



COCKTAIL MENU

Transporting you to a tropical world where the sun is always shining and the good times never end, our menu represents the true taste of paradise.

Our spectacular cocktails are made using unique exotic ingredients, natural, unrefined sugars and the world's finest selection of rum.

We operate a table service. Please note a discretionary 12.5% service charge is added to your bill for both table and bar service.

DRINK ALLERGIES AND INTOLERANCES

Before you order, please make us aware of any allergies. Our products are made in the same location as, and may also contain, known food allergens. We also utilise vegan pasta straws, that contain gluten, in many of our cocktails. Gluten-free straws available on request. For more information about our ingredients, please speak to our team.

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ON THE BEACH



LAKI KANE – 13.5

Moreish & fruity

Our signature cocktail represents the true spirit of Laki Kane, rum combined with delicious, unique, rare tropical ingredients. Its a tropical escape from reality
Planteray 3 star rum shaken with Cupuacu, Sapodilla, freshly pressed apple juice, lime & passionfruit.

FATAL ATTRACTION – 13.5

Light&fresh, withhintsofpeach& berries

Be seduced by aromatic peach, lured in by the sweet embrace of berries & pineapple, captured by the crisp bite of vodka. Will you succumb to the Siren of the Seas.

Vodka swizzled with Peach, Berries, Orange & Pineapple



TROPICANTE – 14.5

Tropical, Spicy & flavourful with Tequila

A Full-flavored tropical twist on the modern classic Picante. Our Secret is in the Tropicante Chilli syrup with mix of chilli, yuzu, kaffir leaf, lemongrass and agave.

Patron Blanco Tequila shaken with Tropicante syrup, lime and electric bitters.



STRONG TROPICAL SUNSETS



PINUP ZOMBIE – 15.5

WARNING: WILL WAKE THE DEAD

Deceptively powerful, tropical & moreish. Our flaming zombie is a real pinup. After the fire you'll find this stunner is full of rum, exotic syrups & flavours to die for.

A blend of Planteray Fiji, Barbados, and OFTD 69% rums mixed with absinthe, passionfruit, pomegranate and citrus. Flamed with cinnamon and Wray & Nephew

PIÑA COLADA – 13.5

Pina Colada with our blend of rums

Our delicious, refreshing and energetic spin on a time-honoured pineapple and coconut classic

Plantarey Fiji, Bacardi Coconut, coconut cream, pineapple, citrus and pinch of salt.



BIG DADDY G – 15

(CHOOSE HIS OR HERS)

Strong & fruity, served with smoke & fire.

This cheeky cock-tail will rock your booty & leave you breathless. Hula honey or hunky he-man? Your choice!

Planteray Fiji and OFTD 69% rums shaken with absinthe morello cherry, blueberry, cacao white and touch of absinthe.



PURPLE HAZE – 14

Tropical & punchy with prickly pear and watermelon

Unique mix of Purple Prickly Pear, watermelon, citrus & lot of Kraken and Las Olas spiced rums, served with a hazy smoke!

Kraken Rum, Purple Prickly Pear, Watermelon, Grapefruit Liqueur, Fresh Orange & Lime.

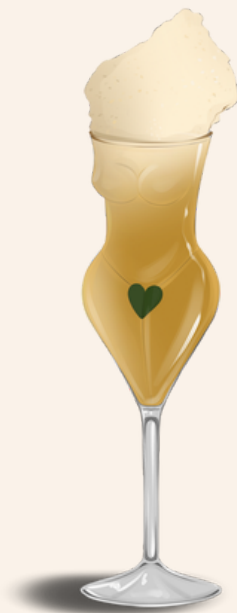


ONLY FANS MARTINI – 12.5

ThePornstarMartini made for the Only Fans Era!

Our Sophisticated, modern and clear take on the classic porn star martini, that will make you want it so much you will like and subscribe!

42 Below vodka, Passoa liqueur, passionfruit, vanilla, La Quintinye sweet vermouth, yuzu, pineapple and coconut milk. Infused, clarified clear and chilled and topped with prosecco.



MISSION IMPOSSIBLE – 12.5

Sweet & fresh with pineapple, peach & mint.

The flavours of Beefeater Gin, peach, pineapple, mint and spices are locked in a cocktail & set on fire! Mission Accomplished!!!

Beefeater gin shaken with peach brandy, falernum spiced liqueur, pineapple, lime & mint. Served with Absinthe Flame.



SHOTS



TROPICAL SHOT – 6

Rum, passion fruit, mango,
pineapple,
orange & Absinthe

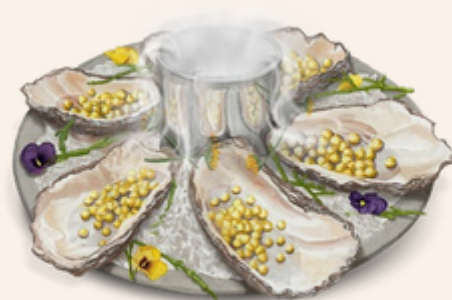
WAGWAN – 7

Wray & Nephew rum, sorrel, spices
& mango

OYSTER PINEAPPLE DAIQUIRI SHOTS

6 FOR 25 / 12 FOR 44

The ultimate pineapple sophistication;
frosty cold daiquiri shots with Bacardi
Caribbean Spiced rum, combined with
fresh lime & pineapple juices, topped with
pineapple espuma.



