.00
CLOUDY BAY SAUVIGNON BLANC <i>New Zealand Marlborough, 2018</i>	19.00	75.00
DOMAINE VIRGNAUD CHABLIS 1ER CRU FOURCHAUME <i>France Burgundy, 2017</i>	22.00	85.00
GROSSET, ‘POLISH HILL’ CLARE VALLE RIESLING <i>South African Clare Valley, 2020</i>		92.00

ROSÉ WINES

	175ml	Bottle
CHATEAU BEAULIEU <i>France Provence, 2018</i>	12.00	44.00
ROSAMARA VALTENESI DOP <i>Italy Lombardy, 2019</i>		70.00

RED WINES

	175ml	Bottle
FANTINI, SANGOIVese <i>Italy Abruzzo, 2019</i>	11.00	40.00
NERO D'AVOLA, CENTO CAVILLI <i>Italy Sicily, 2018</i>	12.00	42.00
SPICE ROUTE, SWARTLAND PINOTAGE <i>South Africa Swartland, 2019</i>	16.00	64.00
COLOME ESTATE MALBEC <i>Argentina Salta, 2016</i>	18.00	72.00
CLOUDY BAY PINOT NOIR <i>New Zealand Marlborough, 2016</i>	24.00	95.00
CHATEAU LE CROCK, SAINT-ESTEPHE <i>France Bordeaux, 2011</i>		110.00
NUMANTHIA <i>Spain Tinto de Toro, 2014</i>		125.00

BOTTLED BEER SELECTION

Curious Brew IPA <i>England</i>	7.50
Peroni <i>Italy</i>	7.50
Alhambra Lager <i>Spain</i>	7.50
Menabrea <i>Italy</i>	7.50
BrewDog Punk IPA, <i>Scotland</i>	7.50
Curious Brew IPA, <i>England</i>	7.50
Pilsner Urquell, <i>Czech Republic</i>	7.50
Hawkes Urban Orchard Cider, <i>England</i>	7.50

Cocktails

THE HARITINIS

The Hari	18.00
<i>Jensen Gin, Masala Chai, Honey</i>	
The Hari 2.0	18.00
<i>Star of Bombay Gin, The Hari Vermouth Blend & Electric Bitters</i>	
The Kangaroo	16.00
<i>Grey Goose Vodka, The Hari Vermouth Blend & Orange Bitters</i>	
Tamaya No. 2	16.00
<i>Pisco El Gobernador, Italicus Bergamot, Lillet Blanc & Orange Bitters</i>	
El Presidente	16.00
<i>Banks 5 Rum, Martini Bianco, Orange Liqueur Blend, Grenadine & Angostura Bitters</i>	
Belgravia Secret Garden	17.00
<i>Tanqueray 10, Cucumber, Mint, Aloe Vera & Agave Syrup</i>	

HOUSE COCKTAILS

Worldwide Cuba	16.00
<i>Bombay Sapphire Gin, Lime Juice, Honey Syrup, Mint Leaves & Prosecco</i>	
Seventh Heaven	16.00
<i>Patron Silver, Mezcal, Lime Juice, Sugar Syrup, Raspberries & Egg White</i>	
Negroni Sour	16.00
<i>Star of Bombay Gin, Campari, Martini Rosso, Orange Liqueur Blend, Lime Juice, Orange Juice, Sugar Syrup & Egg White</i>	



Guyanese Jazz	16.00
<i>El Dorado 12 Year Old Rum, Martini Rosso, Bénédictine D.O.M Liqueur, Absinthe & Peychaud's Bitters</i>	
Pacific Partners	18.00
<i>Woodford Reserve, Koko Kanu Coconut Rum, Mango Purée, Sugar Syrup, Mint Leaves, Tabasco & Ginger Beer</i>	
Matcha from the Barrel	18.00
<i>Nikka from the Barrel Whisky, Lemon Juice, Milk, Matcha Powder & Egg White</i>	
#drinkfrenchfluently	18.00
<i>Grey Goose Vodka, St. Germain Elderflower Liqueur, Chambord & Raspberries, topped with Champagne</i>	
Almond & Cherry Caipiroska	16.00
<i>Grey Goose Vodka, Lime Juice, Cherry Heering, Orgeat Syrup & Cherries</i>	
Les Pommes de Belgravia	18.00
<i>Hennessy Fine, Calvados, Apple Juice, Sugar Syrup & Lemon Juice, topped with Soda Water</i>	
Madagascan Espresso Martini	16.00
<i>Grey Goose La Vanille Vodka, Mozart Chocolate Vodka, Coffee Liqueur & Espresso</i>	
Señor Gimlet	16.00
<i>Mezcal, Lemongrass & Lime Cordial</i>	
Pisco Punch	16.00
<i>Pisco El Gobernador, Syrup, Lemon Juice & Pineapple Juice, topped with Prosecco</i>	
Salted Caramel Old Fashioned	16.00
<i>Woodford Reserve, Chestnut Liqueur, Caramel Syrup with a pinch of salt</i>	
Gin & Tonic of the Month	16.00
<i>Ask a member of our team for more details</i>	

