

# BAR FOOD

*"THERE IS NO SINCERER LOVE THAN THE LOVE OF FOOD"*

**GEORGE BERNARD SHAW**

**SCOTTISH SCALLOP SLIDER, NDUJA EMULSION, APPLE 4 EACH**

**SAN DANIELLE HAM WRAPPED FIGS, TRUFFLE HONEY 8**

**BRUSCHETTA, PLUM TOMATO, MOZZARELLA, BASIL (V) 5**

**BLACK TRUFFLE & PECORINO ARANCINI (V) 5**

**SMOKED DUCK HAM, APRICOT, ROCKET & HAZELNUTS 6**

**SALT & PEPPER SQUID, SAFFRON AIOLI 7**

**BEEF CARPACCIO, ROCKET, PARMESAN 8**

**BURRATA, SPECK & ARTICHOKE FLATBREAD 7**

**TRUFFLE PECORINO, SEMI-DRIED CHERRY TOMATO, ZUCCHINI FLATBREAD 7**

**BASIL HUMMUS, FLATBREAD, SUN-DRIED TOMATO 6**

**COLCHESTER OYSTERS , MONTEPULCIANO SHALLOTS 3 EACH**

**SELECTION OF ITALIAN CHEESE, WALNUT BREAD, GRAPES, CHUTNEY (V) 12**

**CHARCUTERIE BOARD, FOCACCIA, PICKLES, GRAPES, CHUTNEY 12**



If you have any specific dietary requirements or food allergies,  
please speak to a member of our team

