



&

MALA MADRE

EXPLORE OUR
MENUS

SPRING SUMMER 2025



FOOD MENU - AVAILABLE TUE-SAT FROM 5 PM & SUN FROM 12 PM

SMALL PLATES

SALT & PEPPER SQUID 8.2

Baby squid fried in seasoned tempura flour, chilli, spring onions, kewpie mayo, lemon

SATAY CHICKEN SKEWERS (GIF) 8.9

Succulent grilled chicken thigh, crushed peanuts, micro coriander

SALMON SASHIMI (GIF) 9.9

Wasabi cream cheese, ponzu sauce, herb oil, chives

KOREAN FRIED CHICKEN (GIF) 8

Gochujang ketchup, lemon wedge

ADOBO TOFU (VG/GIF) 6.9

Sweet and sour sauce, sesame seeds, fresh red onions

TERIYAKI MUSHROOM SKEWERS (VG/GIF) 6.9

Crispy rice balls, micro shiso leaves

CRUNCHY BBQ PORK BELLY (GIF) 7.9

Pickled cucumber, spicy Japanese BBQ, sesame seeds

LARGE PLATES

HALF SUCCULENT CHICKEN (GIF) 19.5

Spicy citrus miso, pickled bean sprouts, lemon wedge, Hoba leaf

SALMON TERIYAKI (GIF) 18.9

Teriyaki sauce, pickled cucumber, lemon, sesame seeds

DUCK SALAD 23.9

Roasted duck breast, sweet soy dressing, crunchy salad, peaches

250g SIRLOIN STEAK (GIF) 26.9

Goma ponzu, pickled red onions, spring onion

PORK KATSU (GIF) 18.9

Breaded succulent pork loin, kimchi, spring onion

KARE RAISU (VG/GIF) 14.5

Japanese-style curry, courgette, chickpeas, cauliflower, carrot, coriander

MISO AUBERGINE (VG/GIF) 13.5

Pickled carrot, sesame seeds, spring onion

SIDE PLATES

COCONUT RICE (VG/GIF) 3.9

Coconut milk, sesame seeds, spring onion

CUCUMBER SALAD (VG/GIF) 6.9

Rice vinegar, sesame oil, soy sauce, sesame seeds, chillies

CAULIFLOWER TEMPURA (VG/GIF) 6.9

Sriracha chilli jam mayo

DIRTY RICE 7.5

Raw Egg yolks cured in soy sauce, topped with chillies, pickled red, spring and crispy onion

MALA CHIPS 6.9 (VG)

Mushroom sauce, shallots, spring onion, chillies, coriander

TENDERSTEM BROCOLLI (VG/GIF) 5.9

Chilli garlic sauce, crispy onion, sesame seeds

VG = Vegan | GIF = Gluten Intolerant Friendly

A discretionary 12.5% of service charge will be added to your bill. Please notify staff if you have any allergies before placing your order.

FOR THE TABLE

EDAMAME (VG/GIF) 4.9

Chilli powder, fresh lime

WASABI PEAS (GIF) 3.9

PEPPERED NUTS (VG/GIF) 3.9

Almonds, cashews, peanuts

PRAWN CRACKERS (GIF) 3.9

Sweet and sour sauce

HOUSE PICKLES (VG/GIF) 4.9

Red onion, bean sprouts, carrot, kimchi, cucumber, chillies

SWEETS

LEMON AND GINGER CHEESECAKE 7.9

Butter shortcrust, cream cheese, lemon, ginger, Swiss meringue

CHOCOLATE ORANGE TORTE 7.9

Chocolate orange mousse finished with chocolate orange glaze

KIWI PANNA COTTA (VG/GIF) 7.9

Strawberry reduction, coconut shavings

HOT DRINKS

LATTE 4.45

CORTADO 3.65

ESPRESSO 3.15

MACCHIATO 3.95

DOUBLE ESPRESSO 3.75

AMERICANO 4.25

CAPUCCINO 4.45

MATCHA LATTE 5.45

FLAT WHITE 4.25

TEA SELECTION 3.7

TIPPLES

ESPRESSO MARTINI 13.5

NON ALCOHOLIC ESPRESSO MARTINI 10

NEGRONI 13

BANOFFEE OLD FASHIONED 13.5

SMOKEY CHERRY NEGRONI 13

BAILEYS 50 ML 12

LIMONCELLO 50ML 12

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3 COURSES
38.95

SET MENU - AVAILABLE TO PRE-ORDER ONLY

SALT & PEPPER SQUID

Baby squid fried in seasoned tempura flour, chilli, spring onions, kewpie mayo, lemon

