



merkaba
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For cocktail table reservations

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Cocktails

Welcome to our winter menu, hosting a selection of mouth-watering cocktails. We've blended a mix of original drinks, created by our staff, with old school classics and merkaba favourites. Our bar team are always on hand to recommend anything from the list or if you have a favourite not listed don't hesitate to ask.

Art Deco-dence

Think Sinatra, Dean Martin and Hollywood starlets throwing down chips in Vegas casinos...that's what inspired these drinks.

French 75 **£9.50**

Another early twentieth century classic. Our recipe combines Martin Millers gin, fresh lemon juice and a dash of sugar syrup, shaken with ice, strained and topped with Perrier Jouët champagne. Refined.

Vesper Martini **£8.00**

Sipsmith vodka, Sipsmith gin shaken hard with Lillet Blanc. Inspired from Ian Flemings "Casino Royale".

Millionaire **£7.50**

Picked from Harry Craddock's Savoy cocktail book. Appleton Estate 8 year old rum, apricot brandy, Plymouth sloe gin, fresh lime juice and grenadine.

Aviation **£7.00**

Another classic that is fresh and well balanced. Martin Millers gin, lemon and maraschino liqueur. For a floral finish try the optional splash of crème de violet.

Brooklyn **£7.50**

The Brooklyn is prepared with Sazerac Rye, Noilly Prat dry vermouth, a dash of Amer Picon and maraschino liqueur. A little more rugged than a typical Manhattan.

Negroni **£7.50**

The all-time classic aperitif cocktail, invented in Florence, Italy at Café Casoni. We blend Martin Millers Westbourne, with traditional Campari and Martini Rosso vermouth. Effortlessly cool.

Sidecar **£7.00**

Courvoisier VSOP Exclusif cognac, triple sec, and fresh lemon. With an optional sugar rim. A 1920's classic.

Blood & Sand **£7.00**

First appearing in the Savoy cocktail book of 1930, this drink is a real winner. Combining Chivas Regal 12 year old Scotch whisky, Cherry Heering, Martini Rosso and fresh orange juice, served straight up.

merkaba cocktails

A selection of cocktails created by the merkaba team and a few other favourites we think you'll enjoy.

mytiki £12.00

Our signature cocktail. This one certainly packs a punch! A huge ingredient list that includes house rum blend, fresh lime and pink grapefruit juices, spiced syrups and liqueurs. We recommend no more than two per person.

Berrylicious £8.00

Luksusowa vodka, Raspberries, strawberry, peach puree, cloudy apple juice, fresh Blackberries and topped up with lemonade. Full of fruity goodness.

mytai £8.00

The archetypal fine rum drink: Appleton Estate 12 year old rum, orgeat, curaçao and lime. We tested over 100 variations of rum and curaçao and think this is the best.

Pharmaceutical Stimulant £7.50

A brilliant pick-me-up with either Luksusowa vodka or Kraken Spiced rum, Toussaint coffee liqueur, gomme and a healthy shot of Small Batch espresso.

Genko Sour £7.50

A well balanced number with Martin Millers gin, orange curaçao, pepper, lime juice, honey syrup, basil, olive oil, peach bitters and egg white. Phew!

Admiral Theroux £7.50

Myers rum, a thumbnail of fresh ginger, apple, lemon, King's Ginger liqueur and whiskey barrel bitters. With a spray of Wray and Nephew topping

(Belvedere)Red Palace £7.50

This fruity cocktail consists of Belvedere vodka, Crème de Mure, some citrus, bitters, half an egg white and a touch of warming grappa. Served on the rocks.

Pipino's Journey £7.00

Hendricks gin, lemon juice, elderflower, elderflower liqueur, jasmine tea and fresh cucumber. Fresh, invigorating and low in calories?

Über Sour £7.00

A twist on the classic sour cocktail, mixing Jägermeister, lemon juice, elderflower, egg white and peach bitters. Shaken Violently.

Genever Symphony £7.00

Bols Genever, Martini Rosso, pink grapefruit juice and passion fruit syrup. An approachable way to enjoy genever.