# WINE

## BIANCHI

CASA CARTIZZE 9/32.5

GAVI DI GAVI,

LA MEIRANA PIEMONTE 11/45

MARCO FELLUGA,

SAUVIGNON BLANC, FRIULI 12/49

## ROSSI

CASA CARTIZZE 9/32.5

AGLIANCIO CANTINE

TEANUM 'OTRE' PUGLIA 11/45

VINO NOBILE DE MONTEPULCIANO,

LA BRACCESCA, TUSCANY 14/58

## ROSA

COTES DE PROVENCE

CHÂTEAU LA GORDONNE 12.5/52

## DOLCE

SAUTERNES

CHATEAU RIEUSSAC, 1ER GRAND CRU 2009

12/115



Champagne, Prosecco 150 ml, Wine 175 ml & 125ml available on request

# CHAMPAGNE

VEUVE CLICQUOT BRUT NV 16.5/45/75

VEUVE CLICQUOT ROSÉ NV 18/85

RUINART "BLANC DE BLANC" NV 110

## LA VEUVE NOIRE

VEUVE CLICQUOT CHAMPAGNE, GINGER LIQUEUR, AGAVE

17

## PADDINGTON

VEUVE CLICQUOT CHAMPAGNE, VODKA, CAMPARI, ORANGE MARMALADE

17



# PROSECCO & SPUMANTE



FRIZZENTI 9 A GLASS

SERGIO BIANCHI 40

SERGIO ROSE 45

CARTIZZE D.O.C.G 45

# BIRRA

SHARPS CORNISH PILSNER 5.2 ABV

7



# GIN

**PORTOBELLO ROAD** ENGLAND, LONDON 1 1  
SERVED WITH PINK GRAPEFRUIT

**WESTBOURNE MILLER** ENGLAND, LONDON 1 1  
SERVED WITH BERRIES AND BLACK PEPPER

**CAORUNN** SCOTLAND, SPEYSIDE 1 1  
SERVED WITH PINK LADY APPLE

**ELEPHANT** GERMANY, HAMBURG 1 1

**BOODLES** ENGLAND, WARRINGTON 1 1  
SERVED WITH CUCUMBER AND PINEAPPLE

**ZUIDAM DUTCH COURAGE** HOLLAND 1 1  
SERVES WITH ORANGE

**SIPSMITH LONDON DRY GIN** ENGLAND, LONDON 1 1

**THE BOTANIST** SCOTLAND, ISLAY 1 1  
SERVED WITH LAVENDER AND ROSEMARY

**ORTHODOXY** COLUMBIA 1 2  
SERVED WITH CHOCOLATE COFFEE BEANS AND MINT LEAVES

**FAIR** FRANCE 1 2  
SERVED WITH LEMONGRASS AND LEMON

**MONKEY 47** GERMANY, BLACK FOREST 1 2  
SERVED WITH CHINESE LANTERN AND LEMON

**W&H BOTANIC PREMIUM LONDON DRY GIN** SPAIN 1 2  
SERVED WITH KUMQUAT

## TONIC FOUNDRY

TONIC AND SLIM TONIC 1

**DOUBLE DUTCH** WATERMELON AND CUCUMBER TONIC 1

# VODKA

**SIPSMITH VODKA** ENGLAND 1 1

**SNOWQUEEN** KAZAKHSTAN 1 2

**BELUGA GOLD LINE** RUSSIA, SIBERIA 3 0

Spirit 25 ml & 50 ml available on request

# TEQUILA

OCHO PLATA 11

EL JIMADOR ANEJO 13

OCHO "CASK STRENGTH" 15

HERRADURA SELECCION SUPREMA 35

QUIQUIRIQUI MATATALAN MEZCAL 12

# RUM

DON Q GOLD RUM PUERTO RICO 11

DICTADOR 12YRS COLUMBIA 13

DICTADOR SPICED OLD FASHIONED 13

MATUSALEM GRAN RESERVA 15YRS CUBA 15

MATUSALEM GRAN RESERVA ISLE OF PINES 15

ZACAPA XO GUATEMALA 25

SAGATIBA PRECIOSA BRAZIL 35

# COGNAC

REMY MARTIN VSOP MATURE CASK 14

HENNESSY XO 25

REMY MARTIN XO 28

PARADIS IMPERIAL BY HENNESSY 250

RICHARD BY HENNESSY 250

LOUIS XIII BY REMI MARTIN 300

ELLIPSE BY HENNESSY 650

a discretionary service charge of 12.5% will be added to your bill

# WHISKY

## SINGLE MALT



ARDBEG 10YRS ISLAY 12

GLENTURRET 10YRS HIGHLAND 14

ST MAGDALENE 1980 CENTENARY RESERVE LOWLAND 25

GLENMORANGIE 18YRS HIGHLAND 25

GLENLIVET "CASK STRENGTH" 35YRS SPEYSIDE 30

MACALLAN "OAK CASK" 22YRS SPEYSIDE 50

MACALLAN 25YRS SPEYSIDE 80

GLENLIVET 1972 CELLAR COLLECTION BTL:0948 SPEYSIDE 150

## FIRST CASK MALT WHISKY

### CONNOISSEUR EXCLUSIVE COLLECTION

CRAIGELLACHIE 1978 16YRS SPEYSIDE 22

GLEN GRANT 1976 20YRS SPEYSIDE 26

ABERFELDY 1978 15YRS HIGHLAND 22

TOMINTOUL 1976 18YRS SPEYSIDE 24

TOMATIN 1976 18YRS HIGHLAND 24

INCHGOWER 1976 18YRS SPEYSIDE 24

DALLAS DHU 1978 15YRS SPEYSIDE 22

BLADNOCH 1980 16YRS LOWLAND 22

ABERLOUR 1974 15YRS SPEYSIDE 22



# WHISKY

## JAPANESE

NIKKA FROM THE BARREL 13