SATAY CHICKEN SKEWERS (GIF)

Succulent grilled chicken thigh, crushed peanuts, fresh cucumber, pickled red onions, micro coriander

SALMON SASHIMI (GIF)

Wasabi cream cheese, ponzu sauce, herb oil, chives

ADOBO TOFU (VG/GIF)

Sweet and sour sauce, sesame seeds, fresh red onions

BBQ PORK BELLY (GIF)

Pickled cucumber, spicy Japanese BBQ, sesame seeds

All large plates are served with shared sides

SALMON TERIYAKI (GIF)

Teriyaki sauce, pickled cucumber, lemon, sesame seeds

MISO AUBERGINE (VG/GIF)

Pickled carrot, sesame seeds, spring onion

250g SIRLOIN STEAK (GIF) + 7 supplement

Goma ponzu, pickled red onions, spring onion

PORK KATSU (GIF)

Breaded succulent pork loin, kimchi, spring onion

KARE RAISU (VG/GIF)

Japanese style curry, courgette, chickpeas, cauliflower, carrot, coriander

Sharing sides: COCONUT RICE (VG/GIF) CUCUMBER SALAD (VG/GIF) CHIPS (VG)

LEMON AND GINGER CHEESECAKE

Butter shortcrust, cream cheese, lemon, ginger, Swiss meringue

CHOCOLATE ORANGE TORTE

Chocolate orange mousse finished with chocolate orange glaze

KIWI PANNA COTTA (VG/GIF)

Strawberry reduction, coconut shavings

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FOOD PACKAGES - AVAILABLE TO PRE-ORDER ONLY

MINI BITES	MINI BAO
KOREAN FRIED CHICKEN 39.95 Gochujang ketchup, spring onion, pickled red chillies ADOBO TOFU (VG/GIF) 34.95 Sweet and sour sauce, sesame seeds, fresh red onions SALT & PEPPER SQUID 35.95 Baby squid fried in seasoned tempura flour, chilli, spring onions, kewpie mayo, lemon TEMPURA CAULIFLOWER (VG/GIF) 33.95 Chilli jam mayo VEGGIE SPRING ROLLS (VG) 30.95 Sweet and chilli sauce BBQ PORK BELLY (GIF) 35.95 Pickled cucumber, spicy Japanese BBQ, sesame seeds DUCK SPRING ROLLS 35.95 Cucumber and hoisin sauce	10 PORK 36.95 Slow-cooked pork belly, BBQ sauce 10 CHICKEN 36.95 Succulent fired thigh, Sriracha mayo 10 SALMON 39.95 Grilled salmon, teriyaki sauce 10 TOFU (VG) 35.95 Firm tofu, yuzu kosho mayo 10 DUCK 41.95 Grilled duck breast, teriyaki sauce
	FROM THE GRILL
	10 MISO AUBERGINE (VG/GIF) 28.95 Miso glaze, pickled carrot, sesame seeds, spring onion 10 SPICY CITRUS MISO CHICKEN (GIF) 37.95 Pickled bean sprouts, lemon wedge, Yuzu-Koshu sauce 10 SIRLOIN STEAK (GIF) 39.95 Goma ponzu, pickled red onion, spring onion 10 SALMON TERIYAKI (GIF) 37.95 Teriyaki sauce, pickled cucumber, sesame seeds 10 TERIYAKI MUSHROOM (VG/GIF) 35.95 Crispy rice balls, micro coriander
SIDES	DESSERTS
10 MINI CHIPS BOWLS (VG) 38.95 Gochujang ketchup 10 CUCUMBER SALAD BOWLS (VG/GIF) 45.95 Rice vinegar, sesame oil, soy sauce, sesame seeds, chillies	MACAROON SELECTION Choose from: Yuzu, Black Sesame, Earl Grey or Champagne 20 MINI MACAROON 59.95 50 MINI MACAROON 137.95 80 MINI MACAROON 199.95