MOCKTAILS

Sweet Seduction	12.00
<i>Passionfruit, Apple Juice, Honey, Aloe Vera & Egg White</i>	
Moroccan Nights	12.00
<i>Moroccan Tea, Mint, Lime & Sugar</i>	
Gardener's Tipple	12.00
<i>Apple, Lemongrass, Basil, Berries & Ginger Beer</i>	
Cranberry Sour	12.00
<i>Cranberry, Lime, Egg White</i>	

COCKTAILS OF THE MONTH

Girl with a Red Balloon	20.00
<i>Hibiscus infused gin, Cherry Herring, Cranberry Reduction, Sugar Syrup, Orange Bitters</i>	
Starry Night	18.00
<i>Vodka, Cherry Brandy, Lychee Juice, Lemon Juice, Sugar Syrup</i>	

Spirits

VODKA

Absolut Elix	11.00
Beluga Noble	11.00
Beluga Gold Line	40.00
Belvedere Pure	12.00
Ciroc	11.00
Finlandia	10.00
Grey Goose	12.00
Grey Goose Citron	12.00
Haku	11.00
Ketel One	11.00
Konik's Tail	11.00
Potocki	12.00
Tito's	12.00
Stolichnaya Elite	13.00

GIN

Beefeater 24	11.00
Barentsz	12.00
Blackwoods 60	13.00
Brokers	11.00
Brooklin	12.00
Bombay Sapphire	10.00
Copper Head	15.00
Gin Mare	13.00
Hendrick's	13.00
Jensen Old Tom	11.00
Ki No Bi	15.00
London No 3	12.00
Monkey 47	15.00
No 209	12.00
Plymouth Original	11.00
Plymouth Navy Strength	13.00
Plymouth Sloe Gin	11.00
Roku	12.00
Seven Hills	11.00
Sipsmith	12.00
Star of Bombay	13.00
Tanqueray Export	11.00
Tanqueray 10	12.00
The Botanist	11.00
N44 Gin	15.00

RUM, RHUM, RON

Appleton 21	45.00
Bacardi Carta Blanca	10.00
Bacardi 8	11.00
Diplomatico Reserva Exclusiva	12.00
El Dorado 12	12.00
El Dorado 15	16.00
El Dorado 21	25.00
Gosling Black Seal	10.00
Havana 3	10.00
Havana 7	11.00
Havana Seleccion De Maestros	14.00
Havana Maximo	200.00
Koko Kanu	12.00
Plantation 3 Stars	10.00
Plantation Pineapple	13.00
Santa Teresa 1796	14.00
Yaguara Cachaca Blue Organic	11.00
Zacapa 23	14.00
Zacapa XO	30.00

TEQUILA AND MEZCAL

Alipus San Baltazar	15.00
Alipus San Ana Del Rio	15.00
Casamigos Blanco	16.00
Casamigos Reposado	18.00
Corazon Blanco	13.00
Del Maguey Vida	13.00
Del Maguey St. Domingo Albarradas	20.00
Don Julio Blanco	13.00
Don Julio Reposado	15.00
Don Julio Anejo	17.00
Don Julio 1942	45.00
Jose Cuervo Reserva De La Familia	30.00
Ocho Blanco	11.00
Patron Silver	13.00
Patron Reposado	15.00
Patron Anejo	16.00
Tapatio Excellencia	35.00

WHISKY AND WHISKEY

SINGLE MALT SCOTCH WHISKY

HIGHLANDS

Dalmore 12	13.00
Dalmore 15	20.00
Dalmore King Alexander	50.00
Glenmorangie 10	12.00
Glenmorangie 18	23.00
Glenmorangie Signet	42.00
Oban 14	14.00

SPEYSIDE

Balvenie 12	12.00
Balvenie 14 Caribbean Cask	15.00
Balvenie 21	40.00
Crabbie 30	100.00
Glenfiddich 12	12.00
Glenfiddich 18	35.00
Glenfiddich 21	40.00
Glenfarclass 25	30.00
Glenlivet 18	30.00
Linkwood 12 Flora & Fauna	16.00
Macallan 12 Double Wood	13.00
Macallan 18 Sherry Cask	70.00
Macallan 25 Sherry Cask	260.00

CAMBELTOWN

Springbank 10	13.00
Springbank 15	20.00

ISLAY

Ardbeg 10	13.00
Bowmore 15	14.00
Bowmore 25	90.00
Bruichladdich Scottish Barley	13.00
Caol Ila 12	13.00
Lagavulin 16	18.00
Laphroaig 10	13.00

