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%	£3.5/£6.75
Staropramen Pilsner 5.0%	£3.5/£6.75
Atlantic Pale Ale 4.2%	£4/£7.25
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	£8 / £11.5 / £33.5
Shiraz Reserve, Tooma River, Australia	£9 / £12 / £35
Merlot, Lañya, Central Valley, Chile	£11 / £13.5 / £38
Malbec, Project Wine Co, Argentina	£12 / £14 / £42
Cabernet Sauvignon Reserva, Tarapaca, Chile	£12.5 / £14.5 / £45
Pinot Noir Les Mougeottes, IGP Pays d'Oc, France	£47
Rioja Crianza, Ramon Bilbao, Journey Collect, Spain	£52
Chianti Riserva, Da Vinci, Italy	£60

White Wine

175ml/250ml/750ml

Chenin Blanc, Stormy Cape, Western Cape, South Africa	£8 / £11.5 / £33.5
Embrujo Organic Verdejo, Bodegas Verum, Spain	£9 / £12 / £35
Pinot Grigio delle Venezie IGT, Sartori, Italy	£11 / £15 / £38
Estate Chardonnay, De Martino, Chile	£12 / £16 / £43
Reserve Viognier, Santa Ana, Argentina	£13.5 / £17.5 / £47
Sauvignon Blanc, The Acorn, Marlborough, New Zealand	£55
Albariño, Alba Martín, Martín Códax, Spain	£62
Gavi di Gavi, Ascheri, Italy	£65

Rosé Wine	175ml/250ml/750ml
Pinot Grigio Blush, Il Sospiro, Italy	£8 / £11.5 / £35
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%	£10
Ketel One 40%	£11.5
Belvedere 40%	£12
Grey Goose 40%	£13
Gin	50ml
Beefeater 40%	£10
Hendricks 41.4%	£14
Tanqueray 10 47%	£14
Gin Mare 42.7%	£14.5
Monkey 47 47%	£15
Sipsmith 41.6%	£13
Tequila	50ml
Olmeca Plata 38%	£11
Olmeca Reposado 38%	£14
Patron Silver 40%	£14
Don Julio Anejo 38%	£18
Casamigos Mezcal 40%	£18

Rum	50ml
Havana Club 3 40%	£10
Havana Club 7 40%	£11
Havana Spiced 35%	£12
Sagatiba Cachaca 38%	£12
Barsol Pisco 41.3%	£14.5
Diplomático 40%	£15
Ron Zacapa 40%	£20
Cognac	50ml
Martell VS 40%	£12
Martell VSOP 40%	£15
Martell XO 40%	£25

Whiskey	50ml
Johnnie Walker Red Label 43%	£10
Jameson 40%	£10.5
Jack Daniel's 38%	£11.5
Bulleit Rye 45%	£12
Maker's Mark 45%	£12.5
Glenlivet Founder's Reserve 40%	£14
Nikka from the Barrel 51.4%	£16
Oban 43%	£18
Woodford Reserve Double Oaked 43.2%	£18

Aperitif	50ml
Martini Rosso 15%	£8
Noilly Prat 18%	£9
Antica Formula 16.5%	£9
Discotif	
Digestif	50ml
Aperol 11%	£7
Campari 28%	£7
Lillet 17%	£8
Sambuca Luxardo 38%	£8
Limoncello Luxardo 27%	£8
Baileys 17%	£8
Kahlua 20%	£8
Pimm's 25%	£8
Cointreau 40%	£9
Disaronno 28%	£9.5
Grand Marnier 40%	£9.5
Chambord 16.5%	£9.5
Fernet Branca 39%	£9.5

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	£5.5
Diet Coke 200ml	£5.5
Fever-Tree Lemonade 200ml	£4.5
Fever-Tree Soda Water 200ml	£4.5
Fever-Tree Indian Tonic 200ml	£4.5
Fever-Tree Light Tonic 200ml	£4.5
Fever-Tree Lemon Tonic 200ml	£4.5
Fever-Tree Ginger Ale 200ml	£4.5
Fever-Tree Ginger Beer 200ml	£4.5
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 Americano Flat White Latte Cappuccino Double Espresso Macchiato	£4.25 £4.75 £4.75 £4.75 £4.75 £4.75 £4.75 £4.25
Mocha Hot Chocolate Tea	£4.75 £5
English Breakfast English Breakfast Decaf Earl Grey Peppermint Lemon and Ginger Cranberry and Raspberry Green Tea Chamomile	£4.75 £4.75 £4.75 £4.75 £4.75 £4.75 £4.75 £4.75 £4.75

Snacks & Small Plates

Atrio Spiced Nuts (v, vg) 495 kCal	£7.5
Herb Marinated Olives (v, vg) 284 kCal	£7.5
Soup of the Day 247 kCal	£10.5
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	£16.5

Mains

Greek Salad 574 kCal Kalamata olives, cucumber, red onions, feta cheese, oregano, olive oil	£13.5
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	£13.5
Add avocado 150 kCal Add chicken 179 kCal Add tiger prawn 74 kCal	£1.5 £2.5 £4.5
Mediterranean Chicken Wrap 379 kCal Shredded chicken or grilled vegetables and tzatziki sauce, served with skin on fries or salad	£15.5
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	£19.5

Served with biryani rice and naan bread

A discretionary service charge of 12.5% will be added to all orders. If you have any food allergy or intolerances, please advise the staff before ordering.

Indian Vegetable Curry 737 kCal Served with biryani rice and naan bread	£16.5
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
Spaghetti Bolognese 651 kCal Classic Italian meat sauce, cherry tomatoes, chilli oil	£16.5
Wholewheat Penne Siciliana 561 kCal Slow roasted aubergine, mozzarella, cherry tomato, basil, red chilli	£14.5
Grill	
8oz British Rib-Eye Steak <i>522 kCal</i> Served with grilled mushroom and braised shallot	£30.5
Mediterranean Marinated Spatchcock Chicken 950 kCal Served with grilled mushroom and braised shallot	£25.5
Fillet of Scottish Salmon 573 kCal Served with garlic purée, sautéed spinach and gremolata	£21.5
Fillet of Wild Seabass 238 kCal Served with garlic purée, sautéed spinach and gremolata	£23.5
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

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Sides

Rosemary skin on fries (v, vg) 400 kCal Steamed vegetables (v, vg) 212 kCal Tomato salad (v, vg) 281 kCal Sweet potato fries (v, vg) 117 kCal Creamy mashed potato (v) 799 kCal	£5.5 £5.5 £5.5 £5.5 £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 coulis, hazelnut crumble	£10.5
Fondant Au Chocolate 574 kCal Served with vanilla ice cream	£10.5
Tiramisu 564 kCal Coffee soaked savoiardi, layered with mascarpone	£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%

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