We recommend 4-5 choices per 10 guests

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DRINKS PACKAGES - AVAILABLE TO PRE-ORDER ONLY

DRINKS TOKENS

SILVER 7.95 per token

Includes:

Lager and pale ale cans, 175ml
white, red and rose wine, 125ml
Prosecco, single house spirit and
mixer, soft drinks.

GOLD 11.95 per token

Includes:

Any draught and bottled beer,
250ml white, red and rose wine,
125ml Prosecco, double house
spirit and mixer, 5 selected
cocktails, soft drinks.

OPEN BAR

Unlimited drinks:

3h Unlimited Drinks 79.95pp

4h Unlimited Drinks 99.95pp

Includes: Cans of pale ale and lager, 175ml red, white and rose wine,
soft drinks, 125ml Prosecco, single house spirits and mixers.

Premium unlimited drinks:

3h Unlimited Drinks 119.95pp

4h Unlimited Drinks 149.95pp

Includes: All beers, 250ml red, white and rose wine, soft drinks, 125ml
Prosecco, double house spirits and mixers, 5 selected cocktails.

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if you have any allergies before placing your order.



DRINKS PACKAGES-AVAILABLE TO PRE-ORDER ONLY

12 BEERS 69.95

mixed cans of lager and pale ale

24 BEERS 129.95

mixed cans of lager and pale ale

12 NON-ALCOHOLIC BEERS 69.95

6 Corona 0% and 6 Bevertown Lazer Crush

WINE 114.95

4 mixed bottles of house white, red or rosé

CIDER 66.95

10 bottles of Sassy premium cider

BUBBLES 139.95

4 bottles of house Prosecco

WINE & BUBBLES 129.95

2 bottles of house wine & 2 bottles of Prosecco

PROSECCO RECEPTION 8.95

per person

CHAMPAGNE RECEPTION 15.95

per person

COCKTAIL RECEPTION 119.95

10 cocktails

SOFTS

JUICE 29.95

3 jugs of mixed juice
orange, cranberry and apple

BOTTLED SOFT DRINKS 36.95

10 mixed bottles
choose from: Coca-Cola, Diet Coke,
Lemonade, Ginger Beer, Ginger Ale, Soda,
Tonic Water, Pink Grapefruit Soda

DRINKS EXPERIENCES

COCKTAIL MASTERCLASS

44.95

Receive a welcome glass of Prosecco on arrival **or** finish with a round of shots, make two cocktails of your choice, enjoy house snacks, whilst being guided by our experienced mixologist

PREMIUM COCKTAIL MASTERCLASS

54.95

Receive a welcome glass of Prosecco on arrival, make three cocktails of your choice, enjoy house snacks, and finish with a round of shots, all whilst being guided by our experienced mixologist

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AVAILABLE TO PRE-
ORDER ONLY

FOOD AND DRINK PACKAGES PER PERSON

Talisman Package 49.95 per person

Welcome bubbles or beer,
5 canapés + 2 drinks tokens per person

Charm Package 99.95 per person

Welcome bubbles or beer,
15 canapés + 3 drinks tokens per person

Amulet Package 69.95 per person

Welcome bubbles or beer,
10 canapés + 2 drinks tokens per person

Magical Package 149.95 per person

Welcome bubbles or beer, 18 canapés + 5 drinks
tokens per person + Magician for 2 hours

DRINKS

Including welcome bubbles and/or cans of lager/IPA.

