ATRIQ Restaurant & bar

atriolondon.com @AtrioLondon

Atrio Signature Cocktails

Atrio Martini Beefeater London Dry Gin, white chocolate liqueur, crème de menthe, fresh cream, matcha powder	£13.5
Squashed Bourbon Makers Mark whiskey, maple water, pumpkin shrub	£13.5
Chocolate Margarita Chocolate infused Olmeca Blanco tequila, Cointreau, lime juice, sugar syrup, orange bitters, fresh raspberries	£13.5
Plum Rum Fashioned Plum infused Havana 7 rum, honey syrup, Angostura Bitters	£13.5
The Mule Absolut Blue vodka, cranberry and rosemary shrub, lemon juice, sugar syrup, topped with ginger beer	£13.5
Sugar and Spice Absolut Blue vodka, cinnamon syrup, apple juice	£13.5

Classic Cocktails

Mojito	£13.5
Espresso Martini	£13.5
Passion Fruit Martini	£13.5
Long Island Iced Tea	£13.5
Negroni	£13.5
White Russian	£13.5
Martini	£13.5
Bloody Mary	£13.5
Bellini	£13.5
Cosmopolitan	£13.5
Mai Tai	£13.5
Tom Collins	£13.5
Margarita	£13.5
Sidecar	£13.5
Manhattan	£13.5
Aperol Spritz	£13.5
Old Fashioned	£13.5

All Classic Cocktails are available upon request

Non-Alcoholic Cocktails

Blood Orange Crush Monin Sanguine XR syrup, lime juice, topped with soda water	£7
Virgin Mule Cranberry juice, lime juice, topped with ginger beer	£7
Orange Nojito Fresh orange, lime juice, sugar syrup, fresh mint, topped with soda	£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
Pravha 4.0% 330ml	£6
Birra Moretti 4.6% 330ml	£6.5
Brewdog Punk IPA 5.6% 330ml	£6.75
Guinness Can 4.2% 520ml	£7
Aspall Cider 4.5% 500ml	£7.5
Rekorderlig Strawberry & Lime 4.0% 500ml	£7.5

Becks Blue 0% 275ml	£4.5
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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, Lañya, Central 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
Pinot Grigio Blush, Il Sospiro, Italy	£8 / £11 / £32.5
Les Mougeottes Rosé, IGP Pays d'Oc, France	£47
Champagne & Sparkling Wine	125ml/750ml
NV Prosecco, Via Vai, Italy	£10 / £45
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
Sauternes Les Garonelles, Lucien Lurton, France 12.5%	£6 / £12 / £80
Tio Pepe, NV, Jerez, Spain 15% Grahams, 10 Year Old	£6 / £12 / £80
Tawny, Duoro, Portugal 20%	£6 / £12 / £85

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 Anejo 40%	£17

Spirits (Vodka, Gin, Whisky, Cognac & Rum) are served as 50ml measure, 25ml are available. A full spirits list is available from the bar.

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	50ml
Ballantines 40%	£8
Jameson 40%	£8.5
Jack Daniel's 38%	£8.5
Canadian Club 38%	£9
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	50ml
Martini Extra Dry 15%	£6
Martini Rosso 15%	£6
Martini Bianco 15%	£6
Limoncello 27%	£6
Aperol 11%	£7
Campari 25%	£7
Digestif	50ml
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
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Water

Still Water 375ml	£3.75
Still Water 750ml	£5.5
Sparkling Water 375ml	£3.75
Sparkling Water 750ml	£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
Orange Juice 250ml	£4
Apple Juice 250ml	£4
Cranberry Juice 250ml	£4
Pineapple Juice 250ml	£4
Tomato Juice 250ml	£4
J20 Orange & Passion Fruit 275ml	£5
J2O Apple & Raspberry 275ml	£5
Red Bull	£6

