

atriolondon.com @AtrioLondon

# Atrio Signature Cocktails

Goodbye Blue Monday Martini Bianco, blueberry shrub, lemon juice, lavender syrup, topped with prosecco	£13
Pandan Paloma Olmeca Blanco, pandan syrup, lime juice, topped with soda	£13
Chilli Burro Cachaça, tabasco, lime juice, brown sugar, topped with ginger beer	£13
Watermelon Breeze Absolut Blue, grapefruit juice, watermelon syrup, lemon juice	£13
Melon Collins Beefeater London Dry Gin, Midori, melon shrub, lemon juice, topped with soda	£13
View in Kentucky Woodford Reserve, Campari, lime juice, sugar syrup, topped with soda	£13
Sunday Best Martell V.S., Saké, lemon juice, crème de pêche, hibiscus	£13

# Classic Cocktails

Mojito	£13
Espresso Martini	£13
Passion Fruit Martini	£13
Long Island Iced Tea	£13
Negroni	£13
White Russian	£13
Martini	£13
Bloody Mary	£13
Bellini	£13
Cosmopolitan	£13
Mai Tai	£13
Tom Collins	£13
Margarita	£13
Sidecar	£13
Manhattan	£13
Aperol Spritz	£13
Old Fashioned	£13

All Classic Cocktails are available upon request

# Non-Alcoholic Cocktails

Nojito	£7
Sunrise	£7
Passion Fruit Party	£7
Virgin Kiss	£7
Summer Kick	£7

Draught & Bottled	half/pint
Madrí Excepcional Lager 4.6%	£3.25/£6.5
Staropramen Pilsner 5.0%	£3.25/£6.5
Atlantic Pale Ale 4.2%	£3.75/£6.9
Birra Moretti 4.6% 330ml	£6.5
Prahva 4.0% 330ml	£6
Brewdog Punk IPA 5.6% 330ml	£6.75
Guinness Can 4.2% 520ml	£7
Magners Cider 4.5% 500ml	£7.5
Rekorderlig Strawberry & Lime 4.0% 500ml	£7.5
Alcohol-Free	
Becks Blue 0% 275ml	£4.5

Red Wine

175ml/250ml/750ml

Embrujo Tempranillo Organic, Bodegas Verum, Spain	£7.5 / £11 / £32.5
Shiraz Reserve, Tooma River, Australia	£8 / £11.5 / £34
Merlot, Vinamar, Casablanca Valley, Chile	£9 / £12 / £37
Malbec, Project Wine Co, Argentina	£11 / £13.5 / £40
Cabernet Sauvignon Reserva, Tarapaca, Chile	£12 / £14 / £42
Pinot Noir Les Mougeottes, IGP Pays d'Oc, France	£45
Rioja Crianza, Ramon Bilbao, Journey Collect, Spain	£50
Chianti Riserva, Da Vinci, Italy	£57

# White Wine

175ml/250ml/750ml

Chenin Blanc, Stormy Cape, Western Cape, South Africa	£7.5 / £11 / £32.5
Embrujo Organic Verdejo, Bodegas Verum, Spain	£8 / £11.5 / £34
Pinot Grigio delle Venezie IGT, Sartori, Italy	£9 / £12 / £38
Estate Chardonnay, De Martino, Chile	£11 / £15 / £42
Reserve Viognier, Santa Ana, Argentina	£12/ £16 / £47
Sauvignon Blanc, The Acorn, Marlborough, New Zealand	£55
Albariño, Alba Martín, Martín Códax, Spain	£62
Gavi di Gavi, Ascheri, Italy	£63