*Exchange tokens for - 125ml glass of bubbles, 175ml house red, white or rose, any beer or cider, non-alcoholic beer,
selection of cocktails, single house spirit and mixer, soft drinks.*

FOOD

CHOOSE FROM

KOREAN FRIED CHICKEN BITES

Gochujang ketchup, spring onion, pickled red
chillies

SPICY CITRUS MISO CHICKEN SKEWERS(GIF)

Pickled bean sprouts, lemon wedge, Yuzu-Koshu sauce

ADOBO TOFU BITES (VG/GIF)

Sweet and sour sauce, sesame seeds, fresh red
onions

SIRLOIN STEAK (GIF)

Goma ponzu, pickled red onion, spring onion

SALT & PEPPER SQUID BITES

Baby squid fried in seasoned tempura flour, chilli,
spring onions, kewpie mayo, lemon

SALMON TERIYAKI SKEWERS (GIF)

Teriyaki sauce, pickled cucumber, sesame seeds

TEMPURA CAULIFLOWER BITES (VG/GIF)

Chilli jam mayo

TERIYAKI MUSHROOM SKEWERS (VG/GIF)

Crispy rice balls, micro coriander

VEGGIE SPRING ROLLS (VG)

Sweet and chilli sauce

PORK BAO

Slow-cooked pork belly, BBQ sauce

CRUNCHY BBQ PORK BELLY BITES (GIF)

Pickled cucumber, spicy Japanese BBQ, sesame

CHICKEN BAO

Succulent fired thigh, Sriracha mayo

DUCK SPRING ROLLS

Cucumber and hoisin sauce

SALMON BAO

Grilled salmon, teriyaki sauce

MISO AUBERGINE SKEWERS (VG/GIF)

Miso glaze, pickled carrot, sesame seeds, spring
onion

TOFU BAO (VG)

Firm tofu, yuzu kosho mayo

DUCK BAO

Firm tofu, yuzu kosho mayo

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BRUNCH - AVAILABLE SATURDAY 12-3 PM

DRINKS

BLOODY MARY 12.5

Spiced, seasoned tomato juice with a choice of vodka, gin, bourbon, rum, tequila or mezcal

90 MINUTES BOTTOMLESS COCKTAILS

+ any dish

39.00 PER PERSON

BERMONDSEY MIMOSA

Orange juice, hibiscus, vanilla, Prosecco

MALA SPRITZ

Mahiki white spiced rum, lychee liqueur, lemon, sugar syrup, soda

PIÑA PUNCH

Mahiki Coconut & Pineapple Liqueur, lime, pineapple, vanilla

THE LAST HIGHBALL

Blanco tequila, pink grapefruit soda, lime

90 MINUTES BOTTOMLESS BEER,

WINE & PROSECCO + any dish

37.00 PER PERSON

DESSERTS

KIWI PANNA COTTA (VG/GIF) 7.9

Strawberry reduction, coconut shavings

CHOCOLATE ORANGE TORTE 6.9

Chocolate orange mousse finished with chocolate orange glaze

FOOD

AVO' ON RYE (V) 13.5

Rye Bread, poached egg, smashed avocado, heritage tomatoes, pickled red onion, chillies, coriander, balsamic glaze, chilli powder, lime

POTATO CAKES (VG) 12.5

Kimchi, crunchy salad, warm miso chive vinaigrette

EGGS BENEDICT 9.5

Toasted muffin, poached eggs, hollandaise, micro coriander served with ham or spinach (V)

BRUNCH SANDO 12.5

Toasted brioche, Korean Fried chicken, cabbage, spicy mayo, fried egg

MATCHA FRENCH TOAST (V) 11

St Pierre Brioche, organic matcha powder, fresh kiwi, homemade coconut syrup, coconut ice-cream

NASI LEMAK (GIF) 13

Fried chicken, coconut rice, Sambal, crispy anchovies, peanuts, fried egg, cucumber

VEG' NASI LEMAK (V/GIF) 12.5

Fried tofu, coconut rice, Sambal, peanuts, fried egg, cucumber

Add Sauce 1.5

Add Egg 2.5

Add Grilled Prawns 4.5

Add Korean Fried Chicken 6.9

Add Smoked Salmon 5.5

Add Fried Tofu 6.9

Add Kimchi 3.5

Add Chips 4.5

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MAGICAL BRUNCH

AVAILABLE SATURDAY 12-3PM

DRINKS

90 Minutes Bottomless Drinks

Mix and match however you like, have different drinks at the same time, one drink per person at the time and do not forget to hydrate! All options are also available non-alcoholic.

