

QUAGLINOS

BAR

ART
WITHIN
MIXOLOGY

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#ArtWithinMixology



MEDITERRANEAN

Characterised by turquoise sea, fresh cuisine and some of the worlds best beaches, these cocktails are inspired by the beautiful authenticity of the many coastal towns that add to the Mediterranean landscape

MARE NOSTRUM | £17

Grappa Bepi Tossolini, Berries infused Azure Rosé wine, Evangelista Ratafia Liqueur, Boudier Apricot Brandy, Dom Benedictine, Elderflower Liqueur, Bubbles

THE CROWN | £15

Savoia Americano Rosso, Amaro Santoni Liqueur, Cherry Syrup, Blood Peach, Mediterranean Tonic

LA FRAGOLA | £17

Seven Hills Gin, White Port, Belsazar Rosé, Gabriel Boudier Crème de Fraise, Strawberry and Basil Cordial, Rosé Champagne

APHRODITE | £14

Ginepraio Gin & Tio Pepe infused Sage, Del Professore Chinato Vermouth, Italicus Rosolio di Bergamotto, Evangelista Ratafia Liqueur, Orange Bitters



EAST ASIA

Taking inspiration from the rich history and commitment to tradition that characterises so many cultures within East Asia, we pay homage to an iconic region with cocktails that speak to its heritage and beauty

SAKURA MARTINI | £16

*Suntory Roku Gin, Mancino Sakura Vermouth,
Akashi Tai Plum Sake, Luxardo Maraschino Liqueur,
Noilly Prat Dry Vermouth*

THE RISING SUN | £18

*Suntory Toki Whisky, Muyu Jasmine Verte Liqueur,
Ginger & Lychee Soda*

THE LADY IN WHITE | £16

*Pandan Infused Haku Vodka, Boudier Apricot Brandy,
Banana Liqueur, Lemon Juice, Lychee Juice,
Egg White, Sugar Syrup*

KYOTO'S BEAUTY | £20

*Kinobi Dry Gin, Dom Benedictine,
Akashi Tai Yuzushu Sake, Boudier Crème de Cacao White,
Lemon Juice, Lapsang Syrup, Oat Milk*



LATIN AMERICA & CARIBBEAN

From rainforests and beaches to carnivals and street food, natural beauty and vibrant culture work in harmony to create the colourful and distinctive landscapes of these two regions, which we have emulated in these unique but authentic cocktails

THE RITUAL | £17

*Barsol Acholado Pisco, Ancho Reyes Liquor, Palo Cortado Sherry,
Agave Nectar, Tamarillo & Mate Cordial, Egg White*

CARIBBEAN POTION | £17

*William George Rum, Havana 7 years, Clairin Rum, Mango Puree,
Pineapple and Coriander Cordial, Lime juice, Macadamia Orgeat*

THE GOLDEN DROP | £20

*Corte Vetusto Mezcal Infused Palo Santo Wood, Maraschino Luxardo Liqueur,
Del Proffessore Classico Vermouth, Cynar, Fernet Branca, Pineapple juice,
Maple Syrup, Lemon Juice, Oat milk*

EL SOMBRERO | £19

*Casamigos Reposado Tequila, Chilli infused Olmecca Altos Tequila,
Grand Marnier, Barsol Perfecto Amor Aperitif, Koko Kanu,
Passion Fruit & Coconut Syrup, Grapefruit juice*

ABRE CORACAO | £17

*Yaguara Cachaca, Amaretto Disaronno, Tio Pepe Fino Sherry,
Apricot Puree, Orange Juice, Lime Juice, Orgeat Syrup*



NORTH-WESTERN EUROPE

Inspired by the rolling mountains and stretching vineyards of lush, North-West European country-sides, we capture the quiet splendour of the region through these quintessential cocktails

ANTOINETTE | £17

*Remy Martin 1738, Palo Cortado Sherry, Sweet Wine,
Chambord, Brioche Syrup, Vanilla Ice cream*

RUBY | £16

*Konik's Tail Vodka, Sawvelle Vodka, Lillet Rose,
Boudier Elderflower Liqueur, Grapes Cordial*

THE DUKE OF CAMBRIDGE | £18

*Cambridge Dry Gin, Jasmine Verte Liqueur, Boudier Elderflower Liqueur,
Cucumber & Mint Cordial, Top up Champagne*

THE LAKE | £18

*The Lakes Fine One Blended Whisky, Almond Mandorla Nardini,
Frangelico Hazelnut Liqueur, Chinotto Liqueur, Dry Vermouth,
Macadamia & Almond Nuts Orgeat*