### Rosé Wine

175ml/250ml/750ml

f8 / f11 / f32.5 Pinot Grigio Blush, Il Sospiro, Italy

Les Mougeottes Rosé, IGP Pays d'Oc, France £47

# Champagne & Sparkling Wine

125ml/750ml

NV Prosecco, Via Vai, Italy f10 / f45

Prosecco Rose Stelle d'Italia DOC Millesimato Brut, Italy £45

NV Brut, Champagne Montaudon, France £16 / £100

Moet & Chandon Brut Imperial, Champagne, France £130

Moet & Chandon Rosé Imperial, Champagne, France £150

# Sweet & Fortified Wine 50ml/100ml/750ml

Quinta do Crasto, LBV Port 2016, Duoro, Portugal 14% £6 / £12/ £75

Grahams, 10 Year Old Tawny, Duoro, Portugal 20% f6 / f12 / f85

Sauternes Les Garonelles, Lucien Lurton, France 12.5% £6 / £12 / £80

£6 / £12 / £80 Tio Pepe, NV, Jerez, Spain 15%

Vodka	50ml
Absolut 40%	£8
Absolut Citron 40%	£8
Belvedere 40%	£11
Grey Goose 40%	£12
Gin	50ml
Beefeater 40%	£8.5
Beefeater 24 44%	£9
Beefeater Pink 40%	£9
Bombay Sapphire 40%	£9
Whitley Neil Rhubarb & Ginger 43%	£9.5
Plymouth Sloe 41.2%	£9.5
Opihr 40%	£10
Roku Gin 43%	£12
Hendricks 41.4%	£12.5
Gin Mare 42.7%	£13
Tanqueray 10 47%	£13.5
Monkey 47 47%	£14
Tequila	50ml
Olmeca Blanco Tequila 38%	£8
Olmeca Reposado Tequila 38%	£9
Patron Silver 40%	£11
Patron XO Cafe 35%	£15
Patron Aneio 40%	£17

Rum	50ml
Havana Club 3 40%	£8.5
Bacardi Carta Blanca 37.5%	£8.5
Malibu 21%	£8.75
Havana Club 7 40%	£9
Captain Morgan's Spiced 35%	£9
The Kraken Black Spiced 40%	£10
Wray and Nephew 63%	£10
Cachaça 40%	£12
Ron Zacapa 40%	£18
Cognac	50ml
Martell VS 40%	£10
Janneau Armagnac VSOP 40%	£11
Hennessy VS 40%	£12
Martell VSOP 40%	£14
Martell XO 40%	£25
Remy Martin XO 40%	£30

Whiskey	50m
Ballantines 40%	£8
Canadian Club 38%	£9
Jameson 40%	£8.5
Jack Daniel's 38%	£8.5
Wild Turkey 40.5%	£9
Chivas 12 year old 40%	£9.5
Johnnie Walker Black Label 40%	£10
Woodford Reserve 45.2%	£11
Glenlivet 12 yr 40%	£12
Glenmorangie 10 yr 40%	£12
Bowmore 12 yr 40%	£12.5
Glenfiddich 12 yr 40%	£13
Talisker 10 yr 45.8%	£14
Nikka Coffey Malt 45%	£19
Auchentoshan 43%	£20
Suntory Hibiki Harmony 43%	£23

Aperitif	50m
Martini Extra Dry 15%	£6
Martini Rosso 15%	£6
Martini Bianco 15%	£6
Aperol 11%	£7
Campari 25%	£7
Limoncello 27%	£6
Digestif	50m
Archers 18%	£7
Sambuca Luxardo 38%	£7
Baileys 17%	£7
Jägermeister 35%	£8
Kahlua 20%	£8
Disaronno 28%	£9
Drambuie 40%	£9
Grand Marnier 40%	£9
Cointreau 40%	£9
Southern Comfort 35%	£9

### Water

Still Water 375ml Still Water 750ml	£3.75 £5.5
Sparkling Water 375ml Sparkling Water 750ml	£3.75 £5.5
Soft Drinks and Juices	
Coca-Cola 200ml	£4
Diet Coke 200ml	£4
Fever-Tree Lemonade 200ml	£4
Fever-Tree Soda Water 200ml	£4
Fever-Tree Indian Tonic 200ml	£4
Fever-Tree Light Tonic 200ml	£4
Fever-Tree Lemon Tonic 200ml	£4
Fever-Tree Ginger Ale 200ml	£4
Fever-Tree Ginger Beer 200ml	£4
Red Bull	£6
Orange Juice 250ml	£4
Apple Juice 250ml	£4
Cranberry Juice 250ml	£4
Pineapple Juice 250ml	£4
Tomato Juice 250ml	£4
J20 Orange & Passion Fruit	£5
J20 Apple & Raspberry	£5