BERMONDSEY MIMOSA

Orange juice, hibiscus, vanilla, Prosecco

MALA SPRITZ

Mahiki white spiced rum, lychee liqueur, lemon, sugar syrup, soda

PIÑA PUNCH

Mahiki Coconut & Pineapple Liqueur, lime, pineapple, vanilla

THE LAST HIGHBALL

Blanco tequila, pink grapefruit soda, lime

HOUSE WINES

White, red, Prosecco

HOUSE BEER

Talisman Lager, Talisman Pale Ale

SINGLE HOUSE SPIRITS

Vodka, Gin, Whisky, Rum, Tequila + mixer

SOFT DRINKS

DESSERTS

KIWI PANNA COTTA (VG/GIF)

Strawberry reduction, coconut shavings

CHOCOLATE ORANGE TORTE

Chocolate orange mousse finished with chocolate orange glaze

FOOD

AVO' ON RYE (V)

Rye Bread, poached egg, smashed avocado, heritage tomatoes, pickled red onion, chillies, coriander, balsamic glaze, chilli powder, lime

POTATO CAKES (VG)

Kimchi, crunchy salad, warm miso chive vinaigrette

EGGS BENEDICT

Toasted muffin, poached eggs, hollandaise, micro coriander served with ham or spinach (V)

BRUNCH SANDO

Toasted brioche, Korean Fried chicken, cabbage, spicy mayo, fried egg

MATCHA FRENCH TOAST (V)

Fried Brioche, organic matcha powder, fresh kiwi, home made coconut syrup, coconut ice-cream

NASI LEMAK (GIF)

Fried chicken, coconut rice, Sambal, crispy anchovies, peanuts, fried egg, cucumber

VEG' NASI LEMAK (V/GIF)

Fried tofu, coconut rice, Sambal, peanuts, fried egg, cucumber

Add Sauce 1.5

Add Egg 2.5

Add Grilled Prawns 4.5

Add Korean Fried Chicken 6.9

Add Smoked Salmon 5.5

Add Fried Tofu 6.9

Add Kimchi 3.5

Add Chips 4.5

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SIGNATURE COCKTAILS

TALISMAN #1 BELLINI 12.5

PEACH, STRAWBERRY & VANILLA INFUSION, TOPPED WITH **PROSECCO**

THE LAST PUNCH 14.5

BLEND OF EL DORADO 5, BLACK TEARS & ANNE BONNY SPICED **RUM**, FALERNUM LIQUEUR, ABSINTHE, PEACH LIQUEUR, HIBISCUS SYRUP, PINEAPPLE & LIME JUICE

SAINT'S SAZERAC 13

BURNED FAITH **BRANDY**, MAKER'S MARK **BOURBON**, NAKED MALT **SCOTCH**, JAMESON IRISH **WHISKEY**, ABSINTHE & PEYCHAUD'S BITTERS

WILD HORSES 14.5

PATRÓN SILVER **TEQUILA**, OJO DE DIOS **MEZCAL**, LIME, HIBISCUS SYRUP, TURMERIC & CINNAMON SYRUP

SMOKY CHERRY NEGRONI 13

CHASE **GIN**, BRUNO X **MEZCAL**, LA QUINTINYE VERMOUTH ROYAL ROUGE, CAMPARI & CHERRY LIQUEUR

MOUNT FUJI 14.5

OCHO BLANCO **TEQUILA**, FORTUNELLA ORANGE LIQUER, LIME, LYCHEE, COCONUT CREAM

PRINCESS OF BEIJING 13

ZUBROWKA VANILLA **VODKA**, CRANBERRY & LEMON JUICE, COTTON CANDY SYRUP TOPPED WITH COTTON CANDY

DRAGONS KISS 14

MAHIKI WHITE SPICED **RUM**, MAHIKI COCONUT & PINEAPPLE LIQUEUR, LIME, PINEAPPLE, PASSIONFRUIT, BASIL

THE PERFECT PEAR 14

STILL **G.I.N**, HONEY, PEAR JUICE, LEMON, **PROSECCO**, THYME

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Please notify staff if you have any allergies before placing your order.



