



Monmouth Kitchen

Our Lounge Bar & Terrace

Small Bites

Mediterranean olives	5
Slow roasted Padrón peppers with Maldon sea salt	5

Signature Dishes

Available during restaurant opening hours

Calamari with ají panca mayo	9.5
White ragu and mozzarella arancini	9
Lamb and Taleggio sliders with truffle mayo	12
Chicken lollipops with rocoto yoghurt	8

Our Tacos (Two tacos per serving)

Salmon with jalapeño sauce	4
Tuna with chilli lemon	4
Scallop ceviche	5
Spicy chicken with rocoto yoghurt	4
Vegetable with tomato salsa	3

Ceviche

Shrimp and avocado ceviche	10
Sea bass ceviche with avocado, corn and red onion	12
Tomato ceviche	6

Pizza

Spicy 'nduja salami pizza with soft cream cheese	9
Smoked BBQ-chicken pizza with coriander and chillies	9
Margherita pizza with torn basil	8

Anticuchos and Robata

Sliced beef tenderloin anticucho	12
Chicken anticucho skewers	9
Robata corn on the cob with salted chilli and lime	6

Dessert

Chocolate Caliente	7
Warm Peruvian chocolate spring rolls served with fresh passion fruit and coconut sorbet	
Café Almendra	7
Coffee brûlée, chocolate cacao, almond ice cream and mascarpone amaretto crème	

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Cocktails

Pisco Sours 9.5

Our Classic

BarSol Quebranta pisco, lime, egg white, sugar and bitters

Passion Fruit & Lavender

BarSol Quebranta pisco, lavender syrup, passion fruit purée, citrus and egg white

Peach & Raspberry

BarSol Acholado pisco, raspberry, peach purée, Chambord, cranberry, lime and egg white

Yuzu & Quince

BarSol Quebranta pisco, yuzu, quince and BarSol Perfecto Amor

Aperitivo 9.5

Piscoviation

BarSol Acholado pisco, crème de violette, maraschino liqueur and lemon with a rose water mist

Andean Negroni

Bombay Sapphire gin, BarSol Perfecto Amor and Amaro Di Angostura

Bitter Blush Spritz

Solerno blood orange liqueur, Cocchi Americano Rosa, raspberries, pink grapefruit, thyme and Fever-Tree soda

Monmouth Fizz

BarSol Acholado pisco, jasmine tea syrup, pressed apple and lime with prosecco

Our Bellini

White peach, rhubarb cordial and prosecco

Signatures 9.5

Inca Punch

BarSol Italia pisco, pineapple, lime and sugar with an absinthe mist

Lima Collins

BarSol Acholado pisco, jasmine tea syrup, lemon and Fever-Tree soda

Seven Dials Punch

El Dorado 3 year old rum, Velvet Falernum, lemon and grapefruit sherbet, lemon verbena syrup, green tea and lime with an aromatic teapot bitters mist

Smokey Tommy's

Illegal mezcal, Tapatio Blanco tequila, Ancho Reyes chilli liqueur, smoked jalapeño agave syrup and lime with a spiced salt rim

Margarita Smash

Tapatio Blanco tequila, white peach, mint, lime and agave syrup

Cacao Rum Old Fashioned

El Dorado 8 year old and 12 year old rums infused with Peruvian cacao, Amaro Di Angostura, spiced chocolate bitters and sugar with orange oils

Non-alcoholic 6.5

Mercer Street Cooler

Pineapple, lemon and grapefruit sherbet, mint, Fever-Tree ginger ale

Lemon Verbena and Grape Breeze

Red grapes, lemon verbena syrup, apple, lemon and Fever-Tree soda

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Champagne and Sparkling Wine by the Glass

150ml

Prosecco Extra Dry, Fantinel NV	8.5
Chandon Rosé, NV	11
Moët & Chandon Brut Impérial NV	14
Moët & Chandon Rosé Impérial NV	18