### Hot Drinks

#### Coffee

Americano	£4.5
AITIETICATIO	£4.3
Flat White	£4.5
Latte	£4.5
Cappuccino	£4.5
Espresso	£4
Double Espresso	£4.5
Macchiato	£4.5
Mocha	£4.5
Hot Chocolate	£5

#### Tea

English Breakfast	£4.5
English Breakfast Decaf	£4.5
Earl Grey	£4.5
Peppermint	£4.5
Lemon and Ginger	£4.5
Cranberry and Raspberry	£4.5
Green Tea	£4.5
Chamomile	£4.5

### Food

### Small Plates

Olives (vg) 201 kCal	£5
Smashed avocado bruschetta (vg) 195kCal Heritage tomato, basil	£8.5
Vegan cauliflower wings (vg) 639 kCal Vegan aioli	£7
Soup of the day (v) 305 kCal	£7
Lemon & rosemary chicken skewers 285 kCal	£8.5
Bocconcini di Buffala 343 kCal Roast aubergine & red pesto	£8
Fig & prosciutto flat bread 652 kCal Caramelized onions, rocket, balsamic dressing	£12.5
Smoked salmon 286kCal Beetroot, horseradish, sourdough bread	£11.5
Slow-cooked pulled beef sliders 451 kCal Beef short rib, BBQ sauce, gherkins, cheddar, sweetcorn	£11.5
Grilled vegetable board (vg) 201 kCal	£9
Garlic & chilli king prawns 276kCal	£12
Charcuterie board 855 kCal Cured meats, British cheddar, fruit chutney, sourdough bread	£15

### Food

#### Mains

Aubergine rigatoni 1004kCal Tomato sauce, vegan feta	£13
Margherita pizza (v) 1002 kCal Tomato and mozzarella	£13
Hot 'nduja pizza 1,065 kCal Tomato, mozzarella, spicy 'nduja sausage, pepperoni, rocket, mascarpone	£15
Caesar salad 227 kCal Lettuce, croutons, dressing, anchovies, parmesan shavings Add chicken £4.5 415 kCal	£11
Classic beef burger 1,178 kCal Cheddar, lettuce, tomato, red onion Served with French fries	£16
Buttermilk fried chicken burger 1,178 kCal Cheddar, lettuce, tomato, ranch dressing Served with French fries	£17
Beer battered fish & chips 443 kCal Tartare sauce, mushy peas	£16.5
Steak sandwich 940kCal Sirloin steak, ciabatta, roasted peppers, rocket, pesto Served with French fries	£22
Sides	
French fries (v) 556 kCal Potato wedges (v) 556 kCal Steamed tender-stem broccoli (v) 240 kCal House salad (vg) 204 kCal	£5.5 £5.5 £5.5 £5.5

£5.5

Rocket and parmesan salad 174 kCal

### Food

#### Dessert

Roasted plum, fig & almond tart 225 kCal Vanilla crème fraîche	£8.5
Chocolate & hazelnut bombe 192 kCal Orange gel, toasted hazelnuts	£9
Baked vanilla cheesecake 293 kCal Blueberry compote, whipped cream	£8
Selection of ice cream (v) 196 kCal Choose from vanilla, strawberry, chocolate	£6.5
English and continental cheese board 638 kCal	£13

### Alcoholic strength of all beverages (ABV)

Champagne 11.5-12.5%

Wines 11.5-15%

Beers 4-6.7%

Aperitifs 15-40%

Gin 26-48%

Sherry 15-17%

Vodka 40-42%

Rum 21-40%

Whiskey 40-56%

Port 17.5-20%

Liqueurs 17-40%

Grappa 40%

Cognac 40-44%