ISLAND

Highland Park 12	12.00
Highland Park 18	30.00
Talisker 10	13.00
Talisker 30	280.00

LOWLAND

Auchentoshan Three Woods	15.00
Auchentoshan 18	20.00
Glenkinchie 12	12.00

BLENDED SCOTCH WHISKY

Chivas 18	17.00
Chivas 21 Royal Salute	50.00
Chivas 25	78.00
Johnnie Walker Black	11.00
Johnnie Walker Platinum	20.00
Johnnie Walker Blue	45.00
Johnnie Walker Blue Old	300.00
Monkey Shoulder	10.00

JAPANESE WHISKY

Chita	15.00
Hakushu 12	50.00
Hakushu 18	100.00
Hibiki Harmony	22.00
Hibiki 17	120.00
Nikka From The Barrel	16.00
Taketsuru 17	80.00
Toki	12.00
Yamazaky 12	32.00
Yamazaky 18	90.00

IRISH WHISKY

Connemara Peated	13.00
Jameson Black Barrel	12.00
Red Breast 12	13.00

AMERICAN WHISKEY

Bakers 7	14.00
Blantons Original	17.00
Buffalo Trace	11.00
Eagle Rare	13.00
Eagle Rare 17	43.00
Elijah Craig Small Batch	14.00
George T Stag	45.00
George T Stag Junior	23.00
Jack Daniels N.7	12.00
Jack Daniels Single Barrel	14.00
Jack Daniels Single Barrel Rye	16.00
Makers Mark	12.00
Mitchers 10	45.00
Minor Case Whiskey	15.00
Pappy Van Winkle 10	150.00
Pappy Van Winkle 15	200.00
Sazerac Rye	12.00
Sazerac 18	60.00
Yellowstone Bourbon	14.00
Whistle Pig 10	22.00
Woodford Reserve	13.00

EAU DE VIE

COGNAC

Hennessy VS	12.00
Hennessy XO	40.00
Hennessy Paradis	240.00
Hennessy Paradis Imperial	350.00
Remy Martin XO	40.00

ARMAGNAC

Baron De Sigognac VSOP	12.00
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CALVADOS

Dupont VSOP	14.00
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GRAPPA

Capovilla Di Amarone 2008	18.00
Cocchi Doree	14.00

OTHERS

Pisco Barsol	12.00
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Soft Drinks

THE HARI SOFT DRINKS

Still/Sparkling Water	
<i>Small</i>	3.00
<i>Large</i>	5.00
Coca Cola	5.00
Diet Coke	5.00
Lemonade	4.00
Juices	
<i>Apple, Cranberry, Lychee, Pineapple, Tomato, Pomegranate</i>	4.00
Fresh Juices	7.00
<i>Orange, Grapefruit</i>	
Merchant's Heart	4.00
<i>Tonic Light Tonic Ginger Ale</i>	
Fever Tree	4.00
<i>Soda Water</i>	
Franklin & Sons	4.00
<i>Ginger Beer</i>	



Tea & Coffee

BLACK TEA

The Hari Bespoke Blend	7.00
<i>A rich black tea scented with sumptuous, moistly ripe vanilla and a soft, raisin-sweet edge enriched with black sour cherries</i>	
Jing English Breakfast	5.50
<i>Broad, full, rich and malty - a fantastic breakfast tea</i>	
Jing Earl Grey	5.50
<i>Fragrant and balanced classic of rich Ceylon tea lifted by bergamot</i>	
Jing Darjeeling 2nd Flush	5.50
<i>Fragrant and refreshing black tea, light, crisp and soft textured</i>	
Jing Decaffeinated Ceylon	5.50
<i>A smooth full-bodied Ceylon, without the caffeine</i>	
Jing Chai Tea	6.00
<i>A bold and warming blend of Sri Lankan tea and spices</i>	

OOLONG TEA

Jing Ali Shan	7.00
<i>One of Taiwan's most celebrated oolong teas with strawberry and cream notes</i>	

WHITE TEA

Jing Jasmine Silver Needle	5.50
<i>A sweet and soothing jasmine scented white tea from China, scented over five nights with fresh jasmine flowers</i>	

GREEN TEA

Jing Moroccan Mint 7.00
A refreshing blend of Chinese green tea with peppermint leaf

Jing Jasmine Pearls 7.00
Exquisite hand rolled green tea pearls from China, scented with fresh jasmine flowers over five nights

Jing Flowering Jasmine & Lily 7.00
A fragrant and full bodied green tea with lively aroma

HERBAL TEAS

Jing Peppermint 5.50
A bright and intensely refreshing whole peppermint leaf infusion