Bonnie Bramble £7.50

An intriguing blend of flavours, homemade blackberry jam, fresh lemon juice, Drambuie and Chivas Regal 12 year old whisky. A touch of Laphroaig and Le Fee Absinthe round things off nicely.

King of New York £7.50

Somewhere between a Brooklyn and a Manhattan. King's ginger liqueur, Jim Beam black, Amer Picon, Noilly Prat and a dash of Peychards bitters.

Cheeky One £7.50

Wyborowa lemon vodka, triple sec, fresh lemon and orange juice, cloudy apple juice, mint, mango puree and elderflower cordial.

Bitter & Twisted £7.00

Bombay Sapphire gin, Campari, passion fruit syrup, fresh lime and pink grapefruit. Served long over crushed ice with a twist of fresh pink grapefruit.

Six @ £6

Name Drop £6.00

Luksusowa vodka, strawberry, lemon, cloudy apple, Licor 43, crème de mure and gomme, apricot brandy, topped with lemonade. Fruity, sweet and a little too easy to drink.

St. Laurence £6.00

Makers Mark bourbon, maple syrup, lemon juice, angostura bitters and pressed apples. A tasty alternative to a whiskey sour.

Southside £6.00

Martin Millers Gin, maple syrup, lemon juice, angostura bitters and pressed apples. A tasty alternative to a whiskey sour.

Hedgerow Sling £6.00

Created by the legendary Dick Bradsell. Martin Millers gin, Plymouth sloe gin, lemon juice, gomme, soda and crème de mure combined perfectly.

Tommy's Margarita £6.00

An excellent alternative to the classic margarita. Olmeca Altos Plata, agave syrup and fresh lime. Served on the rocks with no salt rim.

Warsaw Pact £6.00

Zubrówka vodka, Licor 43, mint, fresh lime juice, cloudy apple juice and orgeat.

Tapas

All dishes are made by our wonderfully talented chef and food is served from 5pm-11pm. Enjoy.

Quail Egg, Tomato and Ham

Served with

Nero d'Avola *Italy*

£6.00

Black Olive and Tomato Tapenade

Served with a choice of

Tommy's Margarita (Olmeca Altos Tequila, agave syrup and lime)
or

Johnsons Estate Sauvignon Blanc *New Zealand*

£7.00

Smoked Salmon Parcel with Almond

Served with a choice of

Sunny Afternoon (Whitley Neil Gin, elderflower syrup, lemon, gomme and fresh coriander)
or

Rueda Blanco 2010 *Rueda, Spain*

£7.50

Steak Tartar (Vegetarian opinion also available)

Served with a choice of

A Wee Dram (Drambuie, Chivas Regal 12, Laphroaig, Krupnik, lemon)
or

Cal Pla Crianza Priorat *DOCA, Spain*

£9.00

Steak and Pistachio

Served with a choice of

Rhum Classic (Perrier Jouët Champagne, Santa Teresa Rhum & sugar)
or

Castle Rock Cabernet Sauvignon *California USA*

£10.00

Cherry, White Chocolate and BOOM

Served with a choice of

Mozart's Mandarin Symphony (Mozart Dark and dry chocolate liqueur, cherry syrup, lemon and Mandarin Napoleon)
Or

Moscato d'Asti Cascinetta Vietti *Italy.*

£6.50

Truffle & Parmesan Lollipop

Served with

Taylors L.B.V Port (2004)

£6.00

Machego, Chorizo Iberico and Cherry Tomatoe

Served with

La Gita Manzanilla *Spain*

£8.50

Tapas to share

If you would like to try a selection of our tapas then why not opt for our tapas "mymenu". Each course is served with a choice of either wine or cocktail.