MARGARITA SHOT FIESTA

5 FOR 25 – SELECT 1 FLAVOUR
10 FOR 40 – SELECT 2 FLAVOUR

CLASSIC MARGARITA

Tequila , Cointreau, agave, lime & coconut water

PORN STAR MARGARITA

Tequila, vanilla, passion fruit, lime & pineapple



LAKI KANE CLASSICS

GRANADILLA COLLINS

12.5

Absolut Vodka shaken with granadilla passionfruit, elderflower, lemon and topped with double Dutch cucumber and watermelon soda.

GILLI SPRITZ

12.5

Twist on the the classic Aperol Spritz inspired by Indonesia's stunning Gilli Islands. Pompelmo pink grapefruit liqueur, Aperol and passionfruit stirred down with the rich bubbles of our prosecco.

GIN THAI FIZZ

13

Generous measure of Beefeater gin, kaffir lime, lemongrass, yuzu, Hybiscus flower & Double Dutch Pomegranate & Basil fizz.

JALISCO DISCO

14

Tequila, Aperol, Yuzu, Re'al Peach, Apple & Fresh Lime.

BELLINI

13

Choose between Peach, Strawberry, Mango, Passionfruit or Blueberry chilled and mixed with Prosecco.

PORNSTAR MARTINI

15

Duglas Ankrah recipe of a Passionfruit & Vanilla Martini served with a shot of bubbles on the side.

OLD FASHIONED

15

Choose between Woodford Reserve Bourbon or Diplomatico Reserva Exclusiva Rum stirred down with sugar & bitters. Served with orange zest.

DAIQUIRI

15

Rum shaken with fresh lime & sugar. Add Strawberry, Passionfruit or Mango....OR have it frozen!

SOUR

14

Choose between Pisco, Whisky or Gin.

MOJITO

15

Rum, Mint, Fresh lime, Sugar & a splash of soda churned with crushed ice. Available with Spiced Rum, Passionfruit, Strawberry or Mango.

CAIPRINHA

16

Cachaca, Fresh Lime & Sugar

MARGARITA

15

Tequila shaken with Cointreau & fresh lime. Available Spicy or with Passionfruit, Mango, Peach, Strawberry.

OLD FASHIONED

15

Choose between Woodford Reserve Bourbon or Diplomatico Reserva Exclusiva Rum stirred down with sugar & bitters. Served with orange zest.

PALOMA

15

Tequila, Fresh Pink Grapefruit, Lime, Agave & Double Dutch Grapefruit Soda.

ESPRESSO MARTINI

15

Vodka shaken with Kahlua, sugar & espresso.

NEGRONI

14

A classic mix of Gin, Campari & Sweet Vermouth

MAI TAI

14

Out of this world mix of Appleton 8 years old, Planteray OFTD 69%, Cointreau, orgeat, lime and candy sugar.

SINGAPORE SLING

16

Beefeater Gin shaken with Benedictine, Cointreau, Cherry Brandy, Bitters, Grenadine, Lemon, Pineapple & a splash of soda



SPIRITS

50ml

VODKA

50ml

Zubrowka-Bison Grass	12
Grey Goose	16
Ciroc	15
Stolichnaya Elite	18

RUM

50ml

Bacard iCarta Blanca	10.25
Plantation 3 Stars Jamaica	11.5
Ron Diplomático 12 Años Reserva Exclusiva	15
Plantation Original Dark Rum	14
Ron Zacapa Centenario 23 Sistema 23-Year-old	17
Plantation XO 20th Anniversary	15
Appleton Estate 21-Year-Old	42

TEQUILA

50ml

Cazcabel Coffee Liqueur	7
Don Julio Blanco	9
Don Julio Añejo Patrón Don	12
Julio 1942 Tequila	28

COGNAC

50ml

Courvoisier V.S.O. P	14
Remy Martin V.S.O. P	18

GIN

50ml

Plymouth Gin	12
Portobello Road No.171	13
Tanqueray London Dry Gin	12
Bombay Sapphire	13
Hendrick's Gin	15

WHISKEY

50ml

JohnnieWalkers Red Label	11
Jack Daniel's Single Barrel	15
Jameson	12
Glenfiddich 12	16
Woodford Reserve	14
Royal Salute 21	42



BOTTLE MENU

MOCKTAILS

Laki Kane	8.5
Pina Colada	8.5
Fatal Attraction	8.5

Refer to the On the Beach cocktail list for full descriptions.