Hot Drinks

Coffee

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

Snacks & Small Plates

	£7.5
Atrio Spiced Nuts (v, vg) 495 kCal	£7.3
Herb Marinated Olives (v, vg) 284 kCal	£7.5
Crispy Tortillas (v) 562 kCal Melted cheese, marinated olives, guacamole and chilli salsa	£11.5
Cauliflower Wings (v) 669 kCal Sesame seeds and cashew ranch	£11.5
Smoky Chorizo Sausage Rolls 398 kCal Mustard cream cheese dip	£12.5
Avocado Garden Salad 369 kCal Avocado, quinoa, pomegranate, beetroot hummus	£13.5
Crispy Fried Calamari & Shrimp 310 kCal Saffron aioli and chilli gremolata	£14.5
Buffalo Chicken Wings 760 kCal Tabasco butter sauce, vegetable crudites, blue cheese dip	£14.5
Aubergine Gratin (v) 369 kCal Slow roasted aubergine, peppers, creamy spinach, goat cheese, homemade basil pesto	£15.5
Cheese & Charcuterie Board 624 kCal Cheddar cheese, blue cheese, brie, Parma ham, salami, mortadella, served with condiments	£18.5

Mains

Cheese Toastie (v) 802 kCal Lancashire, Applewood and mozzarella on country bread, served with skin on fries or salad	£12.5
Caesar Salad 177 kCal Baby gem lettuce, anchovies, Parmesan, bacon, croutons, soft boiled egg, Caesar dressing Add avocado 150 kCal	£13.5 £1.5
Add chicken 179 kCal Add tiger prawn 74 kCal	£2.5 £4.5
Mediterranean Chicken Wrap 379 kCal Shredded chicken or grilled vegetables and tzatziki sauce, served with skin on fries or salad	£13.5
Bangers & Mash 1,584 kCal Cumberland sausages, creamy potato mash, onion gravy, crispy onions and minted peas	£14.5
Stacked Vegan Burger (v, vg) 565 kCal Portobello mushroom, aubergine, avocado and chimichurri, served with skin on fries	£14.5
Angus Beef Burger 839 kCal Mature cheddar, lettuce, tomato and chipotle mayo served with skin on fries	£16.5
Margherita Pizza (v) 789 kCal Add salami 121 kCal Add vegetables 45 kCal Add king prawn 170 kCal	£16.5 £3.5 £3.5 £5.5
Chicken Burger 820 kCal Panko coated chicken breast, lettuce, Applewood cheese, tomato and chipotle mayo, served with skin on fries	£17.5
Chicken Tikka Masala 981 kCal Served with biryani rice and naan bread	£17.5

Beer Battered Fish & Chips 778 kCal Cod fillet, minted peas and tartar sauce	£18.5
King Prawn & Crayfish Linguine 606 kCal Cherry tomatoes, red onion, garlic, chilli, parsley, wild rocket	£20.5
Grill All grill items are served with grilled Portobello mushroom, caramelised shallots, garlic purée	
Fillet of Wild Seabass 238 kCal	£23.5
8oz British Rib-Eye Steak 522 kCal	£28.5
Choice of sauces: Peppercorn sauce 210 kCal Chimichurri 319 kCal Lemon butter 320 kCal Red wine sauce 236 kCal Tartar sauce 264 kCal	£2.5 each
Sides	
Rosemary skin on fries (v, vg) 400 kCal	£5.5
Steamed vegetables (v, vg) 212 kCal	£5.5
Tomato salad (v, vg) 281 kCal	£5.5
Sweet potato fries (v, vg) 117 kCal	£5.5
Creamy mashed potato (v) 799 kCal	£5.5

Desserts

Homemade Ice Cream (v) & Sorbet (v, vg) Ice cream: Strawberry, vanilla and chocolate 239 kCal Sorbet: Mango, lemon and coconut 142 kCal	£2.5 per scoop
Eton Mess 288 kCal Meringue, fresh strawberries, strawberry sauce, whipped cream	£9.5
Spiced Caramel Apple Cheesecake 293 kCal Mixed berries, hazelnut crumble	£10.5
Fondant Au Chocolate 574 kCal Served with vanilla ice cream	£10.5
Tiramisu 564 kCal	£10.5

Alcoholic strength of all beverages (ABV)

Champagne 11.5-12.5%	Rum 21-40%
Wines 11.5-15%	Whiskey 40-56%
Beers 4-6.7%	Port 17.5-20%
Aperitifs 15-40%	Liqueurs 17-40%
Gin 26-48%	Grappa 40%
Sherry 15-17%	Cognac 40-44%

Vodka 40-42%