Starter

Quail Egg, Tomato & Ham **or** Black Olive Tapenade

Main

Steak & Pistachio **or** Smoked Salmon Parcel

Desert

Cherry & White Chocolate **or** Truffle & Parmesan Lollipop

£19.50

Any 6 piece tapas

£12.00

Any 9 piece tapas

£15.00

Any 12 piece tapas

£18.00

Champagne

Champagne & sparkling wine

	glass**	bottle
Perrier Jouët grand brut, NV	£9.00	£50.00
Perrier Jouët belle époque, 2004		£129.00
Perrier Jouët blason rosé		£80.00
Bollinger special cuvee		£68.00
Laurent Perrier rosé		£88.00
Dom Perignon vintage, 2002		£165.00
Bathtub of Champagne package		£6,500.00

(120 bottles Perrier Jouët, a bottle belle époque 2004 and one night in the Penthouse to enjoy with as many guests as you like)

Sparkling libations

"In a perfect world everyone would have a glass of Champagne every evening". We are inclined to agree with Willie Gluckstern.

Porn Star Martini

£11.00

Fresh passion fruit, Cariel vanilla vodka, passion fruit syrup, fresh lime juice and gomme. Served with a shot of Perrier Jouët on the side. As top shelf as it gets.

Classic Champagne cocktail

£9.50

Courvoisier Exclusif cognac, a brown sugar cube soaked in bitters then topped with champagne.

Alfonso

£10.00

Concocted for King Alfonso XII of Spain, this drink was the signature cocktail at the Deauville hotel in Normandy. Dubonett, sugar, Peychards bitters and Perrier Jouët champagne.

Mojito Royale

£9.50

This classic rum cocktail is given the royal treatment by topping with Perrier Jouët Champagne instead of soda.



Tiki

Fogcutter £7.50
An intriguing blend of Appleton Estate V/X, Courvoisier VSOP Excluif cognac, Martin Millers gin and citrus juices, finished with a fog cutting float of Amontillado sherry.

Beachcomber Gold £8.50
Lifted straight from the great don's book. Appleton Estate V/X, Bacardi superior, passion fruit, lime and honey combine for a tasty treat.

Cherry Bomb Daiquiri £7.50
Wray and Nephew overproof rum (63%), gomme, lime and homemade cherry syrup. A super strong daiquiri.

Punches to Share

my punch – serves 6 to 8 £80.00
A blend of Luksusowa vodka and Wyborowa lemon, Poire Williams, pear puree, cloudy apple juice, fresh lemon juice and gomme, topped with a bottle of rose champagne.

Chairman's punch – serves up to 4 £30.00
Chairman's reserve rum, pineapple juice, cardamom, peach puree, honey water, Velvet Falernum and lemon juice, oh yeah, and bitters too, with a splash of Wray and Nephew overproof.

Cocktail Shots

Miniature versions of cocktails x2 x4

Mini Cherry Bomb	£8	£10
Mini Millionaire	£8	£10
Mini Margarita	£8	£10
Mini mytai	£8	£10

Beers & cider

Sagres	5.1%	Portugal	£3.80
Sol	4.5%	Mexico	£3.80
Cusquena	5.0%	Peru	£4.00
Heineken	4.6%	Holland	£3.80
Biere moretti	4.6%	Italy	£4.00
Lefte blonde	6.6%	Belgium	£4.00
Little Creatures	5.2%	Australia	£4.00
Briska pear cider	4.5%	Sweden	£3.80
Rekorderlig cider	4.5%	Sweden	£4.50

For parties of 5 or more and table service a 12.5% service charge will be added to your bill. Gratuities go directly to the staff who serve you. VAT is included in all prices at the prevailing rate.

Nightcaps & Antiques

Mark Twain maybe said it best, "too much of anything is bad, but too much of good whiskey is barely enough". We doff our Victorian hats to these great 18th Century drinks.

Old fashioned

Spirit, bitters, sugar and water. Simple. A true classic.
made at bartenders discretion at busy times

Makers Mark	£8.50
Olmecca Altos Plata	£8.50
El Dorado 12yr	£9.00

Manhattan

Sweet, perfect or dry. Available with a selection of whiskeys and Antica Formula instead of Martini Rosso.