Wine by the Glass

Also available in 125ml measures

White	Glass 175ml	Carafe 500ml
Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2016	7	19
Fantinel 'Borgo Tesis' (Pinot Grigio) Grave del Friuli, Italy 2015/16	7.5	21
Luis Felipe Edwards Gran Reserva (Sauvignon Blanc) Leyda Valley, Chile 2016	8	22
Recoleta, Bodega Lorca (Pedro Ximenez) Mendoza, Argentina 2018	8.5	23
La Marimorena (Albariño) Rías Baixas, Spain 2015/16	9.5	26
Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2016	10.5	30
Red		
Veramonte Reserva (Carménère) Colchagua Valley, Chile 2016	7	19
Errázuriz (Cabernet Sauvignon) Aconcagua Valley, Chile 2016	7.5	21
Luis Felipe Edwards Gran Reserva (Merlot) Colchagua Valley, Chile 2015/16	8	22
Don Jacobo Rioja Crianza Tinto, Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2012	8.5	23
Salentein Barrel Selection (Malbec) Mendoza, Argentina 2016	9.5	26
Barbera d'Alba (Barbera) Enrico Serafino, Piemonte, Italy 2015	10.5	30
Rosé		
Veramonte Rosé Reserva (Syrah) Casablanca Valley, Chile 2015/17	7	19

Beer

Peroni	5
Estrella	5

Soft

Acqua Panna still water	4.95
S.Pellegrino sparkling water	4.95
Fresh orange juice	3.25
Fresh apple juice	3.25
Fresh grapefruit juice	3.25
Cranberry juice	3.25
Tomato juice	3.25
Coke	3.25
Diet Coke	3.25
Fever-Tree lemonade	3.25
Fever-Tree tonic	3.25
Fever-Tree naturally light tonic	3.25
Fever-Tree ginger ale	3.25

Spirit Selection

Also available in 25ml measures

Vodka	50ml
Skyy	7.5
Ketel One	8
Cîroc	9
Belvedere	9.5
Grey Goose	10
Gin	
Bombay Sapphire	7.5
Tanqueray	8
Sipsmith	9
Hendrick's	9.5
Gin Mare	10
Rum	
Havana 3 year	7.5
El Dorado 3 year	8
Appleton Estate	8
Havana 7 year	9
El Dorado 12 year	10
Gosling's Family Reserve	11

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Scotch	50ml
Single Malt	
Glenlivet Founder's Reserve	9.5
Glenmorangie 10 year	9
Dalwhinnie 15 year	10
Macallan Gold	10
Glenfiddich 15 year Solera	10
Laphroaig 10 year	11
Oban 14 year	11
Lagavulin 16 year	12
Blended	
Chivas Regal 12 year	7.5
Johnnie Walker Black Label	8
Johnnie Walker Gold Label	11
Johnnie Walker Blue Label	32
Irish	
Jameson	7.5
American	
Jack Daniel's	8
Maker's Mark	8.5
Woodford Reserve	9
Tequila	
Tapatio Blanco	7.5
Olmeca Altos Plata	8
Olmeca Altos Reposado	8
Patron XO Café	8
Mezcal	
Illegal Joven	11
Illegal Reposado	12
Cognac	
Courvoisier 3 star	8
Rémy Martin XO	18
Hennessy XO	20
Liqueurs / Digestifs	
Disaronno Amaretto	6
Baileys	6
Tia Maria	6
Sambuca	6

Coffee Selection

Filter coffee	4.25
Latte	4.25
Decaffeinated	4.25
Macchiato	4.25
Espresso	4.25
Mocha	4.25
Cappuccino	4.25
Double espresso	4.8
Rococo chocolate	6

(Award-winning organic drinking chocolate with a creamy finish)

Loose Leaf Tea Selection

English Breakfast	4.25
Jasmine	4.25
Earl Grey	4.25
Fresh mint and lemon	4.25
Green Sencha	4.25
Rosehip & Hibiscus	4.25

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