Jing Chamomile Flowers 5.50
A soothing and mellow whole chamomile flower herbal infusion

Jing Rooibos 5.50
High in antioxidants and caffeine free, a tangy and refreshing tea with hints of bitter orange

Jing Blackcurrant & Hibiscus *Also available as a cold brew* 5.50
An invigorating herbal infusion, with a sweet floral aroma

Jing Whole Rosebuds 7.00
Beautiful pink rosebuds, for a clean, fragrant and leafy infusion

COFFEE *All of the below coffees are also available as decaffeinated*

Single Espresso 4.00

Double Espresso 4.50

Latte 5.50

Macchiato 5.00

Cappuccino 5.50

Americano 5.50

Cortado 5.00

Hot chocolate 4.50

Spanish latte 10.00

Add flavoured syrups - caramel, vanilla 1.00

Matcha Latte 7.00

Turmeric Latte 7.00

Red Velvet Beetroot Latte 7.00

Food Menu

AVAILABLE ALL DAY FROM 12PM TILL 11PM IN THE HARI BAR,
GARDEN TERRACE AND AL FRESCO DINING.

SOMETHING SPECIAL

Oysters with mignonette and lemon (Min of three):

<i>Carlingford (Irish)</i>	<i>4.00 each</i>
<i>Louët-Feisser Prestige (Irish)</i>	<i>5.00 each</i>
<i>Gillardeau (French)</i>	<i>6.00 each</i>

SOMETHING SMALL

Cauliflower Florets <i>with Smoked Paprika and Peanut Cream</i>	£10
Korean Chicken <i>Served with Spring Onions and Chives</i>	£12
Mix Asian Snacks <i>A selection of Katsu Prawns, Dumplings, Chicken Yakitori and Spring Rolls served with a sweet chilli sauce</i>	£12
Charcuterie Board <i>Mortadella Truffle, Parma Ham, Bresaola, Taleggio, Gorgonzola and Brie</i>	£12
Chicken Gyoza <i>Five Gyozas served with Soy Glazed Spring Onions and Chives</i>	£14
Burrata <i>Served with Heritage Tomatoes and Basil Emulsion</i>	£14
Octopus Skewers <i>Served with a Ginger Glaze and Bonito Flakes</i>	£14
Fritturina with Salsa Verde <i>A selection of mixed fried seafood served with salsa verde</i>	£15
Yellowfin Tuna Tartare <i>Served with Daikon, Pickled Ginger, Wasabi and Crispy Shiso Leaves</i>	£19



SOMETHING BIGGER

Celery Salad	£10
<i>Served with Lime Creme Fraiche, Raisins and Candied Walnuts</i>	
Spaghetti with Tomato Sauce	£12
<i>Served with Parmesan and Fresh Basil</i>	
Caesar Salad	£12
<i>Served with Lettuce, Croutons and Bacon</i>	
<i>To add Chicken, Prawns or Salmon</i>	<i>£5 supplement</i>
Spaghetti Bolognese	£15
<i>Served with Parmesan and Fresh Basil</i>	
Asparagus Soup	£15
<i>Served with Sourdough Crostino and Buffalo Ricotta</i>	
Grilled Tuna Salad	£18
<i>Served with Yellowfin Tuna Steak, Green Beans, Sundried Tomatoes and Red Onion</i>	
Vegan Burger	£18
<i>Served with Onion Relish, Avocado Mousse, Lettuce and Tomato</i>	
The Hari Club Sandwich	£18
<i>A Club Sandwich served The Hari Way, with a side of fries</i>	
Mini Slider Selection	£22
<i>of Pulled Pork, Beef and Prawn Croquettes</i>	
Wagyu Burger	£22
<i>Served with Lettuce, Tomato, Onion Relish, Smoked Cheddar and Bacon</i>	
Salmon Teriyaki	£28
<i>Served with Pickled Fennel, Lemon and Garlic Tenderstem Broccoli</i>	
200g Aged Beef Fillet	£34
<i>Served with two sides of your choice</i>	

SIDES

Green Leaf Salad	£6	Fries	£6.5
Tomato Salad	£6	Tenderstem Broccoli	£7
Truffle Fries	£8	<i>Served with Chilli and Jam</i>	

DESSERTS

Cheesecake with raspberry magnolia & sorbet	£12.00
Pinapple and Rum Foam	£12.00
Pavlova with Seasonal Fruit	£14.00
Doughnut balls	£12.00
<i>Filled with Nutella or caramel, served with a vanilla milkshake</i>	
Seasonal fruit platter	£10.00
Ice cream & sorbet (per scoop)	£3.00
<i>Ask your waiter for the flavours of the day</i>	

For allergen information please speak to a member of our team.

Please note there is a minimum spend of £35 for 90 minutes and a 12.5% service charge will be added to your final bill.