SIGNATURE COCKTAILS

PANIC! AT THE PISCO 14

EL GOBERNADOR **PISCO**, **CAMPARI**, LIME JUICE, PASSION FRUIT SYRUP, GRAPES

EASTERN SUNSET 14

APEROL, HIBISCUS OJO DE TIGRE **MEZCAL**, LUXARDO MARASCHINO CHERRY, AGAVE, LIME JUICE

MORNING STAR 13.5

JAMESON **IRISH WHISKEY** & BLENDED **SCOTCH**, PRESSED GINGER, TURMERIC, LEMON JUICE, HONEY, & ROSEMARY

NEMESIS MARGARITA 14

OCHO BLANCO **TEQUILA**, OJO DE DIOS **MEZCAL**, HOT SAUCE, AGAVE, LIME & CHILLI CITRUS SALT RIM

BANOFFEE OLD FASHIONED 13.5

DISCARDED BANANA **RUM**, FOUR ROSES YELLOW LABEL **BOURBON** & WHITE CACAO LIQUEUR, BANANA LIQUEUR, ANGOSTURA BITTERS

YUZU BE LOVED 14

ZUBROWKA **VODKA**, YUZU LIQUEUR, LEMON & SUGAR

BLOODY WELL DONE 14.5

ZUBROWKA CZARNA **VODKA**, CINAMMON SYRUP, LIME, ORANGE BITTERS, RED WINE

NON-ALCOHOLIC

STALLION 10

LYRE'S WHITE CANE SPIRIT, PINEAPPLE, LIME, HIBISCUS, TURMERIC & CINNAMON SYRUP

ITALIAN SPRITZ 12

LYRE'S ITALIAN SPRITZ, HIBISCUS, PINK GRAPEFRUIT

NOHITO 10.5

LYRE'S WHITE CANE SPIRIT, LIME, SUGAR, SODA, MINT & LIME WEDGE

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WINE

WHITE

	COUNTRY	175ML/250ML	BOTTLE
MONT ROCHER VIOGNIER 13%	FRANCE	9/12.7	33
UVAM PINOT GRIGIO 12%	ITALY	9.5/13.45	38
PONTE DE LIMA VINHO VERDE 12%	PORTUGAL	9.95/13.95	38.5
FUNKSTILLE GRUNER VELTINER 12.5%	AUSTRIA	10.25/15	39
WAIPARA SPRINGS SAUVIGNON BLANC 13.0%	NEW ZEALAND	11.50/16	44.95
TRENTHAM ESTATE FAMILY VERMENTINO 12.5%	AUSTRALIA		46
EL CAMARÓN ALBARIÑO 12.5%	SPAIN		49
BOUCHARD FINLAYSON BLANC DE MER RIESLING BLEND 13%	SOUTH AFRICA		52

RED

	COUNTRY	175ML/250ML	BOTTLE
LOS ESPINOS MERLOT 14%	CHILE	8.50/12	34.5
TRENTHAM ESTATE RIVER RETREAT PINOT NOIR 13.5%	AUSTRALIA	9.2/12.4	38
SMILING DONKEY DOURO TINTO 13.5%	PORTUGAL	10.20/13.95	40
DEMORGENZEN 'DMZ' GRENACHE NOIR 14.5%	SOUTH AFRICA		55
DOMAINE DE LA COUVETTE ORGANIC BEAUJOLAIS GAMAY FRANCE 13%	FRANCE		57

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WINE & SPARKLING

SPARKLING

	COUNTRY	125ML	BOTTLE
ODDBIRD SPUMANTE 0%	ITALY	8.5	30
LA VITA SOCIALE PROSECCO 10.5%	ITALY	9	35.95
PERELADA STARS BRUT RESERVA VINTAGE CAVA 11%	SPAIN		42.95
STEENBERG SPARKLING SAUVIGNON BLANC 12%	FRANCE		44.95
BESSERTAT DE BELLEFON BLEU FRANCE 12.5%	FRANCE		84.95
BESSERTAT DE BELLEFON ROSÉ BRUT 12.5%	FRANCE		125
BESSERTAT DE BELLEFON BLANC DE BLANC 12.5%	FRANCE		145