CHAMPAGNE & SPARKLING

Santa Margherita Prosecco	12	48
Champagne Laurent Perrier	19	110
Cuvee Rose	19	128

WINE

WHITE

Ca Maiol	11	49
Prestige Lugana D.O.P.		
Santa Margherita	11.5	47
Pinot Grigio Valdadige D.O.C.		
Torressella	10	46
Sauvignon D.O.C.		
Cantina Mesa	11	46
Giunco D.O.C.		

ROSE

Ca Maiol		45
Roseri Riviera del Garda D.O.P.		
Torressella	11.5	47
Pinot Grigio		

RED

Sassoregale	13	49
(Toscana, Italy) Sangiovese		
Maremma Toscana D.O.C.		
Cantina Mesa	12	40
Buio Carignano del Sulcis D.O.C.		
Torressella		48
(Veneto, Italy) Cabernet		
Sauvignon Veneto I.G.T.		
Lamole Di Lamole	14	59
Chianti Blue Label D.O.C.G.		

BEER & CIDER

Poretti Lager Curious Brew	7
Session IPA Curious Brew	7
Apple Cider	7

RUM

Bacardi Carta Blanca	?
Kraken Black Spiced Rum	?
Plantation 3 Stars Jamaica	?
Appleton Estate 21-Year-Old	?
Plantation Original Dark Rum	?

COGNAC

Courvoisier V.S.O. P	?
Remy Martin V.S.O. P	?

VODKA

Zubrowka-Bison Grass
Grey Goose
Ciroc

GIN

Bombay Sapphire	?
Hendrick's Gin	?

WHISKEY

Jack Daniels	?
Jameson Irish	?
Johnnie Walker Red Label	?

TEQUILA

Cazcabel Coffee	?
Don Julio Blanco	?
Don Julio Añejo	?
Don Julio 1942	?

All bottles served with up to 10 mixers free of charge. Energy drinks charged at £3 per can.

SOFT DRINKS

ESPOAIR Still Water	5
ESPOAIR Sparkling Water	5
Apple/Cranberry/Orange/Pineapple Juices	5
Coca-Cola/Diet Coca-Cola	5
Double Dutch Soft Drinks	5

FOOD MENU

ACKEE SOFRITO BUN (G, E, C, MU, SD) £5

Ackee with bell peppers, onions, garlic & tomatoes served in our home-made brioche bun & salsa verde.

JERK CHICKEN BUN (C, G, E, SO) £5.50

Traditional jerk chicken served in a fresh home-made brioche bun & mango BBQ sauce.

OXTAIL BUN (C, G, E, F, MU, SO, SD) £6.50

Slow cooked oxtail served in a home-made brioche bun with rum demi glaze.

JERK CHICKEN LOLLIPOPS (SO, F, C, SD) £13.50

Chicken drumstick served with rum sauce & mango salsa.

MAC & CHEESE BALLS WITH OXTAIL (G, C, E, D, MU) £10.50

Deep fried mac & cheese balls with oxtail. Served with habanero scotch bonnet corn sauce.

RUM MARINATED RIBEYE & ROSEMARY MASH (F,D,SO,SD) £14.50

125G Ribeye marinated in dark rum and spices. Served with a rum demi glaze and rosemary mash.

SALT FISH CROQUETTES (D, G, F, E, MU, SD) £9.50

Salt fish cooked with a sofrito, mixed with a creamy bechamel & served with bajan spicy mayo.

JERK PORTOBELLO MUSHROOM WITH MANGO SALSA (SO, MU, C) £7

Skin on fries with cajun seasoning & Mango BBQ sauce.

GRILLED AUBERGINE & ACKEE SOFRITO (SO, MU, C, SE, SD) £13

Aubergine marinated with a vibrant spicy glaze & served with salsa verde.

CARIBBEAN SPICED MARITONZO BUN (G, D, E) £8

A Roman sweet pastry consisting of a fluffy, brioche-style bun filled with a generous amount of whipped cream

RUM BABA (G, E) £10

A classic sponge soaked in a strong rum syrup & served with pineapple carpaccio,

KEY TO ALLERGIES AND DIETS

Before you order, please make us aware of any allergies. Our kitchen uses nuts and regrettably we cannot guarantee that any of our dishes are completely free of traces. Genetically Modified Oil is used on our deep-fried dishes.

(D)Dairy, **(E)** Eggs, **(F)** Fish, **(G)** Gluten, **(MO)** Molluscs, **(MU)** Mustard, **(N)** Nuts, **(L)** Lupin, **(P)** Peanuts, **(SE)** Sesame, **(SO)** Soya Beans, **(SH)** Shellfish, **(S)** Sulphites, **(C)** Celery **(VG)** Vegan, **(V)** Vegetarian, **(GF)** Gluten free, **(CR)** Crustaceans, **(SD)** Sulphur Dioxide

A discretionary 12.5% service charge will be added to your bill. VAT is charged at applicable rate.