HIBIKI 12YRS 13

YAMAZAKI DISTILLER'S RESERVE 14

YAMAZAKI DISTILLER'S RESERVE SHOGUN OLD FASHIONED 14

HAKUSHU DISTILLER'S RESERVE 14

HIBIKI 30YRS 160



## BOURBON

JACK DANIELS GENTLEMAN JACK 11

BLANTON 'S SINGLE BARREL SPECIAL RESERVE 14

FOUR ROSES SINGLE BARREL 14

BOOKER'S 7YRS SMALL BATCH "OP" 20

EAGLE RARE 17YRS 26

SAZERAC RYE 18YRS 28

## BLENDED WHISKY

CHIVAS 12YRS 12

JOHNNIE WALKER DOUBLE BLACK 12

CHIVAS 18YRS 17

CHIVAS REGAL ROYAL SALUTE 21YRS 35

JOHNNIE WALKER BLUE LABEL 40



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# ART DECO COCKTAILS

## PENINSULA SLING

GIN, CHERRY LIQUEUR, DOM BENEDICTINE, BITTERS BLEND,  
FRESH PINEAPPLE AND PASSION FRUIT, CARTIZZE GRENADINE SYRUP

13

## EL CHUPACABRA

MEZCAL, HERBAL LIQUEUR, CRÈME DE PÈCHE, FRESH LIME JUICE

13

## CARTIZZE MAI TAI

DARK RUM, COINTREAU, ORGEAT, FRESH LIME JUICE,  
SPICED PINEAPPLE, SMOKED CHERRY

13

## CAPYBARA

DARK RUM, FRESH GINGER, MINT, CHERRY APPLE, SODA WATER

13

## MIDAS MARTINI

VODKA, DRY VERMOUTH INFUSED SPICES AND ORANGE ZEST  
GOLD LEAF

FROM 14



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# CARTIZZE SIGNATURE

## SAVAGE ISLAND OLD FASHIONED

VODKA, RUM, COINTREAU, GIN, TEQUILA REPOSADO,  
MUSCAVADO SUGAR REDUCTION

13

## ORINOCO

CACHAÇA, JUICED GINGER, BASIL SYRUP, FRESH LIME JUICE, BABY PEAR

13

## PLATA O PLOMO

MEZCAL, COINTREAU, LEMON JUICE, BLOOD ORANGE JUICE, AGAVE

13

## O'BROTHERS

CHIVAS 12YRS, VERMOUTH BIANCO, CARTIZZE GRENADINE

13

## MISSISSIPI SOUR

WHITE DOG, FIG PUREE, LEMON JUICE,  
ROSE WINE MERINGUE EMULSION

15



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# CARTIZZE SIGNATURE

## AMOR Y AMARGO

AMARETTO, CYNAR, APRICOT LIQUEUR,  
LEMON MERINGUE EMULSION, VANILLA SUGAR, PROSECCO

13

## FOUR SEASONS GIMLET

GIN OR/AND VODKA, SEASONAL FRESH FRUIT,  
FRESH LIME JUICE, RAW SUGAR

13

## OLIVE OIL GIN FIZZ

GIN, VERBENA LEMON, OLIVE OIL, MERINGUE EMULSION, PROSECCO

13

## ALANA

VODKA, BLOOD ORANGE LIQUEUR, CHERRY ESSENCE, LILLET BLANC  
TOPPED WITH PROSECCO

13

## SGROPPINO

CARTIZZE ARTISANAL SORBET, VODKA, CHERRY DUST, PROSECCO

13



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# NEGRONI COLLECTION

## CLASSICO NEGRONI

PORTOBELLO GIN, ANTICA FORMULA, CAMPARI

13

## VINTAGE NEGRONI

GIN, CARPANO VERMOUTH 1960'S, ANTICA FORMULA, CAMPARI 1970'S

50

## CARTIZZE BARREL AGED NEGRONI

13

## CARTEL NEGRONI

MEZCAL, ITALIAN AGED VERMOUTH, CAMPARI

13

## TREVISO SOUR

GIN, ANTICA FORMULA, CAMPARI, LEMON MERINGUE, SODA WATER

13

## NEGRONI CRISTAL DECANTER SERVE

FOR 2 : 25

FOR 3: 35

FOR 4: 40



# ART DECO COCKTAILS

## CHINESE LANTERN

PASSION FRUIT, STREGA VANILLA, LEMON, PROSECCO

13

## SON OF ISLAY

ARDBEG 10YRS WHISKY, ITALIAN AGED VERMOUTH, WHITE CACAO LIQUEUR

SERVED IN A SMOKED CRISTAL DECANTER

13

## CARTIZZE SIDE CAR

BRANDY, COINTREAU, LEMON JUICE, BLOOD ORANGE JUICE,

GINGER SUGAR RIM

13

## JASMINE BLOSSOM

GIN, JASMINE FLOWER SYRUP, FRESH LEMON JUICE,

SODA WATER, CRUMBLED MERINGUE

13



# ART DECO COCKTAILS

## THE OCCULTIST

GIN, EARL GREY TEA, SWEET PINEAPPLE,  
WATERMELON AND CUCUMBER TONIC

13

## SMOKING GEISHA

JAPANESE WHISKY, PUNT E MES, COCCHI ROSA,  
SPICED SUGAR, AROMATIC BITTERS

13

## THE SHIRE BLOODY MARY

VODKA, CARTIZZE SPICED MIX BY EDDIE, TOMATO JUICE,  