VEUVE CLICQUOT, MOËT & CHANDON, LAURENT PERRIER ROSE & DOM PERIGNON AVAILABLE UPON REQUEST

ROSE

	COUNTRY	175ML/250ML	BOTTLE
LA DELFINA PINOT GRIGIO ROSE 10.5%	ITALY	8/12	30
ROSA DE AZAFRAN TEMPRANILLO ROSÉ 12.5%	SPAIN	9.95/13.2	38
DOMAINE LA GRANDE BAUQUIÈRE 12.5% CÔTES DE PROVENCE ROSÉ	FRANCE		45

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BOTTLES, CANS & TAP

DRAUGHT			SOFTS	
TALISMAN IPA	4.6%	6.8	BELU STILL	5.6
TALISMAN LAGER	4.1%	6.7	BELU SPARKLING	5.6
BIRRA MORETTI	4.6%	7.2	COCA COLA	4
NECK OIL	4.3%	7.3	DIET COKE	4
TIGER	5%	7.9	COKE ZERO	4
GUINNESS	4.2%	7.9	GINGER BEER	4
INCHS APPLE CIDER	5.1%	6.6	GINGER ALE	4
SAPPORO	4.6%	7.3	LEMONADE	4
			PINK GRAPEFRUIT SODA	4
BOTTLES			JUICE	
SOL	4.4%	6	ORANGE	3.8
ASAHI	5%	6.3	APPLE	3.8
KIRIN ICHIBAN	4.6%	6.3	CRANBERRY	3.8
SASSY CIDER	5%	6.9	PINEAPPLE	3.8
CORONA 0%	0%	6.45	TOMATO	3.8
LAZER CRUSH IPA	0.3%	6.9	LYCHEE	4
GUINNESS 0%	0%	7.8		

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MALA MADRE

COCKTAILS & SHOTS

TALISMAN #1 BELLINI 12.5

PEACH, STARWBERRY & VANILLA
INFUSION, TOPPED WITH **PROSECCO**

THE LAST PUNCH 14.5

BLEND OF EL DORADO 5, BLACK TEARS &
ANNE BONNY SPICED **RUM**, FALERNUM
LIQUEUR, ABSINTHE, PEACH LIQUEUR,
HIBISCUS SYRUP, PINEAPPLE & LIME

MORNING STAR 13.5

JAMESON **IRISH WHISKEY** & BLENDED
SCOTCH, PRESSED GINGER,
TURMERIC, LEMON JUICE, HONEY, &
ROSEMARY

WILD HORSES 14.5

PATRÓN SILVER **TEQUILA**, OJO DE DIOS
MEZCAL, LIME, HIBISCUS SYRUP,
TURMERIC & CINNAMON SYRUP

SMOKY CHERRY NEGRONI 13

CHASE **GIN**, BRUNO X **MEZCAL**,
LA QUINTINYE VERMOUTH ROYAL ROUGE,
CAMPARI & CHERRY LIQUEUR

NEMESIS MARGARITA 13.5

OCHO BLANCO **TEQUILA**, OJO DE DIOS
MEZCAL, HOT SAUCE,
AGAVE, LIME & CHILI CITRUS SALT RIM

DRAGONS KISS 14

MAHIKI WHITE SPICED **RUM**, MAHIKI
COCONUT & PINEAPPLE LIQUER,
LIME, PINEAPPLE, PASSIONFRUIT, BASIL

BANOFFEE OLD FASHIONED 13.5
DISCARDED BANANA **RUM**, FOUR
ROSES YELLOW LABEL **BOURBON**
& WHITE CACAO LIQUEUR, BANANA
LIQUEUR, ANGOSTURA BITTERS