Makers Mark	£8.00
Jim Beam Rye	£8.00

New York Flip £7.50

One of the most popular and enjoyable flips. Four Roses Bourbon, Taylors port, a whole egg and a touch of gomme. A dusting of nutmeg completes true classic.

Reverse Martini £7.50

Our reverse martini is five parts Dolin dry vermouth to three parts Plymouth Navy strength gin – delicately stirred of course. Orange bitters and a twist of fresh orange peel complete the mix.

Winter Warmers

Our small selection of winter cocktails to warm and delight on a cold winter's nights.

Hot Buttered Rum £8.00

Our twist on this Caribbean influenced classic! We use El Dorado 12 year old rum, our house made honey butter, old fashioned bitters, sugar and hot water.

Brass Monkey £7.50

One of our most popular winter drinks, it brings together Courvoisier Exclusif vsop cognac, Taylors LBV port, Benedictine, orange juice and orange bitters.

Krakens Last Breath £7.00

An excellent winters drink, made with Kraken spiced rum, cloves, two bar spoons of honey, cinnamon, and fresh lemon juice. Served with a touch of flame.

Cider House Rules £6.50

Rekorderlig cider, ginger cordial, apple juice, maple syrup and cinnamon served piping hot to warm your cockles on those wintery nights.



Wine List

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Wine List

The merkaba team have tried and tested dozens of wines to bring to you, what we feel, is a well crafted and interesting wine list. Ask a team member if you would like a recommendation and we will be happy to help.

White wines

	125ml	175ml	btl
Piropo, Pinot Blanc. <i>Argentina</i> <i>Fruity, with floral and citrus notes</i>	£3.50	£4.50	£18.00
Jvbilm Sicilia Pinot Grigio. <i>Italy</i> <i>Perfumed and aromatic. This wine is very open on the palate, with a soft richness, and good acidity. A interesting crisp white from Sicily.</i>	£3.80	£5.00	£19.50
Bodega, Rueda. <i>Portugal</i> <i>Dry, intense tropical notes with lots of passion fruit</i>	£3.90	£5.20	£21.00
Johnsons Estate. <i>New Zealand</i> <i>A great example of New Zealand Sauvignon Blanc. Intense gooseberry flavours</i>	£4.50	£6.50	£25.00

Riesling 'H' Rheingau Prinz von Hessen £27.00
Every drop of this explodes with citrus fireworks & mineral verve. Luscious mouthfuls of lemon ice, freshly cut green apples & delicate quince. Fruity, but not sweet; refreshing, but not tart.

Rosé wines

Three Choirs Rosé. *England* £4.30 £5.50 £22.50
A light aroma of strawberries and summer fruits. A delicious off-dry wine which offers a fresh jammy character on soft delicate fruit.

Red wines

	125ml	175ml	btl
Nero d'Avola. <i>Italy</i> <i>Smooth, spicy. Plum and redcurrants</i>	£3.60	£4.90	£19.50
Bodegas, Rioja. <i>Spain</i> <i>Medium bodied with ripe red fruits.</i>	£4.00	£5.30	£22.00
Castle Rock Cabernet Sauvignon. <i>USA</i> £4.30 £5.80 £22.50 <i>A truly exceptionally wine. Fantastic value for money, offering plenty of bang for buck and lots of intense flavours.</i>			
Cal Pla Crianza, Priorat. <i>Spain</i> £5.50 £6.50 £24.50 <i>A beautifully balanced and approachable Priorat. Deep, damson fruits with spice and pepper.</i>			
Spätburgunder <i>Germany</i> £25.00 <i>Light, red fruit and an acidic tannic back bone.</i>			
d'Arry's Original, Shiraz/Grenache. <i>Australia</i> £28.50 <i>Cherry and juicy plum, before dark chocolate, mocha and blackberry emerge.</i>			
Domaine Dertagna Burgundy <i>2007. France</i> £65.00 <i>Rich red fruit flavours, with a gamy nose, good firm concentration and acidity with a robust long finish. A very special wine.</i>			

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