PICKLED SELECTION

13

## MATCHA PICCHU

PISCO, FRESH LIME JUICE, MATCHA TEA MERINGUE EMULSION

13



# IL COCKTAIL DI CARTIZZE

## DECADENCE

VODKA, VANILLA MERINGUE EMULSION, FRESH RASPBERRIES

13

## JALISCO JULEP

TEQUILA ANEJO, AGAVE, FRESH PINK GRAPEFRUIT JUICE,  
PEPPERMINT

13

## KNICKERBOCKER A LA MONSIEUR

PUERTO RICO GOLD RUM, ORANGE LIQUEUR,  
FRESH RASPBERRIES, FRESH PINEAPPLE, RASPBERRY JAM

13

## VIEUX CARRE

BLANTON'S SINGLE BARREL BOURBON, FINE DE COGNAC,  
ITALIAN PREMIUM VERMOUTH, DOM BENEDICTINE, AROMATIC BITTERS

15



# ART DECO COCKTAILS

## ALEXANDER THE GREAT

VODKA, DARK CHOCOLATE LIQUEUR, IRISH CREAM

13

## LAND OF THE BOHEMIANS

ABSINTHE, MARASCHINO LIQUEUR, FRESH PINEAPPLE, CUCUMBER,  
RAW HONEY

13

## CINCINNATUS

RUM, BRANDY, CRÈME DE PÈCHE, FRESH LIME JUICE, BLACK TEA,  
BITTERS BLEND

13

## “MAD” MAX

MONKEY 47 GIN, ORANGE LIQUEUR, CHOCOLATE LIQUEUR,  
BLOOD ORANGE JUICE, BANANA SYRUP, RAS EL HANOUT SUGAR

15



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# CLASSIC ITALIANO

## SBAGLIATO

CAMPARI, ITALIAN VERMOUTH, PROSECCO

12

## APEROL SPRITZ

APEROL, PROSECCO, SODA

12

## CANALE TORINO

APEROL, DRY VERMOUTH, COINTREAU

12

## AMERICANO

CAMPARI, ITALIAN VERMOUTH, SODA WATER

12

## LOMBARDY SPUMANTE

ITALIAN AGED VERMOUTH BLEND, PROSECCO,

ORANGE BITTERS

12

## ROSSINI

STRAWBERRY PUREE, VANILLA LIQUEUR, FRIZZENTI

12



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# ART DECO SPARKLING COCKTAILS

## RHUBARB BELLINI

RHUBARB PUREE, HOMEMADE GRENADINE, FRIZZENTI

12

## ARANCIA ROSSA BELLINI

BLOOD ORANGE LIQUEUR, BLOOD ORANGE JUICE, FRIZZENTI

12

## APEROL SPRITZ II

APEROL, PROSECCO, SODA WATER,  
CUCUMBER, WILD BERRIES

13

## APEROL SPRITZ III

APEROL, PROSECCO, SODA WATER,  
WATERMELON, BASIL

13

## APEROL SPRITZ IV

APEROL, PROSECCO, SODA WATER,  
MINT, SLICED GINGER ROOT

13



# COCKTAIL MASTERCLASS

THE PERFECT WAY TO START YOUR NIGHT OUT.  
ENJOY A COMPLIMENTARY BELLINI ON ARRIVAL.  
DISCOVER THE SECRET OF OUR HANDCRAFTED  
COCKTAILS AND LEARN MORE ABOUT THE CLASSICS  
WITH OUR EXPERT MIXOLOGISTS.  
PASS BEHIND THE SCENE AND MIX YOUR OWN DRINK.

£30 PER PERSON

SPEAK WITH OUR STAFF TO BOOK YOUR COCKTAIL MASTERCLASS SESSION.



# AFTERNOON TEA AT CARTIZZE

SERVED IN THE TRADITIONAL THREE-TIERED WAY, IN CARTIZZE, MEWS GROUND-FLOOR BAR AND THE ADJOINING ART GALLERY, THE MUCH-LOVED CLASSIC - SERVED MONDAY TO SUNDAYS 12-5PM - COMES COURTESY OF EXECUTIVE CHEF MICHAEL LECOUTEUR WHO BRINGS HIS SIGNATURE FLAIR FOR SEASONAL INGREDIENTS TO THE TABLE.

SERVE THAT FAMILIAR AFTERNOON SLUMP AND RE-ENERGISE ON A SELECTION OF FINE FINGER SANDWICHES, SCONES WITH HOMEMADE JAM AND CLOTTED CREAM AND AN ASSORTED SELECTION OF FANCIES AND CAKES.

*FROM £32.50 PER PERSON.*

“THERE ARE FEW HOURS IN LIFE MORE AGREEABLE THAN THE HOUR DEDICATED TO THE CEREMONY KNOWN AS AFTERNOON TEA.”

**HENRY JAMES**



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## OPENING HOURS

MONDAY, TUESDAY, WEDNESDAY

5PM TO 11PM

THURSDAY, FRIDAY, SATURDAY, SUNDAY

12PM TO 11PM

## BOOKINGS

COCKTAILS@CARTIZZEBAR.COM

TABLES@CARTIZZEBAR.COM

## EVENT ENQUIRIES

MEWS@MEWSOFMAYFAIR.COM



@CARTIZZEBAR



*la* **Cave**



MAYFAIR  
PIZZA  
CO

MEWS  
*Art Gallery*

WWW.CARTIZZEBAR.COM