THE PERFECT PEAR 14

STILL G.I.N, HONEY, PEAR JUICE,
LEMON, PROSECCO, THYME
CAN BE MADE NON-ALCOHOLIC

MOCKTAILS

STALLION 10

LYRE'S WHITE CANE SPIRIT,
PINEAPPLE, LIME, HIBISCUS,
TURMERIC & CINNAMON SYRUP

ITALIAN SPRITZ 12

LYRE'S ITALIAN SPRITZ, HIBISCUS,
TURMERIC & CINNAMON SYRUP,
PINK GRAPEFRUIT

NOHITO 10.5

LYRE'S WHITE CANE SPIRIT, LIME,
SUGAR, SODA, MINT & LIME WEDGE

SHOTS

JAGER BOMB 8.45

BABY GUINNESS 7

TEQUILA ROSE 7

A discretionary 12.5% of service charge will be added to your bill.
Please notify staff if you have any allergies before placing your order.

MALA MADRE

WINE & SPARKLING

WHITE WINE

	COUNTRY	175ML/250ML	BOTTLE
MONT ROCHER VIOGNIER 13%	FRANCE	9/12.7	33
UVAM PINOT GRIGIO 12%	ITALY	9.5/13.45	38
PONTE DE LIMA VINHO VERDE 12%	PORTUGAL	9.95/13.95	38.5
FUNKSTILLE GRÜNER VELTINER 12.5%	AUSTRIA	10.25/15	39
WAIPARA SPRINGS SAUVIGNON BLANC 13%	NEW ZEALAND	11.50/16	44.95

RED WINE

	COUNTRY	175ML/250ML	BOTTLE
LOS ESPINOS MERLOT 14%	CHILE	8.5/12	34.5
TRENTHAM ESTATE RIVER RETREAT PINOT NOIR 13.5%	AUSTRALIA	9.2/12.4	38
SMILING DONKEY DOURO TINTO 13.5%	PORTUGAL	10.2/13.95	40

ROSE WINE

	COUNTRY	175ML/250ML	BOTTLE
LA DELFINA PINOT GRIGIO 10.5%	ITALY	8/12	30
ROSA DE AZAFRAN TEMPRANILLO ROSÉ 12.5%	SPAIN	9.95/13.2	38

SPARKLING

	COUNTRY	125ML	BOTTLE
ODDBIRD SPUMANTE 0%	ITALY	8.50	32
LA VITA SOCIALE PROSECCO 10.5%	ITALY	9.00	35.95
PERELADA STARS BRUT RESERVA VINTAGE CAVA 11%	SPAIN		42.95
STEENBERG SPARKLING SAUVIGNON BLANC 12%	SOUTH AFRICA		44.95
BESSERAT DE BELLEFON BLEU FRANCE 12.5%	FRANCE		84.95
BESSERAT DE BELLEFON ROSÉ BRUT 12.5%	FRANCE		125
BESSERAT DE BELLEFON BLANC DE BLANC 12.5%	FRANCE		145
MOËT & CHANDON	FRANCE		91.95
VEUVE CLICQUOT	FRANCE		93.95
LAURENT PERRIER ROSE	FRANCE		149.95
DOM PERIGNON 2013	FRANCE		280

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MALA MADRE

BOTTLES, CANS & TAP

DRAUGHT

TALISMAN LAGER	4.1%	6.7
NECK OIL	4.3%	7.3

BOTTLES

SOL	4.4%	6
ASAHI	5%	6.3
KIRIN ICHIBAN	4.6%	6.3
SASSY CIDER	5%	6.9
YEASTY BOYS IPA	4.4%	5.5
LUCKY SAINT LAGER	0.05%	6.1
LAZER CRUSH IPA	0.3%	6.9
CORONA	0%	6.45

SOFTS

BELU STILL	5.6
BELU SPARKLING	5.6
COCA COLA	4
DIET COKE	4
COKE ZERO	4
GINGER BEER	4
GINGER ALE	4
LEMONADE	4
PINK GRAPEFRUIT SODA	4

JUICES

ORANGE	3.8
APPLE	3.8
CRANBERRY	3.8
PINEAPPLE	3.8
TOMATO	3.8

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